

# VALENTINE SET MENU



WITH A GLASS OF  
PINK CHAMPAGNE  
ON ARRIVAL

AVAILABLE FROM  
9<sup>TH</sup> - 14<sup>TH</sup> FEBRUARY 2018

£49 PER PERSON  
for early bird reservation  
from 9<sup>th</sup> - 13<sup>th</sup> February 2018  
14<sup>th</sup> February 2018 from 12-3 pm

£59 PER PERSON  
on 14<sup>th</sup> February 2018  
from 6 pm onwards

mango tree

# meat

## STARTERS

### GAI YANG<sup>W</sup>

Grilled chicken breast slices on a bed of white cabbage leaves topped with spicy Thai honey sauce

### GOONG TOD PON LA MAI<sup>C D E M W</sup>

Crispy king prawns coated with breadcrumbs served with mixed fruit salad in a creamy lime dressing

### YUM SOM-O<sup>C</sup>

Spicy pomelo salad with king prawns, accompanied with shrimp floss and Thai authentic dressing

### TOONG TONG<sup>G</sup>

Tofu skin filled with minced chicken, water chestnuts, carrots and chopped spring onions served with our decadent plum sauce

## MAINS

### GAENG LEUNG PLA<sup>M C</sup>

A rich and fragrant Thai yellow curry with monk fish, potatoes, carrots, white onions and sweet potatoes

### NEUR YANG<sup>W CE</sup>

Grilled sirloin beef marinated in red wine sauce served on a bed of king oyster mushrooms

### GOONG MUN<sup>D C G</sup>

Juicy baked lobster tails accompanied with Cheddar cheese in homemade spicy sauce served with steamed spinach

### GAI NOODLES<sup>C E</sup>

Stir-fried thin noodles with chicken breast strips, shiitake mushrooms, celery, carrots and bean sprouts

## DESSERT

### PASSION HEART<sup>S E</sup>

A rich dark chocolate mousse topped with fresh passion fruit

# vegetable

## STARTERS

### HED YANG<sup>W</sup>

Grilled king oyster mushrooms on a bed of white cabbages leaves, topped with spicy Thai sauce

### TOW HOO TOD PON LA MAI<sup>W</sup>

Crispy tofu coated with breadcrumbs served with mixed fruit salad in mango dressing

### YUM SOM-O

Spicy pomelo salad accompanied with dried coconut and our house special Thai authentic dressing

### TOONG TONG PAK<sup>G</sup>

Deep-fried tofu skin filled with an assortment of minced mixed vegetables including green peas, sweet corn, onions, bell peppers and carrots served with our decadent plum sauce

## MAINS

### GANG LEUNG PAK<sup>M</sup>

A rich and mildly Thai yellow curry with pumpkin, potatoes, carrots and tender-stem broccoli

### PAD KA POW MA-KAEU<sup>G W</sup>

Stir fried aubergine cubes with chilli basil sauce serve in a crispy aubergine boat

### HED OB CHEESE<sup>D G</sup>

Baked Portobello mushrooms accompanied with vegan cheese in homemade spicy sauce served with steamed spinach

### TOW HOO NOODLES<sup>C</sup>

Stir fried thin noodles with tofu, shiitake mushrooms, celery, carrots and bean sprouts

## DESSERT

### PASSION HEART<sup>S E</sup>

A rich dark chocolate mousse topped with fresh passion fruit

# mango tree

46 GROSVENOR PLACE, BELGRAVIA, LONDON SW1X 7EQ

**W** [WWW.MANGOTREE.ORG.UK](http://WWW.MANGOTREE.ORG.UK) **E** [INFO@MANGOTREE.ORG.UK](mailto:INFO@MANGOTREE.ORG.UK) **T** 020 7823 1888

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