

Mango

thai tapas® since 2007

Sharing in Thailand is a way of life - and food is no exception! That's why our menu features lots of small plates so you can enjoy trying a variety of flavours together.

VEGETARIAN OR VEGAN? ASK US TO SEE MENU

THAI TAPAS

Popular Thai appetisers, street food and some of our own in-house creations. Great for sharing or all day grazing.

ROTI BREAD

Thai-style flatbread served with satay sauce.

GOLDEN TRIANGLES

Deep-fried parcels of mixed veg, sweet potato and soya beans, served with mango chutney.

VEGETABLE TEMPURA

Mixed vegetables fried in batter and served with coriander, chilli and lime dipping sauce.

VEGETABLE DIM SUM

Steamed or deep-fried potato and mixed veg dumplings, with chilli and ginger dip.

STIR-FRIED MUSHROOMS

Mushrooms stir-fried with garlic, chillies, Thai herbs and oyster sauce.

MANGO CORN CAKES

Sweetcorn and fresh mango fritters with coriander, chilli and lime dipping sauce.

ISLAND PASTIES

Stir-fried mock-chicken, kholrabi and bamboo tips wrapped in pastry with garlic and basil.

STEAMED OR CRISPY VEGETABLE SPRING ROLLS

Vermicelli, mushrooms and spring greens rolled in pastry, served with hoisin (steamed) or sweet chilli (crispy) sauce.

CRISPY TOFU

Deep-fried tofu sticks with sweet chilli and peanut dip.

THAI FISHCAKES

Authentic fishcakes seasoned with curry and kaffir lime leaf with a sweet chilli dip.

SOFT SHELL CRAB

Lightly battered crab served with pomegranate, Chinese pear, mango, plum, lime leaves, lemongrass and chilli.

PRAWN TOAST

Minced prawns and sesame seeds on deep-fried bread triangles, with sweet chilli dip.

BUTTERFLY PRAWNS

Lightly battered butterfly prawns dressed in a garlic, red onion and chilli sauce.

PRAWN PANKO

King prawns dipped in breadcrumbs and deep-fried, served with coriander, chilli and lime dip.

STEAMED MUSSELS

Steamed mussels in a traditional Thai sauce of galangal, lemongrass, lime leaves and fresh chilli.

MUSSELS IN CRISPY BACON

New Zealand mussels wrapped in bacon, deep-fried and served with a chilli and ginger sauce.

PORK & PRAWN DIM SUM

Steamed or deep-fried minced pork and prawn dumplings, with chilli and ginger dipping sauce.

CRISPY BEEF OR SQUID

Slices of beef or squid rolled in flour, deep-fried and pepper coated in our famous house sauce.

CHICKEN SATAY

Chargrilled chicken skewers marinated in spices and drizzled with a satay peanut sauce.

COCONUT CHICKEN

Chicken pieces in a crispy coconut batter, with sweet plum sauce.

'DUCK' SPRING ROLLS

Mock-duck rolls with vermicelli, black mushrooms and spring greens, drizzled in hoisin sauce.

GARLIC & PEPPER PORK

Pork slices lightly fried and drizzled with a garlic and black pepper sauce.

SPARE RIBS

Pork spare ribs, marinated in rich home-made sauce.

4 FOR 3 THAI TAPAS 'TIL 5PM

GUIDE TO SYMBOLS

Contains nuts Ask for gluten-free
Slight tingle Warming up Hot stuff!

Our dishes are prepared in a kitchen where several allergens are present. Due to the risk of cross-contamination, we cannot guarantee that any dish is completely allergen-free. Not all ingredients are listed. Many of our dishes can be adapted to suit dietary requirements. If you have an allergy, please speak to a manager.

All our dishes are freshly cooked to order and served as soon as they're ready, so tuck in as they arrive at your table!

THAI SOUP 🌿

Immune-boosting soup with chilli, lemongrass, kaffir lime leaves and galangal.

TOM YUM hot and sour 🌶️ 6.5

TOM KHA coconutty and less spicy 🌶️ 6.5
Choose filling: Chicken, tofu, extra mushrooms or king prawns (+2)

GINGER AND TURMERIC SOUP 8

Anti-inflammatory, hearty soup with coriander and either crispy tofu or prawn panko (+2).

THAI SALAD 🌶️🌿 8.5

Slices of beef, king prawns, mixed seafood, mock-chicken or tofu (-1) on a mixed salad of cucumber, tomatoes, carrots and spring onions in a refreshingly zingy chilli and lime juice dressing.

RICE

SPECIAL FRIED RICE 🌶️ 12
Fried jasmine rice with egg, chicken, beef, pork, king prawns, mussels and squid.

VEGETABLE FRIED RICE 🌿 9
Fried jasmine rice with egg and crunchy mixed vegetables.

STIR-FRY

SWEET AND SOUR 11
Classic dish of chicken, king prawns (+2), tofu or mock-chicken (+2), with carrots and peppers in a rich, home-made sweet and sour sauce.

