

# mango tree

Using the very finest ingredients, the restaurant serves authentic Thai dishes from each of the four main culinary regions: rich and mild dishes from the North, spicy food from the East, mild dishes from the Central region, and hot and spicy food from the South.

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.

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.

# สำรับครอบครัว

## Sharing Plates

1	แมงโก้ทรีรวมมิตร	<b>Mango Tree platter<sup>N</sup></b> ( <i>minimum order for 2 people</i> ) Assorted appetisers including chicken satay, king prawn spring rolls, duck spring rolls, spicy squid salad and Thai fish cakes, served with peanut sauce <sup>N</sup> , sweet chilli sauce and plum sauce	13.95 <i>per person</i>
2	รวมมิตรทะเล	<b>Seafood platter<sup>N</sup></b> ( <i>minimum order for 2 people</i> ) Assorted signature seafood appetisers including wok tossed squid with lemongrass, tempura shrimp, king prawn spring roll and soft-shell crab tempura	16.95 <i>per person</i>
3	เปิดปากกึ่ง	<b>Crispy aromatic duck</b> Served with pancakes, cucumber, spring onions, hoi sin sauce and Thai chilli oil	
		<b>Quarter</b>	19.00
		<b>Half</b>	32.00
		<b>Whole</b>	49.00

## เรียกน้ำย่อย

### Starters

11	แมงโก้ทรีสะเต๊ะ	<b>Mango Tree chicken satay (*3 skewers)</b> Grilled skewers of marinated corn-fed chicken, served with peanut sauce <sup>N</sup> and Thai sweet vinegar dipping.	9.25
12	คอหมูย่าง	<b>Kor mhoo yang</b> Sliced barbecue pork, served with cucumber and traditional homemade sweet and spicy 'narmjimjaew' sauce.	9.50
13	ปอเปี๊ยะเปิด	<b>Por pia ped</b> Deep-fried aromatic duck spring rolls served with hoi sin sauce	9.95
14	ปอเปี๊ยะกุ้ง	<b>Por pia goong</b> Deep-fried minced king prawn spring rolls served with plum sauce	10.80
15	ทอดมันปลา	<b>Tod mun pla ♯</b> Spicy Thai fish cakes seasoned with Thai curry paste and lime leaves served with sweet chilli sauce	9.80
16	ปลาหมึกทอดตะไคร้	<b>Lemongrass Squid</b> Wok tossed squid with lemongrass, ginger, black pepper and coriander root	9.50
17	กุ้งกรอบ	<b>Goong krob</b> Deep-fried Thai marinated shrimps, served with chilli mayonnaise sauce	10.25
83	ปอเปี๊ยะผัก	<b>Por pia pak<sup>V</sup></b> Mixed vegetable spring rolls, served with sweet chilli sauce	7.80
84	เต้าหู้ทอด	<b>Tow hoo tod<sup>V N</sup></b> Deep-fried tofu served with spicy peanut sauce	7.80
85	ทอดมันข้าวโพด	<b>Tod mun kow pod<sup>V</sup></b> Golden fried sweet corn cakes spiced with kaffir lime and red curry paste	8.25

# ติ่มซำ

## Dim Sum

Mango Tree dim sums are freshly made each morning by a Hong Kong dim sum master.

All steamed dim sums are served as a portion of three pieces

4	แมงโกทรีรวมมิตร	<b>Dim Sum platter to share</b> Assorted Mango Tree signature dim sums including two pieces of the following: prawn dumpling with black truffle oil, prawn and chive dumplings, chicken and prawn siu mai, vegetarian dumplings.	22.00
5	ขนมจีบ	<b>Chicken and prawn siu mai</b>	8.80
6	ติ่มซำกุ้งไชยฝรั่ง	<b>Prawn and chive dumplings</b>	8.80
7	สะเก๋กุ้ง	<b>Prawn dumplings with black truffle oil</b>	9.20
8	ติ่มซำผัก	<b>Vegetarian dumplings <sup>V</sup></b>	8.20

# สลัดไทย

## Salad

21	ส้มตำไทย	<b>Som tum Thai <sup>N</sup> ♣♣</b> (served cold) Green papaya salad cherry tomatoes, long green beans, peanuts, dried shrimps, with chilli tamarind dressing <b>Add 3 king prawns</b> (som tum goong sod)	9.95 13.80
22	ปูนิ่มยำมะม่วง	<b>Poonim yum mamuang ♣</b> Soft-shell crab tempura served with Thai mango salad and Thai citrus soya sauce	13.80
23	สลัดปลากะพง	<b>Seabass lui suan ♣♣</b> (served warm) Deep fried seabass fillet topped with, mango, lemongrass, mixed herbs, mint leaves, dried chilli, cashew nut and chilli and lime juices dressing.	22.50
87	ส้มตำเจ	<b>Som tum jae <sup>V</sup> ♣♣</b> (served cold) Green papaya salad with cherry tomatoes, long green beans, peanuts, and roasted chilli dressing	9.95

