



Green Mango
RESTAURANT

AT GREEN MANGO, OUR CHEFS DRAW INSPIRATION FROM AUTHENTIC FLAVOURS AND UNIQUE HARMONIOUS BLENDS THAT CAN ONLY BE FOUND IN THAILAND.

FROM OUR OWN ORGANIC GARDEN TO LOCAL FISHERMAN, JUST OFFSHORE, OUR LOCAL SEASONAL PRODUCE IS THE FOUNDATION FOR YOUR CULINARY JOURNEY.

FROM REGIONAL THAI SPECIALITIES TO INTERNATIONAL FAVOURITES, GREEN MANGO BRINGS SUSTAINABLE AND IMAGINATIVE MENUS TO CREATE A DINING EXPERIENCE TO LAST A LIFETIME.

TARN R-HARN HAI AROI
BON APPETIT





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DINNER MENU

SOUTHERN THAI CUISINE

- 1.GAENG PHOO BAI CHA PHLOO _S** 490
Blue swimmer crab, yellow coconut curry, betel leaves, "Sen Mee" rice noodles
- 2.GOONG PAD NAM MA KHAM _{G S}** 580
Crispy Andaman white prawn, garlic, tamarind sauce, scallion, spring onion, crispy shallot
- 3.PLA INSEA TORD NAMPLA _{GNS}** 450
Fried king fish with spicy green mango salad, peanut
- 4.MOO HONG _{G P}** 450
Slow cooked organic farm pork belly, dark soya sauce, coriander root, star anise
- 5.YUM PAK GROOD** 350
Young fern stems, steamed king prawns, quail egg, crispy shallot
- 6.YUM MA PHRAO KHUA** 250
Roasted shredded coconut, pineapple, coriander, crispy shrimp, "Ginger and Tamarind" dressing
- 7.PHAD PAK MIANG GOONG SIAP _{G S}** 290
Wok sautéed 'Miang' leaves, scrambled organic free-range egg, crispy shrimp
- 8.TOM KATI PAK MIANG _S** 330
Authentic organic jungle leaves in coconut milk soup, sea prawns, shallot, and shrimp paste

CHEF RECOMMENDED

- 9.APPETIZER PLATTER (2 SHARE) _{GNS}** 490
Yum Mamuang, Tod man Hua Plee, Satay Ruam
Spicy green mango salad, Banana blossom curry fritters, Char grilled skewered beef, chicken & pork and peanut sauce
- 10.THOD MAN TALAY _S** 350
Seafood curry fritters, crispy edible polyscias leaf, Phangna pickles, sweet chilli dip
- 11.THOD MAN HUA PLEE _G** 300
Banana blossom curry fritters, minced chicken, sweet chilli dip
- 12.SATAY RUAM _{G P}** 350
Char grilled skewered beef, chicken & pork and peanut sauce
- 13.YUM MA MUANG PHOO NIM _{G S}** 390
"Green Mango salad", crispy soft shell crab, shallot, 'Phangna' cashew, chilli, citrus dressing, coriander
- 14.YUM SAM KROB TA LAY _{G S}** 350
Seafood catch of the day, shallot salad, cashew, crispy 'Bangsak' fish, green mango, tomato, celery, spring onion
- 15.YUM SOM-O _{G S}** 330
Pomelo salad, steamed king prawns, minced chicken, roasted coconut, 'Nam Prik Phao' dressing



10

CHEF SIGNATURE

- 16.GAENG MASSAMAN NUEA WAGY** 420
Slow cooked wagyu beef cheek, aromatic curry, peanut, potato and shallot
- 17.GAENG KEOW WAN GAI** 390
Organic chicken, green curry, coconut milk, crispy eggplant, peas eggplant, thai basil
- 18.GAENG PHA NANG MOO** 370
Kurobuta pork loin, panang curry, peas eggplant, kaffir lime leaves coconut milk
- 19.GAENG PRIK KRADOOK MOO** 370
Southern style pork ribs semi dried curry, galangal and cumin leaf
- 20.KHAO PHAD SAP PA ROD _G** 340
Baked jasmine rice, 'PHANGNA' pineapple, raisins, yellow curry powder, chicken, dried shredded chicken
- 21.KHAO PHAD TOM YUM GOONG _{G S}** 340
Authentic spicy fried rice with prawns and herbs
- 22.PHAD THAI GOONG KAI GROB _S** 290
Wok fried rice noodle, king prawn, chive, bean sprout, tamarind sauce and crunchy Thai omelette



16

SOUP

- 23.TOM YUM GOONG _S** 350
Hot and sour sea prawn soup, mushroom, shallot, tomato, herbs and chili paste
- 24.TOM KHA GAI** 320
Authentic chicken coconut milk soup, fresh turmeric, mushroom, shallot, tomato and herbs

