

Appetisers 頭盤 Salad 沙律



<p>* GAN NGỔNG ÁP CHẢO VỚI MỨT DỨA ÓT 鵝肝配菠蘿辣果醬 PAN SEARED FOIE GRAS WITH PINEAPPLE CHILLI JAM (2 PCS) Sweet & sour</p>	\$188	<p>* VEM XANH SỐNG 白酒煮青口 LIVE AUSTRALIAN BLUE MUSSEL In white wine cream sauce and Vietnamese herbs</p>	\$288
<p>XIÊN THỊT GÀ VÀ THỊT BÒ 串燒拼盤 SATAY PLATTER (4 PCS) 可選雞或牛 Choice of beef and chicken</p>	\$148	<p>ĐŨI ÉCH XÀO 田雞腩  FRIED FROG LEGS Butter garlic frog legs, shallot, onions and cilantro with a side of citrus lime sauce</p>	\$228
<p>CHAO TOM 甜蔗蝦 SUGARCANE SHRIMP (MIN ORDER 3 PCS) Deep fried palatable shrimp mousse wrapped on sugarcane stick, served with our special house-made sauce</p>	\$36/PC	<p>✓ GỎI XOÀI XANH & ĐU ĐỦ XANH 青木瓜青芒沙律 GREEN MANGO & GREEN PAPAYA SALAD Refreshing salad with green mango, green papaya, pineapple and fresh herbs</p>	\$128
<p>BÒ WAGYU LÁ NGUYỆT QUẾ NƯỚNG THAN 炭燒香葉牛肉卷 CHARGRILLED BETEL LEAF WAGYU BEEF (6 PCS) Wagyu beef wrapped in betel leaf, chargrilled and served with Nuoc Cham</p>	\$148	<p>NÔM CUA LỘT 軟殼蟹沙律 SOFT SHELL CRAB SALAD Banana blossom, pickled daikon, carrots, red onions, roasted peanuts, Vietnamese mint, Nuoc Cham</p>	\$168
<p>PIZZA VIỆT NAM 越式薄餅  VIETNAMESE PIZZA Choice of beef or chicken, red onions, basils, sriracha mayo</p>	\$108	<p>NÔM GÀ 雞胸沙律 CHICKEN SALAD Shredded chicken breast, red capsicum, red onion, fresh herbs and roasted peanuts</p>	\$138
<p>* BÒ TÁI 生牛肉 BEEF CARPACCIO Thin sliced Australian M4-5 Wagyu, fried garlic, fried shallots, cilantro, scallions, house sauce</p>	\$288	<p>GỎI CHÂN GÀ RÚT XƯƠNG VIỆT NAM 去骨越南鳳爪 VIETNAMESE BONELESS CHICKEN FEET SALAD</p>	\$108
<p>* TỬY XƯƠNG CỤC TỎI NƯỚNG 蒜蓉焗牛骨髓 ROASTED GARLIC BONE MARROW Roasted bone marrow with garlic, served with garlic buttered baguette</p>	\$188	<p>* GỎI BUỒI TÔM NƯỚNG 炭燒蝦柚子沙律 POMELO SALAD WITH CHARGRILLED PRAWNS Grilled prawns with fresh pomelo, fresh herbs and roasted peanuts</p>	\$158
<p>* CHẢ NEM 越南春卷 / 素春卷 DEEP-FRIED SPRING ROLLS (4 PCS) With pork, shrimps and crab meat Or vegetarian</p>	\$128	<p>TÔM XOÀI CUỐN 香芒蝦沙律卷 MANGO AND SHRIMP SALAD ROLL Mango, shrimp, lettuce, cucumber, carrots, daikon. Serve with peanut dipping sauce</p>	\$168
<p>* SƯỜN BẮP NGÔ NƯỚNG THAN HỒNG 炭燒粟米條 BBQ CORN RIBS BBQ ribs of sweetcorn, served with sriracha mayo</p>	\$138	<p>* SÒ ĐIẾP ÁP CHẢO 香煎北海道帶子 PAN-SEARED HOKKAIDO SCALLOP With green onion oil and peanuts</p>	\$68/PCS
<p>THỊT CỔ HEO NƯỚNG 炭燒越式豬頸肉 GRILLED VIETNAMESE PORK NECK</p>	\$168	<p>BÁNH MỠ BƠ TỎI 蒜蓉包 GARLIC BUTTERED BAGUETTE (4 PCS)</p>	\$48
<p>CÁNH GÀ SRIRACHA 越式辣雞翼  SRIRACHA CHICKEN WINGS (6 PCS) With spicy sriracha sauce</p>	\$168	<p>BRUSCHETTA HÀNH TÂY KIỂU PHÁP 法式洋蔥配法式麵包 FRENCH ONION BRUSCHETTA (3 PCS) Caramelized onion with two cheeses on garlic buttered baguette</p>	\$68

