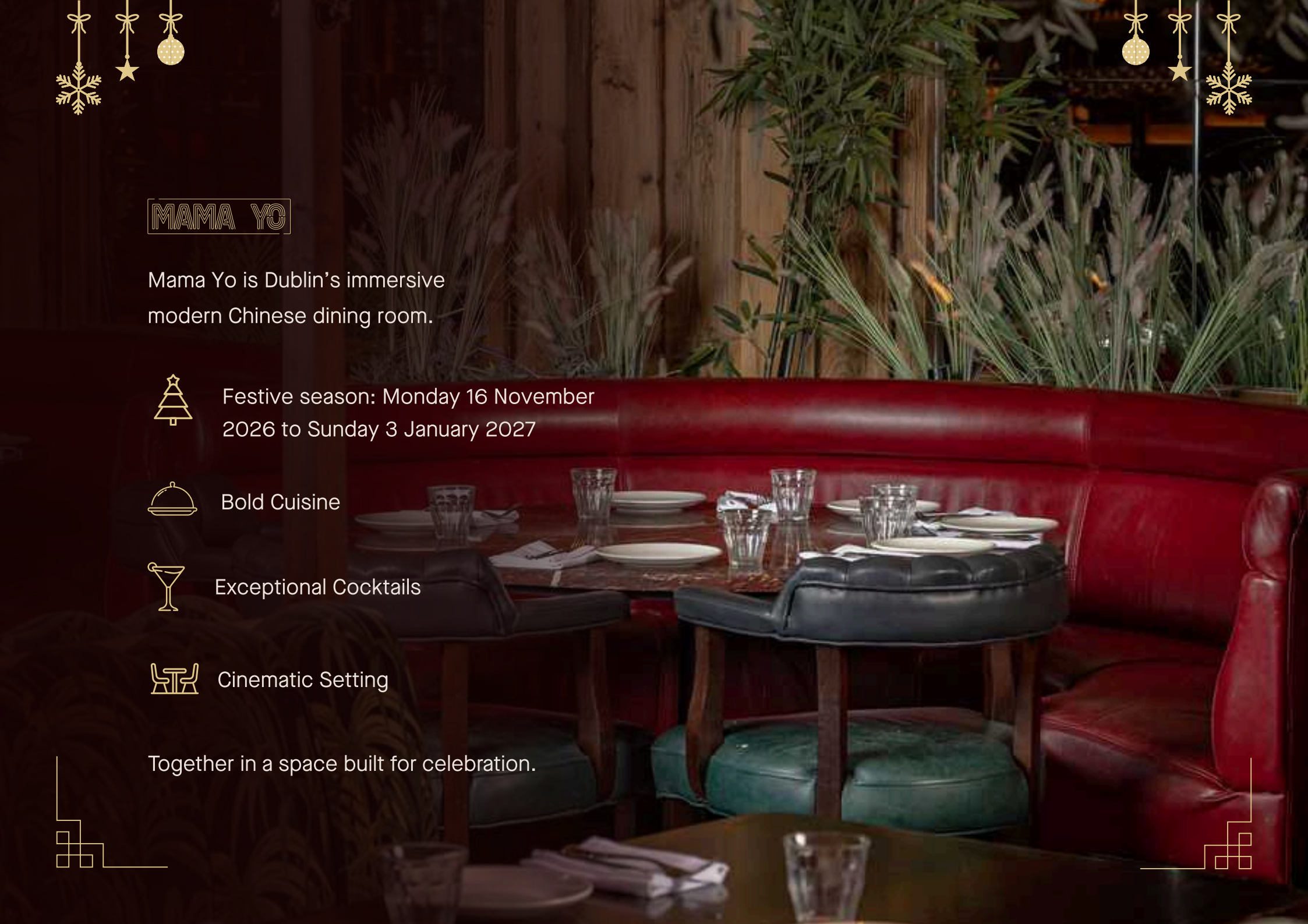
Christmas 2026



MAMA YO

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

Festive season: Monday 16 November 2026 to Sunday 3 January 2027

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	€3,500	Sun to Wed (Nov & Dec)
Min Spend	€5,000	Thurs to Sat (Nov & Dec)

All pricing is subject to change.

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 | 187 Total

142 Inside 45 Outside

HIRE CHARGE

Lunch

From 12pm – 4pm

• Venue Hire Fee	1,000
• Minimum Spend Requirement	
Monday to Wednesday	6,000
Thursday to Sunday	9,000

Dinner

Access from 5pm - Close

• Venue Hire Fee	2,000
• Minimum Spend Requirement	
Monday	15,000
Tuesday	18,000
Wednesday & Thursday	26,000
Friday & Saturday	28,000
Sunday	14,000

Terrace

• Room Hire Fee	500
• Minimum Spend Requirement	
Sunday to Wednesday	3,500
Thursday to Saturday	5,000

Deposit → 25% of the estimated 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

All pricing is subject to change.

