

The image shows the interior of a restaurant named 'MAMA YO'. The space is dimly lit with a warm, intimate atmosphere. Several large, glowing yellow lanterns hang from the ceiling, casting a soft light. The walls are lined with dark wood paneling and large windows. In the foreground, there are tables set with white plates and glasses, and a long, dark leather booth. To the right, a large, illuminated tree with pink blossoms stands as a centerpiece. The overall aesthetic is modern and elegant.

MAMA YO

Group Dining & Events



MAMA YO

Mama Yo is Dublin's immersive modern Chinese dining room.



Bold Cuisine



Exceptional Cocktails



Cinematic Setting

Together in a space built for celebration.





MAIN RESTAURANT

Lantern lit and richly layered, the main dining room is the heart of Mama Yo. From the glow of the duck oven to the rhythm of service across the floor, the space feels alive.

GROUP CAPACITY | Up to 30



TERRACE

The Terrace offers a distinct yet connected setting. Heated and retractable, it adapts throughout the year while maintaining the same immersive energy as the main room.

It delivers atmosphere with a little more privacy, ideal for groups who want their own defined space within the experience.

CAPACITY | Up to 45

Room Hire	€500	
Min Spend	€2,500	Sun to Wed (Jan to Oct)
Min Spend	€3,500	Thurs to Sat (Jan to Oct)
Min Spend	€3,500	Sun to Wed (Nov & Dec)
Min Spend	€5,000	Thurs to Sat (Nov & Dec)





VENUE HIRE

For larger occasions, Mama Yo is available for exclusive hire.

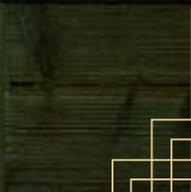
The full experience, from the dining room to the duck ritual and cocktail programme, becomes your setting for hosted celebrations, corporate entertaining, and landmark events.

SEATED CAPACITY | 156 Total

111 Inside 45 Outside

STANDING CAPACITY | 250 For Cocktail Events

Deposit → 25% of minimum spend required to secure the date





FOOD

Food at Mama Yo is bold, shareable, and designed for the table.

Modern Chinese plates move with pace and confidence.

Menus are structured to support groups effortlessly, encouraging abundance, variety, and flow.

DRINKS

Cocktails are central to the Mama Yo experience.

Inspired by Chinese history and crafted with clarity and balance, the drinks programme complements the food and elevates the energy of the room.



LUNCH SET MENU

3 COURSE SET MENU
47.50 PER PERSON

Please note there is a 12.5% service charge for groups of 5 or more.

All our Beef is 100% Irish Origin.

ALLERGENS

1 Gluten (2 Wheat, 3 Spelt, 4 Khorasan, 5 Rye, 6 Barley 7 Oats)
8 Peanuts, 9 Nuts (10 Almonds, 11 Hazelnuts, 12 Cashews, 13 Pecans,
14 Brazil, 15 Pistachio, 16 Macedemia, 17 Walnut), 18 Milk, 19 Crustaceans
(20 Crab, 21 Lobster, 22 Crayfish, 23 Shrimp), 24 Mollusc,
25 Eggs, 26 Fish, 27 Celery, 28 Soya, 29 Sesame Seeds, 30 Mustard,
31 Sulphur Dioxide & Sulphites, 32 Lupin

SHARING SNACKS

SMACKED CUCUMBER 1 2 10 13

PRAWN CRACKERS 3 4

STARTERS

VEGETABLE SPRING ROLLS

Sweet and Sour Sauce 1 2 10 11 12

CRISPY WONTONS

Red Atlantic Prawn & Chicken

Mince Dumplings 1 2 3 4 5 6 7 8 9 10 11 12 13

CHICKEN & SWEET CORN SOUP

Velvety Chicken & Sweet

Corn Soup 1 2 4 7 8 11

SALT & CHILLI SQUID

Salty & Spicy Crispy Squid

Lime & Red Chilli 1 2 4 8

SIDES

STEAMED RICE

STEAMED BROCCOLI

Roast Garlic, Oyster Sauce 1 2 3 4 10 11 13

SHANGHAI BOK CHOY

Soy & Ginger 10 11 13

MAINS

All mains are served with family style sides to share

SALT & CHILLI TOFU

Chinese Tofu, Crispy Garlic 1 2 4 10 11 12

SWEET & SOUR CHICKEN

Tempura Chicken Fillet, Charred Asparagus,

Sweet & Sour Sauce 1 2 4 7 8 13

KUNG PO CHICKEN

Sweet Black Soy, Roasted Cashews 1 2 4 7 8 10

MONGOLIAN BEEF

Fillet Beef, Hoisin, Red Vinegar 1 2 4 7 10 11 13

DESSERTS

LEMON TART

Whipped Cream, Lemon Sorbet 1 2 4 7 8

CHOCOLATE ORANGE CRUNCHY BAR

Served with Ice-Cream 1 2 4 7 10

RASPBERRY & WHITE
CHOCOLATE CHEESECAKE

Mixed Berry Compote 1 2 4 7 10

TO FINISH

FORTUNE COOKIE 1 2 4 7 10

DINNER SET MENU

3 COURSE SET MENU
65 PER PERSON

Please note there is a 12.5% service charge for groups of 5 or more.

