



Mantra Thai, 29 Forth Banks, Newcastle NE1 3SG  
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 mantrathai  Mantra Thai Dining [www.mantra-thai.co.uk](http://www.mantra-thai.co.uk)

# Special Set Lunch

## 2 Courses for £16.90 per person

Please choose one starter and one main course

### Starters

#### Chicken Satay **N**

Our bestseller! These strips of marinated chicken on wooden skewers are char-grilled to perfection to give an extra layer of smoky flavour. Delicious!

#### Prawn and Chicken Toast **N**

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

#### Vegetable Tempura **V**

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.

#### Sweet Corn Fritters **V**

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

#### Grilled Pork Skewers

A Popular street food, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, to give it the perfect combination of sweet and savoury.

#### Vegetable Spring Rolls **V**

Delightfully crispy spring rolls, stuffed with a perfect combination of vermicelli noodles, black mushrooms, shredded cabbage, and carrots. Served with a sweet plum sauce.

#### Salt And Chilli Spare Ribs

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

#### Golden Parcels

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

#### 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.

#### Crispy Fried Tofu **N V**

Deep-fried tofu that is crisp and golden brown on the outside and amazingly white and soft on the inside! Served with sweet chilli sauce and grounded peanuts.

#### Spicy Crispy Mushroom Salad **V**

Deep-fried crispy mushroom tossed with watercress, radish, shallots, spring onions and coriander in a spicy Thai salad dressing (Medium Hot)

### Main Course

#### Chicken Thai Green Curry **VO**

Our most popular dish, the ever-famous Thai green curry with spicy, creamy aromatic sauce, tender chicken breast or tofu bamboo shoots and crunchy greens. All topped with an extra helping of fresh chilli. Served with steamed jasmine rice. (Hot)

#### 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 with steamed jasmine rice.

#### 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)

#### Red Curry with Beef

This Thai dish is made from slices of tender beef cooked in sweet and savoury red curry paste and coconut milk, with aubergines and butternut squash to soak up the moreish curry. Served with steamed jasmine rice. (Medium Hot)

#### Chicken Pad Thai **VO**

Thailand's national dish - a perfect blend of sweet, sour, salty and umami flavours. This is made with chicken or tofu, Thai rice stick noodles, egg, bean sprouts, and spring onions stir-fried with a tamarind sauce.

#### Panang Pork Curry **N**

Fragrant with kaffir limes leaves, this dish combines red chillies with rich coconut milk in a deep and fiery panang red curry base with tender strips of pork. Served with steamed jasmine rice. (Medium Hot)

#### Chicken in Yellow Curry **VO**

A mild and delicious curry with deep coconut tones completing the juicy chicken breast or tofu with butternut squash, baby potatoes, garlic, and onions topped with fired shallots. Served with steamed jasmine rice. (Mild)

#### Stir Fried Spicy Flat Noodles with Beef

A spicy and savoury noodle dish of stir-fried flat noodles with tender slices of beef, mushroom, fine beans, onions, peppers, chillies, fresh peppercorns, krachai root and holy basil. (Hot)

#### Thai Style Sweet and Sour Chicken

Crispy strips of chicken breast stir-fried in a sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatoes, and spring onions. Served with steamed jasmine rice.

#### Lamb Massaman Curry

Tender cuts of lamb slow-cooked with potatoes, onions in a rich massaman curry sauce, having a sweet aftertaste, made with turmeric, star anise, cardamom, cinnamon, chillies, and coconut milk. Highly recommended! (Mild)

**V** Suitable for vegetarians **VO** Vegetarian option available

**N** Denotes dishes that contain nuts. Due to the presence of nuts in the restaurant, there is the possibility that small traces of nuts may be found in any of our dishes.

Please ask a member of staff for a full listing of food related allergens used in our meals. We do not add MSG to our dishes.