mango tree

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.





f 🖸 @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)



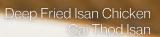
EATING THAI MEALS WITH SPOON & FORK

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.

Stir-fried Crab in Curry Sauce Pu Phad Phong Ka Ree Phad Thai with Soft Shell Crab Pad Thai Pu-nim



Mussaman Australian Lamb Shank Massaman Kha Gae



Twice Cooked Southern Thai Chicken with Turmeric Rice Khao Mok Gai

> Deep Fried Sea Bass Pla Krapong Thod

Stir-fried Chicken with Holy Basil Gai Phad Grapow

> Mango Sticky Rice Khao Niew Ma-muang

> > Stir-fried Lady Finger Okra Okra Fai Daeng

1222

ckag

of



APPETIZERS

Shrimp and Vegetable Spring Rolls Por Pia Goong 《 fresh shrimp, vermicelli, shredded cabbage, carrot, spring 새우와 레몬그라스 스프링 · 虾柠檬草春卷	420 g onion	Pork Belly Satay Satay Moo Sam Chun ぐ grilled pork belly satay served with sweet vinegar and peanut dipping sauce 삼겹살 사테이・泰式烤五花肉串	690
Chicken in Pandan Gai Hor Bai Toey ④ marinated chicken wrapped in pandan leaves 치킨 판단·香蘭葉裹醃雞 Tom Yum Chicken Wings	450 420	Chicken Satay Satay Gai J ③ grilled chicken satay served with sweet vinegar and peanut dipping sauce 강황을 곁들인 아로마틱 치킨 사테이 · 泰式烤雞串	480
Peek Gai Tom Yum J deep fried chicken wings tossed in tom yum powder 똠얌 치킨 윙・冬陰功雞翅		Shrimp Cakes Tod Mun Goong @ ④ deep fried shrimp cakes served with sweet plum sauce 점보 새우 전·泰式炸虾饼	580



SALAD

Green Mango Salad Yum Mamuang	450	U.S. Beef Salad Nam Tok Nua J grilled beef tenderloin with Thai dressing and ground rice 미국산 쇠고기 샐러드·美国牛肉沙拉
Pomelo Salad with Shrimp Yum Sum O Goong J @ ② fresh pomelo, shrimp, crushed peanuts, toasted coconut 새우를 곁들인 포멜로 샐러드 · 柚子虾沙拉	480	Crispy Catfish with Green Mango Salad Yum Pla Duk Fu 2 J 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
Som Tum Corn Tum Khao Phod @ @ corn salad with lime juice, cherry tomato, carrots, dried shrimp, peanuts, bird's eye chili 텀콘처럼 · 像塔姆玉米一样	450	Papaya Salad with Shrimp and Salted Egg Som Tum Goong Khai Kem J Constant, J fresh papaya, shrimp, salted egg, cherry tomato, peanut, dried shrimp, som tum sauce

새우와 소금에 절인 계란을 곁들인 파파야 샐러드 · 虾咸蛋木瓜沙拉

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.

780

550

580



SOUP

Tom Yum Shrimp Tom Yum Goong <i>@ </i>	680	Tom Zab Pork Ribs 680 Tom Sab See Krong
Tom Yum Seafood Tom Yum Tha-lay @ ノ tom yum, mixed seafood, lemongrass, kaffir lime, galangal, mushroom, milk, bird's eye chili 해산물 똠양꿍 수프・海鲜冬阴功汤	600	Tom Khlong Norwegian Salmon Head 650 and Chilean Black Mussels Tom Khlong Hua Pla @ / tom yum, salmon head, Chilean black mussels, roasted herbs, bird's eye chili, galangal, lemongrass, kaffir lime, basil
Clear Tom Yum Vegetables Tom Yum Phak 🥒 🐋	550	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

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.