CRISPY BEEF OR SQUID 🌶️ 12
Slices of beef or squid, flour-coated and cooked with fine beans and vegetables in our rich red chilli paste sauce, served with jasmine rice.

CHILLI STIR-FRY 🌶️ 11
Stir-fry with peppers, carrots and sugar snaps in a spicy sauce of fresh chilli, lemongrass, garlic and basil leaves. Choose from chicken, prawns (+2), pork, tofu, or mock-chicken (+2).

PAD PAK 🌿 9
A selection of seasonal crunchy vegetables stir-fried in oyster sauce.

STEAMED OR CRISPY WHOLE SEA BASS 16
Steamed Sea Bass 🌶️ in a healthy lime juice and chilli dressing **or Crispy Sea Bass** 🌶️ with stir-fried chilli, onions, sweet basil, crunchy peppers, carrots and soya sauce.

RED SNAPPER 🌶️ 15
Slices of red snapper fish in light batter with holy basil, galangal, lemongrass and lime leaves.

THAI CURRIES Tapas/Main

Wonderfully aromatic mixtures of freshly ground herbs and spices. Add chicken, pork, king prawns (+2), beef (+2), extra vegetables, mock-chicken (+2) or tofu:

GREEN CURRY 🌶️ 7.5/9.5
A fragrant, slightly citrusy blend of green chilli paste, lemongrass, lime, coriander and chilli, with crunchy peppers, aubergines, bamboo shoots and coconut milk.

RED CURRY 🌶️ 7.5/9.5
A full-bodied curry with a rich blend of spices, red chilli paste and kaffir lime, crunchy peppers, aubergines, bamboo shoots and coconut milk.

GOLDEN CURRY 🌶️ 7.5/9.5
A mellow, slightly sweet and highly aromatic curry, infused with turmeric and roasted spices, with potato, onion, cherry tomatoes and mixed peppers, simmered in coconut milk.

JUNGLE CURRY 🌶️ 7.5/9.5
Fiercely hot water-based curry with basil leaves, bamboo shoots, fine beans, aubergines and mixed peppers.

PANANG CURRY 7.5/9.5
A rich, aromatic ground curry with coconut cream, carrots, sugar snap peas, fine beans and kaffir lime leaves.

MASSAMAN LAMB CURRY 🌿 9.5/11.5
A special Southern curry, richly spiced but mild and slightly sweet, with slow-cooked lamb, dried spices, coconut milk, onion, potatoes and peanuts.

RICE SIDES

Jasmine 3 Coconut 3.5 Sticky 3.5 🌿
Egg fried 3.5

NOODLES

Add your choice of king prawns (+2), chicken, tofu or extra vegetables:

YELLOW EGG NOODLES 11
Stir-fried egg noodles with beansprouts, egg and mixed vegetables.

PHAD THAI NOODLES 🌿 12
Staple sweet and sour noodles dish with egg, beansprouts, spring onions and crushed peanuts.

RICE NOODLES 🌿 11
Rice thin flat noodles with beansprouts, egg, carrots, broccoli and fine beans. Choose to have them either • Soya or • Spicy.

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happy endings

DESSERT

CHOCOLATE RASPBERRY TORTE .5
Smooth belgian chocolate and raspberry on a crunchy chocolate biscuit base. 🌿 ✓

KEY LIME PIE 5.5
Zesty lime pie on a crumbly biscuit base. 🌿 ✓

SALTED CARAMEL BROWNIE 5.5
Slow baked brownie with gooey chocolate and salted caramel. 🌿 ✓

BISCOFF CHEESECAKE SLICE 5.5
Lotus Biscoff base topped with a creamy, baked mousse, finished with a layer of Biscoff paste, sprinkled with Biscoff crumbs. ✓

BANANA FRITTERS AND VANILLA ICE CREAM 6
available off peak times

THAI CUSTARD CAKE 6
Made with mung beans and almonds, served warm with coconut ice cream. 🌿
available off peak

MOCHI ICE CREAM 2ea
Gelato balls wrapped in mochi dough. Choose from:
- Belgian chocolate 🌿 ✓
- Mango and passionfruit 🌿 🌿 cashew

AFTER DINNER COCKTAILS

ESPRESSO MARTINI 9
*wake. me. up. then. f*ck. me. up.*
Absolut vodka, Borghetti liqueur, espresso. ✓

FORTUNE COFFEE

DOUBLE ESPRESSO / AMERICANO 2.4

FLAT WHITE 2.8

LATTE / CAPPUCCINO / MOCHA / HOT CHOC 3

RAINBOW LATTES

MATCHA GREEN TEA 4.25

ORGANIC TURMERIC 4.25

ORANGE & BEETROOT 4.25

NAUGHTY COFFEE

Enjoyed hot or cold, with whipped cream, caramel sauce & pieces.
Vegan whipped cream available.

CREME BRULLE 4.25

SPECULOOS (BISCOFF) 4.25

BUTTERSCOTCH 4.25

TEA

BREAKFAST / JASMINE / GREEN 2

Soya, almond and oat milk available.