

Lunch & Early Dining Menu

2 Course £23.50 | 3 Course £26.50
Choose one from Starters, Mains & Desserts

Complimentary

The Mantra Magic (alcohol-free)
A seasonal special, taste the Mantra welcome.

Prosecco DOC, Tallero, NV (125ml)
Veneto, Italy

Sauvignon Blanc (125ml)
Loire, France

Starters

Chicken Satay
A classic. Skewers of chicken marinated in our secret recipe, grilled, and served with our homemade peanut sauce (N)(GF)
10.5

Vegetable Golden Parcels (V)
Spring roll pastry wrapping our chef's special mix of sweet corn, garden peas, onions, and carrots, served with sweet chilli sauce
10.5

Moo Ping
Bangkok's favourite street food. Char-grilled pork skewers, perfectly balanced with sweet and savoury flavours
10.5

Crispy Duck Salad
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)(VO - Mushroom)
14

Crispy Pan-fried Gyoza
Classic chicken and vegetable dumplings, steamed and pan-fried for the crispiness
8

Vegetable Spring Rolls (V)
Our take on the popular vegetable spring rolls. Delightful crunchiness served with our sweet plum sauce
10.5

Sunday Serenades

BBQ Pork Spare Ribs
Grilled pork spare ribs with fresh Thai herbs tossed in our homemade BBQ sauce. Finger-licking good Sunday must!
9.5

Thai Style Fried Squid
Delicious deep-fried squid, lightly-flour coated, topped with diced spring onion and peppers. Served with homemade spicy tamarind dipping sauce.
12

Mains

All dishes are served with Jasmine rice

Signature Mantra Chicken Green Curry
Our signature dish. Tender chicken pieces in our creamy, flavourful green curry sauce. Mostly recommended (Medium hot)(VO - Tofu)(GF)
16.5

Beef with Chilli and Basil
Enjoy the authentic and unforgettable flavours of our signature Pad Ka Prao. Stir-fried with tender beef, fragrant Thai basil, and fiery chilli peppers (Hot)(VO - Tofu)(GF)
18

Thai Style Sweet & Sour Chicken
Crispy strips of Chicken breasts stir-fried in sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatos and spring onions (VO - Crispy mushroom)
17

Beef in Red Curry
Slices of tender beef cooked with a savoury and sweet red curry paste and coconut milk (Medium hot)(GF)
18.5

Stir Fried Broccoli & Tofu (V)
Crunchy broccoli and succulent fried tofu tossed in a savoury sauce with carrots, baby sweet corn, and mushrooms (GF)
16

Panang Pork Curry
Tender pork 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)(VO - Butternut squash)
17

Garlic & Pepper Chicken
Savoury Chicken breast slices stir-fried with caramelised garlic with sprinkles of peppers (Mild)(GF)
16

Butternut Squash & Tofu in Yellow Curry (V)
Butternut squash and deep-fried tofu cooked with baby potatoes, garlicks, and onions in the curry made from rich turmeric-flavoured base (Medium hot)(GF)
15

Homemade Desserts

The unmissable ultimate finale, crafted from finest ingredients and our love for sweets

Coconut Panna Cotta 5.5
Mango Mousse 6.5
Lemon Posset 4.8
Cake of the Day 4.5

(V) - Vegetarian, (N) - Contains nuts recipe, (VO) - Vegetarian option, (GF) - Gluten-free option available
For Vegetarian and Gluten-free Options, please ask our team member 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 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.