tom yum, mixed vegetables, lemongrass, kaffir lime,

galangal, mushroom, bird's eye chili 혼합 야채 똠양꿍 수프·杂菜冬阴功汤



STEAMED

Sea Bass with Lime Sauce

Pla Neung Ma-naow 🌙

sea bass, chili, lime, lemongrass, basil, tom yum, served with spicy seafood sauce

라임 농어찜 · 酸橙蒸鲈鱼

1680

720

Chilean Black Mussels in Tom Yum Hoy Ob Tom Yum @ J Chilean black mussels, tom yum, coriander, served with 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, shallots, sweet basil, galangal, kaffir lime leaves, lemongrass

톰얌의 새우찜 · 冬陰功蒸蝦



GRILLED

Thai Isan Spareribs See Krong Moo Yang Isan 💿 ③ grilled spareribs with honey

타이 이산 스페리브스 · 泰国菜是排骨

레몬그라스 닭구이・柠檬草烤鸡

Chicken in Lemongrass Gai Tha Kra Yang (2) grilled marinated chicken with lemongrass, served with jim jaew sauce 880

680

2600

Spicy and Tangy Thai Spareribs 880 See Krong Moo Yang e J pork spareribs with coriander and Thai barbecue sauce 매콤하고 탱글탱글한 태국식 스페리브 · 香辣浓郁的泰式排

Thai Pork Belly 680 Moo Sam Chan Yang e ③ grilled pork belly with Thai herbs, served with jim jaew sauce 태국 삼겹살 구이・泰式烤五花肉

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



FRIED / STIR-FRIED

Crab in Curry Sauce Pu Phad Phong Ka Ree @	1880	Sea Bass	1680
signature crab meat with egg and yellow curry sauce		Pla Krapong Thod sea bass with lemongrass and garlic	
노란 카레소스에 볶은 [통게]·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 pepper, capsicum		Pu Nim Khai Kem 🍘 🥒	
캐슈 칠리를 곁들인 닭고기 볶음・腰果辣椒炒雞		soft shell crab with bird's eye chili and salted egg	
		계란젓갈게・咸蛋软壳蟹	
Thai Omelette with Shrimp	450		
Kai Jiaw Goong <i>i</i> 🙂		Isan Chicken	980
duck egg, spring onions, coriander, shrimp		Gai Thod Isan <i>J</i> deep fried marinated chicken with Thai herbs tossed in	iim ioow
새우를 곁들인 태국식 오믈렛・泰式煎蛋捲配蝦		이산치킨튀김·炸伊森鸡	i jii ii jaew
		이신지신 취검·개단林均	
Pork with Holy Basil	680		
Moo Phad Grapow 💿 🥒		Thai-style Crabmeat Omelette	900
minced pork with basil and bird's eye chili		Kai Jiaw Pu 🔮 🙂 crab meat, egg	
홀리바질을 곁들인 잘게 썬 돼지고기 볶음·聖羅勒炒肉絲		태국식 게살 오믈렛 · 泰式螃蟹煎蛋卷	
Chicken with Holy Basil	650		
Gai Phad Grapow J minced chicken with basil and bird's eye chili			
홈리바질을 곁들인 다진 닭고기 볶음·聖羅勒炒雞碎			
ㅋㅋㅋㄹㅋ ㅌㅋ ㄷ ㅋ ㄷ ㅋ ㅗ ㅋ ㅋ - 王維初炒難叶			
Soft Shell Crab with Holy Basil	880		
Pu Nim Phad Grapow 🧔 🥒			

