



SET MENUS

All the set menus are designed to provide the best combination of tastes and ingredients with an array of flavours from Thailand that instil authenticity and quality.

Each set has its own uniqueness of style all freshly prepared for you to enjoy.

THE MANTRA OF SUCCESS - THE FOUR FUNDAMENTALS

Iddhipada-four is mantra of success: Passion, Dedication, Intention, and Introspection.

These principles have been taught widely in Thailand for over 700 years and is the core of our philosophy at Mantra Thai. This is the inspiration from which we have drawn and which we strive to apply to all of our work. It is a philosophy that can be extrapolated widely throughout life to achieve goals.

This is the story we would like to share with you through our food; to taste our mantra in every bite.

IDDHIPADA-FOUR



CHANTA (PASSION)



VIRIYA (DEDICATION)



CHITTA (INTENTION)



VIMANGSA (INTROSPECTION)

CHANTA SET

£38.00 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 N GF

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 and cucumber, chilli, shallot and carrot relish.

SEE KRONG MOO BBQ *ซีโครงหมูบาร์บีคิว*
BBQ PORK SPARE RIBS

Grilled pork spare ribs with fresh Thai herbs tossed in our homemade barbecue sauce, accompanied by some grilled fresh pineapples.

TOONG TONG *ทองทอง*

GOLDEN PARCEL

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

KHA NOM PANG NHA GOONG *ขนมปังหน้ากุ้ง*
PRAWN & CHICKEN TOAST

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

POH PIA JAY *ปอเปี๊ยะเจด*
VEGETABLE SPRING ROLLS VE

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.

MAIN COURSES

GAENG KEAW WAN GAI *แกงเขียวหวานไก่*
MASSAMAN LAMB CURRY N

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)

MOO GROB PAD GA PRAOW *หมูกรอบผัดกะเพรา*
CRISPY PORK WITH CHILLI AND BASIL GF

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)

PED SAUCE MA KHAM *เป็ดซอสมะขาม*
DUCK IN TAMARIND SAUCE N

Thin slices of roasted duck breast in a sweet and tangy tamarind and palm sugar sauce, garnished with cashew nuts, fried onions and roasted chillies.

NUER PAD NAM MUN HOI *เนื้อผัดน้ำมันหอย*
THAI STYLE BEEF IN OYSTER SAUCE GF

Tender strips of beef stir-fried with broccoli, mushrooms, carrots and spring onions in a rich, sweet oyster sauce.

CHOICE OF JASMINE RICE OR EGG FRIED RICE

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

VIRIYA SET

£46.00 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

MOO PING *หมูปิ้ง*
GRILLED PORK SKEWERS

A Bangkok street food favourite, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, perfect combination of sweet and savoury flavours, served with a spicy tamarind sauce.

SEE KRONG MOO BBQ *ซีโครงหมูบาร์บีคิว*
BBQ PORK SPARE RIBS

Grilled pork spare ribs with fresh Thai herbs tossed in our homemade barbecue sauce, accompanied by some grilled fresh pineapples.

TOONG TONG *ทองทอง*

GOLDEN PARCEL

Crispy deep-fried spring roll pastry wrapping our chefs' special vegetable mix of sweet corn, garden peas, onions and carrots, served with our homemade sweet chilli sauce.

KHA NOM PANG NHA GOONG *ขนมปังหน้ากุ้ง*
PRAWN & CHICKEN TOAST

Deep-fried toast stuffed with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with sesame seeds and accompanied by our homemade sweet chilli 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 KROB *ยำเป็ดกรอบ*
SPICY CRISPY DUCK SALAD

Strips of crispy duck breast tossed with watercress, radish, shallots, spring onions and coriander in a spicy Thai salad dressing. (Medium Hot)

MAIN COURSES

GAENG MASSAMAN GAE *แกงมัสมั่นแกะ*
MASSAMAN LAMB CURRY N

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

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 N

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)

GAENG PHED PED YANG *แกงเผ็ดเป็ดข่า*
ROASTED DUCK 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, cardamom, cinnamon, chillies and coconut milk. (Mild)

CHOICE OF JASMINE RICE OR EGG FRIED RICE

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

CHITTA SET

£52.00 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

TOD MUN PLA *ทอดมันปลา*
THAI FISH CAKES N

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 sweet chilli sauce and peanut vegetable relish, a popular combination in Thailand. (Medium Hot)

SATAY GAI *สะเต๊ะไก่*
CHICKEN SATAY N GF

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.

KHA NOM PANG NHA GOONG *ขนมปังหน้ากุ้ง*
PRAWN & CHICKEN TOAST

Deep-fried toast stuffed with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with sesame seeds.

GOONG TOD *กุ้งทอด*
TEMPURA KING PRAWNS

King prawns fried in a light crispy tempura batter served with plum 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 hoisin sauce.

YUM PED KROB *ยำเป็ดกรอบ*
SPICY CRISPY DUCK SALAD

Strips of crispy duck breast tossed with watercress, radish, shallots, spring onions and coriander in a spicy Thai salad dressing. (Medium Hot)

MAIN COURSES

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

The most famous, authentic fish dish in Thailand. Succulent pan-fried sea bass fillets with homemade sweet & sour, spicy garlic sauce, makes this a flavour sensation addition to your meal. (Medium Hot)

GAENG PHED PED YANG *แกงเผ็ดเป็ดข่า*
ROASTED DUCK 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)

GOONG PAOW *กุ้งเผา*
SIZZLING GARLIC BUTTER KING PRAWNS GF

Sweet and meaty char-grilled king prawns cooked with butter and garlic and served on a sizzling plate accompanied by a spicy seafood sauce.

GAENG MASSAMAN GAE *แกงมัสมั่นแกะ*
MASSAMAN LAMB CURRY N

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

CHOICE OF JASMINE RICE OR EGG FRIED RICE

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

VIMANGSA SET

£36.50 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 *ปอเปี๊ยะเจด*
VEGETABLE SPRING ROLLS VE

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.

TOONG TONG JAY *ทองทองเจด*
VEGETABLE GOLDEN PARCEL VE

Crispy deep-fried spring roll pastry wrapping our chefs' special vegetable mix of sweet corn, garden peas, onions and carrots, served with our homemade sweet chilli sauce.

TOD MUN KAO POD *ทอดมันข้าวโพด*
SWEETCORN FRITTER VE

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

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

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

YUM HED KROB *ยำเห็ดกรอบ*
CRISPY MUSHROOM SPICY SALAD VE

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. (Hot)

MAIN COURSES

GAENG KEAW WAN JAY *แกงเขียวหวานเจด*
FRIED TOFU IN THAI GREEN CURRY VE GF

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)

GAENG PANANG JAY *แกงพะเนียงเจด*
PANANG CURRY WITH BUTTERNUT SQUASH TEMPURA N VE

Tender butternut squash deep-fried in tempura batter and 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)

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

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

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

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)

CHOICE OF JASMINE RICE OR EGG FRIED RICE

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



THE WONDER OF THAI HERBS

LEMONGRASS

As a carminative, it can relieve flatulence symptoms and colic. It also helps with reducing stress and repelling mosquitoes.

KAFFIR LIME

Kaffir lime helps nourish the hair, protects from dandruff and relieves headache. It is used as a carminative and relieves stomach ache.

GALANGAL

Galangal is loaded with antioxidants and has antiseptic properties, which makes it great for the skin. Its anti-inflammatory properties help in tackling arthritis and rheumatoid arthritis.

THAI GINSENG

It regulates blood sugar levels and helps strengthen the immune system. It also enhances brain function, promotes skin care and anti-aging.

THAI SWEET BASIL

Thai sweet basil contains essential oils that reduce inflammation in the body, and can lower risks of arthritis, heart disease, and bowel uses. It also has antibacterial properties.

CHILLI

Chilli Improves digestive health and metabolism, and can fight inflammation as well joint pain. It is a good source of antioxidants.

GINGER

It has anti-inflammatory properties and can reduce symptoms of dizziness and nausea. It also has antiviral effects and can alleviate cold symptoms.

TURMERIC

Turmeric has many health benefits, such as the potential to prevent heart disease, Alzheimer's and cancer. It's a potent anti-inflammatory and antioxidant and may also help improve symptoms of depression and arthritis.