



MANTRA
THAI DINING



Mantra Thai
29 Forth Banks
Newcastle NE1 3SG
Tel: 0191 232 6070 | 0191 232 6080
www.mantra-thai.co.uk

Lunch & Early Dining Set Menu



Starter

Lunch & Early Dining Set Menu

£25.50 per person

Chicken Satay (N) (NGCI)

Strips of marinated chicken threaded onto wooden skewers and char-grilled to give the chicken an extra layer of smoky flavour. This is accompanied by our homemade peanut sauce.

Grilled Pork Skewers

Bangkok's favourite street food. Char-grilled pork skewers, perfectly balanced with sweet and savoury flavours.

Thai Fish Cakes (N)

Traditional spicy Thai-style fish cakes packed with the nuance of the red curry paste and the aromatic and refreshing flavour of the kaffir lime leaves served with our homemade sweet chilli sauce and peanut vegetable relish. (Medium Hot)

Crispy Duck Salad (VO - Mushroom)

Succulent slices of duck on a bed of fresh greens in a zesty citrus dressing. Savour an exquisite balance of textures and flavours. (Medium hot)

Sweet Corn Fritters (V)

Deep fried sweet corn blended with red curry paste, fine beans and kaffir lime leaves served with sweet chilli sauce.

Chicken Pan-fried Gyoza (VO)

Classic chicken and vegetable dumplings, steamed and pan-fried for the crispiness.

Homemade Vegetable Spring Rolls (V)

Our take on the popular vegetable spring rolls. Delightful crunchiness served with our sweet plum sauce.

BBQ Pork Spare Ribs

Grilled pork spare ribs with fresh Thai herbs tossed in our homemade BBQ sauce, accompanied by some grilled fresh pineapples.

Crispy Squid Tentacles

Lightly battered squid tentacles fried extra crispy, extra delicious. Served with Sriracha mayo.

Steamed Dimsum Trio

Hargow-Steamed Chinese prawn dumplings, Shumai-Steamed minced pork dumplings with Chinese mushrooms, Gaozi-Steamed chicken dumplings.

(V) - Vegetarian, (N) - Contains nuts recipe, (VO) - Vegetarian option, (NGCI) - No Gluten-Containing Ingredients

For Vegetarian and NGCI Options, please ask our team members for information of our menu. Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request.

* All dishes are served with jasmine rice except Pad Thai and Chicken Tom Yum Noodle (noodle dish)

All prices include VAT. A discretionary 10% service charge will be added to your bill. Both service charge and tips are gratefully received and are passed directly to colleagues.

Main

Signature Mantra Chicken Green Curry (VO - Tofu) (NGCI)

Our signature dish. Tender chicken pieces in our creamy, flavourful green curry sauce. Mostly recommended. (Medium hot)

Crispy Pork Belly with Chilli and Basil (VO - Tofu) (NGCI)

Enjoy the authentic and unforgettable flavours of our signature Pad Ka Prao. Stir-fried with crispy pork belly, fragrant Thai basil, and fiery chilli peppers. (Hot)

Thai Style Sweet & Sour Chicken (VO - Crispy mushroom)

Crispy strips of Chicken breasts stir-fried in sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatoes and spring onions.

Thai Red Curry with Beef (VO - Tofu) (NGCI)

Slices of tender beef cooked with a savoury and sweet red curry paste and coconut milk. (Medium hot)

Massaman Lamb Curry (VO - Tofu) (NGCI)

Tender cuts of lamb slow-cooked with potatoes, onions and cashew nuts in a rich Massaman curry sauce, having a sweet aftertaste, made with turmeric, staranise, cardamom, cinnamon, chillies and coconut milk. (Mild)

Salmon in Teriyaki Sauce

The non-spicy one. Pan fried salmon, tender, crispy on the skin, drizzle with our homemade teriyaki sauce.

Garlic & Pepper Chicken (NGCI)

Savoury Chicken breast slices stir-fried with caramelised garlic with sprinkles of peppers. (Mild)

Chicken Katsu Curry

Deep fried, breaded chicken on top of fragrant Jasmine rice on the side of a luxurious mild curry. A great choice for big kids as well as little kids!

Spicy Chicken Tom Yum Soup Noodles (VO)

Mantra's spicy and delicious Tom Yum soup, topped with Chicken and Thai thin rice noodles. Fiery and flavourful, finished with a squeeze of lime. (**£5 extra to upgrade to premium option**)

Chicken Pad Thai (VO - Tofu)

Thailand's national dish, a blend of sweet, sour, salty and umami flavours. This is made with chicken, Thai rice stick noodles, eggs, bean sprouts, and spring onions stir-fried with a tamarind sauce. (**£5 extra to upgrade to premium King Prawn Pad Thai**)

Side dish

Choice of Jasmine rice, Sticky rice, or Egg fried rice.

Side