



mama sar
KITCHEN BAR LOUNGE

by Will Meyrick

FACT SHEET

MAMA SAN IS A TRIED-AND-TRUE BALI ICON.

At Mamasan you can step into colonial Britain in Shanghai during the 1920s, with marble top mah-jong tables and oversized tan leather chesterfields, in a purpose designed industrial high ceiling warehouse. Gaze up to Mama San in all her glory staring down at patrons while dining and ponder over a travelogue of old style photographs. Colorful displays of retro inspired flowers tower up to vintage clocks and a Chinese patterned mirror. A feature of the ground floor interior are two staircases either side of a service bar that climb a brick wall to the second level.

On Mama San's second level a redesign of space introduces interactive dining that includes dialogue with chefs who prepare food in the style of bartender, engaging diners on their preferences and offering suggestions. The setting is intimate yet modern with a flow between creator and consumer, between kitchen and table and between dining and drinking. Cocktails designed to compliment the food and stimulate the appetite are drawn from the classics, served with a slight twist in specially designed crystal glass.

Conceived to offer diners the next level of sophistication in modern dining brings innovative ideas together with a curated menu that introduces the flavors of Asia interwoven with distinct hill tribe influences.

ADDRESS Jl. Raya Kerobokan No.135,
Kerobokan Kelod, Kec. Kuta Utara, Kabupaten Badung, Bali 80361

CONTACT inquiries: mamasanbali@saronggroup.com
reservation/orders: +6281806126700

OPEN Monday to Sunday - Last order 30mn before service closes.
Lunch: 12.00pm - 3.00pm | Dinner: 6.00pm - 10.00pm

CAPACITY Downstairs: 82 seats, reduced to 50 seats during social distancing.
Upstairs: open only for event (50 people), and for private dinner (14 seated people).

PARKING Valet parking

ONLINE www.mamasanbali.com (information website)
shop.mamasanbali.com (shop & collect website)

SOCIAL MEDIA Facebook, Instagram, Twitter: @mamasanbali

Mama San is renowned for their fusion Asian food thanks to chef and owner Will Meyrick and for having some of the best cocktails in Bali. Bookings here are a must.

- Vogue Australia

An amazing collection of street-food inspired dishes from Southeast Asia, with Malay, Singaporean, Thai, Cambodian, Indonesian and Vietnamese cuisine, as well as Chinese and Indian, and mouth-watering iconic Southeast Asian flavours that include coconut, Thai basil, chillies and kaffir lime."

- Asian Dreams

Part Shanghai Grand-era, part Gatsby-era New York, part English gentleman's club, the upstairs bar is only missing a view through the floor-to-vaulted-ceiling windows of the Bund and the Huangpu river, circa 1933.

- Da Man

Drinks are also a highlight- delicious food-friendly cocktails, that combine superbly with the assertive flavours of the cuisine, are whipped up at the separate bars in the main restaurant and mezzanine level lounge.

- Asian Bars

With its moody elegance and superb food, the place is full every night and no one serious about food or fun should miss it. It's Asian street food in a remarkable setting.

- Traveller