

Appetisers 頭盤 Salad 沙律



- * GAN NGŨNG ÁP CHẢO VỚI MỨT DỪA ÓT** 鵝肝配菠蘿辣果醬 \$188
PAN SEARED FOIE GRAS WITH PINEAPPLE CHILLI JAM (2 PCS) Sweet & sour
- XIÊN THỊT GÀ VÀ THỊT BÒ** 串燒拼盤 \$148
SATAY PLATTER (4 PCS)
 可選雞或牛 Choice of beef and chicken
- CHAO TOM** 甜蔗蝦 \$36/PC
SUGARCANE SHRIMP (MIN ORDER 3 PCS)
 Deep fried palatable shrimp mousse wrapped on sugarcane stick, served with our special house-made sauce
- BÒ WAGYU LÁ NGUYỆT QUẾ NƯỚNG THAN** 炭燒香葉牛肉卷 \$148
CHARGRILLED BETEL LEAF WAGYU BEEF (6 PCS)
 Wagyu beef wrapped in betel leaf, chargrilled and served with Nuoc Cham
- PIZZA VIỆT NAM** 越式薄餅  \$108
VIETNAMESE PIZZA
 Pulled beef, red onions, basils, sriracha mayo
- * BÒ TÁI** 生牛肉 \$288
BEEF CARPACCIO
 Thin sliced Australian M4-5 Wagyu, fried garlic, fried shallots, cilantro, scallions, house sauce
- * TỬY XƯƠNG CỤC TỎI NƯỚNG** 蒜蓉焗牛骨髓 \$188
ROASTED GARLIC BONE MARROW
 Roasted bone marrow with garlic, served with garlic buttered baguette
- * CHẢ NEM** 越南春卷 \$128
DEEP-FRIED SPRING ROLLS (4 PCS)
 Traditional Vietnamese crispy-fried spring roll with pork, shrimps, crab meat, carrots, jicama, wood ear and mung bean noodles
- ✓ CHẢ NEM** 素春卷 \$128
VEGETARIAN SPRING ROLLS (4 PCS)
 Vegetarian crispy-fried spring roll with carrots, jicama, wood ear and mung bean noodles
- * SƯỜN BẮP NGŨ NƯỚNG THAN HỒNG** 炭燒粟米條 \$138
BBQ CORN RIBS
 BBQ ribs of sweetcorn, served with sriracha mayo
- THỊT CỔ HEO NƯỚNG** 炭燒越式豬頸肉 \$168
GRILLED VIETNAMESE PORK NECK
- CÁNH CHÙA** 越式酸魚湯 \$168
VIETNAMESE SWEET & SOUR FISH SOUP
 Fresh market fish cooked in our special tamarind soup, with tomatoes, mushrooms, okra, ginger and lemongrass. Sweet & tangy.
- CÁNH GÀ SRIRACHA** 越式辣雞翼  \$168
SRIRACHA CHICKEN WINGS (6 PCS)
 With spicy sriracha sauce
- * VỆM XANH SỐNG** 白酒煮青口 \$288
LIVE AUSTRALIAN BLUE MUSSEL
 In white wine cream sauce and Vietnamese herbs
- ỐC SÊN KIỂU PHÁP** 法式焗田螺 \$168
ESCARGOTS À LA BOURGUIGNONNE
 Burgundy snails, pasley butter, chardonnay
- * GỎI TÔM HÙM CUỐN** 龍蝦沙律卷 \$188
LOBSTER SALAD ROLL
 Lobster and vegetables in fresh roll
- * SÒ ĐIẾP ÁP CHẢO** 香煎北海道帶子 \$68/PCS
PAN-SEARED HOKKAIDO SCALLOP
 with green onion oil and peanuts
- ✓ GỎI XOÀI XANH & ĐU ĐỦ XANH** 青木瓜青芒沙律 \$128
GREEN MANGO & GREEN PAPAYA SALAD
 Refreshing salad with green mango, green papaya, pineapple and fresh herbs
- NÔM CUA LỘT** 軟殼蟹沙律 \$168
SOFT SHELL CRAB SALAD
 Banana blossom, pickled daikon, carrots, red onions, roasted peanuts, Vietnamese mint, Nuoc Cham
- NÔM GÀ** 雞胸沙律 \$138
CHICKEN SALAD
 Shredded chicken breast, red capsicum, red onion, fresh herbs and roasted peanuts
- GỎI CHÂN GÀ RÚT XƯƠNG VIỆT NAM** 去骨越南鳳爪  \$108
VIETNAMESE BONELESS CHICKEN FEET SALAD
- * GỎI BUỒI TÔM NƯỚNG** 炭燒蝦柚子沙律 \$158
POMELO SALAD WITH CHARGRILLED PRAWNS
 Grilled prawns with fresh pomelo, fresh herbs and roasted peanuts
- BÁNH MỠ BƠ TỎI** 蒜蓉包 \$48
GARLIC BUTTERED BAGUETTE (4 PCS)
- BRUSCHETTA HÀNH TÂY KIỂU PHÁP** 法式洋蔥配法式麵包 \$68
FRENCH ONION BRUSCHETTA (3 PCS)
 Caramelized onion with two cheeses on garlic buttered baguette

