MANTRA
THAI DINING

SMALL PLATES

Grilled King Prawns with Chilli Garlic Dressing *(Medium Hot)* *13*
Salt & Chilli Spare Ribs *(NGCI)* *10*
Homemade Vegetable Spring Rolls *(v)* *11*
Chicken Satay *(N)(NGCI)* *12*
King Prawn Tempura *13*
Thai Fish Cakes *(Medium Hot)(N)(NGCI)* *11*
Grilled Pork Skewers *12*
Vegetable Tempura *(V)(NGCI)* *10*
Thai Style Fried Squid *12*
Duck Spring Rolls *13*

SOUP & SALAD

King Prawn Tom Yum *(Medium Hot)(NGCI)* *15*
Trio of Mushroom Tom Kha *(NGCI)(V)* *14*
Papaya Salad *(Medium Hot)(NGCI)(V)* *13*
Crispy Aromatic Duck Salad *(Medium Hot)* *14*

SIDE DISHES

Jasmine Rice *(NGCI)* *5*
Sticky Rice *(NGCI)* *5*
Coconut Rice *(NGCI)* *5*
Egg Fried Rice *5*
Potato Chips *5*
Prawn Crackers *4*

(V) Vegetarian | (VO) Vegetarian Option | (N) Contains Nuts | (NGCI) No Gluten-Containing Ingredients (options available)

WOK & CURRY

Signature Chicken Green Curry *18*
Tender chicken breast, crunchy greens, fresh chillies, sweet basil leaves *(Medium Hot)(NGCI)(VO)*

Thai Yellow Coconut Curry with King Prawns *21*
Butter-soft king prawns, turmeric coconut curry, broccoli, carrots, sugar snap peas, cauliflower, onions & crispy fried shallots. *(Mild)(NGCT)(VO)*

Crispy Pork Belly with Thai Chilli Jam *19*
Crispy pork belly, Homemade Thai chilli jam, onions, peppers, roasted chillies & sweet basil. *(Medium Hot)(VO)*

Roasted Duck in Red Curry *25*
Tender roasted duck breast, rich red coconut curry, lychee, pineapple, cherry tomatoes, mixed peppers & fragrant basil. *(Medium Hot)*

Chicken with Cashew Nut *21*
Crispy chicken breast, toasted cashew nuts, onions, peppers, mushrooms, sugar snap peas, carrots, pineapple & roasted chillies. *(Medium Hot)(N)(VO)*

Lamb Massaman Curry *25*
Slow-cooked tender lamb, potatoes, sweet potatoes, onions, cashew nuts, coconut milk & aromatic Massaman spices. *(Mild)(N)*

Salmon Choo Chee Curry *23*
Grilled salmon, creamy Choo Chee red curry, coconut milk & fragrant kaffir lime leaves. *(Medium Hot)*

FROM THE GRILL

Weeping Tiger *26*
Tender char-grilled rib-eye steak, savoury mushroom & onion gravy, served with a zesty Thai chilli dipping sauce. *(10oz) (Medium Hot)(NGCI)*

Sizzling Garlic Butter King Prawns *25*
Sweet & meaty char-grilled king prawns, rich garlic butter, steamed carrots & broccoli, served with our punchy Thai seafood sauce. *(NGCI)*

Beef in Black Pepper Sauce *22*
Tender beef, onions, mushrooms, peppers & spring onions in a rich black pepper sauce, served sizzling. *(Medium Hot)*

Grilled Sea Bass Fillet *25*
Char-grilled sea bass fillet, garlic, lemongrass, coriander root, galangal, kaffir lime leaves & homemade Thai seafood sauce.

NOODLES & RICE

Signature King Prawn Pad Thai *21*
Plump, juicy king prawns, rice noodles, egg, beansprouts & spring onions, tossed in a classic tamarind Pad Thai sauce. *(Mild)(NGCI)(VO)*

Crispy Pork Chilli and Basil Fried Rice *19*
Bite-sized crispy pork belly, signature Thai chilli jam, onions, peppers, roasted chillies & fragrant holy basil. *(Medium Hot)(NGCI)*

Salmon Tom Yum Fried Rice *23*
Pan fried salmon, jasmine rice, lemongrass, galangal, kaffir lime leaves & chillies. *(Medium Hot)*