

# mango tree

Thai cuisine's subtle layering of flavours is increasingly replacing the ubiquitous indian curry as the nation's favourite food, but with so many restaurants to choose from how can you be sure of quality? mango tree, situated in the heart of belgravia, close to buckingham palace, is a part of london that will be forever thailand. like its original branch back in bangkok, the restaurant offers exquisite thai cuisine in a modern, stylish venue.

The spacious, welcoming interior is carefully lit, reminiscent of the restaurants in thailand and has been feng-shui designed to enhance the dining experience. Guests will appreciate the traditional thai service and world-renowned hospitality.

## Gluten Free menu

N = nuts V = vegetarian / = mildly hot // = hot

A 12.5% discretionary service charge will be added to the total bill. Prices include VAT. Due to the style of cuisine, mango tree cannot be held responsible for customer allergies. Please advise of any dietary requirements upon ordering.

# เรียกน้ำย่อย

## Starters

3	เมี่ยงคำ	<b>Meung kum <sup>N</sup></b> Traditional thai snack and royal thai cuisine that you can make according to your taste. Served with peanuts, lime, toasted coconut, dried shrimps and sweet tamarind sauce, to be mixed together and wrapped in betel leaves	10.50
14	แมงโก้ทริสเต๊ะ	<b>Mango Tree satay</b> Grilled skewers of marinated meat, served with sweet chilli sauce and thai sweet vinegar dipping. Choices of meat or vegetables ( <i>price per skewer</i> ) <b>King oyster mushrooms <sup>V</sup></b> 2.95 <b>Corn-fed chicken</b> 2.95 <b>Pork</b> 2.95 <b>Sirloin beef</b> 3.25 <b>Prawns</b> 4.95 <b>Salmon</b> 4.95	
15	สำหรับเสิร์ฟ	<b>Mango Tree satay selection</b> Selection of six Mango Tree skewers including king oyster mushrooms, corn-fed chicken, pork, sirloin beef, prawns and salmon, served with sweet chilli sauce and Thai sweet vinegar dipping	19.95
16	คอหมูย่าง	<b>Kor mhoo yang</b> Sliced barbecue pork, served with cucumber and traditional homemade sweet and spicy 'narmjimjaew' sauce	8.95
17	ทอดมันปลา	<b>Tod mun pla <sup>♯</sup></b> Spicy thai fish cakes seasoned with thai curry paste and lime leaves served with sweet chilli sauce	8.95
21	หอยเชลล์	<b>Hoy shell</b> Grilled king scallops with garlic butter	4.95

## ซุป Soup

31	ต้มยำกุ้ง	<b>Tom yum goong <sup>♯♯</sup></b> Famous hot, sour and spicy thai soup with prawns, shimeji mushrooms, lemongrass, lime leaves and coriander leaves	8.95
32	ต้มข่าไก่	<b>Tom kha gai <sup>♯</sup></b> Thai coconut milk soup with chicken, shimeji mushrooms, galangal and thai herbs	8.95
89	ต้มยำผักรวม	<b>Tom yum pak ruam <sup>V ♯♯</sup></b> Famous hot, sour and spicy thai soup with shiimeji mushrooms, lemongrass, lime leaves and coriander leaves	6.95
90	ต้มข่าผักรวม	<b>Tom kha pak ruam <sup>V ♯</sup></b> Thai coconut milk soup with shiimeji mushrooms, galangal and thai herbs	6.95

# สลัดไทย

## Salad

33	ส้มตำกุ้งสด	<b>Som tum goong sod</b> <sup>N</sup> <b>🔥🔥</b> (served cold) Green papaya salad with fresh king prawns, cherry tomatoes, long green beans, peanuts, dried shrimps powder and chilli dressing	9.75
87	ส้มตำเจ	<b>Som tum</b> <sup>V</sup> <b>🔥🔥</b> (served cold) Green papaya salad with cherry tomatoes, long green beans, peanuts, and roasted chilli dressing	8.50
34	ลาบ	<b>Laab</b> Thai salad mixed with light lime, fresh mint, roasted rice powder and chilli dressing	
		<b>Tuna</b> <b>🔥</b>	12.95
		<b>Grilled sirloin beef</b> <b>🔥</b>	11.50

# แกงกะทิ

## Curry

Freshly made by our expert chefs, using authentic Thai ingredients

35	แกงเขียวหวานไก่	<b>Gaeng kiew wan gai</b> <b>🔥🔥</b> Thai green curry with chicken, pea aubergine, thai aubergines and sweet basil leaves	16.50
91	แกงเขียวหวานผัก	<b>Gaeng keaw wan pak</b> <sup>V</sup> <b>🔥🔥</b> Thai green curry with mixed vegetables, pea aubergine, thai aubergine and sweet basil leaves	13.95
36	แกงพะนงกุ้ง	<b>Panang goong</b> <b>🔥</b> Rich red curry with king prawns, coconut milk, sweet basil leaves and pea aubergine	17.95
38	แกงมัสมั่น	<b>Massaman</b> <sup>N</sup> <b>🔥</b> Medium spicy massaman curry with new potatoes, sweet potatoes, cashew nuts, cherry tomatoes and thai shallots with your choice of slow-cooked meat in mixed thai herbs	
		<b>Lamb shank</b>	19.95
		<b>Beef rump</b>	18.50
39	จู้ฉีปลาทอด	<b>Choo chee cod</b> <b>🔥</b> Rich red curry with cod fillet, coconut milk and kaffir lime leaves	18.95

