

taste of siam

a 4-course taste menu of authentic thai dishes
with recommended wine selections
58.00 per person (exclusive of wine)

course 1

por pia sod goong mung korn

lobster tail, carrot, mint, cucumber, iceberg and glass noodles, wrapped with rice paper and served with home-made spicy sauce

srangwah hoy shell

poached king scallops in spicy lime and chilli, with lemongrass and mint

yum makuer yaw nuer poo

grilled thai aubergine and crabmeat salad in a special homemade dressing

sauvignon blanc, sain clair, marlborough, new zealand

£5.60 (125ml)

course 2

satay gai

grilled marinated corn-fed chicken satay, served with peanut sauce and a special vinaigrette dip

tom ka goong

thai coconut milk soup with king prawn, shimeji mushroom and galangal

riesling, doff au moulin, alsace, france

£7.00 (125ml)

course 3

nuer yang kiew wan kai krem

grilled marinated sirloin beef or chicken on a bed of spinach and aubergine, coated with green curry sauce and topped with thai traditional salty egg, asparagus and sweet basil leaves, served with steamed thai jasmine rice

malbec, cuvee terroir, bodega raffy, argentina

£7.00 (125 ml)

course 4

mamuang nam dok mai cake ta krai

fresh thai mango served with chocolate brownie and mango sorbet

le sauternes de nma fille, france

£8.50 (75ml)

suggested wine per course: £26.00 (4 wines)

prices include vat. a 12.5% discretionary service charge will be added to the total bill.
due to the style of the cuisine, mango tree cannot be held responsible for customer allergies.
please advise us of any dietary requirements upon ordering.