



DRINKS DEALS

WINE MENU



Kick off your meal with pre-ordered drinks packages, ready for you on arrival. Skip the wait, save money, and get the good vibes flowing right away!

WELCOME BUBBLES

glass of prosecco • £7
glass of tropical bellini • £7
0% abv available

DRINKS TOKENS

choose from: corona, corona cero, camden pale ale, jungle juice cocktail punch, glass of wine, glass of prosecco (0% available), house spirit & mixer, soda infusion • £6 | minimum 20 tokens

WINE FOR THE TABLE

order five bottles of wine from our wine list and we'll give you an extra bottle free!

BEER BUCKETS

10 x corona sunshine beer • £41 | save 15% 10 x singha thai beer • £47 | save 10% 10 x camden pale ale • £51 | save 15% 10 x corona cero 0% • £38 | save 15%

ISLAND COCKTAILS

10 x island cocktails* • £84 | save 30% 10 x tropical shooters • £35 | save 12.5% * must be the same, made at the same time

LONG DRINKS

10 x G&Ts • £65 | save 10% 10 x Cuba Libres • £65 | save 10%

Please pre-order your drinks packages at least one week in advance so we can ensure we have everything in stock for your party



pre-order five bottles of wine from our wine list and we'll give you a sixth bottle free!

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bubbles

prosecco bottega | italy | vg • 34

white

grenache resérve de lubin maison sinnae | france • 27

light, easy-going, fruit-driven wine. the nose is floral, balanced with gentle acidity & mineral backbone | vg

albarino costa da borneira | spain • 32 light-bodied & super moreish. honey, ripe peach & lemon peel, with a touch of viscosity & classic sea breeze finish | vg

picpoul de pinet domaine de belle mare | france • 36 big crowd pleaser if you like a dry sav: fresh citrus, lemon & grapefruit, great minerality, clean acidity & lightly salted | vg

sauvignon blanc lowlands marlborough | n.z. • 39 award-winning savvy. intense tropical fruit & lime zest on the palate, with a crisp, long & refreshing finish | vg

chardonnay la bri estate | south africa • 46 new world. gently oaked, full of creamy lemon citrus & buttery baked nutty biscuits, with green apples & zesty lime | vg

orange

animalia emiliana do valle de casablanca | chile • 39 made from 100% sauvignon blanc grapes. ripe stone fruits and apricots, a subtle, really accessible orange wine | vg, org

naranjo el porvenir | argentina • 43 60% torrontes, 40% pink moscatel. complex, fresh, zesty, floral notes of orange blossom & jasmine, citrus grapefruit | vg

pink

rose malbec clos du chêne domaine rousille | france • 32 bold and sweet strawberry and melon flavours | vg

provence rose cuvée du golfe de saint-tropez | france • 36 delicate & dry. beautiful pale shell-pink colour. white peaches & citrus fruits, fresh palate and good length on the finish | vg

red

merlot vina ravanal | chile • 27 soft and jammy easy drinker. full berry flavours, smooth tannins, and a classic, mellow finish | vg

pinot noir edmund rentz | france • 43 cherry wood aromas. silky and supple with plenty of cherry & raspberries on the palate | vg

shiraz monsoon valley | thailand • 41 award winner. dark ruby red, ripe plum & cherry notes, rich & juicy, with a little sweet spice at the end | vg

beaujolais vieilles vignes cave des grands crus blancs | france • 39 made from old vines. juicy wild berries & a hint of myrtle. smooth & full on the palate with soft, low tannins | vg

malbec reserva ravanal | chile • 32 aged 10 months in french american oak barrels. bold, full-bodied & earthy, blackberry & blueberry, coffee & spice | vg



SHARING MENU

SET COURSE MENU



Our thai tapas is the perfect party food, ideal for sharing and enjoying with friends, that's why our recommended party menu is a banquet of dishes made for sharing, for true Thai family-style dining.

Your meal will include a selection of our most popular plates as well as seasonal specials served in rounds, and there will be enough for everyone to try a little of everything.

We'll be guided by you, ordering for your group's tastes and requirements, so on the day, all you need to do is relax and enjoy yourselves!

Choose from 3 sharing menu options:

chiang mai

our most premium dishes, with puds • £38pp nibbles on arrival - thai tapas - curry & wok dishes - pudding

bangkok

our most premium dishes, without puds • £35pp nibbles on arrival - thai tapas - curry & wok dishes

phuket

a modest dish selection with lots of veg • £28pp nibbles on arrival - thai tapas - curry & wok dishes ~ add sharing desserts for the table +£5pp

All group members must opt for the same dining style.

Note. During busier service periods we will request that parties of 8+ opt for a party menu option and that parties of 30+ opt for buffet style for the main course

dining party options Set comse mem

For a more traditional dinner, choose an individual starter, main course and pud.

Our set dining menus cater for vegetarian, vegan and gluten free diets, just advise us which dishes need adjusting at the time of ordering. For any other dietary requirements, please let us know, and we will accommodate wherever possible.

Set menu options may differ at each Mango ~ see next page.

Choose from 2 set dining menu options:

samui

nibbles on arrival for the table - starter - main - dessert • £40pp

pai

nibbles on arrival for the table - starter - main • £33pp

All group members must opt for the same dining style.

