

SET MENUS

All the set menus are designed to provide the best combination of tastes and ingredients with an array of flavours from Thailand that instil authenticity and quality.

Each set has its own uniqueness of style all freshly prepared for you to enjoy.

SET MENU A

£38.00 PER PERSON
Minimum 4 persons.

A combination of the most popular dishes from Thailand, prepared freshly that has quality and authenticity to satisfy any diner. Minimum of two people. Menu includes all listed appetisers and main courses to share.

APPETISER PLATTER

สะเต๊ะไก่

CHICKEN SATAY **N**

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 and cucumber, chilli, shallot and carrot relish.

ซีโครงหมูบาร์บีคิว

BBQ PORK SPARE RIBS

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

ถุงทอง

GOLDEN PARCEL

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

ขนมปังหน้ากุ้ง

PRAWN & CHICKEN TOAST

Deep-fried toast stuffed with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with sesame seeds and accompanied by our homemade sweet chilli sauce.

ปอเปี๊ยะเจ

VEGETABLE SPRING ROLLS **VE**

Deep-fried pastry that is delightfully crispy on the outside, stuffed with a perfect combination of the vermicelli noodles, black mushrooms, shredded cabbage and carrots on the inside.

MAIN COURSES

แกงเขียวหวานไก่

THAI GREEN CHICKEN CURRY

The ever-famous Thai green curry with spicy, creamy aromatic sauce, tender chicken breast, and crunchy greens. All topped off with an extra helping of fresh chilli and sweet basil leaves. (Hot)

หมูกรอบผัดกะเพรา

CRISPY PORK WITH CHILLI AND BASIL

A classic popular dish in Thailand, spicy and fragrant, this dish is made of crispy pork belly stir-fried with fresh chillies, garlic, green beans and holy basil leaves. (Hot)

เป็ดขอสมะขาม

DUCK IN TAMARIND SAUCE **N**

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

เนื้อผัดน้ำมันหอย

THAI STYLE BEEF IN OYSTER SAUCE

Tender strips of beef stir-fried with broccoli, mushrooms, carrots and spring onions in a rich, sweet oyster sauce.

CHOICE OF JASMINE RICE OR EGG FRIED RICE

All set banquets can be enlarged to suit any number of persons.

SET MENU B

£46.00 PER PERSON
Minimum 4 persons.

A brilliantly compiled list of dishes to provide an excellent balance of tastes and variety to suit anyone that loves Thai cuisine. Minimum of two people. Menu includes all listed appetisers and main courses to share.

APPETISER PLATTER

หมูบั้ง

GRILLED PORK SKEWERS

A Bangkok street food favourite, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, giving it the perfect combination of sweet and savoury flavours. This is served with a spicy tamarind sauce.

ซีโครงหมูบาร์บีคิว

BBQ PORK SPARE RIBS

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

ถุงทอง

GOLDEN PARCEL

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

ขนมปังหน้ากุ้ง

PRAWN & CHICKEN TOAST

Deep-fried toast stuffed with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with sesame seeds and accompanied by our homemade sweet chilli sauce.

ปอเปี๊ยะเปิด

DUCK SPRING ROLLS

Crispy deep-fried pastry stuffed with a combination of tender shredded duck, crispy shredded cabbage and carrot, chewy glass noodles and black mushrooms with a hint of ginger, served with hoi sin sauce.

ยำเปิดกรอบ

SPICY CRISPY DUCK SALAD

Strips of roasted crispy duck breast tossed with watercress, radish, shallots, spring onions and coriander in a spicy Thai salad dressing. (Medium Hot)

MAIN COURSES

แกงมัสมั่นแกะ

MASSAMAN LAMB CURRY **N**

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, star anise, cardamom, cinnamon, chillies and coconut milk. (Mild)

เนื้อผัดพริกไทยดำ

BEEF IN BLACK PEPPER SAUCE

Succulent slices of beef stir-fried with onions, mushrooms, peppers and spring onions in a black pepper sauce and served on a sizzling plate. (Medium Hot)

ไก่ผัดเม็ดมะม่วง

CHICKEN WITH CASHEW NUTS **N**

A popular traditional Thai dish that is slightly sweet and salty, made of stir-fried strips of crispy chicken breast and crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple and roasted chillies. (Medium Hot)

แกงเผ็ดเปิดข่าง

ROASTED DUCK CURRY

A popular Thai dish made of slices of roasted duck breast cooked with fresh cherry tomatoes, peppers, pineapple and sweet basil in a savoury and sweet red curry paste cooked in coconut milk. (Medium Hot)

CHOICE OF JASMINE RICE OR EGG FRIED RICE

All set banquets can be enlarged to suit any number of persons.

SET MENU C

£52.00 PER PERSON
Minimum 4 persons.

Mantra's top of the range set menu that offers luxury and exotic flavours of Thailand. Minimum of two people. Menu includes all listed appetisers and main courses to share.

APPETISER PLATTER

ทอดมันปลา

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, a popular combination in Thailand. (Medium Hot)

สะเต๊ะไก่

CHICKEN SATAY **N**

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.

ขนมปังหน้ากุ้ง

PRAWN & CHICKEN TOAST

Deep-fried toast stuffed with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with sesame seeds.

กุ้งทอด

TEMPURA KING PRAWNS

King prawns fried in a light crispy tempura batter served with plum sauce.

ปอเปี๊ยะเปิด

DUCK SPRING ROLLS

Crispy deep-fried pastry stuffed with a combination of tender shredded duck, crispy shredded cabbage and carrot, chewy glass noodles and black mushrooms with a hint of ginger, served with hoisin sauce.

ยำเปิดกรอบ

SPICY CRISPY DUCK SALAD

Strips of roasted crispy duck breast tossed with watercress, radish, shallots, spring onions and coriander in a spicy Thai salad dressing. (Medium Hot)

MAIN COURSES

ปลาราดพริก

PAN-FRIED SEA BASS WITH SWEET CHILLI & GARLIC SAUCE

The most famous, authentic fish dish in Thailand! Succulent pan-fried sea bass fillets with homemade sweet & sour, spicy garlic sauce, makes this a flavour sensation addition to your meal. (Medium Hot)

แกงเผ็ดเปิดข่าง

ROASTED DUCK CURRY

A popular Thai dish made of slices of roasted duck breast cooked with fresh cherry tomatoes, peppers, pineapple and sweet basil in a savoury and sweet red curry paste cooked in coconut milk. (Medium Hot)

กุ้งเผา

GRILLED KING PRAWNS

Sweet and meaty char-grilled king prawns cooked with butter and garlic and served on a sizzling plate accompanied by a spicy seafood sauce.

แกงมัสมั่นแกะ

MASSAMAN LAMB CURRY **N**

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, star anise, cardamom, cinnamon, chillies and coconut milk. (Mild)

CHOICE OF JASMINE RICE OR EGG FRIED RICE

All set banquets can be enlarged to suit any number of persons.

THE WONDER OF THAI HERBS

LEMONGRASS

As a carminative, it can relieve flatulence symptoms and colic.

It also helps with reducing stress and repelling mosquitoes.

KAFFIR LIME

Kaffir lime helps nourish the hair, protects from dandruff and relieves headache.

It is used as a carminative and relieves stomach ache.

GALANGAL

Galangal is loaded with antioxidants and has antiseptic properties, which makes it great for the skin.

Its anti-inflammatory properties help in tackling arthritis and rheumatoid arthritis.

THAI GINSENG

It regulates blood sugar levels and helps strengthen the immune system.

It also enhances brain function, promotes skin care and anti-ageing.

THAI SWEET BASIL

Thai sweet basil contains essential oils that reduce inflammation in the body, and can lower risks of arthritis, heart disease, and bowel uses. It also has antibacterial properties.

CHILLI

Chilli Improves digestive health and metabolism, and can fight inflammation as well joint pain. It is a good source of antioxidants.

GINGER

It has anti-inflammatory properties and can reduce symptoms of dizziness and nausea. It also has antiviral effects and can alleviate cold symptoms.

TURMERIC

Turmeric has many health benefits, such as the potential to prevent heart disease, Alzheimer's and cancer. It's a potent anti-inflammatory and antioxidant and may also help improve symptoms of depression and arthritis.



Experts in Thai cooking



Passionate about authentic taste



Exotic flavours to excite the taste buds



Aromatic herbs and spices to entice the senses



Freshest ingredients to savour



True taste of Thailand