




Appetisers 頭盤 Salad 沙律



<p>* GAN NGŨNG ÁP CHẢO VỚI MÚT DỨA ÓT 鵝肝配菠蘿辣果醬 \$188 PAN SEARED FOIE GRAS WITH PINEAPPLE CHILLI JAM (2 PCS) Sweet & sour</p>	<p>CÁNH GÀ SRIRACHA 越式辣雞翼  \$168 SRIRACHA CHICKEN WINGS (6 PCS) With spicy sriracha sauce</p>
<p>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</p>	<p>* VỆM XANH SỐNG 白酒煮青口 \$288 LIVE AUSTRALIAN BLUE MUSSEL In white wine cream sauce and Vietnamese herbs</p>
<p>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</p>	<p>ỐC SÊN KIỂU PHÁP 法式焗田螺 \$168 ESCARGOTS À LA BOURGUIGNONNE Burgundy snails, pasley butter, chardonnay</p>
<p>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</p>	<p>* SỜ ĐIẾP ÁP CHẢO 香煎北海道帶子 \$68/PCS PAN-SEARED HOKKAIDO SCALLOP With green onion oil and peanuts</p>
<p>PIZZA VIỆT NAM 越式薄餅  \$108 VIETNAMESE PIZZA Choice of beef or chicken, red onions, basils, sriracha mayo</p>	<p>V 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</p>
<p>* BÒ TÁI 生牛肉 \$288 BEEF CARPACCIO Thin sliced Australian M4-5 Wagyu, fried garlic, fried shallots, cilantro, scallions, house sauce</p>	<p>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</p>
<p>* 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</p>	<p>NÔM GÀ 雞胸沙律 \$138 CHICKEN SALAD Shredded chicken breast, red capsicum, red onion, fresh herbs and roasted peanuts</p>
<p>* CHẢ NEM 越南春卷 / 素春卷 \$128 DEEP-FRIED SPRING ROLLS (4 PCS) With pork, shrimps and crab meat Or vegetarian</p>	<p>GỎI CHÂN GÀ RÚT XƯƠNG VIỆT NAM 去骨越南鳳爪 \$108 VIETNAMESE BONELESS CHICKEN FEET SALAD </p>
<p>* SƯỜN BẮP NGŨ NƯỚNG THAN HỒNG 炭燒粟米條 \$138 BBQ CORN RIBS BBQ ribs of sweetcorn, served with sriracha mayo</p>	<p>* 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</p>
<p>THỊT CỐ HEO NƯỚNG 炭燒越式豬頸肉 \$168 GRILLED VIETNAMESE PORK NECK</p>	<p>BÁNH MỠ BƠ TỎI 蒜蓉包 \$48 GARLIC BUTTERED BAGUETTE (4 PCS)</p>
<p>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.</p>	<p>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</p>

MamAmis DIY Street Side Platter KHAY BÁNH HỎI LỤI NƯỚNG

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

 VEGETARIAN  CHEF'S RECOMMENDATION  SPICY

plus 10% service charge

Entrees 主菜

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

Pho 湯粉

<p>PHỞ DẦU XE LỬA 越南火車頭 \$168</p> <p>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>BÚN RIÊU CUA 越南蕃茄蟹湯檬 \$168</p> <p>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 BÒ 生牛河 \$158</p> <p>BEEF PHO Australian Wagyu beef flat rice noodles in superior beef bone broth</p>	<p>PHỞ GÀ 雞絲湯河 \$138</p> <p>CHICKEN PHO Fresh shredded chicken and Vietnamese flat rice noodles in superior chicken broth</p>
<p>BÚN BÒ HUẾ 越南特色辣牛湯檬 \$168</p> <p>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>BÚN TÔM NƯỚNG 越南蝦撈檬 \$218</p> <p>GRILLED SHRIMP VERMICELLI NOODLES (DRY) Chargrilled shrimp with vermicelli, carrots cucumber pickled Vegetables mint leaves served with Nuoc Cham</p>
<p>PHỞ CHAY 雜菜湯河 \$168</p> <p>VEGETABLE PHO Mixed Asian vegetables with vegetarian broth</p>	<p>BÚN CHAY 素撈檬粉 \$138</p> <p>OM BOWL Grilled tofu, okra, crispy veggie spring rolls, pickled carrots and daikon, rice vermicelli noodles, lettuce, cabbage, Vietnamese herbs</p>

Dessert 甜品

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

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