

THAILAND • JAPAN • UNITED KINGDOM • CHINA • HONG KONG PHILIPPINES • SINGAPORE • VIETNAM • MALAYSIA

The first Mango Tree restaurant opened its doors in 1994 in the heart of Bangkok (Thailand), offering an exciting menu of healthy and authentic Thai cuisine from the four regions of Thailand. Each distinctive dish is an artful balance of four harmonious flavors; sweet, sour, salty, and spicy, with fresh aromatic herbs as the final touch.

We invite you to enjoy your Thai culinary journey with peace and relaxation.



@MangoTreeManila

THAILAND

BY THE REGION

Northern Thailand

Bordered by Laos and Myanmar, this cooler and more mountainous region's cuisine leans towards a spicier and more bitter flavor profile and uses a larger variety of vegetables, roots, and herbs. Sticky rice is also favored with most meals.

Major cities: Chiang Mai, Pai Try: Laab (Spicy Minced Meat), Nam Prik Num (Chili Dips)

Central Thailand

The cuisine in this region tends to be a combination of mild, salty, sweet and sour, and favors jasmine rice over sticky rice. Most of the ingredients involve chillies, garlic, galangal, lemongrass, and shrimp paste.

Major cities: Bangkok, Pattaya Try: Gaeng Kiew Wan Gai (Green Curry Chicken), Tom Yum Goong (Hot and Sour Shrimp Soup)

Northeastern Thailand

Also known as *Isan* cuisine, this region is bordered by the Mekong River and Cambodia. The cuisine here is known for being particularly spicy, salty, and sour.

Major cities: Khon Kaen, Nakhon Ratchasima Try: See Krong Moo Yang Isan (Thai Isan Spareribs), Som Tum (Papaya Salad)

Southern Thailand

Being bordered by the Andaman Sea on one side and the Gulf of Thailand on the other, it is no surprise that this region's cuisine prominently features seafood and coconut in its dishes. Their dishes are known for being very spicy as well as salty, sour and sweet.

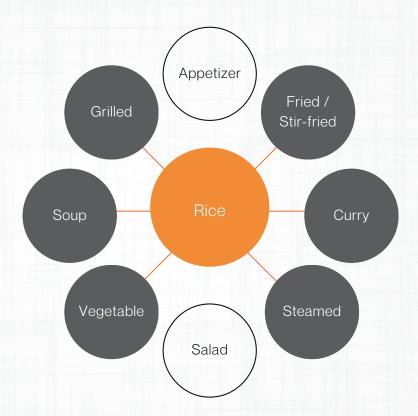
Major cities: Krabi, Phuket Try: Massaman (Mussaman Curry), Kaeng Som (Hot / Sour Soup)

The unifying factor in regional Thai cuisine is the way each uses spicy, sour, sweet, and salty flavours to create a vibrant and balanced taste.

Note: Though Thai cuisine is naturally gluten-free, our products may contain common allergens such as nuts, eggs, soy, shellfish, mushrooms, etc. If you have a food allergy, kindly notify our team.



(HOW A THAI MEAL IS EATEN)



EATING THAI MEALS WITH SPOON & FORK

Thai food is eaten with a spoon and a fork, with the spoon being the primary utensil to convey food to the mouth. The fork is mostly used to manipulate food or to take items not eaten with rice (e.g., chunks of fruit). Ingredients in each dish are served in bite-sized pieces, removing the need for a knife. In the case that you need to cut food into smaller slices, use your fork and spoon to tear it apart.



