



CARTE

Ò Mamma Mia

ITALIE & ASIE

DEUX CULTURES... 1 SEULE SIGNATURE !

O
Mamma
Mia

Thai

• Starters •

01 - RUAM MIT - 16,50€

8 starter creations to choose from:

vegetable spring rolls - shrimp spring rolls - steamed dumplings
(shrimp/pork) - fried ravioli & vegetables - fritters (pork/shrimp)

02 - SATAY - 12,90€

marinated chicken skewers with peanut sauce

03 - LAAP KAI/MOO - 15,90€

warm salad of chicken or pork with

Thai herbs 

04 - SOM TAM THAI SG - 15,90€

shredded green papaya, peanuts, and small dried shrimp 

05 - YAM TAKRAI - 15,90€

wild shrimp salad with lemongrass

and chili 

• Mains •

06 - KUNG YAI YANG - 31,90€

grilled giant prawns, spicy lemon sauce 

07 - PANANG MOO - 19,90€

red pork curry with coconut milk and peanuts

08 - SAU RONG HAI - 26,90€

Tiger's tears: thinly sliced rare hanger steak served with
garlic and a very spicy sauce on the side 

09 - PHED KAPHRAW - 19,90€

beef or chicken stir-fried with Thai basil, garlic and chili 

10 - GAI PHED MED MAMUANG - 19,90€

chicken with cashew nuts and dried chili

11 - KENG KAW WANE GAI/NUA/PAK - 19,90€

green curry with coconut milk, chicken/beef/shrimp 

12 - GAI PHAD KIN - 18,90€

chicken stir-fried with ginger 

Fusion

Italo-Thai

• Starters •

30 - TENTACOLO DI POLPO - 19,90€

octopus with green pesto and mint,
variations of garden figs 

31 - O' MAMMA ROLL - 17,90€

california makis, italian mortadella, parma ham,
mozzarella with pesto and wasabi condiment

32 - VITELLO TONNATO THAI - 18,90€

cold sliced rosé veal, tomato sauce with coconut
milk and lemongrass 

33 - SPRING ROLLS - 18,90€

poke bowl style composition : green papaya, mango and
bluefin tuna, sesame sauce 

• Mains •

34 - SESAME SHRIMP - 23,90€

barely cooked, Thai basil veil,
tomato-based spiced broth 

35 - BEEF FILLET - 28,90€

soy-aged italian beef tournedos, cooking juice
with red pesto and wok-stir-fried vegetables 

36 - RED TUNA TATAKI - 24,90€

Tiger's Tears-style marinade, served
with coconut rice 

37 - CANELLONEMS - 14,90€

grilled seasonal vegetables, creamy
burrata, tomato sauce 



Ò Mamma MIA!

WHY Ò MAMMA MIA ?

Because in Italy, it's the exclamation that naturally escapes one's lips when faced with an emotion, a flavor, or an exceptional moment

MORE THAN AN ADDRESS

Our world is an invitation to embark on a journey between Italy and Thailand.
Two culinary traditions united by a shared vision : to offer an authentic, generous, and contemporary experience..

IN KITCHEN,

Our executive chef, Allan Campos, who has built his career at several Michelin-starred restaurants and gained recognition on the TV show Objectif Top Chef, will delight you with his signature contemporary Italian cuisine and fusion creations!
Working alongside him, our two Thai chefs, Nui and Dong, carry on the traditions of Thai cuisine with finesse and expertise !



AT Ò MAMMA MIA,

Every moment is an invitation to share, celebrate, and travel... whether it's over a meal, a cocktail, a stay, or an event.

Italy & Asia.

TWO CULTURES... *One single signature!*

Italia

• Starters •

50 - SEA BASS CRUDO - 19,90€
italian citrus variations, fresh herbs and
citrus vinaigrette 

51 - SICILIAN BLUEFIN TUNA TARTARE - 19,90€
with fresh fennel 

52 - CRISPY FOCACCIA - 13,90€
tomato variations,
pesto rosso and mozzarella gel 

53 - ITALIAN-STYLE GAZPACHO - 13,90€
chilled tomato, pine nuts and fresh mint,
tomato-basil sorbet and burrata espuma 

• Mains •

54 - ITALIAN-STYLE STUFFED SQUID - 24,90€
(stuffed with sea bass mousse and pesto verde)
sautéed rice and tomato jus 

55 - NEAPOLITAN-STYLE GNOCCHI - 15,90€
potato gnocchi, Neapolitan sauce, basil and
mozzarella

56 - RISOTTO WITH GREEN PESTO - 15,90€
pistachio praline & candied shallots 

57 - PASTA ALLE VONGOLE - 15,90€
al dente spaghetti, fresh clams, delicate italian white
wine sauce, garlic and parsley

58 - ITALIAN-STYLE SOLE MEUNIÈRE - 29,90€
potato gnocchi with olive oil,
shallots and chives

Side dishes

Your choice to accompany your Thai dishes

12 - PHAD MEE

stir-fried wheat noodles, egg, green vegetables

13 - KHAW PHAD PAK

fragrant rice stir-fried with vegetables  

14 - PHED PAK RUAM

stir-fried vegetables with oyster sauce  

15 - KHAW SUAY SG

steamed fragrant white rice  

16 - KHAW NIAW SG

sticky rice  

Kids menu

Up to 12 years old - 14,90€

DRINK of your choice:

syrup with water, coca cola, ice tea, orangina

ITALIAN PINSA

pizza with a tomato sauce base, mozzarella and mortadella

SHRIMP SPRING ROLLS

fried imperial rolls, stuffed with vegetables and shrimp, served with white rice

NEAPOLITAN GNOCCHI

potato gnocchi, Neapolitan sauce, basil and mozzarella

ICE CREAM, 2 scoops of your choice from our selection of artisanal ice cream.

