

# 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.

# สำรับไทย

## Luxury Thai set menu

Thai favourite, sharing style

£48 per person (without soup)

£52 per person (with soup)

Minimum order for 2 people

Groups of 4 or more people will also be served our **Pad Thai**<sup>N</sup>: Thai rice noodles stir fried with chives, tofu, bean sprout, shallots, crushed peanuts<sup>N</sup>, egg and special homemade sauce

## Assorted Appetisers

- ไก่เส้เต๊ะ **Satay gai**  
Grilled marinated corn-fed chicken skewers served with peanut sauce <sup>N</sup>
- ปอเป็ยะกึ่ง **Sesame prawn spring rolls**  
Deep fried minced king prawn spring rolls, served with plum sauce
- ปอเป็ยะเปิด **Por pia ped**  
Deep fried aromatic duck spring rolls, served with hoisin sauce
- ยำเนื้อ **Thai beef salad** ♣  
Grilled sliced beef, green salad, tomatoes, mint leaves, tossed with chilli and lime juice dressing

## Soup

choose one of the below for the soup options:

- ต้มยำกุ้ง **Tom yum goong** ♣♣  
Thai hot and sour creamy prawn soup with shimeji mushrooms, lemongrass, galangal, kaffir lime leaves, fresh chilli, fish sauce, lime juice and coriander
- ต้มข่าไก่ **Tom kha gai** ♣  
Thai coconut milk chicken soup with shimeji mushrooms, Thai herbs, fresh chilli and Thai chilli oil

## Main course

- ปลาสามรส **Sweet & sour sam rod**  
Deep fried fillet of seabass topped with sweet, sour and slightly spicy sauce, pineapple, capsicums and onion
- ไก่ย่างจืระพันธ์ **Gai yang jeerapan** ♣  
Southern style grilled boneless corn-fed chicken marinated in coconut milk and Thai herbs. Served with homemade spicy Nam Jim Jaew sauce
- เนื้อย่างพริกไทยดำ **Black pepper beef**  
Stir fried beef striploin with black pepper, shimeji mushrooms, spring onions and oyster sauce

- แกงเขียวหวาน **Gaeng kiew wan goong** ♣♣  
Thai green prawn curry with coconut milk, Thai aubergine and sweet basil

## Accompaniments

- ข้าวหอมมะลิ **Steamed jasmine rice**

## Dessert

- มูสมะพร้าวราดสราสเบอร์รี่ **Coconut mousse with raspberry sauce**

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ข้าวเกรียบ	<b>Prawn Crackers</b> Served with sweet chilli sauce <i>Small</i> <i>Large</i>	2.95 3.95
ถั่วแระพริกเกลือ	<b>Edamame</b> Tossed in chilli and sea salt	5.80

## สำหรับครอบครัว

### Sharing Plates

1	แมงโก้ทรีรวมมิตร	<b>Mango Tree platter<sup>N</sup></b> (minimum order for 2 people) Assorted appetizers including grilled chicken satay with peanut sauce <sup>N</sup> , duck spring roll with hoisin sauce, sesame prawn spring rolls with sweet chilli sauce, beef salad with chilli and lime juice dressing and Thai fish cakes	18.50 <i>per person</i>
2	รวมมิตรทะเล	<b>Seafood platter<sup>N</sup></b> (minimum order for 2 people) Assorted seafood appetizers including salt and pepper squid with bird's eye chilli, tempura soft shell crab, prawn spring rolls with plum sauce, grilled king prawns with seafood sauce	22.50 <i>per person</i>
3	เปิดปากกึ่ง	<b>Crispy aromatic duck</b> Served with pancakes, cucumber, spring onions, hoisin sauce and Thai chilli oil <i>Quarter</i> <i>Half</i> <i>Whole</i>	19.95 35.00 58.00

## เรียกน้ำย่อย

### Starters

4	แมงโก้ทรีสะเต๊ะ	<b>Chicken satay (*3 skewers)</b> Grilled marinated corn-fed chicken skewers, served with peanut sauce <sup>N</sup> and cucumber relish.	10.95
5	ปลาหมึกทอดพริกเกลือ	<b>Garlic &amp; peppercorn squid</b> ♣ Deep fried squid in batter, tossed with chilli, peppercorn and garlic chips	11.95
6	ปูนิ่มเทมปุระ	<b>Tempura soft shell crab</b> ♣ Tempura soft shell crab tossed with desiccated coconut bird's eye chilli, garlic chips and spicy creamy mayo	14.80
7	กุ้งป๊อบคอง	<b>Popcorn shrimp</b> ♣ Popcorn tempura shrimp served with sriracha spicy creamy mayo and crispy noodles	12.95
8	ขาปูอลาสก้าย่าง	<b>Grilled Alaskan crab legs</b> ♣ Grilled Alaskan crab legs served with spicy seafood sauce, micro leaves and coriander	23.95
9	ปอเปี๊ยะกุ้ง	<b>Sesame prawn spring rolls</b> Deep fried minced king prawn spring rolls with sesame seeds, served with plum sauce	13.95
10	ปอเปี๊ยะเปิด	<b>Aromatic duck spring roll</b> Deep-fried aromatic duck spring rolls served with hoisin sauce	10.95
11	ทอดมันปลา	<b>Thai fish cakes</b> ♣ Spicy Thai fish cakes seasoned with Thai red curry paste, lime leaves, green beans, served with sweet chilli sauce	12.50
12	ปลาแซลมอนราดซอสทหารท่า	<b>Salmon tartar</b> Deep fried wonton skin with avocado cream and salmon tartar, seasoned with Thai spices	13.95
14	เนื้อสไลด์น้ำยำ	<b>Sliced beef yum sauce</b> ♣ Thai style grilled sliced beef topped with mint leaves, lime juice, fresh chilli, micro leaves and coriander	15.95

