



# Appetisers 頭盤 Salad 沙律

- \* SÒ DIỆP ÁP CHẢO** 香煎北海道帶子 \$68/PCS

**PAN-SEARED HOKKAIDO SCALLOP**  
With green onion oil and peanuts
- SÚP GÀ DỪA TƯƠI** 新鮮椰子雞湯 \$78

**DOUBLE BOILED CHICKEN WITH FRESH COCONUT SOUP**  
Local farm chicken, goji berries, longan and fresh coconut
- \* CHẢ NEM** 越南春卷 / 素春卷 \$128

**DEEP-FRIED SPRING ROLLS (4 PCS)**  
With pork, shrimps and crab meat  
Or vegetarian
- CHAO TOM** 甜蔗蝦 \$128

**SUGARCANE SHRIMP (3 PCS)**  
Deep fried palatable shrimp mousse wrapped on sugarcane stick, served with our special house-made sauce
- \* PIZZA VIỆT NAM** 越式薄餅 \$128

**VIETNAMESE PIZZA**  
Choice of beef, red onions, basils, sriracha mayo or chicken, pineapple, red onions, basils, sriracha mayo or mixed mushroom with truffle mayo, cheese
- ✓ SƯỜN BẮP NGÔ NƯỚNG THAN HỒNG** 炭燒粟米條 \$138

**BBQ CORN RIBS**  
BBQ ribs of sweetcorn, served with sriracha mayo
- 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 sweet sauce
- XIÊN THỊT GÀ** 雞肉串燒 \$148

**CHICKEN SATAY (4 PCS)**
- XIÊN THỊT BÒ** 牛肉串燒 \$198

**BEEF SATAY (4 PCS)**
- THỊT CỔ HEO NƯỚNG** 炭燒越式豬頸肉 \$168

**GRILLED VIETNAMESE PORK NECK**
- \* NGỔNG ÁP CHẢO VỚI MỨT DỨA ÓT** 鵝肝配菠蘿辣果醬 \$188

**PAN SEARED FOIE GRAS WITH PINEAPPLE CHILLI JAM (2 PCS)**
- \* TỬ 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
- \* ĐÙI ÉCH XÀO** 田雞腩 \$228

**FRIED FROG LEGS**  
Butter garlic frog legs, shallot, onions and cilantro with a side of citrus lime sauce
- \* BÒ TÁI** 生牛肉 \$288

**BEEF CARPACCIO**  
Thinly sliced Australian M4-5 Wagyu, fried garlic, fried shallots, cilantro, scallions, house sauce
- \* GỎI CHÂN GÀ RÚT XƯƠNG VIỆT NAM** 去骨越南鳳爪 \$108

**VIETNAMESE BONELESS CHICKEN FEET SALAD**
- TÔM XOÀI CUỐN** 香芒蝦沙律卷 \$168

**MANGO AND SHRIMP SALAD ROLL**  
Mangoes, shrimps, lettuce, cucumbers, carrots, daikon. Served with peanut dipping sauce
- ✓ 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, fresh herbs and roasted peanuts
- NỘM GÀ** 雞胸沙律 \$138

**CHICKEN SALAD**  
Shredded chicken breast, red capsicum, red onions, fresh herbs and roasted peanuts
- 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
- NỘM 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
- 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

## 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, RICE VERMICELLI, FRESH LETTUCE, PICKLED CARROTS AND DAIKON, VIETNAMESE HERBS

\$488

Extra portion of Rice Paper (6 pcs) - \$28

VEGETARIAN CHEF'S RECOMMENDATION SPICY

plus 10% service charge

## Entrees 主菜

|   |       |  |       |
|---|-------|--|-------|
| <p><b>CÀ RI GÀ</b> 越式咖哩雞<br/>VIETNAMESE STYLE CHICKEN CURRY<br/>Lemongrass, garlic, onions, coconut milk</p>  | \$188 | <p><b>TÔM CÀNG NƯỚNG</b> 炭燒巨型越南河蝦<br/>CHARGRILLED JUMBO VIETNAMESE RIVER PRAWNS (2 PCS)</p>  | \$398 |
| <p><b>BÒ SỐT VÀNG</b> 越南牛腩煲<br/>VIETNAMESE BEEF STEW<br/>Vietnamese beef stew infused with lemongrass, tomatoes and carrots, served with garlic buttered baguette</p> | \$278 | <p><b>GÀ NƯỚNG</b> 焗多寶魚<br/>BAKED TURBOT<br/>Garlic, Vietnamese chilli paste, wrapped, steamed and baked in banana leaf</p>  | \$368 |
| <p><b>THỊT BÒ HẮM RƯỢU VÀNG</b> 紅酒煮牛面肉<br/>BEEF CHEEK BOURGUIGNON<br/>Slow cooked in full bodied red wine, fresh herbs, shallot potatoes and carrots</p>              | \$368 | <p><b>GÀ NƯỚNG</b> 法國燒春雞<br/>FRENCH ROASTED SPRING YELLOW CHICKEN<br/>(25 mins cooking time)</p>   | \$398 |
| <p><b>SƯỜN BÒ NƯỚNG</b> 慢煮牛肋骨<br/>THE BBR<br/>48 hours slow cooked US beef short ribs, Vietnamese herbs, sea salt and black pepper</p>                                | \$418 | <p><b>RAU CỦ XÀO VỚI BELACAN</b> 馬拉盞炒時菜<br/>STIR-FRIED VEGETABLES WITH BELACAN<br/>Choices of okra or morning glory</p>  | \$128 |
| <p><b>SƯỜN NƯỚNG</b> 慢煮豬肋條<br/>BABY BACK PORK RIBS<br/>36 hours slow cooked then grilled in lemongrass sauce, served with turmeric rice</p>                           | \$388 | <p><b>ĐẬU BẮP XÀO CÀ RI THOM</b> 咖喱秋葵<br/>AROMATIC CURRY OKRA STIR-FRY<br/>Fried okra, stir fried with our house special curry sauce</p>   | \$148 |
| <p><b>CHÂN GIÒ NƯỚNG</b> 越南燒豬<br/>ROASTED VIETNAMESE PIG 1/4<br/>Vietnamese herbs marination, served with sweet lemongrass dipping sauce</p>                          | \$388 | <p><b>LẨU CÀ RI RAU CỦ VÀ MIẾN TRỖN</b> 咖喱雜菜粉絲煲<br/>MIXED VEGETABLES AND VERMICELLI CURRY HOT POT<br/>Stir fried mixed vegetables and vermicelli with curry sauce, cooked in claypot</p> | \$168 |

