

→ YIN / 90 PER PERSON

EDAMAME, VEGETARIAN XO

SHIO KOMBU KINGFISH, WHITE SOY, NORI CREAM, KAFFIR LIME OIL

PORK SAN CHOY BAU, SNAKE BEAN, PEANUT, COS

KOREAN FRIED CHICKEN WINGS, GOCHUJANG, PARMESAN SNOW

WAGYU RED CURRY, THAI EGGPLANT, DAIKON, COCONUT CREAM, PEANUTS

WOK TOSSED SEASONAL GREENS

STEAMED JASMINE RICE

MAMASAN BROWNIE BITES

→ YANG / 110 PER PERSON

EDAMAME, VEGETARIAN XO

YELLOWFIN TUNA TACO, GINGER PONZU, PINK PEPPER MAYO, NORI

SICHUAN BURRATA, CHILLI CRISP, BLACK VINEGAR, CHINESE DOUGHNUT

SPANNER CRAB TORTELLINI DUMPLINGS, COCONUT SAMBAL BISQUE

LAMB RIBS, SOY GLAZE, CAPERS, BLACK GARLIC, DRIED CHILLI

SATAY CRISPY HALF CHICKEN, CHARRED LEMONGRASS

WOK TOSSED SEASONAL GREENS

STEAMED JASMINE RICE

MAMASAN BROWNIE BITES

→ ADDITIONS / PER PIECE

FRESHLY SHUCKED OYSTERS, JEOW SOM GRANITA OR NATURAL / 5

SCALLOP + PRAWN TOAST / 12

ROAST DUCK PANCAKES, CUCUMBER, LEEK, HOISIN / 7

MB9+ WAGYU HIBACHI GRILLED STRIPLOIN,

BLACK PEPPER JUS / 60G / 35

→ UPGRADES / PER PERSON

MANGO SPRING ROLL, COCONUT STICKY RICE / 5

MAMASAN FRIED RICE / 9

→ PREMIUM / 150 PER PERSON

EDAMAME, VEGETARIAN XO

SHIO KOMBU KINGFISH, WHITE SOY, NORI CREAM, KAFFIR LIME OIL

SPANNER CRAB, CRÈME FRAÎCHE, SCALLION, CRUSTACEAN OIL

ROAST DUCK PANCAKES, CUCUMBER, LEEK, HOISIN

COD AND CUTTLEFISH WONTON, SOY VINAIGRETTE, CHILLI, CORIANDER

LAMB RIBS, SOY GLAZE, CAPERS, BLACK GARLIC, DRIED CHILLI

MB9+ WAGYU HIBACHI GRILLED STRIPLOIN, BLACK PEPPER JUS

WOK TOSSED SEASONAL GREENS

XO FRIED RICE

MANGO SPRING ROLL, COCONUT STICKY RICE

→ PREMIUM ADDITIONS / PER PIECE

FRESHLY SHUCKED OYSTERS, JEOW SOM GRANITA OR NATURAL / 5

SCALLOP + PRAWN TOAST / 12

KAVIARI OSCIETRA CAVIAR (30G), TARO CHIPS, CRÈME FRAÎCHE,
CHIVE / 180

→ PREMIUM UPGRADES / PER PERSON

SWEET CAVIAR, WATERMELON, ROSÉ CHAMPAGNE, VANILLA,
RASPBERRY / 8