APPETIZERS

Thai Vegetable Spring Rolls Por Pia Phak Vermicelli, shredded cabbage, carrots, served with sweet chili sauce. 새우와 레몬그라스 스프링 • 虾柠檬草春卷	350	Pork Belly Satay Satay Moo Sam Chan Jeen Grilled pork belly served with pickled relish and peanut dipping sauce. 삼겹살 사테이・泰式烤五花肉串	690
Chicken in Pandan Gai Hor Bai Toey ② Chicken wrapped in pandan leaves. 치킨 판단・香蘭葉裏醃雞	450	Chicken Satay Satay Gai J ③ Grilled chicken fillet served with pickled relish and peanut dipping sauce. 강황을 곁들인 아로마틱 치킨 사테이 ·泰式烤雞串	480
Tom Yum Chicken Wings Peek Gai Tom Yum ノ Deep fried chicken wings tossed in tom yum powder. 똠얌 치킨 윙・冬陰功雞翅	420	Shrimp Cakes Tod Mun Goong @ ② Deep fried shrimp cakes. 점보 새우 전・泰式炸虾饼	580
Salted Egg Chicken Skin Nang Gai Kai Kem Fried chicken skin with salted egg. 소금에 절인 계란 치킨 스킨 • 黄金咸蛋鸡皮	320	Thai Pork with Sticky Rice in Fermented Fish Sauce Moo Tod Nam Pla Deep fried pork belly, fish sauce with chili flakes garnished with cilantro. 짐재우 소스를 곁들인 찹쌀을 곁들인 태국 돼지고기 泰式猪肉配吉姆酱糯米	450

Prices are in Philippine Peso, inclusive of VAT, and subject to 10% service charge. Item availability and prices are subject to change without prior notice.

🥜 contains nuts 🔮 contains shellfish 👵 contains pork 🌙 spicy 👽 vegetarian 🙂 child friendly



SALAD

Green Mango Salad Yum Mamuang	450	Crispy Catfish with Green Mango Salad Yum Pla Duk Fu Crispy catfish fillet floss served with green mango salad. 신선한 망고 샐러드를 곁들인 바삭한 메기 플레이크 香脆碎鲶鱼配青芒果丝	550
Pomelo Salad with Shrimp Yum Sum O Goong J @ ③ Fresh pomelo, shrimp, crushed peanuts, toasted coconut, onions. 새우를 곁들인 포멜로 샐러드 • 柚子虾沙拉	480	Thai Beef Salad Nam Tok Nua J Grilled beef tenderloin with Thai dressing, onions, ground rice. 미국산 쇠고기 샐러드 · 美国牛肉沙拉	780
Som Tum Corn Tum Khao Phod @ @ Corn, cherry tomatoes, carrots, dried shrimps, peanuts, chilis. 팀콘처럼・像塔姆玉米一样	450	Papaya Salad with Shrimp and Salted Egg Som Tum Goong Kai Kem J C J Fresh papaya, shrimp, salted egg, cherry tomatoes, peanuts, dried shrimps, chilis. 새우와 소금에 절인 계란을 곁들인 파파야 샐러드 • 虾咸蛋木瓜	580 沙拉



SOUP

Tom Yum Shrimp	680	Tom Zab Pork Ribs	680
Tom Yum Goong 🧔 🥒		Tom Sab See Krong 💿 🥒	
Shrimp, lemongrass, kaffir lime, galangal,		Spareribs, roasted herbs, chilis, galangal, lemongrass,	
mushrooms, milk, chilis.		kaffir lime, basil, tamarind.	
톰얌 새우·汤姆虾		태국식 뜨겁고 신 돼지갈비 수프 · 泰式酸辣排骨湯	
Tom Yum Seafood	600	Clear Tom Yum Vegetables	550
Tom Yum Tha-lay 🧶 🥒		Tom Yum Phak 🌙 🐱	
Mixed seafood, lemongrass, kaffir lime, galangal,		Mixed vegetables, lemongrass, kaffir lime, galangal,	
mushrooms, milk, chilis.		mushrooms, chilis.	
해산물 똠양꿍 수프 · 海鲜冬阴功汤		혼합 야채 똠양꿍 수프 · 杂菜冬阴功汤	
Tom Khlong Norwegian Salmon Head	650	Tom Kha Chicken	550
and Chilean Black Mussels		Tom Kha Gai 🥒	
Tom Khlong Hua Pla 🛯 🧶		Chicken, coconut cream, lemongrass, kaffir lime,	
Salmon head, Chilean black mussels, roasted herbs,	chilis,	galangal, mushrooms, chilis.	
galangal, lemongrass, kaffir lime, basil.		톰얌 치킨·冬阴功鸡	
구운 허브, 칠레 검은 홍합, 연어 머리를 곁들인 똠얌 수프			
冬阴功汤配烤香草、智利黑贻贝、鲑鱼头			

Tom Zab Beef Short Ribs Tom Sab See Krong Nua Beef short ribs, roasted herbs, chilis, galangal, lemongrass, kaffir lime, basil. 톰 자브 비프 갈비 · 汤姆扎布牛小排 1600



