



**MAMI ROSE**

The Goodtime Restaurant

# FOOD MENU

All prices are subject to 10% service charge & 7% VAT

## TOAST & BITE

### ✓ TRUFFLE TOAST - 390

French Toast Topped With Parmigiano Cream

### WAGYU TOAST - 320

French Toast Topped With Spicy Wagyu

### UNI TOAST - 440

French Toast Topped With Uni, Miso & Ponzu

### 🌿 PRAWN SKEWERS - 340

Charcoal Grilled Prawns Marinated In Spicy Sauce

### CHARCOAL CHICKEN WINGS - 360

Charcoal Cooked & Glazed In Asian BBQ Sauce

### CHICKEN LIVER PÂTÉ - 310

Homemade Creamy Chicken Liver Pâté  
With Olive Tapenade

### 🌿 SMOKED LOBSTER BAO - 490

Lobster Sandwich With Aioli Sauce, Lettuce & Cilantro Mayonnaise

## RAW BAR

### 🌿 OYSTER FINE DE CLAIRE NO 3

3PCS | 6PCS | 12PCS

490 | 790 | 1,390

French Oysters With Lemon, Shallot Vinegar,  
Seafood Sauce

### 🌿 OYSTER GILLARDEAU NO 4

3PCS | 6PCS | 12PCS

690 | 1,190 | 2,090

French Oysters With Lemon, Shallot Vinegar,  
Seafood Sauce

### 🌿 CAVIAR PRUNIER OSSETRA - 3,990

Caviar 30 gr, Blinis, Egg Yolk Gel, Lemon Fresh Cream,  
Shallots & Chives

### SEA BASS CRUDO - 520

Ponzu & Truffle Dressing, Fresh Truffle &  
Daikon Radish

### SALMON TATAKI - 470

Half Cooked Salmon With Miso Mayonnaise &  
Basil Dressing

### TUNA AKAMI TARTARE - 490

Avocado Cream, Fresh Aromatic Dashi & Radish

### 🌿 HAMACHI CEVICHE - 490

Coco Leche De Tigre, Lemon Gel, Cucumber &  
Green Melon

## SMALL PLATE

### 🌿 ✓ FETA & WATERMELON - 390

Fresh Watermelon With Feta Cheese Cream &  
Sparkling Gazpacho

### 🌿 ✓ CHARCOAL SHISHITO - 390

Avocado Mayonnaise & Pickled Jalapenos, Green Oil

### 🌿 🐼 COLD CUT SELECTION - 890

Selection Of Cold Cut With Pan Con Tomate

### 🐼 LOBSTER TAIL - 790

Low Cooked Lobster Tail With White Beans Cream &  
Nduja Sauce

### ✓ TRUFFLE RAVIOLINI - 460

Handmade Raviolini With Black Truffle &  
Parmigiano Curd

### WAGYU MEATBALL - 440

Meatballs In Spicy Tomato Sauce & Fresh Basil

### 🌿 ✓ CHEESE SELECTION - 690

3 Cheeses, Marmalade & Bread

### WAGYU BEEF CARPACCIO - 450

Toasted Sesam, Homemade Crouton & Shallot Dressing  
(Add Extra Foie Gras + 290 )

## SHARE IT

### 🌿 FLAMBEED FISH - 2,490

Whole Sea Bass Cooked In Salt Crust  
& Flambeed With Tequila

### LOBSTER MAC & CHEESE - 2,690

Macaroni & Cheese With Whole Steamed Lobster

### 🌿 ENTRECOTE CAFÉ DE PARIS - 2,890

400g Black Angus Rib Eye, Café De Paris Sauce,  
Homemade French Fries & Mixed Salad

### MAMI MEZZE - 1,190

Truffle Burrata, Spicy Kimchi, Tzatziki, Guacamole &  
Codfish Tarama, Blinis & Assorted Bread

### 🌿 SEAFOOD PLATTER - 3,290

6 Mixed Oysters, 6 Gambas, Whelks & ½ Lobster

### 🌿 TRUFFLE BABY CHICKEN - 1,090

800g Organic Truffle Baby Chicken, Flambeed With  
Cognac, Served With Roasted Potatoes & Truffle Juice

## MAIN

### **GRILLED SALMON** - 690

Grilled Tasmanian Salmon Served With Peas, Chinese Cabbage, Onion Cream & Beurre Blanc Sauce

### **SOLE "MEUNIÈRE"** - 2,190

French Wild Dover Sole, Lemon Brown Butter, Brocolini

### **KUROBUTA PORK CHOP** - 690

Charcoal Grilled Pork Chop With Spicy Nduja Juice & Curly Kale

### **WAGYU BEEF TARTARE & FOIE GRAS** - 890

Truffle Japanese Flavor, Yuzu Kale Salad & Miso Fries

### **CONFIT DUCK** - 590

Duck Confit With Spices, Carrot Puree & Bitter Orange Sauce

## PASTA & RISOTTO

### **BUTTERNUT & MUSHROOM** - 490

Risotto Cooked In Butternut Juice, Grilled Mushrooms & Hazelnut

### **WAGYU BEEF LASAGNA** - 560

"1000 Feuilles" Lasagna With Tomato Sauce & Fresh Basil

### **TRUFFLE PAPPARDELLE** - 620

Homemade Pappardelle, Truffle Sauce & Parmigiano

### **SPINACH RAVIOLI** - 520

Homemade Ravioli With Parsley, Lime Emulsion & French Spinach

### **LOBSTER RISOTTO** - 1,090

Mix Of Italian Rice Cooked In Lobster Bisque, Half Grilled Lobster & Chorizo

### **SEAFOOD MARINARA** - 590

Angel Hair Pasta, Mix Of Seafood In Spicy Tomato Sauce

## MAMI STEAK

*All our steaks are black Angus cooked over charcoal*

### **STRIPLOIN**

(250G | 500G) 1,090 | 1,990

### **TENDERLOIN**

(250G | 500G) 1,590 | 2,990

### **FLANK STEAK**

(250G | 500G) 890 | 1,590

### **TOMAHAWK**

(1.3 KG) - 4,990

### CHOOSE YOUR SIDE

GREEN SALAD

GRATIN DAUPHINOIS

GRILLED ASPARAGUS

FRENCH FRIES

### CHOOSE YOUR SAUCE

CAFÉ DE PARIS BUTTER

BEEF JUICE

SPICY CHIMICHURRI

PEPPER SAUCE

TRUFFLE SAUCE

## SALAD

### **SUMMER SALAD** - 440

Heirloom Tomato, Avocado With Creamy Cumin Yoghurt & Curry Dressing

### **CAESAR SALAD** - 390

Baby Lettuce, Quail Eggs, Homemade Crouton & Caesar Dressing

(Add Spicy Prawns + 80 | Add Grilled Chicken + 100)

### **SMASH BURRATA** - 790

Mozzarella Burrata, Roasted Peach, Iberico Ham, Pistachio & Basil Dressing

### **KALE & CRAB** - 740

Kale Salad With Snow Crab, Edamame, Fresh Apple, Dry Cranberries, Pomegranate, Yuzu Dressing

## SIDE

### **PARMESAN & TRUFFLE FRIES** - 340

### **FLAMBEED EGGPLANT** - 290

### **GRATIN DAUPHINOIS** - 320

### **GRILLED ASPARAGUS** - 260

### **TRUFFLE MAC & CHEESE** - 360

### **GREEN SALAD** - 220

### **BREAD BASKET** - 60



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Photo Menu  
Scan Here

 Vegetarian

 Gluten Free

 Contains Pork

Prices are subject to 10% service charge & 7% VAT

**TOAST & BITE**

# TRUFFLE TOAST



*French Toast Topped With Parmigiano Cream*

390<sup>++</sup>

# WAGYU TOAST



*French Toast Topped With Spicy Wagyu*

320++

# UNI TOAST



*French Toast Topped With Uni, Miso & Ponzu*

440++

# DRAWN SKEWERS



*Charcoal Grilled Prawns Marinated*

*In Spicy Sauce*

340++



# CHARCOAL CHICKEN WINGS



*Charcoal Cooked & Glazed In Asian BBQ Sauce*

*360++*

# SMOKED LOBSTER BAO



*Lobster Salad With Aioli Sauce,  
Lettuce & Cilantro Mayonnaise*

*490<sup>++</sup>*

# CHICKEN LIVER PÂTÉ



*Homemade Creamy Chicken Liver Pâté  
With Olive Tapenade*

*3/10++*

**RAW BAR**

**OYSTER FINE DE CLAIRE NO 3  
OR GILLARDEAU NO 4**  
**3PCS | 6PCS | 12PCS**



*French Oysters With Lemon, Shallot Vinegar,  
Seafood Sauce*

*Fine De Claire n° 4 : 490 | 790 | 1,390*

*Gillardeau n° 4: 690 | 1,190 | 2,090*

# CAVIAR PRUNIER OSSETRA

*Caviar 30 gr, Blinis, Egg Yolk  
Gel, Lemon Fresh Cream,  
Shallots & Chives*

3,990++



# SEA BASS CRUDO

*Ponzu & Truffle Vinaigrette, Fresh Truffle  
& Daikon Radish*

520<sup>++</sup>



# TUNA AKAMI TARTARE

*Avocado Cream, Fresh Aromatic Dashi  
& Radish*  
490++





# SALMON TATAKI



*Half Cooked Salmon With Miso Mayonnaise  
& Basil Vinaigrette  
470++*

# HAMACHI CEVICHE

*Coco Leche De Tigre, Lemon Gel, Cucumber  
& Green Melon*  
490++



**SMALL PLATE**

# FETA & WATERMELON

*Fresh Watermelon With Feta Cheese Cream &  
Sparkling Gazpacho*

390++





# CHARCOAL SHISHITO

*Avocado Mayonnaise & Pickled Jalapenos,  
Green Oil*

390++

# COLD CUT SELECTION

*Selection of Cold Cut With Pan Con Tomate*

890<sup>++</sup>





# LOBSTER TAIL

*Slow Cooked Lobster Tail With White Beans  
Cream & Nduya Sauce*

790++

# TRUFFLE RAVIOLINI

*Handmade Raviolini With Black Truffle &  
Parmigiano Curd*

460++





# WAGYU MEATBALL

*Meatballs In Spicy Tomato Sauce  
& Fresh Basil*

440++



# CHEESE SELECTION

*3 Cheese, Marmalade & Bread*

690++



# WAGYU BEEF CARPACCIO



*Toasted Sesam, Homemade Crouton & Shallot Dressing  
(Add Extra Foie Gras +290)*

*450++*

**SHARE IT**



# FLAMBEED FISH

*Whole Sea Bass Cooked In Salt Crust  
& Flambeed With Tequila*

2,490++

# LOBSTER MAC & CHEESE

*Macaroni & Cheese With  
Whole Steamed Lobster*  
2,690++



# ENTRECÔTE CAFÉ DE PARIS



*400g Black Angus Rib Eye,  
Café De Paris Sauce, Homemade  
French Fries & Mixed Salad*

*2,890<sup>++</sup>*

# MAMI MEZZE



*Truffle Burrata, Spicy Kimchi, Tzatziki,  
Guacamole & Codfish Tarama*

*1,190++*



# SEAFOOD PLATTER



*6 Mixed Oysters, 6 Gambas, Whelks & 12 Lobster*

*3,290<sup>++</sup>*

# TRUFFLE BABY CHICKEN



*800g Organic Truffle Baby Chicken, Flambéed  
With Cognac, Served With Roasted Potatoes  
& Truffle Juice*

1,090++

**MAIN**



# GRILLED SALMON

*Grilled Tasmanian Salmon Served With  
Peas, Chinese Cabbage, Onion Cream  
& Beurre Blanc Sauce*

690++

# SOLE "MEUNIÈRE"



*French Wild Dover Sole, Lemon Brown Butter,  
Broccolini*

*2,190++*

# KUROBUTA PORK CHOP



*Charcoal Grilled Pork Chop With Spicy Nduja  
Juice & Curly Kale*

690++

# WAGYU BEEF TARTARE & FOIE GRAS



*Truffle Japanese Flavor, Yuzu Kale Salad &  
Miso Fries*

890++

# CONFIT DUCK



*Duck Confit With Spices, Carrot Puree & Bitter  
Orange Sauce*

590<sup>++</sup>



**PASTA &  
RISOTTO**

# BUTTERNUT & MUSHROOM



*Risotto Cooked In Butternut Juice,  
Grilled Mushrooms & Hazelnut*

*490++*

# WAGYU BEEF LASAGNA



*“1000 Feuilles” Lasagna  
With Tomato Sauce & Fresh Basil*

*560<sup>++</sup>*

# TRUFFLE PAPPARDELLE



*Homemade Pappardelle, Truffle Sauce  
& Parmigiano  
620++*

# SPINACH RAVIOLI

*Homemade Ravioli With Parsley,  
Lime Emulsion & French Spinach*

520<sup>++</sup>



# LOBSTER RISOTTO

*Mix Of Italian Rice Cooked In Lobster  
Bisque, Half Grilled Lobster & Chorizo*

7,090++



# SEAFOOD MARINARA

*Angel Hair Pasta, Mix Of Seafood  
In Spicy Tomato Sauce*

590++



**MAMI STEAK**



# STRIPLOIN

(250G | 500G)

1,090<sup>++</sup> | 1,990<sup>++</sup>



# TENDERLOIN

(250G | 500G)

1,590++ | 2,990++



# FLANK STEAK

(250G | 500G)

*890<sup>++</sup> | 1,590<sup>++</sup>*



# TOMAHAWK 1.3KG

4,990<sup>++</sup>



**SALAD**



# SUMMER SALAD

*Heirloom Tomato, Avocado &  
Peach With Creamy Cumin  
Yoghurt & Curry Vinaigrette*

*440++*

# CAESAR SALAD



*Baby Lettuce, Quail Eggs, Homemade Crouton  
& Caesar Dressing*

*Add Spicy Prawns : + 80*

*Add Grilled Chicken : + 100*

*390++*

# SMASH BURRATA



*Mozzarella Burrata, Roasted Peach, Iberico Ham,  
Pistachio & Basil Dressing*  
790++



# KALE & CRAB



*Kale Salad With Snow Crab, Edamame, Fresh Apple,  
Dry Cranberries, Pomegranate, Yuzu Dressing*

740++

**SIDE**

# PARMESAN & TRUFFLE FRIES

340++



# FLAMBEED EGGPLANT

290++



# GRATIN DAUPHINOIS

320<sup>++</sup>





# GRILLED ASPARAGUS

*260++*

# TRUFFLE MAC & CHEESE

360++



# GREEN SALAD

220<sup>++</sup>