All our Beef is 100% Irish Origin.

ALLERGENS

① Gluten (ⓐ Wheat, ⓑ Spelt, ⓓ Khorasan, ⓔ Rye, ⓕ Barley ⓖ Oats)
ⓗ Peanuts, ⓘ Nuts (ⓙ Almonds, ⓚ Hazelnuts, ⓛ Cashews, ⓜ Pecans,
ⓝ Brazil, ⓞ Pistachio, ⓟ Macademia, ⓠ Walnut), ⓡ Milk, ⓢ Crustaceans
(ⓔ Crab, ⓕ Lobster, ⓖ Crayfish, ⓗ Shrimp), ⓘ Mollusc,
ⓙ Eggs, ⓚ Fish, ⓛ Celery, ⓜ Soya, ⓝ Sesame Seeds, ⓞ Mustard,
ⓟ Sulphur Dioxide & Sulphites, ⓠ Lupin

SHARING SNACKS

SMACKED CUCUMBER ①ⓐⓔⓞ

PRAWN CRACKERS ②ⓞ

STARTERS

VEGETABLE SPRING ROLLS

Sweet and Sour Sauce ①ⓐⓔⓞⓙⓚ

TEA BRAISED PORK RIBS

Cauguo BBQ Sauce ①ⓐⓔⓞⓙⓚⓛⓜⓝ

TEMPURA SOFT SHELL
CRAB SALAD

with Spicy Panko Crumb ①ⓐⓔⓞⓙⓚⓛⓜⓝ

CHICKEN SATAY

Crushed Peanut Dressing ②

SIDES

STEAMED RICE

STEAMED BROCCOLI

Roast Garlic, Oyster Sauce ①ⓐⓔⓞⓙⓚⓛⓜ

SHANGHAI BOK CHOY

Soy & Ginger ②ⓞⓙ

MAINS

All mains are served with family style sides to share

RED ATLANTIC PRAWNS

Spicy Ginger Chilli Bean Sauce ①ⓐⓔⓞⓙⓚⓛⓜⓝ

BEEF & BLACK BEAN

Irish Fillet Beef, Fermented Black Beans,

Sichuan Chilli Bean Sauce ①ⓐⓔⓞⓙⓚ

SALT & CHILLI TOFU

Chinese Tofu, Crispy Garlic ①ⓐⓔⓞⓙⓚ

GENERAL GAU CHICKEN

Crispy Chicken, Sweet Chilli Bean,

Black & White Sesame ①ⓐⓔⓞⓙⓚⓛⓜⓝ

PAN-FRIED SEA BASS

Sea Bass, Chinese Greens,

Sweet Chilli & Ginger ①ⓐⓔⓞⓙⓚⓛⓜⓝ

DESSERTS

LEMON TART

Whipped Cream, Lemon Sorbet ①ⓐⓔⓞⓙⓚ

CHOCOLATE ORANGE CRUNCHY BAR

Served with Ice-Cream ①ⓐⓔⓞⓙⓚ

RASPBERRY & WHITE
CHOCOLATE CHEESECAKE

Mixed Berry Compote ①ⓐⓔⓞⓙⓚ

TO FINISH

FORTUNE COOKIE ①ⓐⓔⓞⓙⓚ

CANAPÉS

5 CANAPES

€30.00 PER PERSON

SUPPER BOWLS

3 SUPPER BOWLS

€30.00 PER PERSON

*All Supper Bowls Are Served With
Steamed Rice*

CHOOSE FROM

VEGETABLE SPRING ROLLS

Sweet and Sour Sauce 1 2 3 4 5 6 7 8 9 10 11

PEKING DUCK SPRING ROLLS

Hoisin Sauce 1 2 3 4 5 6 7 8 9 10 11

CHICKEN SATAY

Crushed Peanut Dressing 1 2 3 4 5 6 7 8 9 10 11

PRAWN TOAST

Brioche, Sesame, Soy 1 2 3 4 5 6 7 8 9 10 11