Group menus apply for parties of 8 or more.

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 (A Wheat, B Spelt, C Khorasan, D Rye, E Barley F Oats)
2 Peanuts, 3 Nuts (A Almonds, B Hazelnuts, C Cashews, D Pecans, E Brazil, F Pistachio, G Macadamia, H Walnut), 4 Milk, 5 Crustaceans (A Crab, B Lobster, C Crayfish, D Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

SHARING SNACKS

SMACKED CUCUMBER 1A10,13

PRAWN CRACKERS 5D

STARTERS

VEGETABLE SPRING ROLLS
Sweet and Sour Sauce 1A10,11Ⓥ

CRISPY WONTONS
Red Atlantic Prawn & Chicken Mince Dumplings 1A2,4,5D,7,9,11,12,13

CHICKEN & SWEET CORN SOUP
Velvety Chicken & Sweet Corn Soup 1A4,7,9,11

SALT & CHILLI SQUID
Salty & Spicy Crispy Squid Lime & Red Chilli 1A4,6

SIDES

STEAMED RICE

STEAMED BROCCOLI
Roast Garlic, Oyster Sauce 1A6,10,11,13

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 1A10,11Ⓥ

SWEET & SOUR CHICKEN
Tempura Chicken Fillet, Charred Asparagus, Sweet & Sour Sauce 1A4,7,9,13

KUNG PO CHICKEN
Sweet Black Soy, Roasted Cashews 1A3G10

MONGOLIAN BEEF
Fillet Beef, Hoisin, Red Vinegar 1A6,10,11,13

DESSERTS

LEMON TART
Whipped Cream, Lemon Sorbet 1A4,7,13

CHOCOLATE ORANGE CRUNCHY BAR
Served with Ice-Cream 1A4,7,10

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
Mixed Berry Compote 1A4,7,10

TO FINISH

FORTUNE COOKIE 1A4,7VG

DINNER SET MENU

3 COURSE SET MENU
€69 PER PERSON

All pricing is subject to change.

Group menus apply for parties of 8 or more.

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 (A Wheat, B Spelt, C Khorasan, D Rye, E Barley F Oats)
2 Peanuts, 3 Nuts (A Almonds, B Hazelnuts, C Cashews, D Pecans, E Brazil, F Pistachio, G Macadamia, H Walnut), 4 Milk, 5 Crustaceans (A Crab, B Lobster, C Crayfish, D Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

SHARING SNACKS

SMACKED CUCUMBER 1 A 10 13

PRAWN CRACKERS 5 D

STARTERS

VEGETABLE SPRING ROLLS
Sweet and Sour Sauce 1 A 10 11 V

TEA BRAISED PORK RIBS
Cauguo BBQ Sauce 1 A 2 7 10 11 13 14

TEMPURA SOFT SHELL CRAB SALAD
with Spicy Panko Crumb 1 A 5 D 7 12 13

CHICKEN SATAY
Crushed Peanut Dressing 2

MAINS

All mains are served with family style sides to share

RED ATLANTIC PRAWNS
Spicy Ginger Chilli Bean Sauce 1 A 5 D 6 10 11 13

BEEF & BLACK BEAN
Irish Fillet Beef, Fermented Black Beans, Sichuan Chilli Bean Sauce 1 A 5 10 11

SALT & CHILLI TOFU
Chinese Tofu, Crispy Garlic 1 A 10 11 V

GENERAL GAU CHICKEN
Crispy Chicken, Sweet Chilli Bean, Black & White Sesame 1 A 6 7 10 11 13

PAN-FRIED SEA BASS
Sea Bass, Chinese Greens, Sweet Chilli & Ginger 1 A 3 B 4 7 8 9 10 11

SIDES

STEAMED RICE

STEAMED BROCCOLI
Roast Garlic, Oyster Sauce 1 A 6 10 11 13

SHANGHAI BOK CHOY
Soy & Ginger 10 11 13

DESSERTS

LEMON TART
Whipped Cream, Lemon Sorbet 1 A 4 7 13

CHOCOLATE ORANGE CRUNCHY BAR
Served with Ice-Cream 1 A 4 7 10

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
Mixed Berry Compote 1 A 4 7 10

TO FINISH

FORTUNE COOKIE 1 A 4 7 VG

CANAPÉS

5 CANAPES
€30.00 PER PERSON

CHOOSE FROM

VEGETABLE SPRING ROLLS
Sweet and Sour Sauce 1 A 7 10 11 V

PEKING DUCK SPRING ROLLS
Hoisin Sauce 1 A 5 D 6 7 10 11

CHICKEN SATAY
Crushed Peanut Dressing 1 A 2 10

PRAWN TOAST
Brioche, Seasame, Soy 1 A 4 5 D 7 10 11

DEEP FRIED CHICKEN WONTONS
Ginger, Coriander, Seasame, Honey Soy Caramel 1 A 7 11

TEMPURA TENDERSTEM BROCOLI
Firecracker Mayonaise 1 A 10 11 13 VG

SUPPER BOWLS

3 SUPPER BOWLS
€30.00 PER PERSON

All Supper Bowls Are Served With Steamed Rice

All pricing is subject to change.