soft shell crab with basil and bird's eye chili

홀리바질을 곁들인 소프트쉘 크랩 소테·聖羅勒炒軟殼蟹



CURRY

Green Curry Chicken Gaeng Kiew Wan Gai J chicken with green curry, pea aubergine, eggplant, basil 그린 커리 치킨 · 绿咖喱鸡	680	Australian Beef Short Ribs in Green Curry Gaeng Kiew Whan See Krong Nua J short ribs with green curry reduction, pea aubergine, basi 쇠고기 갈비 그린 카레 · 牛小排 绿咖喱	1800
Green Curry Beef Gaeng Kiew Whan Nua J beef with green curry, pea aubergine, eggplant, basil 그린 커리 비프 · 绿咖喱牛肉	980	Australian Beef Short Ribs in Panang Curry Panang See Krong Nua short ribs with panang curry reduction, pea aubergine 쇠고기 갈비 파낭 카레·牛小排 咖喱	1800
Red Curry Beef Gaeng Ped Nua J beef with red curry, pea aubergine, eggplant, basil 레드 커리 비프 안심 · 红咖喱牛里脊肉	980	Mussaman Australian Lamb Shank Massaman Kha Gae slow cooked lamb shank with mussaman curry, potatoes, peanuts, onion 무사만 호주산 양고기 생크 · 澳洲慕莎曼羊腿	2300
Red Curry Chicken Gaeng Ped Gai J chicken with red curry, pea aubergine, eggplant, basil 레드 커리 치킨 · 红咖喱鸡	750	Mussaman Chicken Massaman Gai J ③ chicken with mussaman curry, potatoes, peanuts, onion 무사만치킨・尤其是鸡肉	880
Panang Curry Beef Panang Nua J beef with panang curry, kaffir lime, pea aubergine, carrots 파낭 카레 소고기 안심·帕南咖喱牛里脊肉	980		

Panang Curry Chicken 680 Panang Gai J chicken with panang curry, kaffir lime, pea aubergine, carrots 파낭카레치킨・帕南咖喱鸡



NOODLES

620 820 Phad Thai with Shrimp Phad Thai with Soft Shell Crab Pad Thai Goong 🥜 🥥 🌶 Pad Thai Pu-nim 🥜 🧶 🥒 stir-fried rice noodles with shrimp, roasted peanuts, tofu, stir-fried rice noodles with soft shell crab, roasted peanuts, chili flakes, bean sprouts, lime, egg net tofu, chili flakes, bean sprouts, lime, egg net 새우를 곁들인 팟타이·泰式虾炒河粉 부드러운 껍질 게장을 곁들인 팟타이 • 泰式软壳蟹炒河粉 600 580 Phad Thai with Chicken Phad See Iw with Shrimp Pad See-iew Goong 🧶 🙂 Pad Thai Gai 🥜 🌶 stir-fried rice noodles with chicken, roasted peanuts, tofu, stir-fried rice noodles with light soy sauce, shrimp, oyster sauce, kale, egg net chili flakes, bean sprouts, lime, egg net 치킨과 함께 먹는 팟타이・泰式鸡肉炒河粉 태국식 새우튀김 누들 · 泰式蝦仁炒麵

580

야채를곁들인 팟타이・泰式炒河粉配蔬

Phad Thai with Vegetables

(v) - vegan option available



RICE

			SMALL LARGE
Pineapple Fried Rice Khao Ob Supparod ② pineapple fried rice, chicken, mushroom, green pe 남부식 파인애플 볶음밥 · 菠蘿炒飯	680 Pas	Crab Fried Rice Khao Phad Pu 《 ③ stir-fried rice with crab meat, egg, carrots, and onions with cucumber and tomato 게살 볶음밥 • 雞肉炒飯	600 · 700
Shrimp Paste Rice	620		SMALL LARGE
Khao Kloo Kapi 《 J · · · · · · · · · · · · · · · · · ·		Thai Egg Fried Rice Khao Phad Kai 	400 · 500
Salted Egg Fried Rice	620		SMALL LARGE
Khao Phad Kai Khem J salted egg fried rice with crispy catfish flakes 계란볶음밥・咸蛋炒饭	020	Chicken Fried Rice Khao Phad Gai ③ stir-fried rice with chicken, egg, carrots, and onion with cucumber and tomato	500 · 600
Twice Cooked Southern Thai Chicken	1600	치킨 볶음밥•鸡肉炒饭	
with Turmeric Rice Khao Mok Gai J slow cooked chicken with Thai herbs, yellow turmeric rice, cinnamon bark, and special sauces 노란 치킨 라이스・南泰雞配薑黃飯	neric rice,	Sticky Rice Khao Neaw w ② steamed sticky rice served in a bamboo basket 찹쌀밥・糯米饭	100

