

MâmAMis

A la Carte

AVAILABLE
LUNCH
& DINNER
(Mon-Sat)

Appetisers 頭盤

- NỘM CUA LỘT** 軟殼蟹沙律
SOFT SHELL CRAB SALAD
Banana blossom, pickled daikon, carrots, red onions, roasted peanuts, Vietnamese mint, chilli fish sauce dressing \$168
- NỘM BƯỞI** 鮮柚子沙律
FRESH POMELO SALAD
Grilled prawns with fresh pomelo, carrots, cucumber, chilli, mint, cilantro, fried shallots \$158
- NỘM GÀ** 雞胸沙律
CHICKEN SALAD
Marinated chicken breast, red capsicum, red onions, wombok cabbage, carrots, chilli, cilantro, cucumber, garlic, mint, peanuts \$138
- CHẢ NEM** 越南春卷
DEEP-FRIED SPRING ROLLS (4 PCS)
Vietnamese Crispy-fried spring roll with Shrimps and crab meat, vermicelli noodles, jicama, taro, carrots, wood ears \$118
- THỊT HEO LÁ LỐT** 香葉豬肉卷
BÉTÊL LEAF ROLLS (4 PCS)
Pork, vermicelli noodles, jicama, taro, carrots, wood ears, served with Nuoc Mam Sauce \$138
- BÒ TÁI** 美國安格斯生牛肉
BEEF CARPACCIO
Thin sliced US angus ribeye, fried garlic, fried shallots, cilantro, scallions, house sauce \$258
- GAN NGỔNG ÁP CHẢO VỚI MỨT DỨA ỚT** 鵝肝配菠蘿辣果醬
PAN SEARED FOIE GRAS WITH PINEAPPLE CHILLI JAM (2 PCS)
Sweet & sour, spicy \$188
- CON QUÉO** 越式青口
VIETNAMESE STYLE MUSSELS
Heavy cream, white wine, shallots, garlic, butter, Vietnamese herbs \$218
- ẾCH CHIÊN BƠ** 炒田雞脾
FRIED FROG LEGS
Tossed in butter sauce, garlic, onions and green onions butter \$218
- XIÊN GÀ SA TÊ NƯỚNG** 沙嗲雞串
CHICKEN SATAY SKEWERS (4 PCS) \$138
- THỊT CỔ HEO NƯỚNG** 炭燒越式豬頸肉
GRILLED VIETNAMESE PORK NECK \$188

Entrees 晚餐主菜

- CHÂN GIÒ NƯỚNG** 越南燒豬 (Pre Order)
ROASTED VIETNAMESE PIG ¼
Vietnamese herbs marination with sweet lemongrass dipping sauce \$388
- GÀ NƯỚNG** 越式燒春雞
ROASTED SPRING CHICKEN (WHOLE)
Vietnamese herbs, shallots, garlic \$198
- CHẢ XÀO CÀ RI** 鑊炒咖喱辣蟹 (Pre Order)
WOK-FRIED SPICY CURRY CRAB
Mudcrab cooked with chilli, onions, green onions, Vietnamese herbs and spices \$688
- SƯỜN BÒ NƯỚNG** 慢煮牛肋骨
THE BBR
48 hours slow cooked US beef short ribs, Vietnamese herbs, sea salt, black pepper \$368
- SƯỜN NƯỚNG** 慢煮豬肋條
BABY BACK PORK RIBS
36 hours slow cooked then grilled in lemongrass sauce, served with coconut sticky rice \$268
- TÔM CÀNG NƯỚNG** 炭燒巨型越南河蝦
CHARGILLED JUMBO VIETNAMESE RIVER PRAWNS (2 PCS) \$388
- BÒ LỨC LẮC** 鑊仔牛柳粒
SAUTEED BEEF TENDERLOIN CUBE
Sautéed beef tenderloin cube with cherry tomatoes, onions and black pepper \$268
- CÁ NƯỚNG** 焗多寶魚
BAKED TURBOT
Garlic, Vietnamese chilli paste, wrapped, steamed and baked in banana leaf \$288
- BÒ SỐT VÀNG** 越南牛腩煲
VIETNAMESE BEEF STEW
Vietnamese beef stew infused with lemongrass, tomatoes and carrots, served with garlic bread \$188
- RAU XÀO** 炒時菜
STIR-FRIED VEGETABLES
Choices of Okra, Morning Glory or Lotus Flower \$108
- COM RANG THỊT CUA** 蟹肉蛋白炒飯
CRAB MEAT FRIED RICE
Crab, Egg White stir-fried with pearl rice \$168
- COM TRẮNG** 白飯
STEAMED RICE \$20
- BÁNH MÌ BƠ** 蒜蓉包
BUTTERED GARLIC BREAD (4 PCS) \$30

Pho 晚市湯河粉

- BÚN RIÊU CUA** 越南蕃茄蟹湯河
VIETNAMESE GRANDMA CRAB AND TOMATOES NOODLE SOUP
Crab meat roe souffle, fried tofu, rice vermicelli noodles, soft shell crab, fresh tomatoes, green onion, pork bone broth, shrimp paste, served with fresh beansprouts, mixed greens, Vietnamese herbs and lime. \$148
- BÚN BÒ HUẾ** 越南特色辣牛湯河
VIETNAMESE SPICY BEEF SOUP NOODLES
Sliced beef brisket, Vietnamese ham, pork hock, thick rice vermicelli noodles, onions, cilantro, red cabbage, rich and spicy lemongrass broth \$138

plus 10% service charge