# สลัดไทย

## Salad

15	ส้มตำไทย	<b>Som tum Thai</b> <sup>N</sup> <b>🔥🔥</b> (served cold) Green papaya salad, cherry tomatoes, green bean, peanut <sup>N</sup> with chilli tamarind dressing <b>King prawns</b> <b>Alaskan king crab</b>	12.95 17.95 25.95
16	สลัดเบ็ด่างแดงโม	<b>Duck watermelon salad</b> <sup>N</sup> Crispy duck with watermelon, micro leaves, shallots, spring onions, coriander, sweet tamarind dressing and cashew nuts <sup>N</sup>	15.95

# ซุ๊ป

## Soup

21	ต้มยำ	<b>Tom yum</b> <b>🔥🔥</b> Thai hot and sour creamy soup with shimeji mushrooms, lemongrass, galangal, kaffir lime leaves, fresh chilli, fish sauce, lime juice and coriander <b>King prawns</b> <b>Chicken</b> <b>King oyster &amp; shimeji mushrooms</b> <sup>V</sup>	12.95 8.95 8.50
22	ต้มข่า	<b>Tom kha</b> <b>🔥</b> Thai coconut milk soup with shimeji mushrooms, Thai herbs, fresh chilli and Thai chilli oil <b>King prawns</b> <b>Chicken</b> <b>King oyster &amp; shimeji mushrooms</b> <sup>V</sup>	12.95 8.95 8.50

# แกงกะทิ

## Curry

Freshly made by our expert curry chefs, using authentic ingredients from Thailand

31	แกงเขียวหวาน	<b>Gaeng kiew wan</b> <b>🔥🔥</b> Thai green curry with pea aubergine, Thai aubergines and sweet basil leaves <b>Chicken</b> <b>King prawn</b> <b>Vegetables and tofu</b> <sup>V</sup>	17.50 22.50 14.95
37	แกงเผ็ดเป็ดย่างผลไม้	<b>Roasted duck curry</b> <b>🔥</b> Red curry with roasted duck, pineapples, grapes, cherry tomatoes, served in a pineapple boat	22.95
38	มัสมั่นขาแกะ	<b>Lamb shank massaman</b> <sup>N</sup> <b>🔥</b> Slow cooked medium spicy massaman curry with lamb shank, cinnamon sticks, Thai herbs, new potatoes, sweet basil leaves, garnished with crisp sweet potato	26.50

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# อาหารจานพิเศษ

## Mango Tree Signature Dishes

41	แกะย่าง	<b>Gae yang</b> Grilled lamb chops served with special homemade sauce	25.50
42	เสีอร่องไห้	<b>Weeping tiger ♣</b> Grilled marinated sirloin of wagyu beef, served with spicy tamarind sauce	48.00
43	ไ้ย่างจี้ระพันธ์	<b>Baby poussin jeerapan ♣</b> Southern style grilled baby poussin marinated in coconut milk and Thai herbs. Served with our homemade spicy Nam Jim Jaew sauce	22.50
44	เป็ดราดซอสมะขาม	<b>Tamarind duck</b> Grilled duck braised in sweet and sour tamarind sauce served on a bed of pak choi	23.50
45	ปลาหิมะย่างซี้้อ้ว	<b>Black cod</b> Baked black cod marinated with sweet soya, wrapped in a banana leaf	39.50
46	ปลาแซลมอนชูชี	<b>Pla salmon chu chee</b> Baked salmon topped with creamy chu chee curry sauce and kaffir lime leaves	24.50

## ผัด

### Stir-fried

51	ผัดเปรี้ยวหวานสามรส	<b>Sweet and sour sam rod ♣</b> Slightly spicy Mango Tree special sweet & sour sauce recipe with pineapple, capsicums and onion <b>Deep fried king prawns</b> 22.50 <b>Deep fried chicken</b> 17.50 <b>Deep fried seabass fillet</b> 24.50	
52	ผัดกะเพรา	<b>Pad kra pow ♣ ♣</b> Stir fried with fresh chilli, garlic, snake beans, holy basil leaves and oyster sauce <b>Minced chicken</b> 16.50 <b>King prawns</b> 21.50 <b>Beef striploin</b> 24.50 <b>Mixed vegetables<sup>v</sup></b> 14.95	
53	เนื้อย่างพริกไทยดำ	<b>Black peppered beef</b> Stir fried beef striploin with black pepper, shimeji mushrooms, spring onions and oyster sauce	24.50

