

# MA PA MAIN

## SMALL PLATES

<b>WOK TOSSED EDAMAME (GF)</b>	<b>12</b>
Stir fry sauce, furikake	
<b>KINGFISH TARTARE (GF)</b>	<b>23</b>
Hiramasa kingfish, Balinese sambal matah made of chilli, shallots, lemongrass, and kaffir lime leaves, on witlof leaves	
<b>VEGETABLE SPRING ROLLS (3PC)</b>	<b>16</b>
Vermicelli, carrot, cabbage, beansprouts, peanut sauce	
<b>DUCK SPRING ROLLS (3PC)</b>	<b>18</b>
Duck, vermicelli, cabbage, carrot, char siu sauce	
<b>“TOM KHA” PRAWN DUMPLINGS</b>	<b>23</b>
Prawn dumplings, shitake mushroom, cherry tomato, lemongrass, dried chilli, in a spicy and sour coconut broth	
<b>SALT &amp; PEPPER WHITE BAIT</b>	<b>19</b>
Crispy fried white bait, Maldon sea salt, Szechuan pepper, fresh lime, kaffir lime mayo	
<b>BUTTERMILK FRIED CHICKEN</b>	<b>19</b>
Buttermilk chicken thigh, furikake, kimchi cucumber, kaffir lime mayo	
<b>STICKY CORN RIBS (GF)</b>	<b>17</b>
Fried corn ribs, herbs, sesame seed, fresh lime, chinkiang black vinegar caramel	
<b>LAMB RIBS (6PCS) (GF)</b>	<b>24</b>
Slow cooked for 10 hours, chinkiang black vinegar caramel, garlic crunch, red chilli	
<b>D.I.Y BAO BUN (3PC)</b>	<b>FROM 20</b>
Fried chicken, sliced duck breast, or tofu with kimchi cucumber, oak lettuce, kaffir lime mayo	
<b>COCONUT CHICKEN SALAD (GF)</b>	<b>23</b>
Poached chicken, oak leaf, kaffir lime, roasted peanuts, coriander, coconut, chilli (contains prawn)	
<b>‘SOM TUM’ GREEN PAPAYA SALAD (GF)</b>	<b>25</b>
Green papaya, cherry tomato, long beans, crispy white bait, crushed peanut, red nahm jim dressing	
<b>‘RUJAK BUAH’ INDONESIAN FRUIT SALAD (GF)</b>	<b>22</b>
Granny smith apple, cucumber, pineapple, jicama, pear, green papaya, spicy tamarind and peanut dressing	



## LARGE PLATES

<b>GRILLED HALF CHICKEN ‘BUMBU RUJAK’ (GF)</b>	<b>36</b>
Grilled half chicken in red chilli paste, coconut cream, curry leaves, fresh lime	
<b>‘TOMAHAWK’ PORK CHAR SIU (GF)</b>	<b>38</b>
450gr almond feed pork tomahawk, red onion, pickled green mustard leaf, char siu sauce	
<b>‘BÓ LÁ LÓT’ SKEWER (GF)</b>	<b>37</b>
Southern Vietnamese grilled beef wrapped in betel leaf, vegetables pickles, fresh herbs, roasted peanut, sweet chilli nuoc mam	
<b>CHICKEN ADOBO (GF)</b>	<b>35</b>
A simple, yet delicious Filipino braised chicken thigh in rich soy and vinegar sauce, with ginger, bay leaves, and potato desiree	
<b>PHANAENG BARRAMUNDI CURRY (GF)</b>	<b>39</b>
Barramundi fillet, bamboo shoot, green bean, corn rib, herbs, crushed peanut, in Thai light red curry	
<b>‘LEBARAN’ DUCK WHITE CURRY (GF)</b>	<b>37</b>
Duck breast, cauliflower, lemongrass, tempe crumb, herbs, Indonesian ‘Opor’ white curry	
<b>‘BIRTHDAY’ BEEF RENDANG CURRY (GF)</b>	<b>39</b>
Rendang curry beef cheek with cumin, coriander seed, cinnamon, anise star, dried chili, serundeng and coconut cream	
<b>‘MA LA XIANG GUO’ MUSSELS STIR FRY</b>	<b>28</b>
Jervis bay mussels, lotus root, shitake mushroom, cabbage, green bean, choy sum, green shallots, dried chilli, red bean sauce	
<b>‘GOOD SON’ NASI GORENG (GF)</b>	<b>23</b>
Home-style fried rice, bean sprout, choy sum, cabbage, carrot, tofu, egg, and sambal ulek	
<b>PAD KEE MAO (GF)</b>	<b>24</b>
Flat rice noodles, choy sum, cabbage, carrot, krachai, chilli, holy basil, egg, oyster sauce, dark soy sauce	
<b>PAD THAI (GF)</b>	<b>23</b>
Pad thai noodles with roasted peanut, fermented soy bean, tamarind sauce, tofu, carrot, bean sprout, egg and garlic chives	

## SIDES

<b>STIR FRY GREENS (V)</b>	<b>11</b>
<b>KIMCHI CUCUMBER</b>	<b>8</b>
<b>STEAMED RICE (V)</b>	<b>5</b>

Please note:  
We cater to a variety of dietary requirements.  
Please ask our team for details.

