

## CHANTA SET

**£39.00 PER PERSON**  
**Minimum 4 persons.**

Chanta is the passion and ‘loving what you do’ that frees one from inaction.

This set represents our passion for quality and authenticity. Sample our most popular dishes to enjoy the classic Mantra Thai experience.

## APPETISER PLATTER

SATAY GAI สะเต๊ะไก่  
**CHICKEN SATAY**  

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. (N, NGCI)

SEE KRONG MOO PRIK KLUER ซีโครงหมูพริกเกลือ  
**SALT AND CHILLI SPARE RIBS**

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

MOO PING หมูย่าง  
**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.

TOD MUN PLA ทอดมันปลา  
**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 served with our homemade vegetable relish, a popular combination in Thailand. (Medium Hot) (N)

POH PIA JAY ปอเปี๊ยะเจ  
**VEGETABLE SPRING ROLLS**

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. (V)

## MAIN COURSES

GAENG KEAW WAN GAI แกงเขียวหวานไก่  
**MANTRA 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. (Medium Hot) (NGCI)

MOO GROB PAD GA PRAOW 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) (NGCI)

PAD PREAW WAN GAI ผัดเปรี้ยวหวานไก่  
**THAI STYLE SWEET AND SOUR CHICKEN**

Crispy strips of chicken breast stir-fried in a sweet and sour sauce with pineapples, onions, cucumbers, chery tomatoes and spring onions. (Mild)

NUER PAD NAM MUN HOI 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. Served sizzling on a hot plate for extra aroma and flavour. (NGCI)

**CHOICE OF JASMINE RICE OR EGG FRIED RICE**

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

## VIRIYA SET

**£48.00 PER PERSON**  
**Minimum 4 persons.**

Viriya is the dedication and consistency of effort to keep going with one's chosen endeavour.

This set embodies our dedication to creating a unique and varied dining experience. Get a true taste of Thailand with this perfectly balanced journey of flavours.

## APPETISER PLATTER

SATAY GAI สะเต๊ะไก่  
**CHICKEN SATAY**

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. (N, NGCI)

MOO PING หมูย่าง  
**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.

SEE KRONG MOO PRIK KLUER ซีโครงหมูพริกเกลือ  
**SALT AND CHILLI SPARE RIBS** Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies. (NGCI)

PLA MEUK TOD ปลาหมึกทอด  
**THAI STYLE FRIED SQUID**

Lightly battered squid, deep-fried until golden and crisp, served with battered red and green peppers and topped with diced spring onion. Accompanied by our homemade spicy tamarind dipping sauce.

POH PIA PED ปอเปี๊ยะเป็ด  
**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.

YUM PED GROB ยำเป็ดกรอบ  
**AROMATIC DUCK SALAD**

Roasted duck gently tossed with cucumber, red and green peppers, cherry tomatoes, red onions, spring onions and coriander. Finished with a bright, zesty Thai chilli-lime dressing—refreshing, aromatic and full of harmonious flavour. (NGCI)

## MAIN COURSES

GAENG MASSAMAN GAE แกงมัสมั่นแกะ  
**MASSAMAN LAMB CURRY**

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, cinnamon, chillies and coconut milk. (Mild) (N)

NUER PAD PRIK THAI DAM 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)

GAJ PAD MED MA MUANG ไก่ผัดเม็ดมะม่วง  
**CHICKEN WITH CASHEW NUTS**

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) (N)

GAENG PHED PED YANG แกงเผ็ดเป็ดข่า  
**ROASTED DUCK IN THAI RED 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.**

## CHITTA SET

**£54.00 PER PERSON**  
**Minimum 4 persons.**

Chitta is the intention and consciousness to stay focused on one's goal.

This set exemplifies our intention to always provide the very best. Taste our top range, specially chosen flavours and ingredients in our exquisitely prepared selection.

## APPETISER PLATTER

SATAY GAI สะเต๊ะไก่  
**CHICKEN SATAY**

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. (N, NGCI)

TOD MUN PLA ทอดมันปลา  
**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 served with our homemade vegetable relish, a popular combination in Thailand. (Medium Hot) (N)

PLA MEUK TOD ปลาหมึกทอด  
**THAI STYLE FRIED SQUID**

Lightly battered squid, deep-fried until golden and crisp, served with battered red and green peppers and topped with diced spring onion. Accompanied by our homemade spicy tamarind dipping sauce.

GOONG TOD กุ้งทอด  
**TEMPURA KING PRAWNS**

Exquisite king prawns delicately enveloped in a light, crisp tempura batter, served with a velvety plumsauce. A graceful harmony of texture and flavour.