Note. During busier service periods we will request that parties of 8+ opt for a party menu option and that parties of 30+ opt for buffet style for the main course

above bar summer/autumn 2025

set course menu

NIBBLES - SERVED ON ARRIVAL FOR TABLE TO SHARE:

prawn crackers • vegetable crackers | vg crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf + fresh pineapple & sugared chilli salt

TAPAS - CHOOSE ONE:

mango corncakes

favourite street food fritter with added mango and sweet chilli dip | vg

chicken satay

chargrilled chicken skewers marinated in coconut & spices, peanut sauce | n

crispy beef

slices of beef rolled in flour, deep-fried & coated in house sauce | gfo

shrimp panko

panko battered prawns dressed in a garlic and soy glaze

MAIN - CHOOSE ONE:

chicken green curry + jasmine or coconut rice

fragrant & citrus curry flavoued with lemongrass. lime & coriander

tofu red curry + jasmine or coconut rice

full-bodied with a rich blend of spices, lime leaf, and red chillies | vg, gf

chicken phad thai noodles

sweet & sour peanut noodles with egg, beansprouts & spring onions | gfo

crispy squid salt & pepper stir-fry + jasmine or coconut rice

fiery wok dish with onion, peppers & a rich, aromatic salt & chilli sauce | gfo, spicy

DESSERT - CHOOSE ONE:

kluai buat chi

comforting sweet thai classic. bananas in salted coconut milk | vg, gf

tropical crumble

warm pineapple & raspberry topped with toasted coconut crumble | vg

mochi gelato balls

choose 3: choc hazelnut | vg, gf, n coconut | v, gf mango passionfruit | vg, gf, n

portswood summer/autumn 2025

set course menu

NIBBLES - SERVED ON ARRIVAL FOR TABLE TO SHARE:

prawn crackers • vegetable crackers | vg crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf + fresh pineapple & sugared chilli salt

TAPAS - CHOOSE ONE:

mango corncakes

favourite street food fritter with added mango and sweet chilli dip | vg

chicken satay

chargrilled chicken skewers marinated in coconut & spices, peanut sauce | n

crispy beef

slices of beef rolled in flour, deep-fried & coated in house sauce | gfo

butterfly prawns

barely battered prawns in a garlic and pepper caramelised red onion sauce | gfo

MAIN - CHOOSE ONE:

chicken green curry + jasmine or coconut rice

fragrant & citrus curry flavoued with lemongrass. lime & coriander | gf

tofu red curry + jasmine or coconut rice

full-bodied with a rich blend of spices, lime leaf, and red chillies | vg, gf

prawn phad thai noodles

sweet & sour peanut noodles with egg, beansprouts & spring onions | gfo

chicken chilli stir-fry + jasmine or coconut rice

savoury garlic & chilli stir-fry with peppers, carrots & sugar snaps | gfo, spicy

DESSERT - CHOOSE ONE:

kluai buat chi

comforting sweet thai classic. bananas in salted coconut milk | vg, gf

tropical crumble

warm pineapple & raspberry topped with toasted coconut crumble | vg

mochi gelato balls

choose 3: choc hazelnut | vg, gf, n coconut | v, gf mango passionfruit | vg, gf, n



CANAPES

BUFFET

RELAXED TAPAS



Perfect for drinks receptions where mingling takes center stage, our tapas canapes are served in rounds to match the natural flow of guests and their appetites—ideal for keeping the party vibe alive.

We'll serve our biggest that tapas crowd pleasers, but if you have a favourite dish you'd like served, just let us know and we'll make sure it's included.

Choose from 3 canapes styles:

canapes light offers a lighter bite and a sampling of flavours • £12pp

canapes grazing perfect for lunch or light dinner, with room for drinks and socialising • £16pp

canapes banquet

ideal for a fuller exploration of our tapas menu, to include tapas dessert • £20pp

Note. Canapes available for parties where a minimum spend applies. if you would like to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. let us know at the time of booking your dietary requirements.

private party options

For parties of 30 guests or more, we recommend our buffet to ensure everyone eats together (£22pp). Buffets can be combined with canapes or sharing tapas platters to start, served to the room or tables (£33pp).

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30+ guests - choose 2 dishes + rice
45+ guests - choose 3 dishes + rice
60+ guests - choose 4 dishes + rice
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Buffet includes:

nibbles on arrival prawn crackers • vegetable crackers | vg crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf

curries

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choice of: green • panang • red | vgo, gfo • golden | vg
with choice of: chicken • vegetables • tofu • mock chicken* • beef* • prawns*
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noodles & stir-fry

choice of: yellow egg noodles | vo • chilli stir-fry | vgo, gfo with choice of: chicken • vegetables • tofu • mock chicken* • beef* • prawns*

rice

choice of: jasmine | vg, gf • egg fried* • coconut* | vg, gf

Note. During busier service periods we will request that parties of 30+ opt for buffet style for the main course.

If you would prefer to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. Let us know at the time of booking your dietary requirements * surcharge of £3 per protein serve, £1 per rice serve

private party options released teapers

Choose a more laid-back experience at Mango with our Relaxed Tapas Menu, tailored for extended bookings and informal get-togethers.

Our Relaxed Tapas Menu allows for a personalised and unhurried dining experience, designed for parties who prefer an easy-going, unstructured drinks & eats affair.

Start off with a selection of nibbles on arrival, paired with drinks and catching up. As the evening (-or day) unfolds, enjoy relaxed rounds of tapas bites. You're in control of the pace, deciding when the next round arrives. Take breaks at your leisure, savouring drinks and conversations between each tapas round.

Choose from 3 relaxed tapas styles:

thai tapas sampling offers a lighter bite and a sampling of flavours • £14pp

thai tapas grazing perfect for lunch or light dinner, with room for drinks and socialising • £18pp

thai tapas feasting ideal for a fuller exploration of our menu, may include some larger dishes • £25pp

Tapas can be served to the tables, or buffet style for people to help themselves.

Note. If you would prefer to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. Let us know at the time of booking your dietary requirements.

for more info on parties & events at Mango, please visit our website: mangothai.co.uk/parties