Steamed Rice Khao Plao ♥ ④ 타이 재스민 라이스・泰国茉莉香米 80



VEGETABLES

VEGAN

Green Curry Vegetables Gaeng Khiew-wahn Phak → ✓ mixed vegetables, basil, green curry sauce 그린 카레 야채 · 绿咖喱蔬菜	680	Vegan Tofu with Cashew Tao Hoo Pad Med Mamuang 	450
Red Curry Vegetables Gaeng Phed Pak ✓ ✓ mixed vegetables, basil, red curry sauce 레드 커리 야채 · 红咖喱蔬菜	680	Vegan Mixed Vegetables with Holy Basil Grapow Phak Ruam J → 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
Panang Curry Tofu and Vegetables Panang Phak J v mixed vegetables in panang curry sauce 파낭 카레 혼합 야채 · 巴南咖喱混合蔬菜	680	Vegan Fresh Mushroom Spring Rolls Por Pia Hed J v mushroom and mixed vegetables wrapped in rice paper with tamarind sauce 비건 버섯 스프링롤・新鮮純素蘑菇春捲	480
Stir-fried Lady Finger Okra Okra Fai Daeng ✓ ✓ stir-fried okra with garlic, soy bean paste, oyster sauce, bird's eye chili (v) 오크라 볶음 • 炒秋葵	400	Vegan Coconut Mushroom Soup Tom Kha Hed w mixed mushrooms, galangal, lemongrass in coconut milk 비건 코코넛 버섯 수프・純素椰子蘑菇湯	580
Stir-fried Kale Phad Phak Ka-Na w stir-fried kale with mushroom and oyster sauce (v) 케일 소테・炒羽衣甘藍	450	Vegan Fried Rice Khao Phad Jay ノ w rice with kale, cauliflower, mushrooms, chili, and holy basil 비건 볶음밥・纯素炒饭	500
Stir-fried Morning Glory Phad Phak Bung Fai Daeng 소 stir-fried morning glory with garlic, soy bean paste, oyster sauce, bird's eye chili (v) 나팔꽃 볶음 · 妙牽牛花	450		
Stir-fried Mixed Vegetables Phad Phak Ruam Mit V (3) this fried mixed vegetables garlie surface agues (4)	480		

(v) - vegan option available

잡채볶음・炒杂菜

- 🥒 spicy 👿 vegetarian 🙂 child friendly
- 🥜 contains nuts \, 🙋 contains shellfish 🛛 e contains pork

stir-fried mixed vegetables, garlic, oyster sauce (v)



DESSERT

Coconut Custard with Sweet Corn **Tako Khao Phod** (2) coconut custard with sweet corn

타로와 달콤한 옥수수를 곁들인 코코넛 커스터드 泰式椰奶凍配甜玉米

Mango Sticky Rice **Khao Niew Ma-muang** signature fresh ripe mango with sweetened sticky rice, topped with coconut sauce

망고 찹쌀밥・芒果糯米飯

Sweet Cassava Mun Ping cassava with salty coconut sauce

달콤한 카사바・甜木薯配咸椰醬

350 Thai Style Mochi 350 Khanom Tom glutinous rice balls, grated coconut sugar, coconut palm sugar 코코넛 찹쌀밥・椰子湯圓

> Banana Fritters Kluay Kaek @ fried banana fritters served with pandan dipping sauce 태국식 바나나 튀김·泰式炸香蕉

250

350

420