SIDE DISH

- 25.PHAD PAK BOONG _G** 190
Wok fried morning glory, soya, sweet chilli, oyster sauce
- 26.PHAD PAK RUAM _G** 210
Wok fried market vegetable, garlic, light soya sauce, oyster sauce
- 27.PHAD BOK CHOY _G** 210
Wok fried BOK CHOY, garlic, light soya sauce, oyster sauce
- 28.KHAO SUAI** 50
Jasmine steamed rice

N CONTAIN NUTS **G** CONTAIN GLUTEN **D** CONTAIN DAIRY
S SEAFOOD **P** PORK

ALL PRICES ARE QUOTED IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% VAT



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WESTERN EXPERIENCE

SALAD

- 29. CHERRY TOMATO CAPRESSE _D** 390
Bocconcini cheese, cherry tomato, balsamic glaze, EVO
- 30. AVOCADO CRAB MEAT SALAD _S** 390
Avocado crab meat salad, balsamic caviar, micro salad, beetroot coulis, guacamole
- 31. SMOKED SALMON SALAD _S** 420
Smoked salmon, green leaf, avocado, cherry tomato, shallot with lemon dill aioli Andaman prawn, squid, mussel, fresh chili, garlic, homemade concasse, Italian basil
- 32. FRESH SALMON SALAD _S** 420
Thai style fresh salmon salad, chili, garlic, green leaf, and mixed herbs
- 33. SEARED TUNA NICOISE SALAD _S** 450
Seared tuna, green leaf, french bean, baby potato, black olive, cherry tomato, red onion, french dressing, quail egg

SOUP

- 34. CREAM OF MUSHROOM SOUP _D** 290
Wild mushroom, white truffle oil, cream and garlic bread
- 35. ROASTED PUMPKIN SOUP _D** 290
Roasted pumpkin seed, cream and homemade garlic bread

PASTA

- 36. SPAGHETTI ALLA CARBONARA _{GDP}** 390
Durum spaghetti, sautéed guanciale, pecorino and parmigiano cheese with an organic creamy egg sauce
- 37. SPAGHETTI PEPPERONI SHRIMP ALGLIO E OLIO _{GDS P}** 420
Durum spaghetti, sautéed pepperoni, shrimp, garlic and EVO
- 38. FETTUCCINE BOLOGNESE _G** 390
Wagyu bolognese sauce, Italian basil
- 39. LINGUINE AI FRUTTI DI MARE _{GS}** 420
Shrimp, squid, mussel, tomato concasse and basil
- 40. FUSILLI AL PESTO _{GN}** 390
Fusilli pasta with basil pesto, roasted almond, parmigiano cheese



37

FROM THE GRILL

- 41. HERBS ROASTED HALF CHICKEN _G** 460
Confit garlic chicken jus, steak fries, piri piri sauce
- 42. AUSTRALIAN BEEF SHORT RIBS** 690
Thyme infused red wine jus, potato puree, roasted baby onions
- 43. KUROBUTA PORK CHOP _{GDP}** 520
Apple radish salad, golden fried mini potatoes, chili plum sauce and honey
- 44. SALMON STEAK _{DS}** 520
Pan grilled salmon with garlic butter spinach, mini roasted potatoes and lemon dill cream sauce
- 45. BAKED ANDAMAN SEABASS FILLET _S** 480
Noodle salad, spicy lime sauce and Asian slaw

SIDE DISH

- 46. GOLDEN FRENCH FRÍES _G** 190
- 47. GOLDEN STEAK FRÍES _G** 190
- 48. GARLIC BREAD _G** 190
- 49. GRILLED VEGETABLE** 190



43



44



42

PIZZA

- 50. MARGHERITA _{GD}** 380
Fresh buffalo mozzarella, tomato sauce, fresh Basil
- 51. PROSCIUTTO DI PARMA _{GDP}** 480
Parma ham, rocket leaf, shaved parmesan, tomato sauce, mozzarella cheese
- 52. SMOKED SALMON _{GDS}** 450
Smoked salmon, cream cheese sauce, mozzarella cheese, red onion, caper and fresh dill
- 53. FOUR SEASONS PIZZA _{GD}** 420
Ham, Artichoke, olive, mushroom, tomato sauce, mozzarella cheese

DESSERTS

- 54. MANGO STICKY RICE _G** 240
- 55. COCONUT PARADISE CAKE _G** 240
- 56. RASPBERRY CHOCOLATE ROMANCE CAKE _G** 240
- 57. ROYAL CHOCOLATE CRUNCHY CAKE _G** 240
- 58. SEASONAL THAI FRUIT SELECTION** 250