# ซूप

## Soup

31	ต้มยำกุ้ง	<b>Tom yum goong ♣♣</b> Famous hot, sour and spicy Thai soup with king prawns, shimeji mushrooms lemongrass and lime leaves finished with a hint of cream	8.95
32	ต้มข่าไก่	<b>Tom kha gai ♣</b> Thai coconut milk soup with chicken, shimeji mushrooms, galangal and Thai herbs	8.95
89	ต้มยำเห็ด	<b>Tom yum hed <sup>V</sup> ♣♣</b> Famous hot, sour and spicy Thai soup with shimeji mushrooms, oyster mushrooms, lemongrass, lime leaves and coriander leaves	7.80
90	ต้มข่าเห็ด	<b>Tom kha hed <sup>V</sup> ♣♣</b> Thai coconut milk soup with shimeji mushrooms, oyster mushrooms, galangal and Thai herbs	7.80

N = nuts V = vegetarian ♣ = mildly hot ♣♣ = hot

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# แกงกะทิ

## Curry

Freshly made by our expert chefs, using authentic Thai ingredients

34	แกงรวมมิตร	<b>Tasting curries</b> ♯ Thai green curry with chicken, Rich red curry with king prawns and Massaman curry with beef	23.80
35	แกงเขียวหวาน	<b>Gaeng kiew wan</b> ♯♯ Thai green curry with pea aubergine, Thai aubergines and sweet basil leaves <b>Chicken</b> <b>Vegetable and tofu</b> <sup>V</sup>	16.50 14.95
36	แกงแพนงุ้ง	<b>Panang goong</b> ♯ Rich red curry with king prawns, coconut milk, sweet basil leaves and pea aubergine	18.50
37	แกงเผ็ดเปิดอย่างผลไม้	<b>Gaeng phed ped yang ponlamai</b> ♯ Red curry with roasted duck, grapes, pineapples, rambutan, lychees, and cherry tomatoes served in a pineapple bowl	19.80
38	แกงมัสมั่น	<b>Massaman</b> <sup>N</sup> ♯ 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> <b>Beef rump</b>	22.50 18.95
39	เนื้อตุ๋นกะทิ	<b>Nuer doon kati</b> Braised beef, slow-cooked in seasoned coconut milk and lemongrass, topped with coriander and chilli	16.80

# อบ . ย่าง . ทอด

## Baked, Grilled & Deep-fried

41	แกะย่าง	<b>Gae yang</b> Grilled lamb chops served with special homemade sauce	22.80
42	เสีอร่องไห้	<b>Weeping tiger</b> ♯ Grilled marinated sirloin of wagyu beef served with tenderstem broccoli, baby carrots and mango tree signature chilli sauce	38.00
43	ไก่ย่าง	<b>Gai yang jerapan</b> Grilled boneless corn-fed chicken southern style marinated in coconut milk and Thai herbs. Served with spicy nam jim jaew sauce	15.50
44	ย่างรวมมิตร	<b>Surf and turf</b> (to share between 2 or more people) A combination of two grilled rack of lamb, one giant king prawn, half fillet of sea bass and gai yang jerapan (Marinated grilled corn-fed chicken). Served with salt & pepper chips, green salad, sweet chilli sauce and spicy Nam jim jaew sauce.	68.00
46	เป็ดมะขาม	<b>Ped makharm</b> Roasted duck on a bed of pak choi served with an exotic sweet and sour tamarind sauce	18.80
47	ปลาสดพริกทรงเครื่อง	<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	22.50
48	ปลาอบสมุนไพร	<b>Pla ob samunpri</b> Baked sea bass fillet with lemongrass, galagal, ginger and black pepper, wrapped in banana leaf and served with spicy homemade seafood sauce	23.80

# ผัด

## Stir-fried

52	ไก่ผัดเม็ดมะม่วง	<b>Pad med mamuang <sup>N</sup> ♣</b> Stir-fry with cashew nuts, mushrooms, and spring onions, garnished with dried chillies <i>Chicken</i> 16.50 <i>Prawns</i> 19.95 <i>Tofu</i> 14.95
53	ผัดกะเพรา	<b>Pad kra pow ♣♣</b> Stir-fried with fresh chilli, garlic, snake beans and holy basil <i>Minced chicken</i> 16.50 <i>Minced beef</i> 18.95 <i>Mixed seafood</i> 19.95 <i>Mixed vegetable <sup>V</sup></i> 14.95
54	เนื้อย่างพริกไทยดำ	<b>Neur phad prik-thai dum</b> 21.00 Stir-fried sirloin beef with black pepper and oyster sauce

