

Mangosteen Chef's recommendation:

“Thais share their food and love to eat together with as many people as possible because it allows for great variety. “Mangosteen Zap “Classic” or “Southern, Seafood, Spicy” allow you to share the same experience, having many different flavors available for 2 person. Enjoy the Journey through Thailand with a fine selection of authentic Thai Cuisine with a choice of great matching wines.”

Mangosteen “Zap” Classic

2,200 net for 2 persons



Top

Traditional Thai Beef Skewer

Grilled marinated beef with coriander seed & garlic, topped with crispy lemongrass

Satay Goong

Grilled prawn Thai style skew, served with a spicy peanut dip

Tod Man Pla

Deep fried fish cake with curry paste

Larb Ped

Spicy grilled ground duck salad

Middle

Khao Phad Suppa Rod

Fruity Thai fried Jasmin rice served in fresh pineapple

Khai Look Khei

Deep fried boiled eggs & dressing with tamarind sauce

Pla Rad Prig

Deep fried seabass fillets & dressing with sweet and spicy garlic sauce

Phad Krapow Gai

Stir fried ground chicken with chilies, garlic, onions and Thai basil

Bottom

Geang Khew Waan Nhua

Green curry with beef, eggplants, kaffir lime leaves and Thai basil

Tom Kha Gai

Coconut milk soup with chicken & galangal

Hor Mok Poo

Thai steamed curried blue crab meat baked in their shell
Side condiments, mixed crispy vegetables



Mangosteen “Zap”

Southern, Seafood, Spicy

2,200 net for 2 persons



Top

Goong Sarong

Deep fried wrapped shrimps with noodles served with chili sauce

Phla Goong

Spicy shrimps salad with sliced lemongrass, red onions, chilies and mint leaves

Peek Gai Yang

Grilled marinated chicken wings with Thai herbs, garlic & turmeric

Middle

Grilled Tiger Prawns

Grilled Seabass

Grilled Squids

Served with Thai chili sauces and Thai black pepper sauce

Bottom

Geang Khew Waan Nhua

Green curry with beef, eggplants, kaffir lime leaves and Thai basil

Geang Phed Ped Yang

Red curry with roasted duck breast, sliced pineapple, cherry tomatoes, grapes, chilies, and Thai basil

Klua Kling Moo

Spicy minced pork stirred fried with chili paste, young peppers, sliced chilies, lemongrass and turmeric

Shu Shi Pla Kra Pong

Deep fried seabass topped with thick red curry sauce, cooked with coconut milk, chili and kaffir live leaves

Gaeng Gari Gai

Yellow curry with chicken and potatoes in coconut milk

Side dishes: Stir fried noodles with garlic & deep fried crispy vegetable



Starters

Peek Gai Yang 280.- THB

Grilled marinated chicken wings with coriander seed & garlic, topped with crispy lemongrass



Tod Man Pla 300.- THB

Deep fried fish cake with curry paste

Traditional Thai Beef Skewer 350.- THB

Grilled marinated beef with coriander seeds & garlic, topped with crispy lemongrass



Goong Sarong 350.- THB

Deep fried wrapped shrimps with noodles served with chili sauce



Satay Goong 350.- THB

Grilled marinated prawn Thai style skew, served with a spicy peanut dip



Thai Appetizers Set A 380.- THB

Thai Appetizers Set B 380.- THB

Satay Moo: Grilled pork Thai style skew, served with spicy peanut dip

Pla Manao: Deep fried fish, served on a bed of deep fried kales with lemon sauce

Gai Hor Bai Tuey: Marinated chicken wrapped with Pandanus leaves, served with tamarind sauce

Yam Seafood: Sour & spicy seafood salad

Popia Thod Kai: Vegetable spring rolls

Phla Nua: Grilled beef Thai style salad

Main Dishes

Soups



Tom Kha Gai 350.- THB

Coconut soup with chicken and galangal



 **Tom Yum Goong Mae Nam 450.- THB**

Thailand's well known sour and spicy clear soup with river prawns, flavored with lemongrass and galangal

Seafood & Fish

Phad Med Mamuang 430.- THB

Prawns or chicken sautéed with mixed vegetables and cashew nuts



 **Phla Goong 430.- THB**

Spicy shrimps salad with sliced lemongrass, red onions, chilies and mint leave

 **Hor Mok Poo 510.- THB**

Thai steamed curried blue crab meat baked in their shell



 **Pla Nung Bai Tey 580.- THB**

Fresh from the Andaman Sea, whole white snapper fish, prepared with Thai condiments and steamed with Pandanus leaves

 **Pla Rad Prig 580.- THB**

Deep fried seabass fillets & dressing with sweet and spicy garlic sauce



 **Yam Pla Samlee Foo 750.- THB**

Snowfish filets shredded and deep fried, topped with spicy sour green mango salad and cashew Nuts

Main Dishes

Grilled Tiger Prawns 895.- THB

Grilled Tiger Prawns served with Thai chili sauce



Shu Shi Pla Kra Pong 895.- THB

Dry Yellow Curry with Seabass Fillets

Meats

Klua Kling 300.- THB

Spicy minced pork or chicken stirred fried with chili paste, young peppers, sliced chilies, lemongrass and turmeric



Goong Song Kriang 895.- THB

Deep fried giant Tiger Prawns, topped with tamarind and chili flavored sour sauce

Phad Krapow 320.- THB

Stir fried ground pork or chicken with chilies, onion and Thai basil

Kai Ob Kriang Kaeng 450.- THB

Chicken Leg Marinated with Thai Herbs and Roasted, served with Red Curry



Geang Gari Gai 350.- THB

Yellow curry with chicken and potatoes in coconut milk

Geang Pha Nang 450.- THB

Thai red curry with beef, pork or chicken in coconut milk



Geang Khew Waan Nhua 450.- THB

Green curry with beef, eggplants, kaffir lime leaves and Thai basil

Geang Phed Ped Yang 460.- THB

Red curry with roasted duck, sliced pineapple, cherry tomatoes, grapes, chilies, and Thai basil

Main Dishes



Moo Phad Takrai 450.- THB

Pork sautéed with garlic, lemongrass, peppers, spring onions, chilies and Thai herbs



Nua Yang Prik Krathiam 460.- THB

Slices of premium grade beef, grilled and served with a chili and garlic



Ped Phad Tao Jiaow 460.- THB

Roasted and sliced duck breast with black soy beans and a bed of tricolor capsicum, served with shredded and deep fried kale leaves



Noodles

Phad Thai 280.- THB

Thailand's National noodle dish, Phad Thai is prepared with flat rice noodles, fried with egg and shrimps in a tamarind sauce and served with grounded peanuts and bean sprouts

Phad Si Ew 280.- THB

Large rice noodles, fried with your choice of meat or seafood, vegetables and soy sauce



Vegetables, Rice and Eggs

Khai Look Khae 200.- THB

Deep fried Boiled Eggs & Dressing with Tamarind Sauce



Khao Phad 280.- THB

Thai Jasmin rice, stir fried with your choice of meat or seafood and thinly chopped vegetables and egg



Khao Phad Suppa Rod 350.- THB

Fruity Thai fried Jasmin rice served in fresh pineapple



Phad Pak Ruam 350.- THB

Stir fried mixed fresh vegetables