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*Lunch & Early Dining
Set Menu*

Soup

Chicken Tom Yum	
Fragrant hot and sour soup with chicken, mushrooms and Thai herbs. (Medium Hot)(GF)	8.00

Trio of Mushroom Tom Kha	
Creamy coconut soup with mushrooms, lemongrass and kaffir lime leaves. (Mild)	7.20

Salad

Aromatic Duck Salad	
Roasted duck with fresh vegetables, coriander and a zesty chilli-lime dressing. (Medium Hot)(GF)(VO)	8.00

Banana Blossom	
Delicate shredded banana flower with minced pork, fresh herbs and a light citrus dressing. (VO)	7.20

Grilled Salmon with Thai Citrus Dressing	
Grilled salmon served on crisp greens with a Thai-inspired lime, olive oil and herb dressing. (Mild)	8.50

Small Plates

Chicken Satay, Toast & Peanut Sauce	
Char-grilled chicken satay served with toasted bread, creamy peanut sauce and Thai cucumber relish. (N)(GF)	7.50

Dimsum Trio	
Steamed dim sum selection with prawn hargow, pork & mushroom shumai, and chicken gyoza.	6.80

Thai style Grilled Squid with fresh Lime and Garlic	
Char-grilled squid with Thai spices in fresh lime and garlic sauce (Medium Hot)(GF)	8.00

Crispy Pan-fried Gyoza	
Classic dumplings with chicken and vegetable fillings, steamed and pan-fried for the crispiness. (VO)	7.20

Grilled Pork Skewers	
Tender marinated pork skewers char-grilled and served with fragrant sticky rice.	7.50

Vegetable Tempura	
Crispy battered sweet potato, aubergine, carrot, peppers and broccoli, served with tempura sauce. (V)(GF)	8.20

Grilled King Prawns in fresh Chilli and Garlic Dressing	
Grilled king prawns tossed in a fresh chilli, garlic and lime dressing, served with crusty sourdough. (Medium Hot)(GF)	8.50

Sweet Corn Fritters	
Crispy sweetcorn fritters, lightly spiced with red curry and kaffir lime, served with sriracha mayo. (V)	7.20

King Prawns Tempura	
Lightly battered king prawns crisp-fried to golden, served with sweet plum sauce.	9.00

Sharing Platter (for 2 persons)	
A chef-curated assortment of flavours and textures: chicken satay, Thai-style grilled squid tentacles, vegetable salad, vegetable rolls, and salt and chilli ribs, served with sweet chilli and peanut sauces, and a crisp cucumber, chilli, shallot, and carrot relish. (N)	23.00

Mains

Golden Katsu Chicken

Lightly breaded tender chicken breasts crisp-fried to golden, served with fragrant Japanese rice and a delicate katsu sauce. (Mild)

13.00

Thai Yellow Coconut Curry with King Prawns

King prawns in creamy coconut curry with mixed vegetables, crispy cauliflower and jasmine rice. (Mild)(GF)(VO)

14.00

Salmon Teriyaki

Teriyaki-glazed salmon with a touch of sesame, served with fragrant Japanese rice. (Mild)

13.50

King Prawn Thai Green Curry Noodle Bowl

King Prawns with Thai green curry, fresh herbs and rice noodles -a modern and a satisfying lunch bowl. (Medium Hot) (Vo)

15.50

Tephō Curry Pork Belly Rice

Slow-braised pork belly in rich Thai coconut Tephō Curry, served over steamed jasmine rice. (Mild)

13.50

Massaman Lamb with Potato dauphinoise

Slow-cooked Massaman lamb in coconut curry, served with homemade crispy layered potatoes. (Mild)

15.00

King Prawn Tom Yum Fried Rice

Wok-fried jasmine rice with plump king prawns, fragranced with kaffir lime leaves, fresh lemongrass and gentle spices. (Medium Hot)(VO)

14.50

Chicken Pad Thai

Stir-fried rice noodles with chicken, egg, bean sprouts, spring onions and carrots in a tangy tamarind sauce. (Mild)(GF)(VO)

14.50

Speciality

Roasted Duck & Herb Salad Pitta Plate

Roasted duck with crisp salad and herbs, served in warm pitta with Thai-style tamarind hoisin dressing.

12.50

Braised Pork Belly Pitta

Slow-braised pork belly in warm pitta with crunchy slaw, Thai cucumber relish and sriracha mayo.

13.00

Char-grilled Chicken Satay Pitta Plate

Char-grilled chicken satay, marinated overnight, served in warm pitta with fresh salad, creamy peanut sauce and Thai cucumber relish..

12.00

Home made Desserts

Mango Mousse with Fresh Mango & Mango Sauce

7.50

Lemon Posset, Raspberries and Butter Shortbread

8.50

Coconut Panna Cotta, Refreshing tropical fruit salad

7.50

Date and Banana Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Dream ice cream

8.50

Salted Peanut Caramel with Vanilla Dream ice cream

6.00

(V) - Vegetarian, (VO) - Vegetarian Option available, (N) - Contains nut recipe, (GF) - Gluten Free 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.