



Mango

NIBBLES - KAP KLAEM



Thai drinking food, and the perfect way to start your meal.



PRAWN CRACKERS with sweet chilli dip. 3



SWEET POTATO BIRD'S NEST 3

Shredded sweet potato crisp seasoned with salt and sugar.  





CRISPY SEAWEED 3

Salty and sweet deep-fried spring greens.  

GARLIC & CHILLI OLIVES   4

LEMONGRASS & ROSEMARY OLIVES   4

GUIDE TO SYMBOLS.

Veggie  Vegan  Ask for Gluten-free  Nuts 

Not all ingredients are listed. Our dishes are prepared in a kitchen where several allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross-contamination. If you have an allergy, please speak to a manager before ordering.

COCKTAILS

MOUNTAIN HIPPY



7,50

herbaceous. cherries. blackberries. rosemary. sparkling.

Cherry Heering brandy, crème de mure, Mediterranean tonic, fresh rosemary.

SWEET JOOB JOOB



8

floral. delicate. romantic. lychee. rose. rhubarb. sparkling.

Absolut rhubarb vodka, lychee liqueur, home-brewed rose petal syrup, soda.

JUNGLE FEVER



8

punchy. fresh. sweet. sour. blueberry. mint.

Havana Especial rum, home-made blueberry orgeat, fresh mint. 🌰 (almond)

BEACH, PLEASE.



8,50

fruity. tangy. raspberry. vanilla. pineapple.

Havana 3yr rum, raspberry liqueur, home-made Tahitian vanilla, pineapple juice.

WHY DID THE MEXICAN CROSS THE ROAD?



7,50

orange. margarita. zesty. sweet. sour. strong.

Olmeqa tequila, orange cordial, malic, agave syrup.

CANTELOUPE ISLAND



9

fruity. tropical. refreshing. pineapple. sweet melon.

Pineapple Redleg rum, home-made honeydew puree, Melonade float, pineapple juice.

HAPPY HOURS

TWO COCKTAILS FOR £12

SUNDAY-THURSDAY 'til 7pm

FRIDAY-SATURDAY 'til 6pm & after 10pm

(must be the same, made at the same time)

All cocktails are vegan friendly.

We proudly home-make our purees and cordials with real fruit and spices.

We use acids to replicate citrus in our cocktails for 3 reasons: consistency, time efficiency and, sustainability. As a general guide, citric is used for lemons, malic for apples, grapes & rhubarb, and the two combined for lime.

For the full island cocktail menu, visit us at Mango Cocktail Club in Ocean Village.

GIN YOUR THING?

CLASSIC

AVIATION	Rye distilled with coriander & orange peel	USA	4.50 / 8
BEEFEATER	Juniper led with lemon zest	London	3.70 / 5.50
BROOKLYN	Pine, sweet orange and lemon	USA	4.50 / 8
COLONAL FOX	Earthy with allspice & star anise	Andover, Hampshire	4 / 7
PLYMOUTH	Full and peppery with smooth juniper	Plymouth	4 / 7
OLD BAKERY	Grapefruit hints and spicy juniper	London	5.50 / 10
RENEGADE	Punchy pine freshness	London	4.70 / 8.40

FLORAL AND HERBACEOUS

BOTANIST	Green freshness, chamomile & mint	Islay, Scotland	4.50 / 8
HENDRICKS	Rose petal and cucumber	Girvan, Scotland	4 / 7
MONKEY 47	Lingonberries, liquorice & hibiscus	Germany	6.50 / 12
TWISTED NOSE	Crisp, watercress & fennel	Winchester, Hampshire	4.50 / 8
WARNER EDWARDS HONEYBEE	Subtle spice and tangy rhubarb	Northampton	4.50 / 8

CITRUS

BEACHCOMBER	Juicy oranges & kaffir lime	Lymington, New Forest	4.80 / 8.60
BEEFEATER 24	Grapefruit, Chinese & Japanese teas	London	4.50 / 8
CONKER	Gorse flowers, samphire & elderberries	Bournemouth	5 / 9
CORNER 53 LEMON MERINGUE	Soft creamy lemon	South Downs, Hants	6.50 / 12
NELSON'S TIMUR	Nepalese Szechuan pepper & grapefruit	Staffordshire	5 / 9
SIR ROBIN OF LOCKSLEY	Elderflower, dandelion & pink grapefruit	Yorkshire	4.50 / 8
TINKER (DISCONTINUED)	Spanish style; lemons, limes & crisp apples	Yorkshire	6 / 11

