



## *Lunch & Early Dining Menu*



# Lunch & Early Dining Set Menu

2 course - £28

3 course - £32

## Starters

### King Prawn Tempura

Exquisite king prawns delicately enveloped in a light, crisp tempura batter, served with a velvety plum sauce. A graceful harmony of texture and flavour. (VO)

### Chicken Satay

A beloved Thai classic. Tender strips of marinated chicken, char-grilled on skewers and served with a rich, creamy peanut sauce. (N)(NGCI)

### 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. (Medium Hot)(VO)(NGCI)

### Thai Fish Cakes

Authentic Thai fish cakes, delicately spiced with red curry paste and uplifted by the bright, citrusy notes of kaffir lime leaves. A bold and aromatic start to your meal.(Medium Hot)(N)(NGCI)

### Thai Style Grilled Squid with fresh Lime and Garlic

Expertly grilled squid finished with a zesty lime and garlic sauce. A beautifully balanced dish with savoury depth and citrus brightness. Elegant and unforgettable. (Medium Hot)(NGCI)

## Mains

### Signature Mantra Chicken Green Curry

Our house signature – tender chicken simmered in a creamy and aromatic green curry made with fresh Thai herbs, coconut milk, and a gentle touch of spice. (Medium Hot)(NGCI)(VO)

### Crispy Pork with Chilli and Basil

Crispy pork stir-fried with fragrant garlic, fresh chillies, and holy basil. A bold and fiery dish that delivers authentic Thai flavour. (Hot)(NGCI)

### Lamb Shank In Massaman Curry

A Southern Thai favourite. Tender lamb slow-cooked with potatoes and onion in a rich, spiced Massaman curry, finished with creamy coconut milk and topped with roasted cashew nuts. (Mild)(N)

### Chicken with Cashew Nuts

Golden-fried chicken breast stir-fried with crunchy cashew nuts, onion, pepper, mushrooms, carrots, pineapple, and roasted chillies, served in a delicate crispy sweet potato basket. (Medium Hot)(N)(VO)

### Short Rib in Creamy Panang Curry

Tender, slow-braised beef short rib in a creamy Panang curry made with red curry base, coconut milk and toasted spices. Rich and aromatic, with hints of chilli, kaffir lime and sweet basil.(Medium Hot)(N)

All dishes served with rice, choice of Jasmine rice, Egg fired rice or Thai sticky rice

## Desserts

Date & Banana Sticky Toffee Pudding

Coconut Panna Cotta

Lemon Posset (NGCI)

Mango Mousse

