

GLAMOROUS

35 / PAD THAI GF V 22.50

CHICKEN, BEEF OR PORK. Thai classic rice noodle dish, egg, bean sprouts, spring onion, served with crushed peanuts, and a lemon wedge

36 / FRESH BASIL AND HERB *V 22.50

PORK BELLY. Wok fried meat with fresh basil, hot chilli, and fresh vegetables

37 / SINGAPORE SATAY STIR FRY GF V 23.50

CHICKEN, BEEF OR PORK. Roasted peanut sauce, fresh seasonal vegetables. Rich, sweet and satisfying

38 / CANTONESE WOK FRIED NOODLES WITH BASIL *V 21.00

CHICKEN, BEEF OR PORK. Flat rice noodles stir-fried with egg, seasonal vegetables, fresh basil

39 / NASI GORENG *V 21.00

CHICKEN, BEEF OR PORK. A classic Jasmine rice stir-fried with egg, peas, onions, and fresh seasonal vegetables

40 / BUDDHA FEAST *V 20.50

Sautéed fresh broccoli, carrot, cabbage, mushroom, baby corn, tofu and bell pepper, stir-fried in garlic sauce

41 / SUNBATHE TOFU *V 20.50

Silken tofu deep-fried, then stir-fried in crisp lemongrass sauce and onion

EXTRAS

| | |
|---------------------|------|
| Rice | 3.50 |
| Roti Bread | 4.50 |
| Chicken, Beef, Pork | 4.00 |
| Prawns | 5.00 |

GF Gluten free

***** Can be made gluten free

V Can be made vegan

PLEASE LET US KNOW IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. THANK YOU!

Prices are subject to change

OPENING HOURS

Dinner Monday to Sunday 5 to 9:00pm



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cooking school

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Mama San

SOUTH EAST ASIAN STREET CUISINE

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TAKEAWAY MENU

STREET VENDOR FARE

- 1 / DIY SUMMER ROLL GF V** 12.50
Role it your own rice paper roll (like a Wrap), using our house special dry rice paper, fresh salad, vermicelli noodles, pork, mint, with Mama San dipping sauce
- 2 / SATAY CHICKEN SKEWERS GF** 11.00
Tender cuts of chicken marinated in Thai spices, grilled to perfection and served with house peanut sauce
- 3 / VIETNAMESE CRISPY PRAWN GF** 12.50
Prawn cutlets coated in crushed dry rice and served with Vietnamese dipping sauce
- 4 / CHICKEN NIBBLES GF** 9.90
Cured to perfection in our Asian spicy marinade and served with dipping sauce
- 5 / MONGOLIAN FISH ROTI V** 11.50
Battered fish, wrapped with toasted roti, red onion and coriander, served with delicious sauces
- 6 / VIETNAMESE CRISPY SPRING ROLLS GF V** 9.80
Vietnamese rice netting paper wrapped tasty sautéed vegetables with vermicelli noodles, served with dipping sauces
- 7 / SHANGHAI DUMPLING WITH PANANG CURRY SAUCE** 9.50
Steamed pork dumpling topped with thick Panang curry sauce and kaffir lime leaves
- 8 / CHIANG MAI PORK BELLY *** 10.50
Asian spice marinated pork belly, served with Thai dipping sauce
- 9 / POP CORN CHICKEN** 10.50
Diced Chicken, five spice and wasabi mayo
- 10 / COMBINATION** 22.90
Combination of pork belly, dumplings, net spring rolls, pop corn chicken, served with Asian dipping sauce
- 11 / ROTI & PEANUT SAUCE** 6.90

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- 20 / 'BÚN' HA NOI *V** 21.50
Vermicelli noodles, lettuce, mint, coriander, peanuts, crispy spring roll, and grilled pork served with special house made sauce
- 21 / SPICY THAI BEEF SALAD GF** 22.50
Grilled beef slices, mixed with roasted rice powder, fresh coriander, mint, shallot, lemongrass with hot and sour dressing
- 22 / CHICKEN GREEN CURRY GF V** 23.50
The flavourful chicken curry simmered with coconut milk, bamboo shoots, bell pepper, green peas, and sweet basil leaves
- 23 / VIETNAMESE PANCAKE BÁNH XÈO V** 23.50
Pork and prawn, shredded lettuce, herbs, crispy shallot, bean sprouts, cucumber and carrot salad with nuoc cham dressing
- 24 / HUNGPAO CHICKEN *V** 22.90
Spicy, sweet and delicious chicken thighs Szechuan peppercorn, garlic, ginger, spring onions, and dried red chillies, and peanuts
- 25 / LAMB IN MASSAMAN CURRY GF** 26.50
Lamb slow braised in curry sauce, potato, onion, smashed peanuts, served with rice.
- 26 / LEMONGRASS CHICKEN GF** 22.00
Mouth watering chicken stir-fried with fresh chilli, garlic, lemongrass, onion and turmeric powder

- 27 / VIETNAMESE CHICKEN CURRY CÀ RI GÀ GF** 23.00
Tender chicken, rich curry with potato and carrot
- 28 / CASHEW NUT AND TEMPURA CHICKEN** 23.00
Sweet chilli jam sauce, crispy slices of deep fried chicken, carrot, red capsicum
- 29 / SHAKING BEEF HOT PLATE *V** 23.50
Wok tossed Angus beef, potato, red capsicum, onion, cracked pepper
- 30 / HONEY CRISPY CHICKEN** 22.00
Lightly battered chicken, fried to a crisp and stir-fried with homemade tangy honey sauce, served with prawn crackers, fresh salad and dressings
- 31 / SIZZLING FISH STEAK** 25.50
Fish fillets, lightly battered and deep-fried, served with stir-fried tomato, red onions, mushrooms, garlic, chilli and black pepper sauce
- 32 / CAMBODIAN PEPPERCORN PRAWNS *V** 24.90
Prawns, lemongrass, fresh basil, garlic, green pepper, baby corn, fresh vegetables and bamboo shoots
- 33 / INDOONESIAN BEEF RENDANG GF** 22.90
Beef cheek simmering in coconut milk and spices, reduced and caramelised by frying into a rich and tender coconut-beef stew
- 34 / VIETNAMESE SALAD GF V**
Mint, coriander, salad, red onion, roasted rice powder, chilli powder and lime juice

CHICKEN / PORK / VEGE 22.50
PRAWN 25.50