

## Appetizer

<b>fresh green papaya, cherry tomato, long bean, dried shrimp dressed in fresh chili and lime</b> som tum thai	12
<b>lemongrass, red chili paste, bird eye chili and lime marinated shrimp</b> pla goong	14
<b>chargrilled corn-fed chicken, pork or beef skewer served with coconut peanut sauce</b> satay	12
<b>duck spring roll, spicy hoisin sri racha sauce</b> soong tong ped	12
<b>shrimp and vermicelli spring roll</b> por pia goong	12
<b>vegetable and vermicelli spring roll (v)</b> soong tong chao suan	9
<b>thai shrimp cake, spicy plum sauce</b> tod mun goong	12
<b>crispy catfish served with green mango salad and cashew nuts</b> yum pla dook foo	14
<b>northeastern chargrilled pork neck or angus strip loin tossed with shallot, mint and roasted rice</b> nam tok	14/15
<b>sundried pork, green apple som tum, sri racha</b> moo daed diaw	12
<b>chili flake calamari, green apple som tum, wasabi aioli</b> pla meuk tod gratiem	11
<b>fried tofu, sweet chili sauce, crushed peanuts</b> tow hoo tod	9
<b>shredded green mango in shallot, fresh chili and lime dressing</b> yum mamuang	12
<b>assorted mushrooms mixed with shallot, spring onion, cherry tomato and peanut dressed in spicy lime dressing (v)</b> yum hed ruam	10

## Soup

<b>lemongrass and kaffir lime infused spicy and sour broth with maine lobster</b> tom yum goong mung gorn	18
<b>lemongrass and kaffir lime infused spicy and sour broth with seafood</b> tom yum talay	14
<b>herbs infused coconut broth with galangal and corn-fed chicken</b> tom kha gai	12
<b>herbs infused coconut broth with galangal and market mushrooms (v)</b> tom kha hed	10

Stir-fry			
<b>stir-fried rice noodle with maine lobster in tamarind sauce</b>			<b>26</b>
pad thai goong mung gorn			
<b>stir-fried seafood with thai basil, fresh chili and garlic</b>			<b>24</b>
phad kra pow talay			
<b>crispy-fried catch of the day topped with sweet chili sauce</b>			<b>29</b>
pla sam rod			
<b>steamed catch of the day topped with chili lime sauce served on a bed of tofu and bok choy</b>			<b>29</b>
pla neung manao			
<b>stewed silken tofu with bok choy and bean sprout (v)</b>			<b>20</b>
tow hoo song khrueng			
Main			
<b>red curry with roasted duck breast, pineapple and apricot</b>			<b>28</b>
gaeng phed ped yang			
<b>massaman curry with slow cooked lamb shank, fingerling potato</b>			<b>29</b>
massaman gae			
<b>green curry with corn-fed chicken breast and eggplant</b>			<b>24</b>
gaeng kiew wan gai baan			
<b>thai herb marinated whole cornish hen</b>			<b>26</b>
gai yang			
<b>baked maine lobster dressed in yellow curry powder, egg and onion</b>			<b>36</b>
goong mung gorn phong garee			
<b>omaha grain fed angus strip loin served with spicy northeastern tamarind sauce</b>			<b>31</b>
sua rong hai			
<b>grilled portobello mushroom topped with red curry and apricot (v)</b>			<b>20</b>
choo chee hed portobello			
<b>green curry with silk tofu, pea and mushroom (v)</b>			<b>21</b>
gaeng kiew wan tow hoo hed			
Accompaniment			
<b>wok fried seasonal vegetables (v)</b>			<b>8</b>
pad pak ruam mit			
<b>shrimp paste fried rice served with marinated sweet pork</b>			<b>12</b>
khao klook kapi			
<b>stir fried rice noodle in tamarind sauce (v)</b>			<b>10</b>
pad thai			
<b>crab meat fried rice</b>	<b>14</b>	<b>brown jasmine rice</b>	<b>4</b>
khao pad bu		khao mun bu	
<b>steamed jasmine rice</b>	<b>4</b>	<b>traditional sticky rice</b>	<b>5</b>
khao suey		khao niew	

v –vegetarian dish

all food is prepared in an open kitchen with nuts and gluten at presence. Please kindly inform a manager if you have any form of allergies consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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