







Thai Extraordinaire Special Set Menu

2 Course £29.50 per person Choose one from Starters & Mains

Starter

Chicken Satay

A classic. Skewers of Strips of marinated chicken threaded onto wooden skewers and char-grilled, served with homemade peanut sauce and vegetable relish. (N)(GF)

King Prawn Tempura

King prawns fried in a light crispy tempura batter served with plum sauce. (VO - Vegetables)

Chicken Tom Yum

A season-warming, creamy, hot and sour soup with chicken, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. (Hot)(VO - Mushroom)

Vegetable Spring Rolls (∨)

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

Salt and Chilli Spare Ribs

Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies. (VO - Tofu)(GF)

Golden Parcels

Crispy deep-fried spring roll pastry wrapping marinated minced chicken and prawn meat, served with our homemade sweet chilli sauce. (VO - Vegetables)

Crispy Duck Salad

Succulent slices of duck on a bed of fresh greens in a zesty citrus dressing. An exquisite balance of textures and flavours. (Medium hot)(VO - Tofu)

Thai Fish Cakes

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. ($Medium\ Hot$)(GF)

Mains

Signature Mantra Chicken Green Curry

Tender chicken pieces in our creamy, flavourful green curry sauce. (Medium hot)(GF)(VO - Tofu & Butternut Squash)

Duck in Tamarind Sauce

Slices of roasted duck in a sweet and tangy tamarind and palm sugar sauce, garnished with cashew nuts, fried onions and roasted chillies. (Mild)(GF)

Crispy Pork with Chilli and Basil

Spicy and fragrant, deep-fried crispy pork stir-fried with fresh chillies, garlic and holy basil leaves. (Hot)(VO-Tofu)

Massaman Lamb Curry

Tender cuts of lamb slow-cooked with potatoes, onions and cashew nuts in a rich Massaman curry sauce made with turmeric, star anise, cardamom, cinnamon, chillies and coconut milk. (N)(Mild)(GF)(VO - Tofu)

Garlic & Pepper Chicken

Caramelised garlic creates a taste sensation for chicken breast, stir-fried with sprinkles of pepper, hitting notes of sweet and savoury. (Mild)

Beef Panang Curry

Tender beef simmered in our rich Panang curry, savoury and sweet with peanut flavour, embellished with shredded kaffir lime leaves, red chillies, and sweet basil. (N)(Medium hot)(GF)(VO - Butternut squash)

Chicken with Cashew Nuts

Crispy chicken breast stir-fried with cashew nuts, onions, peppers, mushroom, carrots, pineapple and roasted chillies, served in a crispy potato baskets. (N)(Mild)(VO - Mushroom)

Beef in Black Pepper Sauce

Succulent slices of beef stir-fried with onions, mushrooms, peppers, and spring onions in a black pepper sauce. Served on a sizzlling plate. (Medium hot)(GF)

Sides

Choice of Jasmine rice or Egg fried rice

(V) - Vegetarian, (N) - Contains nuts, (GF) - Gluten free, (VO) - Vegetarian option available

Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request. Some dishes have Vegetarian and Gluten-free Options, please ask our team member for information of our menu. 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.