STEAMED

Sea Bass with Lime Sauce Pla Kapong Neung Manao J Sea bass, chilis, lime, lemongrass, basil, tom yum, served with spicy seafood sauce. 라임 농어찜·酸橙蒸鲈鱼 Chilean Black Mussels in Tom Yum Hoy Ob Tom Yum @ J Chilean black mussels, tom yum, coriander, galangal, served with spicy seafood sauce. 똠얌 소스를 곁들인 칠레 검은 홍합 찜·冬荫酱蒸智利黑贻贝

Shrimp in Tom Yum Goong Neung Samoonprai @ J Shrimp, tom yum, onions, basil, galangal, kaffir lime leaves, lemongrass. 톰얌의 새우찜 · 冬陰功蒸蝦 720

1680



GRILLED

Thai Honey Glazed Spareribs Si-khorng Moomnum Prung 💿 🙂	880	Spicy and Tangy Thai Spareribs See Krong Moo Yang	880
Grilled spareribs with honey.		Spicy grilled pork spareribs with Thai barbecue sauce.	
타이 이산 스페리브스 ·泰国菜是排骨		매콤하고 탱글탱글한 태국식 스페리브・香辣浓郁的泰式排	
Chicken in Lemongrass	680	Thai Pork Belly	680
Gai Tha Kra Yang 🅲		Moo Sam Chan Yang 👼 🙂	
Grilled marinated chicken with lemongrass,		Grilled pork belly served with jim jaew sauce.	
served with jim jaew sauce.		태국 삼겹살 구이 • 泰式烤五花肉	
레몬그라스 닭구이・柠檬草烤鸡			

U.S. Angus Beef Striploin Nua Yang Grilled beef striploin served with jim jaew sauce. 태국식 구운 스테이크·泰式烤牛排 2600



FRIED / STIR-FRIED

Crab in Curry Sauce	1880	Sea Bass	1680
Pu Pad Pong Karee @ 4	1000	Pla Krapong Thod	1000
Signature crab meat with egg and yellow curry sauce.		Deep fried sea bass.	
노란 카레소스에 볶은 [통계] • 黃咖哩醬炒蟹肉		(Choice of sauce: Sweet chili or Tamarind)	
		농어튀김·炸鲈鱼	
Chicken with Cashew Nuts	650		
Phad Med Ma-muang Gai 🥒 🐵		Soft Shell Crab with Salted Egg	980
Chicken, cashew nuts, bell peppers.		Pu Nim Khai Kem 🦪 🥒	
캐슈 칠리를 곁들인 닭고기 볶음•腰果辣椒炒雞		Soft shell crab with chilis and salted egg.	
		계란젓갈게・咸蛋软壳蟹	
Thai Omelette with Shrimp	450		
Kai Jeaw Goong 🧶 🙂		Isan Chicken	980
Duck egg with onions and shrimps.		Gai Tod Isan 🥒	
새우를 곁들인 태국식 오믈렛 · 泰式煎蛋捲配蝦		Deep fried marinated chicken with Thai herbs	
		tossed in jim jaew.	
Pork with Holy Basil	680	이산치킨 튀김•炸伊森鸡	
Moo Pad Grapow 💿 🥒			
Minced pork with basil and chilis.		Thai-style Crabmeat Omelette	900
홀리바질을 곁들인 잘게 썬 돼지고기 볶음·聖羅勒炒肉絲		Kai Jeaw Pu 🧔 🙂	
		Deep fried egg with crabmeat.	
Chicken with Holy Basil	650	태국식 게살 오믈렛 · 泰式螃蟹煎蛋卷	
Gai Pad Grapow 🥒			
Minced chicken with basil and chilis.			
홀리바질을 곁들인 다진 닭고기 볶음·聖羅勒炒雞碎			
Soft Shell Crab with Holy Basil	880		
Pu Nim Pad Grapow 🛯 🥒			
Soft shell crab with basil and chilis.			
홀리바질을 곁들인 소프트쉘 크랩 소테・聖羅勒炒軟殼蟹			



