MAMASAN (母)

CHEF'S SELECTION

→ YIN / 95 PER PERSON

EDAMAME, VEGETARIAN XO

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

SICHUAN MUSHROOM CRISPY WONTONS, HOUSEMADE SWEET CHILLI

PORK SAN CHOY BAU, SNAKE BEAN, PEANUT, COS

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

WOK TOSSED SEASONAL GREENS

STEAMED JASMINE RICE

MAMASAN BROWNIE BITES

→ YANG / 115 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

KOREAN FRIED CHICKEN, GOCHUJANG, PARMESAN + ALMOND SNOW

CHAR SIU BANGALOW PORK, SMOKED HOT HONEY, LEMON MYRTLE

WOK TOSSED SEASONAL GREENS

STEAMED JASMINE RICE

MAMASAN BROWNIE BITES

→ ADDITIONS / PER PIECE

FRESHLY SHUCKED OYSTERS, JEOW SOM GRANITA OR NATURAL / 7.5

PRAWN + SCALLOP TOAST / 15

ROAST DUCK PANCAKES, CUCUMBER, LEEK, HOISIN / 11

MB9+ WAGYU STRIPLOIN, FOREST MUSHROOMS, BLACK PEPPER JUS / 60G / 35

→ UPGRADES / PER PERSON

MANGO SPRING ROLL, COCONUT STICKY RICE / 7

MAMASAN FRIED RICE / 10

MAMASAN (母)

CHEF'S SELECTION

→ PREMIUM / 155 PER PERSON

EDAMAME, VEGETARIAN XO

FRESHLY SHUCKED OYSTERS, JEOW SOM DRESSING

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

SICHUAN BURRATA, CHILLI CRISP, BLACK VINEGAR, CHINESE DOUGHNUT

LOBSTER DUMPLING, KIMCHI, WATER CHESTNUT, SMOKED SOY

ROAST DUCK PANCAKES, CUCUMBER, LEEK, HOISIN

MB9+ WAGYU STRIPLOIN, FOREST MUSHROOMS, BLACK PEPPER JUS

WOK TOSSED SEASONAL GREENS

MAMASAN FRIED RICE, SAMBAL, PRAWN, LAP CHEONG, EGG, GARLIC

MANGO SPRING ROLL, COCONUT STICKY RICE

→ PREMIUM ADDITIONS / PER PIECE

FRESHLY SHUCKED OYSTERS, JEOW SOM GRANITA OR NATURAL / 7.5

PRAWN + SCALLOP TOAST / 15

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

→ SWEET UPGRADE / PER PERSON

SWEET CAVIAR, WATERMELON, ROSÉ CHAMPAGNE, VANILLA CREMEUX,

RASPBERRY / 15

THE SELECTED MENU APPLIES TO THE WHOLE TABLE.
PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES.