

Breakfast 9.30 - 14.00

Thai Eggs Benedict	
Green Curry Royale Grilled salmon, green curry hollandaise, poached eggs, sourdough.	13.20
Tom Yum Benedict Chicken satay, tom yum hollandaise, poached eggs, sourdough.	12.50
Yellow Curry Florentine Sautéed spinach, yellow curry hollandaise, poached eggs, sourdough.	11.50
Avocado & Egg on Toast Sourdough, cashew cream, smashed avocado, poached egg, Sriracha Mayo.(V)	11.20
Full English Breakfast Free-range eggs your way, bacon, sausages, baked beans, herb mushrooms, slow-roasted tomatoes, hash brown, sourdough toast.	14.50
Chicken & Egg Breakfast Noodle Flat rice noodles, chicken, seasonal vegetables, fried egg.(VO)(GF)	12.50
Crispy Duck & Croffle Crispy duck, croffle, fried egg, maple-mustard drizzle.	15.50
Thai Garlic & Pepper Chicken Omelette Rice Soft omelette, jasmine rice, chicken garlic & pepper, sriracha sauce (VO)(GF)	12.90
Mantra Omu Rice Soft omelette, chicken fried rice, Signature Japanese curry sauce (VO)(GF)	13.90
Thai Garden Chicken Omelette A vibrant 3 eggs omelette filled with chicken, mushrooms, Thai herbs and garden greens. High protein, Gluten free, Low carb, (VO)(GF)	11.90
Thai Style Shakshuka Northern Thai sausages, Tomato and pepper stew, baked eggs (VO)	11.00
Mushroom & Sweet Basil Toast Sautéed mushrooms, sweet basil, sourdough. (V)	9.50
Salmon Teriyaki with Avocado Teriyaki salmon, Japanese rice, vegetables, avocado.	13.50
Caramelised Banana & Honey Yogurt Croffle Croffle, mixed berries, caramelised banana, honey yogurt. (V)	11.20

(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.

Soup All day

Chicken Tom Yum Fragrant hot and sour soup with chicken, mushrooms and Thai herbs. (Medium Hot)(GF)	8.00
Trio of Mushroom Tom Kha & Banana Blossom Creamy coconut soup with three kinds of mushrooms, galangal, lemongrass, and kaffir lime leaves. (Mild)	7.20

Salad All day

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 tofu, fresh herbs and a light citrus dressing. (Medium Hot)(V)	7.20
Grilled Beef Salad Grilled beef served on crisp greens with a Thai-inspired lime, olive oil and herb dressing. (Medium Hot)	8.50

Small Plates 12.00 - 16.00

Chicken Satay, Toast & Peanut Sauce Char-grilled chicken satay served with toasted bread, creamy peanut sauce. (N)(GF)	7.80
Vegetable Spring Rolls Deep-fried pastry, stuffed with vermicelli noodles, black mushrooms, shredded cabbage, carrots (V)	7.50
Dimsum Trio Steamed dim sum selection with prawn hargow, pork & mushroom shumai and chicken qyoza.	6.80
Thai style Grilled Squid with fresh Lime and Garlic Char-grilled squid with Thai spices in a 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.	7.20
Grilled Pork Skewers Tender marinated pork skewers char-grilled and served with fragrant sticky rice.	7.80
Thai Fish Cake Spicy Thai-style fish cakes served with homemade sweet chilli sauce and peanut. (Medium Hot)(N)	9.20
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. (Medium Hot)(GF)	8.50
Sweet Corn Fritters Crispy sweetcorn fritters, lightly spiced with red curry and kaffir lime, served with sweet chilli sauce. (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 fried squid tentacles, vegetable salad, vegetable rolls, and salt and chilli ribs, served with sweet chilli and peanut sauces. (N)	23.00
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Lunch 12.00 - 16.00

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)	14.50
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
Tepo Curry Pork Belly Rice Slow braised pork belly in rich Thai coconut Tepo Curry, served over steamed jasmine rice (Mild)	13.50
Massaman Lamb with Jasmine Rice Slow-cooked Massaman lamb in coconut curry, potatoes, onions, carrots, cashew nuts served with jasmine rice. (Mild)(N)	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

Warm Croffle with Chicken Massaman curry Slow-cooked chicken breast in rich massaman curry, a sweet after taste, made with turmeric, star anise, cinnamon, chillies and coconut milk. Served with freshly baked Croffle. (Mild)	12.50
Roasted Duck Lychee Red curry with Warm Croffle Tender slices of roasted duck breast simmered in a rich red curry with coconut milk. Served with freshly baked Croffle. (Medium Hot)	14.00
Tender Beef Panang curry with Warm Croffle Slow-braised beef in a creamy Panang curry, coconut milk and toasted spices. Rich and aromatic, with hints of chilli, kaffir lime and sweet basil. Served with freshly baked Croffle. (Medium Hot)(N)	13.50

Sides

Jasmine Rice / Chips	3.50
Sticky Rice / Egg Noodles	4.00
Thai Prawn cracker with Chilli jam	4.00

Soft Drinks

Fruit Juice	4.20
Folkington's Apple Mango Orange (250 ml)	
Coca-Cola (330ml)	4.50
Diet Coca-Cola (330ml)	4.50
Fentimans Lemonade (275ml)	4.95
Fentimans Ginger Beer (275ml)	4.95
Fentimans Rose Lemonade (275ml)	4.95
Fever-Tree Tonic Water (200ml)	3.95
Light Tonic Indian Tonic Elderflower Tonic Ginger Ale Tonic	
Still Water (330ml)	3.45
Sparkling Water (330ml)	3.45

Non Alcoholic

Heineken 0.0 (330ml)	5.00
Birra Moretti Zero (330ml)	5.00

Wines

Sparkling Wine	125ml / 175ml
Procecco DOC	5.20
Tallero, NV Veneto, Italy	
Rose' Wine	
Pinot Grigio Rose'	5.20 / 6.90
Villa Benizi Venezia, Italy	
Zinfandel Blush	5.10 / 6.70
Stallions Leap California, USA	
White Wine	
Sauvignon Blanc	6.10 / 8.10
Les Nuages, Val de Loire, France	
Chardonnay	5.60 / 7.40
Saint Auriel Pay's d'oc, France	
Pinot Grigio	6.40 / 8.40
Arenile Abruzzo, Italy	
Red Wine	
Carmenere	5.20 / 6.90
Santa Alba Central Valley, Chile	
Malbec	5.90 / 8.10
Inacayal Mendoza, Argentina	
Reserve Pinot Noir	5.90 / 7.70
Santa Alba Curico Valley, Chile	

House Blends Coffee

Mantra Blends:

Kenya AA, Colombian Medellin and Brazilian Santos.

Bright and aromatic. High-grown florals grounded by a velvety Nutty and Chocolate finish.

Espresso	3.00
Double Espresso	3.50
Americano	4.00
Flat White	4.25
Latte	4.25
Cappuccino	4.25
Mocha	5.00
Liqueur Coffee	7.95

Amoretto | Baileys | Tia Maria | Irish Whiskey | Brandy | Kahlua

Single Origin :

Kenya AA	+0.40
Taste Note : Grapefruit, winey acidity	
Ethiopian Yirgacheffe	+0.50
Taste Note : Bright, Floral & Tea-like	
Columbian Medellin	+0.30
Taste Note : Smooth, Balanced & Nutty	
Brazilian Santos	+0.30
Taste Note : Rich, Toasty & Full-bodied	

Speciality

Thai Iced Tea	5.20
Rich, aromatic, and uniquely amber-gold in colour milky and sweet.	
Organic Matcha Latte	
Thai Iced Coffee	5.20
Rich, aromatic, and uniquely milky, sweet and bitter.	
Organic Matcha Latte (Hot Iced)	5.50
A calm, antioxidant-rich embrace of ceremonial organic matcha and milk	

Tea and Hot Drinks

English Breakfast	4.00
SHIBUI Earl Grey	4.50
Jasmine Silver Needle	4.20
Jasmine Green Tea	4.50
Chamomile Blossoms	4.10
Peppermint Leaves	4.20
Lemon & Ginger Tea	4.00
Hot Chocolate	4.80

Homemade Desserts

Warm Croffle with Matcha & Vanilla Ice cream	8.20
Freshly baked Croffle topped with premium Matcha and Vanilla Ice cream.	
Warm Croffle with Fresh cream & Mixed Berries	7.50
Light fresh cream and refreshing of mixed berries on freshly baked Croffle.	
Warm Croffle with Butterscoth & Vanilla Ice cream	7.80
Golden warm Croffle with buttery-sweet butterscotch and Vanilla Ice cream.	
Mango Mousse	7.50
With fresh mango & mango purée	
Lemon Posset	8.50
Raspberries and Butter Shortbread.	
Salted Peanut and Caramel & Vanilla Ice cream	5.00

