

MAMA'S Songkran Platters

\$99 PER PLATTER | SHAREABLE FOR TWO

In celebration of Thai New Year, Mama is highlighting flavors from across Thailand. Choose from three platters inspired by Isan, Bangkok, or Northern Thailand.

ISAN (NORTHEASTERN THAILAND)

PAPAYA SALAD E-SAN

Fermented fish sauce | Hog plum | Dried chili pepper | Cherry tomatoes | Green beans | Thai eggplant

LAAB E-SAN

Traditional Northeastern Thai spicy herb salad | Thai chili | Toasted rice powder | Lime juice | Fish sauce
Choice of Ground Kurobuta Pork or Ground Chicken

STEAMED FISH CURRY E-SAN

Fresh salmon | Thai curry paste | Basil | Kaffir lime leaf | Mixed sauce | Napa cabbage

KAENG OM

Isan herb curry

MANGO STICKY RICE

BANGKOK

MOO YANG

Grilled marinated pork | Served with spicy tamarind dipping sauce

PAPAYA SALAD

Thai chili | Garlic | Cherry tomatoes | Green beans | Peanuts | Shrimp flakes

KAENG LIANG

Thai spicy mixed vegetable curry with Shrimp

PANANG CURRY

Coconut milk | Thai chili | Kaffir lime leaf | Chili paste
Choice of Chicken or Tofu

CRISPY PORK SKIN & THAI SAUSAGE TEMPURA

MANGO STICKY RICE



NORTHERN THAILAND

NAM PRIK ONG

Northern Thai-style spicy tomato dip | Ground Kurobuta pork | Chili paste | Fermented beans | Boiled fresh vegetables | Crispy pork skin

LAAB NORTH

Traditional Northern Thai spicy herb salad with Pork

SAI UA

Northern Thai-style sausage | Thai herbs | Spicy mixed sauce | Ginger | Peanuts

HANGLAY CURRY


Slow cooked Northern Thai curry | Pork ribs | Pork belly | Ginger | Garlic | Peanuts | Chili paste

MANGO STICKY RICE

May this new year bring you happiness, good health, and a fresh beginning. I hope this meal brings you warmth and a taste of home.

With Love,

♥ *Mama*



****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies****