

Mamasita Banquet

Botanas

Squid Ink Tapioca crisp with guacamole + Scallop ceviche

Elote - Mexican White corn – Street style

Antojito

Raw Yellowfin Tuna tostada with ponzu, avocado cream,
sautéed leeks, wasabi and sesame

Pastrami taco, pickled cabbage, pickled jalapeno and Russian
dressing

Platos – choice of main

Seared Duck with sour cherry mole, carrot puree, charred
carrots and purslane

Or

Lamb Prensado, chick pea puree, charred cherry tomatoes,
onions, blue corn chochoyotes, papalo and consommé

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut flan with blackened pineapple, coconut espuma
and toasted oats

Menus are subject to seasonal change without notice

Staff Favourites Banquet

Botanas

Squid Ink Tapioca crisp with guacamole + Scallop ceviche

Elote - Mexican White corn – Street style

Bunuelos de bacalao – Salted cod fritters, zesty herb mayo,
meat floss (1 per person serves 2)

Antojitos

Raw Yellowfin Tuna tostada with ponzu, avocado cream,
sautéed leeks, wasabi and sesame

Pastrami taco, pickled cabbage, pickled jalapeno and Russian
dressing

Kingfish aguachile roja, cucumber, red onion, cherry tomatoes,
purslane

Platos – choice of main

Seared Duck with sour cherry mole, carrot puree, charred
carrots and purslane

Or

Lamb Prensado, chick pea puree, charred cherry tomatoes,
onions, blue corn chochoyotes, papalo and consommé

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut flan with blackened pineapple, coconut espuma
and toasted oats

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Celebrations Banquet

Premium Cava or Champagne on arrival

Organic Wapengo Oyster with habanero salsa and lime
(1 each - add +\$5 each)

Botanas

Squid Ink Tapioca crisp with guacamole + Scallop ceviche

Elote - Mexican White corn – Street style

Bunuelos de bacalao – Salted cod fritters, zesty herb mayo,
meat floss (1 per person serves 2)

Antojitos

Kingfish aguachile roja, cucumber, red onion, cherry tomatoes,
purslane

Raw Yellowfin Tuna tostada with ponzu, avocado cream,
sautéed leeks, wasabi and sesame

Pastrami taco, pickled cabbage, pickled jalapeno and Russian
dressing

Platos – choice of main

Seared Duck with sour cherry mole, carrot puree, charred
carrots and purslane

Or

Lamb Prensado, chick pea puree, charred cherry tomatoes,
onions, blue corn chochoyotes, papalo and consommé

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut flan with blackened pineapple, coconut espuma
and toasted oats

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Mamasita Vegan Banquet

Botanas

Tapioca crisp with guacamole + Palm heart ceviche

Elote - Mexican White corn – Street style

Antojito

Macadamia and cashew Chorizo tostada with cashew crema,
pico de gallo and micro coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and
micro coriander

Platos

Cauliflower steak, burnt cauliflower puree, salsa macha,
pickled red cabbage, pepitas

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut flan with blackened pineapple, coconut espuma
and toasted oats

Menus are subject to seasonal change without notice

Mamasita Pescatarians banquet

Botanas

Squid Ink Tapioca crisp with guacamole + Scallop ceviche

Elote - Mexican White corn – Street style

Antojitos

Kingfish aguachile roja, cucumber, red onion, cherry tomatoes,
purslane

Raw Yellowfin Tuna tostada with ponzu, avocado cream,
sautéed leeks, wasabi and sesame

Soft shell crab taco, slaw, tamarind habanero salsa, avocado,
radish and coriander

Plato

Mixed Seafood in squid ink, sautéed leeks and crispy sweet
potato

Ensalada

Watercress and rocket salad, with pear, palm hearts, crispy
quinoa and citrus dressing

Postre

Coconut flan with blackened pineapple, coconut espuma
and toasted oats

Menus are subject to seasonal change without notice