CHOOSE FROM

GENERAL GAU CHICKEN
Sweet Chilli Bean 1 A 5 D 7 10 11

RED ATLANTIC PRAWN
Xo Sauce, Chilli Paste 5 D 6 10 11 13

KUNG PO CHICKEN
Sweet Black Soy, Roasted Cashews 1 A 3 C 10 11

BEEF AND BLACK PEPPER
Irish Fillet Beef, Oyster Sauce, Crushed Black Pepper 1 A 4 5 D 10 11 13

SALT & CHILLI CHICKEN
Chips 1 A 7 11

MONGOLIAN BEEF
Irish Fillet Beef, Hoisin, Red Vinegar 1 A 5 D 10 11 13

SALT AND CHILLI SPICED TOFU
Vermicelli Rice Noodles, Oyster Mushrooms, Roast Garlic, Mushroom Stirfry Sauce 1 A 10 13

SWEET SOY VEGETABLE FRIED RICE
Asian Vegetables, Honey Hoisin, Pickled Cabbage, Crispy Noodle 1 A 10 13 V

We recommend choosing a minimum of one Vegan option in order to cater to the dietary requirements of your group.

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)

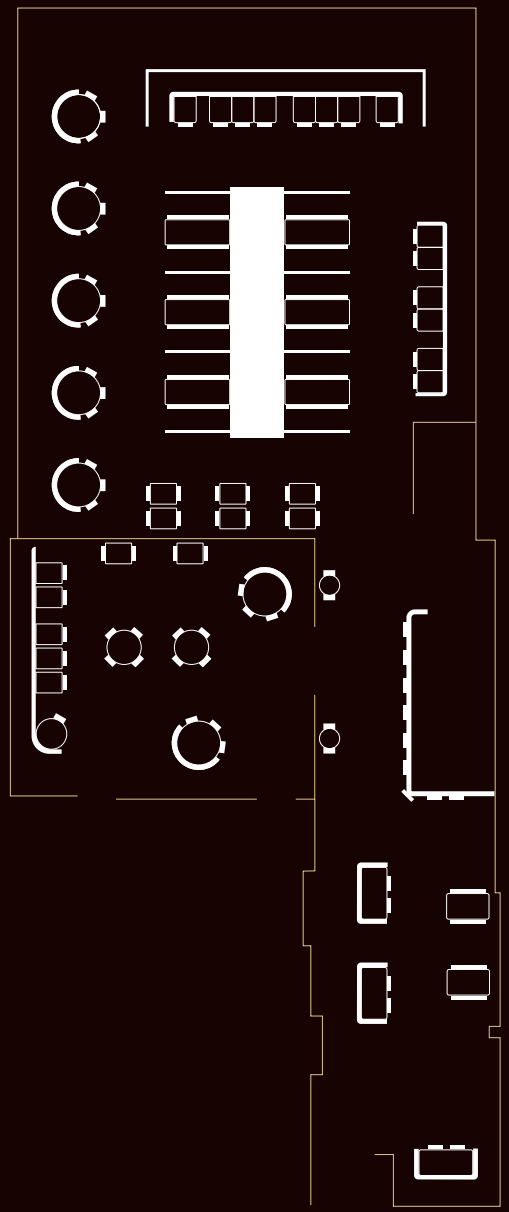
Espresso Martini or Irish Coffee

All pricing is subject to change.

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

Festive Opening Hours

Lunch
MONDAY TO SUNDAY • 12PM TO 3PM

Dinner
SUNDAY TO WEDNESDAY • 5PM TO 9.30PM

THURSDAY TO SATURDAY • 5PM TO 10PM

Christmas Eve
THURSDAY 24 DECEMBER • 12PM TO 7PM

À la carte, plus optional festive set menus at €55 and €65 with bubbles.

St Stephen's Day
SATURDAY 26 DECEMBER • OPEN 2PM TO 9PM

New Year's Eve
THURSDAY 31 DECEMBER • 3PM TO 10PM

Festive set menu €69 with bubbles.

MAMA YO

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

Groups Up To 30
book@mamayo.ie

Parties Of 31 Or More
events@eclective.ie

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