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 越式咖哩雞 VIETNAMESE STYLE CHICKEN CURRY Lemongrass, garlic, onion, coconut milk</p>	\$188	<p>CÁ NƯỚNG 焗多寶魚  BAKED TURBOT Garlic, Vietnamese chilli paste, wrapped, steamed and baked in banana leaf</p>	\$368
<p>BÒ SỐT VÀNG 越南牛腩煲 VIETNAMESE BEEF STEW Vietnamese beef stew infused with lemongrass, tomatoes and carrots, bread</p>	\$268	<p>SƯỜN BÒ NƯỚNG 慢煮牛肋骨 THE BBR 48 hours slow cooked US beef short ribs, Vietnamese herbs, sea salt, black pepper</p>	\$368
<p>RAU XÀO 炒時菜 STIR-FRIED VEGETABLES Choices of okra or morning glory</p>	\$108	<p>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</p>	\$268
<p>LẨU 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>	\$168	<p>CHÂN GIÒ NƯỚNG 越南燒豬 ROASTED VIETNAMESE PIG 1/4 Vietnamese herbs marination with sweet lemongrass dipping sauce</p>	\$388
<p>ĐẬU BẮP XÀO CÀ RI THƠM 咖喱秋葵 AROMATIC CURRY OKRA STIR-FRY Fried okra, stir fried with our house special curry sauce</p>	\$148	<p>CÁ ĐỐI HẤP 酸辣烏頭魚 MULLET FISH WITH SPICY & SOUR BROTH Steamed whole mullet with house special Vietnamese spicy & sour broth</p>	\$328
<p>GÀ NƯỚNG 法國燒春雞 FRENCH ROASTED SPRING YELLOW CHICKEN (25 mins cooking time)</p>	\$398	<p>TÔM CÀNG NƯỚNG 炭燒巨型越南河蝦 CHARGRILLED JUMBO VIETNAMESE RIVER PRAWNS (2 PCS)</p>	\$388

Noodles 粉麵 and Rice 飯

<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>	\$168	<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>	\$218
<p>PHỞ TÁI 生牛河 BEEF PHO Australian Wagyu beef flat rice noodles in superior beef bone broth</p>	\$158	<p>BÚN CHAY 素撈檬粉 OM BOWL Grilled tofu, okra, crispy veggie spring rolls, pickled carrots and daikon, rice vermicelli noodles, lettuce, cabbage, Vietnamese herbs</p>	\$138
<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, vermicelli in superior beef bone broth</p>	\$168	<p>COM CHIÊN DỨA 菠蘿炒飯 PINEAPPLE FRIED RICE Fresh pineapple, fried shallots, raisins, fried cashews, scallion, fried rice</p>	\$168
<p>PHỞ CHAY 雜菜湯河 VEGETABLE PHO Mixed Asian vegetables with vegetarian broth</p>	\$168	<p>BÚN ĐƯỜNG CỐ 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, pork floss fried shallots and cilantro</p>	\$138
<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>	\$168	<p>MÌ XÀO VIỆT NAM 越式炒河粉 (素) STIR-FRIED VIETNAMESE RICE NOODLES With vegetables</p>	\$128
<p>PHỞ GÀ 雞絲湯河 CHICKEN PHO Fresh shredded chicken and Vietnamese flat rice noodles in superior chicken broth</p>	\$138		