# อาหารจานเดียว

## Noodles and rice

61	ผัดไทยไก่ย่าง	<b>Pad Thai gai yang <sup>N</sup></b> 15.80 Thai rice noodles stir-fried with grilled chicken, Chinese chives, crushed peanuts, bean curd and bean sprouts in special homemade sauce, topped with our signature egg net
62	ผัดไทยกุ้งใหญ่	<b>Pad Thai goong yai <sup>N</sup></b> 26.50 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
63	ผัดไทยล็อบสเตอร์	<b>Lobster pad Thai <sup>N</sup></b> 29.90 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
64	ข้าวผัดสับปะรด	<b>Kow pad saparot <sup>N</sup></b> 19.95 Stir-fried Thai rice with chicken, prawns, sweet pineapples, raisins, mild curry powder and soya sauce, garnished with egg, shrimp floss and cashew nuts served in a pineapple bowl
65	ข้าวผัดพิเศษ	<b>Special fried rice</b> 15.80 Stir-fried Thai rice with carrots, spring onion, spring green, onion, cherry tomatoes an egg <i>Chicken</i> 15.80 <i>Beef</i> 16.80 <i>King prawn</i> 18.80
66	ผัดซีเม่า	<b>Drunken noodles ♣♣</b> Stir fried flat noodles, snake bean, garlic with very spicy holy basil sauce. Just tell us the level of spiciness <i>Chicken</i> 15.80 <i>Beef</i> 17.80 <i>Mixed seafood</i> 19.80 <i>Tofu and vegetable <sup>V</sup></i> 14.80

# เครื่องเคียง

## Accompaniments

71	ข้าวสวย	<b>Kow hom mali</b> Steamed Thai jasmine rice	3.80
72	ข้าวกะทิ	<b>Kao kra ti</b> Coconut rice	4.50
73	ข้าวผัดไข่	<b>Kow pad kai</b> Stir-fried Thai rice with soya sauce and egg	4.50
74	ข้าวเหนียว	<b>Kow neaw</b> Thai sticky rice	4.50
75	บร็อคโคลี่ลวก	<b>Broccoli luak</b> <sup>V</sup> Steamed broccoli, shiitake with garlic mushroom oyster sauce	8.80

# เมนูผัก

## Vegetarian / Vegan menu

82	สะเต๊ะเห็ด	<b>Satay hed</b> <sup>V</sup> (3 skewers) Grilled king oyster mushroom skewers served with peanut sauce <sup>N</sup> and Thai sweet vinegar dipping	8.95
83	ปอเปี๊ยะผัก	<b>Por pia pak</b> <sup>V</sup> Mixed vegetable spring rolls, served with sweet chilli sauce	7.80
84	เต้าหู้ทอด	<b>Tow hoo tod</b> <sup>V N</sup> Deep-fried tofu served with spicy peanut sauce	7.80
85	ทอดมันข้าวโพด	<b>Tod mun kow pod</b> <sup>V</sup> Golden fried sweet corn cakes spiced with kaffir lime and red curry paste	8.25
86	ติ่มซำผัก	<b>Vegetarian dumplings</b> <sup>V</sup>	8.20
87	ส้มตำเจ	<b>Som tum jae</b> <sup>V</sup> <sup>///</sup> (served cold) Green papaya salad with cherry tomatoes, long green beans, peanuts, and roasted chilli dressing	9.95
89	ต้มยำเห็ด	<b>Tom yum hed</b> <sup>V</sup> <sup>///</sup> Famous hot, sour and spicy Thai soup with shimeji mushrooms, oyster mushrooms, lemongrass, lime leaves and coriander leaves	7.80
90	ต้มข่าเห็ด	<b>Tom kha hed</b> <sup>V</sup> <sup>///</sup> Thai coconut milk soup with shimeji mushrooms, oyster mushrooms, galangal and Thai herbs	7.80
91	แกงเขียวหวานผัก	<b>Gaeng keaw wan pak</b> <sup>V</sup> <sup>///</sup> Thai green curry with tofu, mixed vegetables, pea aubergine, Thai aubergine and sweet basil leaves	14.95
92	กะเพราผักรวม	<b>Ka pow pak</b> <sup>V</sup> <sup>///</sup> Stir-fried mixed vegetables in spicy basil sauce	14.95
93	เต้าหู้กับมะเขือ ราดซอส	<b>Tofu and Eggplant</b> <sup>V</sup> Grilled tofu and eggplant and topped with spicy red curry sauce	14.95
94	ผัดไทยเจ	<b>Pad Thai jae</b> <sup>NV</sup> Thai rice noodles stir-fried with Chinese chives, crushed peanuts, bean curd and bean sprouts in special homemade sauce	14.95
95	ข้าวผัดผัก	<b>Kow pad pak</b> <sup>V</sup> Stir-fried fragrant Thai rice with seasonal vegetables	14.95
96	แกงส้มประรดเจ	<b>Pineapple red curry</b> <sup>V</sup> Red curry with tofu, soya protein, pineapple, rambutan, lychees, cherry tomatoes, holy basil and chilli	14.95