## Noodles 粉麵 and Rice 飯

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|---|-------|---|-------|
| <p><b>PHỞ TÁI</b> 生牛河<br/>BEEF PHO<br/>Australian Wagyu beef flat rice noodles in superior beef bone broth</p>  | \$168 | <p><b>BÚN GAO CỔ HEO NƯỚNG</b> 炭燒豬頸肉撈檬<br/>CHARGRILLED PORK NECK RICE VERMICELLI (COLD)<br/>Chargrilled pork neck with rice vermicelli, carrots, cucumbers, pickled vegetables, mint leaves and roasted peanuts</p>             | \$148 |
| <p><b>PHỞ DẦU XE LỬA</b> 越南火車頭<br/>MÂMAMIS SIGNATURE COMBO RICE NOODLES SOUP<br/>Australian Wagyu beef, beef balls, beef tripe, beef briskets, flat rice noodles in superior beef bone broth</p>                        | \$168 | <p><b>GÀ NƯỚNG SẢ VỚI CƠM BÚT MÌ</b> 香茅雞撈檬<br/>CHARGRILLED LEMONGRASS CHICKEN RICE VERMICELLI (COLD)<br/>Chargrilled Chicken with rice vermicelli, carrots, cucumbers, pickled vegetables, mint leaves and roasted peanuts</p>  | \$148 |
| <p><b>BÚN BÒ HUẾ</b> 越南特色辣牛湯檬<br/>VIETNAMESE SPICY BEEF SOUP NOODLES<br/>Australian Wagyu beef, beef balls, beef tripe, beef briskets, vermicelli in superior beef bone broth</p>                                       | \$168 | <p><b>BÚN TÔM NƯỚNG</b> 越南蝦撈檬<br/>GRILLED SHRIMPS RICE VERMICELLI (COLD)<br/>Chargrilled shrimps with rice vermicelli, carrots, cucumbers pickled vegetables, mint leaves and roasted peanuts</p>                               | \$218 |
| <p><b>BÚN RIÊU CUA</b> 越南蕃茄蟹湯檬<br/>VIETNAMESE GRANDMA CRAB AND TOMATOES SOUP NOODLES<br/>Crab meat roe souffle, fried tofu, rice vermicelli, soft shell crab, fresh tomatoes in a pork bone broth with shrimp paste</p> | \$168 | <p><b>BÚN ĐƯỜNG CỔ HEO HÙNG QUẾ</b><br/>越式豬頸肉炒公仔麵 (DRY)<br/>VIETNAMESE STREET NOODLES WITH PORK NECK &amp; BASIL<br/>Street-style stir-fried noodles with pork neck, morning glory, pork floss, fried shallots and cilantro</p> | \$138 |
| <p><b>PHỞ GÀ</b> 雞絲湯河<br/>CHICKEN PHO<br/>Fresh shredded chicken and Vietnamese flat rice noodles in superior chicken broth</p>   | \$148 | <p><b>MÌ XÀO VIỆT NAM</b> 越式炒河粉 (素)<br/>VIETNAMESE STREET-STYLE STIR-FRIED FLAT RICE NOODLES With vegetables</p>  | \$128 |
| <p><b>PHỞ CHAY</b> 雜菜湯河<br/>VEGETABLE PHO<br/>Mixed Asian vegetables with vegetarian broth</p>  | \$148 | <p><b>CƠM CHIÊN DỪA</b> 菠蘿炒飯<br/>PINEAPPLE FRIED RICE (Optional with Chicken)<br/>Fresh pineapple, fried shallots, raisins, fried cashews, scallion, fried rice</p>   | \$168 |
| <p><b>BÚN CHAY</b> 素撈檬粉<br/>OM BOWL (COLD)<br/>Grilled tofu, okra, crispy veggie spring rolls, pickled carrots and daikon, rice vermicelli, lettuce, purple cabbages, Vietnamese herbs and roasted peanuts</p>          | \$148 | <p><b>CƠM CHIÊN HẢI SẢN</b> 海鮮炒飯<br/>SEAFOOD FRIED RICE<br/>Squid, shrimp, crab meat and egg</p>  | \$198 |