# MA PA VEGAN

## SMALL PLATES

<b>EDAMAME (GF)</b>	<b>12</b>
Stir-fry sauce, furikake	
<b>SPRING ROLLS (3PC) (PEANUT)</b>	<b>16</b>
Vermicelli, carrot, cabbage, coriander, beansprouts, peanut sauce	
<b>STICKY CORN RIBS (GF)</b>	<b>17</b>
Fried corn ribs, herbs, sesame seed, fresh lime, chinkiang black vinegar caramel	
<b>‘RUJAK BUAH’ INDONESIAN FRUIT SALAD (GF)</b>	<b>22</b>
Granny smith apple, cucumber, pineapple, jicama, pear, green papaya, spicy tamarind and peanut dressing	
<b>‘MA’ GADO-GADO (GF, PEANUT)</b>	<b>22</b>
Steamed vegetables, fried tofu, peanut sauce, fried garlic, tempe	
<b>CAULIFLOWER STEAK (GF)</b>	<b>27</b>
Fried half cauliflower, acar, peanut sauce, serundeng, coconut cream	
<b>PUMPKIN WHITE CURRY (GF)</b>	<b>27</b>
Roasted pumpkin, cauliflower, lemongrass, tempe crumb, herbs, Indonesian “Opor” white curry	
<b>JACKFRUIT RENDANG (GF)</b>	<b>28</b>
Young Jackfruit, Nutmeg, Cinnamon, Anise Star, Coconut Cream, serundeng	
<b>PAD THAI (GF, PEANUT)</b>	<b>22</b>
Pad thai noodles with roasted peanut, fermented soy bean, tamarind sauce, tofu, carrot, bean sprout and garlic chives	
<b>NASI GORENG (GF)</b>	<b>22</b>
Home-style fried rice, bean sprout, choy sum, cabbage, carrot, tofu and sambal ulek	
<b>EGGPLANT &amp; TOFU MA LA STIR FRY</b>	<b>25</b>
Eggplant, fresh tofu, lotus root, shitake mushroom, cabbage, green bean, choy sum, green shallots, dried chilli, red bean sauce	

## DESSERTS

<b>‘LULA’S FAVOURITE’ YUZU BASQUE CHEESECAKE</b>	<b>18</b>
Roasted peach, vanilla bean ice cream	
<b>BLACK RICE &amp; SWEET CORN CREAM PUDDING</b>	<b>15</b>
Rambutan, sesame cracker	
<b>ICE CREAM / SORBET (PER SCOOP)</b>	<b>3</b>
Vanilla ice cream or forest berries sorbet	

# BANQUET MENU

## ‘MA’ STYLE \$62PP

<b>KING FISH TARTARE (GF)</b>
<b>VEGETABLE SPRING ROLLS (3PC)</b>
<b>‘TOM KHA’ PRAWN DUMPLINGS</b>
<b>SALT &amp; PEPPER WHITE BAIT</b>
<b>COCONUT CHICKEN SALAD (GF)</b>
<b>‘LEBARAN’ DUCK WHITE CURRY (GF)</b>
<b>‘MA LA XIANG GUO’ MUSSELS STIR FRY</b>
<b>STEAMED RICE</b>

# VEGAN BANQUET

## ‘PA’ VEGAN STYLE \$59PP

<b>EDAMAME (GF)</b>
<b>SPRING ROLLS (3PC) (GF)</b>
<b>STICKY CORN RIBS (GF)</b>
<b>‘RUJAK BUAH’ INDONESIAN FRUITS SALAD (GF)</b>
<b>‘MA’ GADO-GADO (GF)</b>
<b>PUMPKIN WHITE CURRY (GF)</b>
<b>EGGPLANT &amp; TOFU MA LA STIR FRY</b>
<b>STEAMED RICE</b>

SPECIAL EVENT COMING UP?

CHAT TO OUR TEAM ABOUT HOSTING  
YOUR NEXT EVENT WITH US.



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