Appetizer

- fresh green papaya, cherry tomato, long bean, dried shrimp dressed in fresh chili and lime som tum thai
  - $12
- lemongrass, red chili paste, bird eye chili and lime marinated shrimp plaa goong
  - $14
- chargrilled corn-fed chicken, pork or beef skewer served with coconut peanut sauce satay
  - $12
- duck spring roll, spicy hoisin sri racha sauce soong tong ped
  - $12
- shrimp and vermicelli spring roll por pia goong
  - $12
- vegetable and vermicelli spring roll (v) soong tong chao suan
  - $9
- thai shrimp cake, spicy plum sauce tod mun goong
  - $12
- crispy catfish served with green mango salad and cashew nuts yum pla dook foo
  - $14
- northeastern chargrilled pork neck or angus strip loin tossed with shallot, mint and roasted rice nam lak
  - $14/15
- sundried pork, green apple som tum, sri racha moo daed diew
  - $12
- chili flake calamari, green apple som tum, wasabi aioli plaa meuk tod gratiem
  - $11
- fried tofu, sweet chili sauce, crushed peanuts tow hoo tod
  - $9
- shredded green mango in shallot, fresh chili and lime dressing yum mamuang
  - $12
- assorted mushrooms mixed with shallot, spring onion, cherry tomato and peanut dressed in spicy lime dressing (v) yum hed ruam
  - $10

Soup

- lemongrass and kaffir lime infused spicy and sour broth with maine lobster tom yum goong mung gorn
  - $18
- lemongrass and kaffir lime infused spicy and sour broth with seafood tom yum talay
  - $14
- herbs infused coconut broth with galangal and corn-fed chicken tom kha gai
  - $12
- herbs infused coconut broth with galangal and market mushrooms (v) tom kha hed
  - $10
Stir-fry

**stir-fried rice noodle with maine lobster in tamarind sauce** 26
*pad thai goong mung gorn*

**stir-fried seafood with thai basil, fresh chili and garlic** 24
*phad kra pow talay*

**crispy-fried catch of the day topped with sweet chili sauce** 29
*pia sam rod*

**steamed catch of the day topped with chili lime sauce served on a bed of tofu and bok choy** 29
*pia neung manao*

**stewed silken tofu with bok choy and bean sprout (v)** 20
*tow hoo song khrueng*

Main

**red curry with roasted duck breast, pineapple and apricot** 28
*gaeng phed ped yang*

**massaman curry with slow cooked lamb shank, fingerling potato** 29
*massaman gae*

**green curry with corn-fed chicken breast and eggplant** 24
*gaeng kiew wan gai baan*

**thai herb marinated whole cornish hen** 26
*gai yang*

**baked maine lobster dressed in yellow curry powder, egg and onion** 36
*goong mung gorn phong garee*

**omaha grain fed angus strip loin served with spicy northeastern tamarind sauce** 31
*sua rang hai*

**grilled portobello mushroom topped with red curry and apricot (v)** 20
*choo chee hed portobello*

**green curry with silk tofu, pea and mushroom (v)** 21
*gaeng kiew wan tow hoo hed*

Accompaniment

**wok fried seasonal vegetables (v)** 8
*pad pak ruam mit*

**shrimp paste fried rice served with marinated sweet pork** 12
*khao klook kapri*

**stir fried rice noodle in tamarind sauce (v)** 10
*pad thai*

**crab meat fried rice** 14
*khao pad bu*

**brown jasmine rice** 4
*khao mun bu*

**steamed jasmine rice** 4
*khao suey*

**traditional sticky rice** 5
*khao niew*

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v = vegetarian dish

All food is prepared in an open kitchen with nuts and gluten at presence. Please kindly inform a manager if you have any form of allergies consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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