



ASIAN STARTERS

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| Sugarcane prawns DIY with rice paper rolls kaffir lime sweet chilli & nouc cham | 105 |
| Steamed barramundi with ginger & shallot | 85 |
| Roasted Peking duck with steamed choy sum & red bean sauce | 85 |
| Salt & Pepper squid with red nahm jihm | 85 |
| Thai fish cakes with sweet chilli sauce & pickled cucumber | 80 |
| Pork & prawn spring rolls with sweet chili sauce | 75 |
| Steamed snapper dumplings with chilli & black bean oil | 75 |
| Lamb & pumpkin pot sticker with chilli oil & black vinegar | 75 |
| La lot Vietnamese grilled minced pork belly wrapped in betel leaves with nouc cham | 75 |
| Pork & prawn siew mai with ginger red vinegar | 75 |
| Kachooris with yellow dahl coriander & mustard seeds served with mint chutney & tamarind chutney | 75 |
| Squid ink triangles with prawn & squid | 75 |
| Duck and chili Shanghai dumplings black vinegar dressing | 75 |
| Pork & chive Shanghai pot stickers with chili oil and black vinegar | 75 |

SALADS

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| Chatuchak crispy pork ribs with green mango peanuts & Nam Yam dressing | 140 |
| Crispy salmon with green mango & sweet fish sauce | 140 |
| Grilled Thai beef salad with cherry tomato mint Thai basil cucumber lemongrass peanuts with hot & sour dressing | 140 |
| Chicken & pomelo salad with lime leaf white coral mushroom & sesame seed | 120 |
| Peking duck with green mango carrot shrimp coriander & "nouc cham" dressing | 120 |
| Chicken & prawn eggnett with coconut caramel mint beansprouts peanuts pickled relish | 100 |

CURRIES & BRAISES

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| Steamed whole fish with ginger shallots pickled garlic Asian celery and soy | 200 |
| Green curry of sliced beef with bamboo long bean apple eggplant & Thai basil | 165 |
| Massaman curry with chicken shallot pumpkin potato peanuts & tamarind | 160 |
| Red curry of duck with lychee baby corn tomatoes Thai basil pea & apple eggplant | 160 |
| Crispy duck with pickled mustard green bok choy & green chilli nahm jihm | 155 |
| "Dhania gosht" lamb cooked with chana dahl green chilli yoghurt & fresh coriander | 150 |
| Beef rendang braised in coconut milk | 145 |
| Twice cooked pork ribs with black bean ginger & soy | 140 |

STIR FRY

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| Stir fried black pepper "imported Kimberley" beef with asparagus green shallot ginger & sugar snap | 220 |
| Stir fried prawn with spur chilli black pepper baby corn green shallots & Thai basil | 165 |
| Stir fried minced lamb with leek garlic ginger green peas chilli shiitake mushroom | 150 |
| Crispy salted pork with yellow bean garlic chilli & gailan | 150 |
| Stir fried chicken with chilli jam cashew nuts long bean baby corn & Thai basil | 145 |
| "Kway Teow" of beef with oyster mushroom egg beansprouts gailan & sweet soy | 130 |
| "Pad Thai" rice noodles egg peanuts dried shrimp pickled turnip tofu beansprouts | 95 |

CRISPY THINGS

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| Crispy "confit" pork hock on the bone with nahm jihm jaew & nam pla prik | 280 |
| Crispy whole fish with three-flavor sauce wild ginger turmeric | 200 |
| Crispy whole fish with DIY rice paper rolls nouc cham peanut sauce & fresh herbs | 200 |
| Chinese style roasted pork belly served with yellow bean soya kaffir lime sweet chilli Vietnamese chilli | 190 |
| Crispy saltbush lamb ribs with ginger coriander lemon segments & pomegranate sauce | 185 |
| "Dendeng balado" caramelized short rib beef with kaffir lime chilli & lemon basil | 185 |
| Crispy lemongrass chicken with green mango papaya som tum & sweet chilli sauce | 160 |

SIDE DISHES

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| Stir fried Asian greens | 60 |
| Stir fried Sichuan braised eggplant with capsicum ginger & dark soy | 60 |
| Stir fried rice with egg green peas sweet corn & green shallot | 60 |
| Southern Indian sambar curry of vegetables dahl tamarind & coriander | 60 |
| Stir fried water spinach with garlic | 45 |
| Roti canai | 20 |
| Jasmine rice | 20 |

Prices are subject to 10% Govt Tax with 7.5% Service Charge & are in thousands Rupiahs



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