

ALA CARTE MENU

SALAD & STARTER

Jasmine rice

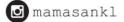
Five spice lorbak of chicken with bean curd water chestnuts chilli sesame seeds dipping sauce Ayam tangkap with curry leaf pandan and green chilli Sambal jantung pisang with fresh prawns ginger flower wing bean & kalamansi Vietnamese duck with green mango carrot shrimp coriander & "nouc cham" dressing Lamb martabak with curry powder egg leek with pickled cucumber relish tamarind dressing Soft shell crab rujak salad with green mango rose apple mint peanuts & tamarind chilli sauce Chicken & pomelo salad with lime leaf white coral mushroom & sesame seeds "Ginger & shallot" sashimi with snapper salmon tuna & ponzu dressing Grilled Thai beef salad with cherry tomato mint cucumber peanuts & hot sour dressing Crispy sotong with chilli jam ginger flower lemongrass & honey Salmon salad with green mango lemongrass lime leaf Thai basil & sweet fish sauce	18 32 33 34 35 35 37 37 38 48
FISH	
Mama San fish curry with okra tomato tamarind & fish curry powder Asam rebus of snapper with banana blossom belimbing wuluh cauliflower ginger flower and Vietnamese mint Kari ikan Aceh of gulai snapper cooked with belimbing wuluh asam sunti fennel seed & curry leaf Ajawani Tandoori fish with kasoori methi garam masala and saffron kachumber salad & mint yoghurt Wood roasted Balinese style barramundi wrapped in banana leaf sambal matah & plecing kangkung Sweet and sour crispy whole fish with ginger flower chili shallot & lime leaf Steam whole fish with black bean leek shitake mushroom shallot & soy Crispy whole fish with three flavour sauce wild ginger turmeric pineapple chilli & tamarind	55 55 60 60 65 65
SEAFOOD	
Nyonya style stir fried seafood with chilli padi Thai basil green shallots & teo chow Kari udang nenas with lemongrass kaffir lime fruit & coconut milk Stir fry "Udang Asam Tumis" in tamarind mustard seed curry leaf & chilli Stir fried prawn with chilli jam cashew nuts long bean baby corn & Thai basil	42 43 43 45
MEAT	
Slowly braised "Beef rendang" simmered in Indonesian spices and coconut milk Gulai cincang of lamb with Sumatran spices coconut milk and turmeric leaf Rogan josh lamb shank simmered in a rich tomato sauce with cinnamon cardamom & fresh coriander "Dendeng balado" caramelized short rib beef with kaffir lime chilli & lemon basil Thai style wood roasted rib eye with nahm jihm jauw	40 45 50 55 70
POULTRY	
Padang style grilled chicken with sambal hijau and fresh herbs Crispy lemongrass chicken with sweet chilli sauce Acehnese chicken Korma cooked in cardamom cumin ground almond green chili mint coconut milk and freshly chopped coriander Tandoori chicken pahadi marinated in mint yoghurt garam masala and green chilli Red curry of bbq duck with lychee baby corn tomatoes Thai basil pea & apple eggplant Massaman curry chicken with shallot pumpkin potato peanuts & tamarind Butter chicken cooked in tomato cashew nuts garam masala kasoori methi and cream	38 39 42 42 42 45 47
SIDES	
Stir fried water spinach with garlic Stir fried vegetables with kalian taufu mushroom asparagus & chilli Sichuan braised eggplant with capsicum ginger & dark soy Stir fried rice with egg green peas sweet corn & green shallot	18 23 23 23
Roti canai Garlic naan Plain naan Cheese naan	10 12 12 14

All Prices are inclusive of 6% GST \cdot All prices are subject to 10% service charge All prices on the menu are in Malaysian Ringgit \cdot Menu items are subject to change without prior notice

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RM

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