SICILIAN CANNOLO, whipped chocolate ganache and chocolate ice cream



L'arte OF COCKTAILS

DISCOVER OUR HOMEMADE COCKTAILS AND MOCKTAILS MENU.

Between great classics and original creations, each recipe is prepared on site.
Our house cocktails blend expertise, creativity and authenticity to offer you unique flavours.

OUR MOCKTAILS

Discover our mocktails, fresh creations that awaken the senses without alcohol.

GRANNY SMITH - Fresh ginger, apple puree, apple juice, lime, perrier. - 8 €

L'EXOTIQUE - Vanilla syrup, pineapple juice, passion puree, lime. - 8€

FLEUR D'ORIENT - Lemonade, orange blossom syrup, rose syrup, raspberry puree. - 8€

LE RED KISS - Raspberry syrup, hibiscus syrup, lemon, pineapple and cranberry juice. - 8€

VIRGIN BANANA COLADA - Fresh banana, coconut puree, pineapple juice. - 8€

VIRGIN MOJITO CLASSIC - Perrier, fresh mint, brown sugar, lime. - 8€

VIRGIN MOJITO FLAVOUR - Choice of raspberry, apple or passion puree. - 9€



OUR COCKTAILS

Dive into the world of our cocktails, bold and flavourful creations that awaken the palate.

Ô MAMMA MIA - Italicus, gin botanist, lime, cranberry juice, chili, fresh ginger. - 12€

RED GARDEN - Gin Botanist, hibiscus syrup, lime, fresh mint, perrier, raspberry syrup. - 12€

VIENS VOIR LE DOCTEUR - Vodka, raspberry puree, peach syrup, lime, Ginger Beer, fresh ginger. - 12€

LA PLAYA - Dark and white rum, fresh banana, coconut puree, pineapple juice. - 12€

BIKINI PASSION - Dark rum, vanilla syrup, lime, passion puree, mango juice, orgeat syrup. - 12€

ROSA DEL SOL - Tequila, Pink Grapefruit, lime, hibiscus syrup, homemade rosemary syrup. - 12€

JARDIN TOSCANE - Vodka Tuscan, fresh basil, rose syrup, lime, Fever-Tree Mediterranean. - 12€

GOLDEN PIRATE - Rum Planteray Pineapple, mint, pineapple juice, peach syrup, homemade honey, lime. - 13€

GREEN PEPPER - Gin Hendrick's, St Germain, Cointreau, apple juice, agave, lime, pepper, cucumber, Ginger Ale. - 13€

RETOUR DE FLAMME - Rum, Amaretto, Cointreau, exotic juices, chili, orange blossom, passion, dragon fruit. - 13€

L'AMOUR A LA PLAGE - Lillet Blanc, Sparkling wine, rose syrup, lychee liqueur. - 14€

OUR SPRITZ

Enjoy our spritz, light and sparkling cocktails

HUGO SPRITZ - St-Germain, Prosecco, mint, Perrier, lime.

HIBISCUS SPRITZ - St-Germain, Prosecco, Perrier, hibiscus syrup, lime.

LIMONCELLO SPRITZ - Limoncello, Prosecco, Perrier.

APEROL SPRITZ - Aperol, Prosecco, Perrier.

9€

OUR CLASSICS

Rediscover the classic cocktails, timeless essentials with elegance.

10€

Cuba Libre, Gin Fizz, Caipirinha, Caipiroska, Mojito (Passion / Apple / Raspberry), Pina Colada, Espresso Martini, Margarita / Margarita Hibiscus, Bloody Mary, Les Mules (London, Jamaican, Moscow), Porn Star Martini, Mai Tai, Madeleine.

LE MOJITO SAVEUR - 11€

A gourmet version enhanced with fresh fruit puree. Choose your flavour from Raspberry, Apple or Passion.





L'arte OF DESSERTS

DISCOVER OUR SIGNATURE DESSERTS
designed to dazzle the eyes before seducing the palate.

60 - LAVENDER PANNA COTTA -9,90€

Blueberry Variations and Crumble with Provençal flowers

61 - TIRAMISU TWIST -9,90€

coffee-soaked sponge cake, tonka bean crumble, coffee ice cream
and tonka mascarpone mousse

63 - SICILIAN CANNOLO -9,90€

whipped chocolate ganache, pistachio praline,
and chocolate ice cream

64 - CHEESE PLATE -14,90€

selection of cheeses from the Luberon and Italy
matured in-house



ICE CREAM SELECTION

choose from our selection of sorbets and creamy ice creams

1 scoop 3,50€ / 2 scoops 6,50€ / 3 scoops 9,50€

SORBET

Apricot rosemary / Raspberry / Mango

Vineyard peach / Pitaya lime

ICE CREAM

Chocolate / Cookies / Pistachio / Tahitian
vanilla / Stracciatella / Salted caramel

1,90€ - Extra : Whipped cream / Chocolate/
White chocolate/Salted caramel coulis