KHAY BÁNH HỎI LỤI NƯỚNG MAMAMIS DIY STREET SIDE PLATTER

Beef in betel leaf, pork neck, chargrilled chicken skewers, spring rolls Served to assemble tableside, with rice paper, fine rice vermicelli, fresh lettuce, pickled carrots and daikon, Vietnamese herbs \$468

Entrees 主菜

<p>☑️ CÀ RI GÀ 越式咖喱雞 VIETNAMESE STYLE CHICKEN CURRY Lemongrass, garlic, onion, coconut milk</p> <p>☑️ BÒ SÓT VÀNG 越南牛腩煲 VIETNAMESE BEEF STEW Vietnamese beef stew infused with lemongrass, tomatoes and carrots, bread</p> <p>☑️ RAU XÀO 炒時菜 STIR-FRIED VEGETABLES Choices of okra or morning glory</p> <p>☑️ LÁU CÀ RI RAU CỦ VÀ MIẾN TRỘN 咖喱雜菜粉絲煲 MIXED VEGETABLES AND VERMICELLI CURRY HOT POT Stir fried mixed vegetables and vermicelli with curry sauce, cooked in claypot</p> <p>☑️ ĐẬU BẮP XÀO CÀ RI THOM 咖喱秋葵 AROMATIC CURRY OKRA STIR-FRY Fried okra, stir fried with our house special curry sauce</p>	<p>\$188</p> <p>\$268</p> <p>\$108</p> <p>\$168</p> <p>\$148</p>	<p>☑️ COM CHIÊN DỨA 菠蘿炒飯 PINEAPPLE FRIED RICE Fresh pineapple, fried shallots, raisins, fried cashews, scallion, fried rice</p> <p>BÚN ĐƯỜNG CỔ HEO HÙNG QUẾ 越式豬頸肉炒公仔麵 STREET NOODLE WITH PORK NECK & BASIL Street noodle stir-fried with pork neck, morning glory and egg</p> <p>☑️ MÌ XÀO VIỆT NAM 越式炒河粉 (素) STIR-FRIED VIETNAMESE RICE NOODLES With vegetables</p> <p>☑️ GÀ NƯỚNG 法國燒春雞 FRENCH ROASTED SPRING CHICKEN (25 mins cooking time)</p>	<p>\$168</p> <p>\$138</p> <p>\$128</p> <p>\$398</p>
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Pho 湯粉

<p>PHỞ ĐÀU XE LỬA 越南火車頭 MÂMAMIS SIGNATURE COMBO RICE NOODLES SOUP Australian Wagyu beef, beef balls, beef tripe, beef brisket, flat rice noodles in superior beef bone broth</p> <p>PHỞ BÒ 生牛河 BEEF PHO Australian Wagyu beef flat rice noodles in superior beef bone broth</p> <p>☑️ BÚN BÒ HUẾ 越南特色辣牛湯檬 🌶️ VIETNAMESE SPICY BEEF SOUP NOODLES Vietnamese spicy beef soup noodles Australian Wagyu beef, beef balls, beef tripe, beef brisket, flat rice noodles in superior beef bone broth</p> <p>☑️ PHỞ CHAY 雜菜湯河 VEGETABLE PHO Mixed Asian vegetables with vegetarian broth</p>	<p>\$168</p> <p>\$158</p> <p>\$168</p> <p>\$168</p>	<p>☑️ BÚN RIÊU CUA 越南蕃茄蟹湯檬 VIETNAMESE GRANDMA CRAB AND TOMATOES SOUP NOODLES Crab meat roe souffle, fried tofu, rice vermicelli noodles, soft shell crab, fresh tomatoes in a pork bone broth with shrimp paste</p> <p>PHỞ GÀ 雞絲湯河 CHICKEN PHO Fresh shredded chicken and Vietnamese flat rice noodles in superior chicken broth</p> <p>☑️ BÚN TÔM NƯỚNG 越南蝦撈檬 GRILLED SHRIMP VERMICELLI NOODLES (DRY) Chargrilled shrimp with vermicelli, carrots cucumber pickled Vegetables mint leaves served with Nuoc Cham</p> <p>☑️ BÚN CHAY 素撈檬粉 COLD VERMICELLI NOODLES WITH VEGETABLES Grilled tofu, okra, crispy veggie spring rolls, pickled carrots and daikon, rice vermicelli noodles, lettuce, cabbage, Vietnamese herbs</p>	<p>\$168</p> <p>\$138</p> <p>\$218</p> <p>\$138</p>
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Dessert 甜品

<p>PANDAN PANNA COTTA</p> <p>MANGO STICKY RICE</p> <p>GRILLED PINEAPPLE Chargrilled pineapple with whipped cream and almond caramel sauce</p>	<p>\$68</p> <p>\$108</p> <p>\$88</p>	<p>ROASTED COCONUT ICE CREAM Homemade coconut ice cream with toasted coconut</p> <p>FRIED BANANNA WITH ICE CREAM Fried banana served with chocolate sauce, homemade ice cream, and whipped cream</p>	<p>\$68</p> <p>\$108</p>
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