DEEP FRIED CHICKEN WONTONS

Ginger, Coriander, Sesame, Honey Soy Caramel 1 2 3 4 5 6 7 8 9 10 11

TEMPURA TENDERSTEM BROCOLI

Firecracker Mayonaise 1 2 3 4 5 6 7 8 9 10 11 12

CHOOSE FROM

GENERAL GAU CHICKEN

Sweet Chilli Bean 1 2 3 4 5 6 7 8 9 10 11

RED ATLANTIC PRAWN

Xo Sauce, Chilli Paste 1 2 3 4 5 6 7 8 9 10 11 12

KUNG PO CHICKEN

Sweet Black Soy, Roasted

Cashews 1 2 3 4 5 6 7 8 9 10 11

BEEF AND BLACK PEPPER

Irish Fillet Beef, Oyster Sauce,

Crushed Black Pepper 1 2 3 4 5 6 7 8 9 10 11 12

SALT & CHILLI CHICKEN

Chips 1 2 3 4 5 6 7 8 9 10 11

MONGOLIAN BEEF

Irish Fillet Beef, Hoisin, Red Vinegar 1 2 3 4 5 6 7 8 9 10 11 12

SALT AND CHILLI SPICED TOFU

Vermicelli Rice Noodles, Oyster Mushrooms,

Roast Garlic, Mushroom Stirfry Sauce 1 2 3 4 5 6 7 8 9 10 11 12

SWEET SOY VEGETABLE FRIED RICE

Asian Vegetables, Honey Hoisin, Pickled

Cabbage, Crispy Noodle 1 2 3 4 5 6 7 8 9 10 11 12

DRINKS

PACKAGE 1 € 30.00

Arrival Prosecco or Beer

Half Bottle House Wine per person

PACKAGE 2 € 40.00

Arrival Cocktail or Beer or Prosecco

Half Bottle of Premium Wines per person
(Selection of 3 whites & 3 reds)

PACKAGE 3 € 65.00

Arrival Champagne - Moet and Chandon

Half Bottle of Celebratory Wines per person
(Selection of 3 whites & 3 reds)

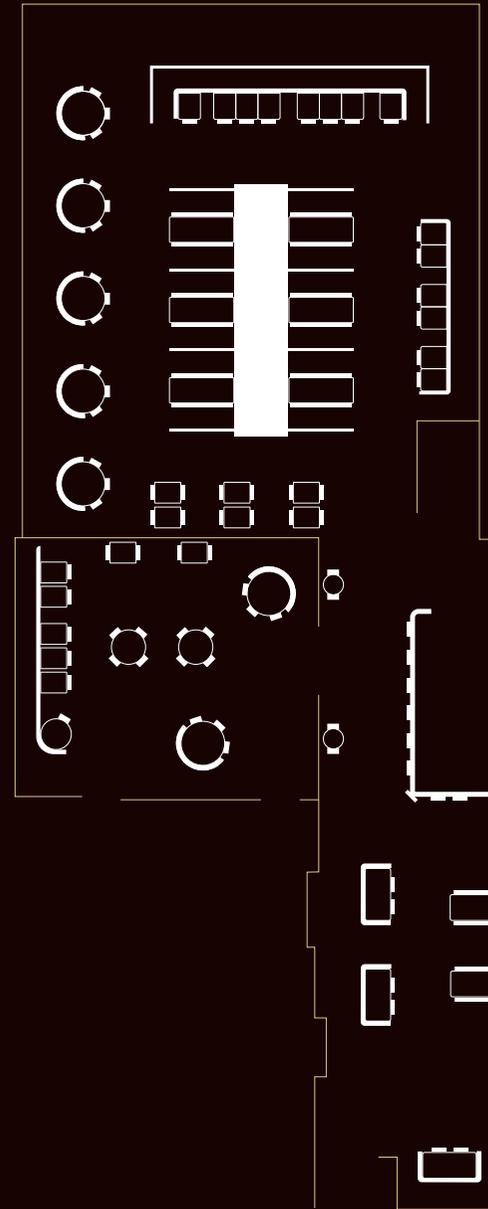
Espresso Martini or Irish Coffee

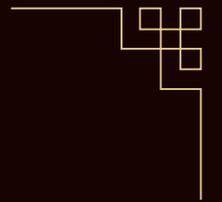
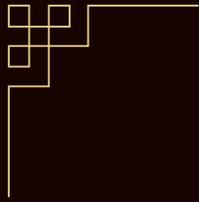


FLOOR PLAN

At Mama Yo, we offer an immersive dining room designed for celebrations.

This floor plan showcases our signature layout, including the main restaurant and the terrace.





For Group Dining & Events Enquiries



76 Camden Street Lower Saint Kevin's,
Dublin D02 X788

Group Bookings (Up To 30 Guests)
book@mamayo.ie

Private Events & Groups (30+ Guests)
events@eclective.ie

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 mamayo.ie