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# อบ · ย่าง · ทอด

Baked, Grilled & Deep-fried

42	เสีอร่องไห้	<b>Weeping tiger</b> ♣ Grilled marinated sirloin of wagyu beef served with tenderstem broccoli, baby carrots and mango tree signature chilli sauce	35.95
43	กึ่งเผา	<b>Goong pow</b> Grilled fresh giant king prawns with garlic and spicy lime sauce	27.95
44	กึ่งม้งกรอบเนย	<b>Goong mung korn</b> Canadian lobster tail cooked in garlic butter sauce	32.00
47	ปลาราดพริกทรงเครื่อง	<b>Pla rad prig song kruang</b> Deep-fried sea bass with sweet, sour and spicy sauce dressing topped with mixed peppers, sweet basil and pineapple	20.95
48	ปลาเผา	<b>Pla pow</b> Baked sea bass fillet with lemongrass, ginger, black pepper and butter wrapped in a banana leaf with spicy homemade seafood sauce	19.95

# ผัด

Stir-fried

51	กึ่งผัดกระเทียม	<b>Goong pad kratiem</b> Stir-fried king prawns with garlic and mushroom sauce	19.75
52	ไก่ผัดเม็ดมะม่วง	<b>Gai pad med mamuang</b> <sup>N</sup> Stir-fried corn-fed chicken with cashew nuts, mushrooms, and spring onions, garnished with dried chillies, served in a crispy bowl	16.50
53	ผัดกระเพา	<b>Pad kra pow</b> ♣♣ Stir-fried with fresh chilli, garlic, snake beans and holy basil leaves <b>Chicken fillet</b> 16.50 <b>Minced beef</b> 17.95 <b>Mixed seafood</b> 19.95	
92	กระเพาผัดรวม	<b>Ka pow pak</b> <sup>V</sup> ♣♣ Stir-fried mixed vegetables in spicy basil sauce	13.95
54	เนื้อผัดพริกไทยดำ	<b>Neur phad prik thai dum</b> Stir-fried sirloin beef with black pepper and mushroom sauce	20.25
93	ผัดหน่อไม้ฝรั่ง	<b>Pad nor mai farang</b> <sup>V</sup> Stir-fried white and green asparagus with carrots and shiitake mushrooms in mushroom sauce	13.95

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# อาหารจานเดียว

## Noodles and rice

61	ผัดไทยไก่	<b>Pad thai gai</b> <sup>N</sup> Thai rice noodles stir-fried with corn-fed chicken, chinese chives, crushed peanuts, bean curd and bean sprouts in special homemade sauce, topped with our signature egg net	15.50
62	ผัดไทยกุ้งใหญ่	<b>Pad thai goong yai</b> <sup>N</sup> Thai rice noodles stir-fried with king prawns, chinese chives, crushed peanuts, bean curd and bean sprouts in special homemade sauce, topped with our signature egg net served with a giant grilled king prawn on the side	25.00
63	ผัดไทยล็อบสเตอร์	<b>Lobster pad thai</b> <sup>N</sup> Thai rice noodles stir-fried with lobster, chinese chives, crushed peanuts, bean curd and bean sprouts in special homemade sauce, topped with our signature egg net	28.95
64	ข้าวผัดสับปะรด	<b>Kow pad saprot</b> <sup>N</sup> Stir-fried thai rice with chicken, prawns, sweet pineapples, mild curry powder and soya sauce, garnished with egg, shrimp floss and cashew nuts, served in a pineapple bowl	19.95
65	ข้าวผัดปู	<b>Kow pad pu</b> Stir-fried thai rice with alaskan king crab, asparagus and spring onions	18.00
94	ผัดไทยเจ	<b>Pad thai jay</b> <sup>NV</sup> Thai rice noodles stir-fried with chinese chives, crushed peanuts, bean curd and bean sprouts in special homemade sauce	14.25

# เครื่องเคียง

## Accompaniments

71	ข้าวสวย	<b>Kow hom mali</b> Steamed thai jasmine rice	3.75
72	ข้าวกะทิ	<b>Kao kra ti</b> Coconut rice	3.95
75	ผักคะน้าลวก	<b>Pak ka na luak</b> <sup>V</sup> Steamed chinese kale with black truffle oil	7.95

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