# อาหารจานเดียว

## Noodles and rice

61	ผัดไทย	<b>Pad Thai<sup>N</sup></b> Thai flat rice noodles stir fried with chives, tofu, bean sprout, shallots, crushed peanut <sup>N</sup> , egg and special homemade sauce	
		<b>Grilled chicken</b>	15.80
		<b>Large wild king prawn and king prawns</b>	26.50
		<b>King crab</b>	35.50
62	ข้าวผัดลึบประรด	<b>Kow pad saparot<sup>N</sup></b> Stir fried rice with chicken and king prawns, mild curry powder, pineapple, raisins, cashew nuts <sup>N</sup> , served in a pineapple boat	21.50
63	ข้าวผัดพิเศษ	<b>Mango tree fried rice</b> Stir fried rice with eggs, asparagus, carrots and onions	
		<b>Chicken</b>	15.80
		<b>King prawns</b>	19.95
		<b>Chicken and king prawns</b>	22.50
		<b>Alaskan king crab and king prawns</b>	29.00
64	ผัดซีเม่า	<b>Drunken noodles</b> Stir fried flat rice noodles with snake beans and spicy garlic holy basil sauce	19.95
		<b>Chicken</b>	15.80
		<b>King prawns</b>	19.95
		<b>Vegetables and tofu<sup>V</sup></b>	14.95

# เครื่องเคียง

## Accompaniments

71	ข้าวสวย	<b>Steamed Thai jasmine rice</b>	3.80
72	ข้าวกะทิ	<b>Coconut rice</b>	4.50
73	ข้าวผัดไข่	<b>Egg fried rice</b>	4.50
74	ข้าวเหนียว	<b>Thai sticky rice</b>	4.50
75	บร็อคโคลี่ลวก	<b>Broccoli<sup>V</sup></b> Steamed broccoli with garlic and mushroom sauce	9.80
76	ผักฉวย	<b>Pak choi<sup>V</sup></b> Steamed Pak choi with garlic and mushroom sauce	9.80

+Extra Sauce 1.00

Sweet chilli sauce, Peanut sauce<sup>N</sup>, Fresh chillies, Fresh garlic, Fresh lime or Lemon

Takeaway box 0.80

# เมนูผัก

## Vegan menu

81	สะเต๊ะผัก	<b>Vegetarian satay</b> <sup>NV</sup> A combination of tofu and capsicums skewer. Served with peanut sauce <sup>N</sup>	8.95
82	ปอเปี๊ยะผัก	<b>Vegetable spring rolls</b> <sup>V</sup> Deep fried mixed vegetable spring rolls served with sweet chilli sauce	8.95
83	เต้าหู้ทอด	<b>Deep fried tofu</b> <sup>VN</sup> Deep fried tofu topped with spring onions and fried shallots served with sweet chilli peanut sauce <sup>N</sup>	9.95
84	ถั่วเทมปุระ	<b>French bean tempura</b> <sup>V</sup> French bean tempura with sea salt and spicy creamy vegan mayo	9.95
85	ส้มตำเจ	<b>Som tum jae</b> <sup>V</sup> 🌶️🌶️ (served cold) Green papaya salad, cherry tomatoes, green bean, peanuts <sup>N</sup> and chilli tamarind dressing	12.95
86	ต้มยำเห็ด	<b>Tom yum hed</b> <sup>V</sup> 🌶️🌶️ Famous hot, sour and spicy Thai soup with shimeji mushrooms, oyster mushrooms, lemongrass, lime leaves and coriander	8.50
87	ต้มข่าเห็ด	<b>Tom kha hed</b> <sup>V</sup> 🌶️🌶️ A popular hot and sour Thai clear soup with king oyster and shimeji mushrooms, lemongrass, galangal, kaffir lime leaves, fresh chilli and lime juice	8.50
88	เต้าหู้กะทะร้อน	<b>Sizzling tofu</b> <sup>V</sup> Grilled tofu and eggplant topped with spicy red curry sauce	15.95
89	แกงเขียวหวานผัก	<b>Vegetable green curry</b> <sup>V</sup> 🌶️🌶️ Thai green curry with tofu, mixed vegetables, pea aubergine, Thai aubergine and sweet basil leaves	14.95
90	กะเพราผักรวม	<b>Ka pow pak</b> <sup>V</sup> 🌶️🌶️ Stir fried mixed vegetables in spicy holy basil sauce	14.95
91	มะเขือราดซอส	<b>Grilled eggplant</b> <sup>V</sup> Grilled eggplant with red curry chu chee sauce	14.95
92	ข้าวผัดผัก	<b>Vegetable fried rice</b> <sup>V</sup> Stir fried rice with seasonal fresh vegetables	14.95
93	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