POH PIA PED ปอเปี๊ยะเป็ด  
**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.

YUM PED GROB ยำเป็ดกรอบ  
**AROMATIC DUCK SALAD**

Roasted duck gently tossed with cucumber, red and green peppers, cherry tomatoes, red onions, spring onions and coriander. Finished with a bright, zesty Thai chilli-lime dressing—refreshing, aromatic and full of harmonious flavour. (NGCI)

## MAIN COURSES

PLA RAD PRIK ปลาราดพริก  
**FRIED SEA BASS WITH SWEET CHILLI & GARLIC SAUCE**

Crispy fillets of sea bass, delicately fried to perfection, topped with a bold and aromatic Thai-style chilli and garlic sauce. A perfect harmony of crunch, heat, and savoury depth.(Medium Hot) (NGCI)

CHOO CHEE GOONG กล้วยกุ้ง  
**CHOO CHEE CURRY KING PRAWNS**

Grilled king prawns in a savoury sweet, creamy Choo Chee curry sauce made from a spicy red curry paste and coconut milk, finished with freshly shredded kaffir lime leaves. (Medium Hot)

SUER RONG HAI เสือร้องไห้  
**WEeping TIGER**

Originated from the North-Eastern region of Thailand, this dish is made of tender slices of char-grilled rib-eye steak, doused with a savoury mushroom and onion gravy on a sizzling plate accompanied by a tangy chilli dipping sauce. (Medium Hot) (NGCI)

GAENG MASSAMAN GAE แกงมัสมั่นแกะ  
**MASSAMAN LAMB CURRY**

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, cinnamon, chillies and coconut milk. (Mild) (N)

**CHOICE OF JASMINE RICE OR EGG FRIED RICE**

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

## VIMANGSA SET

**£38.00 PER PERSON**  
**Minimum 4 persons.**

Vimangsa is the introspection and constant re-evaluation towards one's self-improvement.

This set expresses our introspection into greener minded eating and catering towards diners needs. Savour our signature dishes meat-free; a bright twist on the classics.

## APPETISER PLATTER

POH PIA JAY ปอเปี๊ยะเจ

**VEGETABLE SPRING ROLLS**

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.

TAO HU PING เต้าหู้ยี้  
**GRILLED TOFU SKEWERS**

Deep fried sweetcorn blended with red curry paste, fine beans and kaffir lime leaves served with sweet chilli sauce.

PAK RUAM TOD GROB ผักรวมทอดกรอบ  
**VEGETABLE TEMPURA**

A mixture of thinly cut sweet potato, green beans, aubergines, broccoli, green peppers and carrots deep-fried in a golden tempura batter served with tempura sauce. (NGCI)

TAO HU TOD เต้าหู้ทอด  
**SALT AND CHILLI TOFU**

Tofu marinated in Thai herbs, tossed with sea salt and fresh chillies. (NGCI))

YUM HED KROB ยำเห็ดกรอบ  
**CRISPY MUSHROOM SALAD**

Made with deep fried crispy mixed mushrooms, our salad hinges on the freshness of the ingredients and perfect balance of spicy, tangy and sweet flavours from coriander, lime juice and chillies. A healthy & refreshing authentic Thai salad. (VE)

## MAIN COURSES

GAENG KEAW WAN JAY แกงเขียวหวานเจ  
**FRIED TOFU IN THAI GREEN CURRY**

The lightly golden fried Tofu and assorted vegetables in the medley of fragrant exotic Thai green curry with a gentle warming heat, garnished with sweet basil leaves and chilli. (Medium Hot) (NGCI)

GAENG PANANG JAY แกงพะเนียงเจ  
**PANANG CURRY WITH MIXED VEGETABLE**

Seasonal mixed vegetables simmered in a rich Panang curry sauce that is made from a red curry base and coconut milk – savoury and sweet with a nutty peanut flavour, garnished with shredded kaffir lime leaves, red chillies and sweet basil. (Medium Hot) (N)

TAO HU PAD GA PRAOW เต้าหู้ผัดกะเพรา  
**STIR FRIED TOFU WITH CHILLI AND BASIL**

Mouth-watering deep fried tofu pieces stir-fried with fresh chillies, garlic, green beans and holy basil leaves. (Hot) (NGCI)

HED GROB PAD MED MAMUANG เห็ดกรอบผัดเม็ดมะม่วง  
**CRISPY FRIED MUSHROOMS WITH CASHEW NUTS**

Hinting subtle tones of sweet and spicy, crispy mushrooms are stir fried with crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple, and roasted chillies. (Medium Hot) (N)

**CHOICE OF JASMINE RICE OR EGG FRIED RICE**

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