



MANTRA

THAI DINING

Christmas

Lunch & Early Dining
Set Menu

Warm wishes this season

Christmas Lunch & Early Dining Menu

2 Course £28.50

Choose one from Starters & Mains

Complimentary

The Mantra Magic (alcohol-free)

A seasonal special, taste the Mantra welcome.

Prosecco DOC, Tallero, NV (125ml)

Veneto, Italy

Sauvignon Blanc (125ml)

Loire, France

Starters

Chicken Satay

A classic. Skewers of chicken marinated in our secret recipe, grilled, and served with our homemade peanut sauce (N)(NGCI)

Moo Ping

Bangkok's favourite street food. Char-grilled pork skewers, perfectly balanced with sweet and savoury flavours

Crispy Duck Salad

Succulent slices of duck on a bed of fresh greens in a zesty citrus dressing. Savour an exquisite balance of textures and flavours (Medium hot)(VO - Mushroom)

Chicken Pan-fried Gyoza (VO)

Classic chicken and vegetable dumplings, steamed and pan-fried for the crispiness

Homemade Vegetable Spring Rolls (V)

Our take on the popular vegetable spring rolls. Delightful crunchiness served with our sweet plum sauce

BBQ Pork Spare Ribs

Grilled pork spare ribs with fresh Thai herbs tossed in our homemade BBQ sauce.

Crispy Squid Tentacles

Lightly battered squid tentacles fried crispy. Irresistable with our Sriracha mayo.

Steamed Dimsum Trio

Hargow-Steamed Chinese prawn dumplings, Shumai-Steamed minced pork dumplings with Chinese mushrooms, Gaozi-Steamed chicken dumplings.

Mains

All dishes are served with Jasmine rice *

Signature Mantra Chicken Green Curry

Our signature dish. Tender chicken pieces in our creamy, flavourful green curry sauce.

Mostly recommended (Medium hot)(VO - Tofu)(NGCI)

(£5 extra to upgrade to pan fried Sea Bass Green Curry)

Crispy Pork with Chilli and Basil

Enjoy the authentic and unforgettable flavours of our signature Pad Ka Prao.

Stir-fried with crispy pork belly, fragrant Thai basil, and fiery chilli peppers

(Hot)(VO - Tofu)(NGCI)

Thai Style Sweet & Sour Chicken

Crispy strips of Chicken breasts stir-fried in sweet and sour sauce with pineapples,

onions, cucumbers, cherry tomatoes and spring onions (VO - Crispy mushroom)

Beef in Red Curry

Slices of tender beef cooked with a savoury and sweet red curry paste and coconut milk (Medium hot)(VO - Tofu)(NGCI)

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, staranise,

cardamom, cinnamon, chillies and coconut milk (Mild)(VO - Tofu)(NGCI)

Salmon in Teriyaki Sauce

The non-spicy one. Pan fried salmon to moist, tender, crispy on the skin, drizzle with our homemade teriyaki sauce.

Garlic & Pepper Chicken

Savoury Chicken breast slices stir-fried with caramelised garlic with sprinkles of peppers (Mild)(NGCI)

Chicken Katsu Curry

Deep fried, breaded chicken on top of fragrant Jasmine rice on the side of a luxurious

mild curry. A great choice for big kids as well as little kids!

Spicy Chicken Tom Yum Soup Noodles

Mantra's spicy and delicious Tom Yum soup, topped with Chicken and Thai thin rice

noodles. Fiery and flavourful, finished with a squeeze of lime. (VO)

(£5 extra to upgrade to premium options)

Chicken Pad Thai

Thailand's national dish, a blend of sweet, sour, salty and umami flavours. This is made

with chicken, Thai rice stick noodles, eggs, bean sprouts, and spring onions stir-fried

with a tamarind sauce (VO - Tofu)

(£5 extra to upgrade to premium King Prawn Pad Thai)

(V) - Vegetarian, (N) - Contains nuts recipe, (VO) - Vegetarian option, (NGCI) - No Gluten-Containing Ingredients

For Vegetarian and NGCI Options, please ask our team member for information of our menu. Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request.

* All dishes are served with jasmine rice except Padthai and Chicken Tom Yum Noodle (noodle dish)

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.