

Mango

DRINKS

PROSECCO

Bottega. Veneto, Italy

Fruity on the nose with apple, peach and floral notes. **(vg)**

MANGO MIMOSA

tropical. sparkling. fresh. spritzzy.

Sparkling prosecco topped with mango juice. A mimosa, the Mango way!

SWEET JOOB JOOB 🍷

floral. delicate. romantic. lychee. rose. rhubarb. sparkling.
Absolut rhubarb vodka, Briottet lychee liqueur, home-brewed rose petal syrup, soda.

BEACH, PLEASE 🍹

fruity. tangy. raspberry. vanilla. tiki. pineapple.

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

JUNGLE IS MASSIVE 🍷

mango. calypso. sweet. punchy.

Mezan Jamaican XO rum, Wray & Nephew, home-made mango puree, citrus.

MUAY THAI MARY 🍷

salty. spicy. sour. tomato. dill. savoury.

Akvavit, red curry paste, soy sauce, salt 'n' pepper, tomato juice, citrus.

CORONA

(4.5%) 330ml bottle, Mexico, sunshine lager

NON-ALCOHOLIC

MANGO MOJITO

Refreshing mint and mango mojito, minus the alcohol.

ELDERFLOWER HONEYDEW SODA INFUSION

Homemade honeydew puree, elderflower cordial topped with refreshing soda.

CORONA CERO

(0.0%) 330ml bottle, Mexico, sunshine lager

TAPAS (CHOOSE ONE)

VEGETABLE SPRING ROLLS

Vermicelli, mushrooms and spring greens rolled in pastry, with sweet chilli dip. (5pcs) **(vg)**

MOZZARELLA PANKO

Melted mozzarella in breadcrumbs, served with home-made pineapple dip. (5pcs) **(v)**

MUSHROOM CALAMARI

Oyster mushrooms lightly battered and seasoned with tom yum salt. **(vg)**

CHICKEN SATAY

Chargrilled chicken skewers marinated in spices and drizzled with peanut sauce. (4pcs) **(n)**

CRISPY BEEF

Slices of beef rolled in flour, deep-fried and pepper-coated in spicy Thai sauce. **(gfo)**

WOK (CHOOSE ONE)

CHICKEN PANANG CURRY

A rich, aromatic ground curry with coconut cream, carrots, sugar snap peas, fine beans and kaffir lime leaves. Served with Jasmine rice.

TOFU GOLDEN CURRY

A mellow, highly aromatic curry, infused with turmeric, potatoes and seasonal vegetables. Served with Jasmine rice. **(vg)**

CHICKEN / VEG PHAD THAI NOODLES

Staple sweet and sour noodle dish with egg, beansprouts, spring onions and crushed peanuts. **(vgo, gfo, n)**

CHILLI & THAI BASIL STIR-FRY

Stir-fried minced pork or mock-mince, fresh chilli, garlic, onions, crunchy vegetables and fresh Thai basil. Served with Jasmine rice. **(vgo, gfo)**



brunch