FRUITY

BEEFEATER PINK	Strawberries & warm spice <i>London</i>	3.70 / 5.50
BEEFEATER BLOOD ORANGE	Zesty blood orange <i>London</i>	3.70 / 5.50
CORNER 53 POMELO	Pink grapefruit, pepper & honeydew <i>South Downs, Hants</i>	6.50 / 12
MANCHESTER RASPBERRY	Delicately sweet raspberries <i>Manchester</i>	6 / 11
POETIC LICENSE TUTTI FRUTTI	Pineapple, kiwi & peaches <i>Sunderland</i>	5 / 9
SLINGSBY RHUBARB	Rhubarb and zesty grapefruit <i>Yorkshire</i>	4.20 / 7.40
UNGAVA	Sweet berries & lemon <i>Canada</i>	4 / 7

EXPERIMENTAL

FOUR PILLARS BLOODY SHIRAZ	Red berries & blueberry jam <i>Australia</i>	5.50 / 10
POETIC LICENSE ESPRESSO	Sweet coffee, cherry & hazelnut <i>London</i>	5 / 9
SEEDLIP GARDEN 108 NO ALCOHOL	Mint, rosemary and thyme <i>London</i>	4 / 7

TONIC

DOUBLE DUTCH	Indian / Light / Cucumber & Watermelon / Pomegranate & Basil	2
FEVER TREE	Mediterranean	2.20
MERCHANT'S HEART	Hibiscus / Pink Peppercorn / Floral	2.20

WINE

WHITE

CHENIN BLANC, MILLBERG CELLARS

5 / 6.50 / 19

Stellenbosch, South Africa, 12.5%

Easy drinking. Clean, fresh and lively with tropical fruit aromas.

PINOT GRIGIO, CANTINA DANESE

5.80 / 7.50 / 21.50

Veneto, Italy, 12%

Medium-dry and easy-going with apricot and peach flavours.

SAUVIGNON BLANC, VINA RAVANAL

6 / 8 / 22.50

Colchagua Valley, Chile, 12.5%

Dry with zesty lemon flavours and a full, rounded finish. ✓

PICPOUL DE PINET, DOMAINE DE BELLEMARE

7 / 9 / 26

Languedoc, France, 12.5%

Fresh, crisp and dry with great minerality, clean acidity and a lightly salted finish. ✓

ALBARIÑO, VAL DO XULIANA

32

Rías Baixas, Spain, 12%

Peaches and grapefruit with a racy sherbert twist, finishing with minerality and honey notes. ✓

SAUVIGNON BLANC, LOWLANDS

35

Marlborough, New Zealand, 13%

Multi-international award winner. Bright and vibrant with grapefruit and lime zest. Unfolding herbs and a long, refreshing finish. ✓

ROSÉ

CINSAULT ROSÉ, MILLBERG CELLARS

5.80 / 7.50 / 21

Western Cape, South Africa, 11.5%

Pale and crisp with a dry super-fresh finish.

MALBEC ROSÉ, DOMAINE ROUSSILLE

6.50 / 8.50 / 25

Languedoc-Roussillon, France, 11.5%

Medium-sweet with strawberries and white fruit. ✓

CUVÉE DU GOLFE DE ST TROPEZ ROSÉ, LES VIGNERONS DE GRIMAUD

28.50

Côtes de Provence, France, 13.5%

White peaches and fresh citrus, dry length on the finish. ✓

SPARKLING

PROSECCO SPUMANTE, PONTEBELLO

6 / 27

Veneto, Italy, 11%

Elegant and crisp with a fine bubble mousse. ✓

PROSECCO ROSÉ EXTRA DRY, BACO DA SETA

28

Veneto, Italy, 10.5%

Soft and delicate with strawberries and raspberries.

PERRIER-JOUËT CHAMPAGNE

60

Champagne, France, 12%

The ultimate celebration drink. ✓

RED

CABERNET SAUVIGNON, VIÑA RAVANAL

5 / 6.50 / 19.50

Colchagua Valley, Chile, 13%

Delicate easy drinking red with chocolate mocha notes. ✓

MERLOT, VIÑA RAVANAL

5.80 / 7.50 / 21

Colchagua Valley, Chile, 13%

Soft and jammy with full berry flavours and a classic, mellow finish. ✓

SHIRAZ PINOTAGE, MILLBERG CELLARS

6 / 8 / 22.50

Stellenbosch, South Africa, 13.5%

Full-bodied, dark plum aromas with hints of vanilla and soft spice.

