

Appetizer

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

Soup

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

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