CURRY

Green Curry 🥒		Panang Curry 🥒	
pea aubergine, eggplant, basil		kaffir lime, pea aubergine	
Chicken Gaeng Kiew Wan Gai 그린 커리 치킨 · 绿咖喱鸡	680	Chicken Panang Gai 파낭카레치킨・帕南咖喱鸡	680
Beef Gaeng Kiew Wan Nua 그린 커리 비프 · 绿咖喱牛肉	980	Beef Panang Nua 파낭 카레 소고기 안심 · 帕南咖喱牛里脊肉	980
Australian Beef Short Ribs Gaeng Kiew Wan See Krong Nua short ribs with green curry reduction, pea aubergine, basil 쇠고기 갈비 그린 카레·牛小排 绿咖喱	1800	Australian Beef Short Ribs Panang See Krong Nua short ribs with panang curry reduction, pea aubergine 쇠고기 갈비 파낭 카레 · 牛小排 咖喱	1800
Red Curry pea aubergine, eggplant, basil		Massaman 🥜 potatoes, peanuts, onion	
Chicken Gaeng Ped Gai 레드 커리 치킨 • 红咖喱鸡	750	Chicken ⑧ Massaman Gai 무사만치킨・尤其是鸡肉	880
Beef Gaeng Ped Nua 레드 커리 비프 안심 · 红咖喱牛里脊肉	980	Australian Lamb Shank Massaman Kha Gae 무사만 호주산 양고기 생크 • 澳洲慕莎曼羊腿	2300

Prices are in Philippine Peso, inclusive of VAT, and subject to 10% service charge. Item availability and prices are subject to change without prior notice.

🥜 contains nuts 👩 contains shellfish 💿 contains pork 🌙 spicy 💊 vegetarian 🙂 child friendly



NOODLES

Phad Thai with Shrimp Pad Thai Goong Stir-fried rice noodles with shrimp, roasted peanuts, tofu,	620	Phad See Iw with Shrimp Pad See-iew Goong (2) Stir-fried rice noodles with light soy sauce, shrimps,
chili flakes, bean sprouts, lime, egg net.		oyster sauce, kale, egg flakes.
새우를 곁들인 팟타이・泰式虾炒河粉		태국식 새우튀김 누들・泰式蝦仁炒麵

580

580

Phad Thai with Chicken Pad Thai Gai Stir-fried rice noodles with chicken, roasted peanuts, tofu, chili flakes, bean sprouts, lime, egg net. 치킨과 함께 먹는 팟타이·泰式鸡肉炒河粉

Phad Thai with Vegetables

Phad See Iw with Chicken Pad See-iew Gai @ ③ Stir-fried rice noodles with light soy sauce, chicken, oyster sauce, kale, egg flakes. 닭고기를 곁들인・鸡肉 600

550

Phad Thai with Soft Shell Crab Pad Thai Pu Nim J @ J Stir-fried rice noodles with soft shell crab, roasted peanuts, carrots, green mango, tofu, chili flakes, bean sprouts, lime, egg net. 부드러운 껍질 게장을 곁들인 팟타이·泰式软壳蟹炒河粉

820



RICE

			SMALL LARGE
Pineapple Fried Rice Khao Ob Supparod ③ Pineapple fried rice, chicken, mushrooms, green peas. 남부식 파인애플 볶음밥 · 菠蘿炒飯	680	Crab Fried Rice Khao Pad Pu () Crab meat, egg, carrots, corn, green peas, onions. 게살 볶음밥・蟹肉炒饭	600 · 700
Shrimp Paste Rice Khao Kloo Kapi @ J Stir-fried rice with shrimp paste, sweet pork, egg, pineapples, cucumbers, onions, dried shrimps, chilis, lime, long beans and green mango.	620	Thai Egg Fried Rice Khao Pad Kai ♥ ② Egg, carrots, corn, green peas, onion. 태국식 계란 볶음밥 • 泰式蛋炒飯	400 • 500
필리핀 새우 젓갈 볶음밥 · 蝦醬飯 Salted Egg Fried Rice Khao Pad Kai Kem Salted egg, kale, tomatoes, onions with crispy catfish flak	620	Chicken Fried Rice Khao Pad Gai ② Chicken, egg, carrots, corn, green peas, onion. 치킨 볶음밥・鸡肉炒饭	500 · 600
계란볶음밥 · 咸蛋炒饭 Twice Cooked Southern Thai Chicken with Turmeric Rice	1600	Sticky Rice Khao Neaw v ③ Steamed sticky rice served in a bamboo basket. 찹쌀밥・糯米饭	100
Khao Mok Gai J Slow cooked chicken with Thai herbs, yellow turmeric rice, cinnamon bark, special sauces. 노란 치킨 라이스・南泰雞配薑黃飯		Steamed Rice Khao Plao ♥ ② 타이 재스민 라이스・泰国茉莉香米	80

Prices are in Philippine Peso, inclusive of VAT, and subject to 10% service charge. Item availability and prices are subject to change without prior notice.