MALBEC 1482, DON CRISTOBAL

7.50 / 9.50 / 28

Mendoza, Argentina, 14%

Intense, rich, almost savoury wine. Full of red fruits and spice with lovely length. ✓

PINOT NOIR, CANTINA DANESE

30

Veneto, Italy, 12%

Elegant and light with a medium-body and aromas of cherries, blackcurrants and raspberries.

RIOJA TINTO CRIANZA, BODEGAS OLARRA

32

Cerro Anon, Spain, 13.5%

Smooth, mellow and refined Rioja aged for up to 12 months in oak barrels. ✓

THAI WINE

Award winning premium wines made from international grape varieties. Well balanced and expressive, enjoy them on their own or pair with your favourite Mango dishes.

SHIRAZ, MONSOON VALLEY

28

Hua Hin, Thailand, 13.5%

Dark ruby red with varietal characters of dark plum, cherries, toffee and spices. Sweet and spicy with length and fine tannins. ✓
Especially good with Chilli Stir-fry and Panang or Massaman Curry.

SHIRAZ ROSÉ, MONSOON VALLEY

28

Hua Hin, Thailand, 12%

Salmon pink in colour. A fresh palate with wild strawberries, cherries and a touch of spice. ✓
Especially good with prawn tapas, Thai Fishcakes and seafood dishes.

COLUMBARD, MONSOON VALLEY

28

Hua Hin, Thailand, 12.5%

Soft, fruity and aromatic dry white. Apples, gooseberries and passion fruit, with a long and crisp finish. ✓
Especially good with Green & Golden Curry, and Whole Seabass.

Our wines are carefully sourced through PDN, a local independent wine merchant based in Emsworth, Hampshire; so you can be assured that our menu features wines of quality and individuality.

ALCOHOL-FREE

MOCKTAILS

PEACH OR RHUBARB ROYAL FLUSH BELLINI



6

Darjeeling kombucha, known as the Champagne of Teas.
Ideal celebration drink with white fruits and gooseberry notes.

ELDERFLOWER GARDEN



6.50

Seedlip Garden 108 'gin', cucumber, elderflower, tonic.

WATERMELON MOJITO



5.50

Home-made watermelon syrup, fresh mint, malic.

GROWN-UP ALTERNATIVES

MUSCAT, TORRES NATUREO (0.00%), Spain

5 (175ml) / 17

Fresh and fruity de-alcoholised white wine. ✓

SEEDLIP GARDEN 108 (0.00%), UK

4 (25ml) / 7 (50ml)

Gin alternative flavoured with mint, rosemary & thyme. ✓

BIG DROP PALE ALE ALC FREE (0.05%), UK

bottle 330ml

4.20

SOFTS

COCA-COLA / DIET COKE

3

ORANGE / PINEAPPLE / CRANBERRY / MANGO JUICE

2

STILL / SPARKLING WATER *bottle 330 / 750*

2.50 / 5

BEER AND CIDER

SINGHA LAGER (5%) Thailand <i>on tap</i> ✓	2.60 / 5.20
SINGHA TOWER <i>on tap 3 litres (6+pints)</i> ✓	30
SINGHA LAGER (5%) Thailand <i>bottle 330</i> ✓	4.20
CHANG LAGER (5%) Thailand <i>bottle 320</i> ✓	4.20
JUBEL ELDERFLOWER / PEACH (4%) UK <i>bottle 330</i> ✓🌿	4.90
BOHEMIAN PILSNER (4.5%) UK <i>bottle 330</i> ✓🌿	4.90
UNITY CONFLUX PALE ALE (4.8%) UK <i>can 440</i> ✓	6.50
DISCO FORKLIFT TRUCK MANGO PALE ALE (4.2%) UK <i>can 330</i> ✓	5.50
ORCHARD PIG REVELLER CIDER (4.5%) UK <i>bottle 500</i> ✓🌿	4.90
REKORDERLIG MANGO & RASP' CIDER (4.0%) Sweden <i>can 330</i> ✓	4.90

COFFEE & TEA

FORTUNE COFFEE

DOUBLE ESPRESSO / AMERICANO	2.40
FLAT WHITE	2.80
LATTE / CAPPUCCINO / MOCHA / HOT CHOCCIE	3

RAINBOW LATTES

MATCHA GREEN TEA / ORGANIC TURMERIC / ORANGE & BEETROOT	4
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TEA

BREAKFAST / JASMINE / GREEN	2
THAI ICED TEA with sweet milk	4.25

Soya and oat milk available ✓

We use Anvil Coffee roasters, a specialist, small batch, hand roasted coffee company in the heart of Hampshire.