🥜 contains nuts 🔮 contains shellfish 💿 contains pork 🌙 spicy 💊 vegetarian 🙂 child friendly



VEGETABLES

Green Curry Vegetables Gaeng Kiew Wan Pak Ruam J v Mixed vegetables, basil, green curry sauce. 그린 카레 야채 · 绿咖喱蔬菜	680
Red Curry Vegetables Gaeng Ped Pak Ruam J v Mixed vegetables, basil, red curry sauce. 레드 커리 야채 · 红咖喱蔬菜	680
Panang Curry Tofu and Vegetables Panang Tao Hoo Kub Pak Ruam ノ マ Mixed vegetables with tofu in panang curry sauce. 파낭 카레 혼합 야채・巴南咖喱混合蔬菜	680
Stir-fried Lady Finger "Okra" Okra Fai Daeng J v () Stir-fried okra with garlic, soy bean paste, oyster sauce, chilis. 오크라 볶음・炒秋葵	400
Stir-fried Kale Pad Pak Kana v () Stir-fried kale with mushrooms, oyster sauce. 케일 소테・炒羽衣甘藍	450
Stir-fried Morning Glory Pak Boong Fai Daeng J v () Stir-fried morning glory with garlic, soy bean paste, oyster sauce, chilis. 나팔꽃 볶음 • 妙牽牛花	450
Stir-fried Mixed Vegetables Phad Phak 👻 🕲 💌	480

Phad Phak ♥ ② ♥ Stir-fried mixed vegetables with garlic, oyster sauce. 잡채볶음・炒杂菜

J spicy ♥ vegetarian (2) child friendly ♥ vegan
 contains nuts (2) contains shellfish ● contains pork

VEGAN

Vegan Tofu with Cashew Nuts Tao Hoo Pad Med Mamuang 2 2 マ Stir-fried tofu with bell peppers, onions, cashew nuts. 캐슈넛을 곁들인 비건 두부・純素豆腐腰果	450
Vegan Mixed Vegetables with Holy Basil Grapow Pak Ruam J v Stir-fried mixed vegetables with garlic, light soy sauce, basil. 바질을 곁들인 비건 믹스 야채 · 纯素混合蔬菜配罗勒	480
Vegan Fresh Mushroom Spring Rolls Por Pia Hed ママ Mushrooms and mixed vegetables wrapped in rice paper with tamarind sauce. 비건 버섯 스프링롤・新鮮純素蘑菇春捲	480
Vegan Coconut Mushroom Soup Tom Kha Hed ↓ Mixed mushrooms, galangal, lemongrass in coconut cream. 비건 코코넛 버섯 수프・純素椰子蘑菇湯	580
Vegan Fried Rice Khao Pak Jay J v Rice with kale, cauliflower, mushrooms, chilis, and basil. 비건 볶음밥・纯素炒饭	500



DESSERT

350

420

Coconut Custard with Sweet Corn
Tako Khao Phod 🐵
Coconut custard with sweet corn.
타로와 달콤한 옥수수를 곁들인 코코넛 커스터드
泰式椰奶凍配甜玉米
Mango Sticky Rice

Kao Niew Mamuang Signature fresh ripe mangoes with sweetened sticky rice, topped with coconut sauce. 망고 찹쌀밥・芒果糯米飯 Thai Style Mochi **Khanom Tom** Glutinous rice balls, grated coconut, palm sugar. 코코넛 찹쌀밥 · 椰子湯圓 350

250

Banana Fritters Kluay Kaek ④ Fried banana fritters served with pandan dipping sauce. 태국식 바나나 튀김·泰式炸香蕉

Sweet Cassava Mun Cheum Sweetened cassava with salted coconut sauce. 달콤한 카사바・甜木薯配咸椰醬 350

məngo tree

Bonifacio High Street Central

City of Dreams Manila

Newport Mall

