



Green Mango

RESTAURANT

IN ROOM DINING





Welcome to Green Mango Restaurant
where every sip tells a story.

Our cocktails and mocktails are inspired by the tropical essence of Khao Lak, combining Thai botanicals, local fruits, and cultural spirit into every glass. Perfectly crafted to complement both Thai and Western dishes, each drink offers a refreshing pause and a memorable moment.

Take a sip. Begin your flavor journey.





CLASSIC COCKTAILS

The timeless spirits of the world reimaged by the Andaman Sea.

Some classics never fade they evolve. At Green Mango, we present iconic cocktails from around the world with a coastal twist inspired by the serene beauty of Phang Nga.

Crafted with premium spirits and balanced to perfection, these drinks are made to be sipped slowly, beneath the palms and golden skies of Khao Lak. Let the classics take you somewhere knew.

SPIRIT-FORWARD & STIRRED



1. Negroni Gin, sweet vermouth, Campari	295.-
2. Manhattan whiskey, sweet vermouth, Angostura bitters	295.-

SHAKEN & CITRUSY

3. Whiskey Sour Bourbon, fresh lemon juice, simple syrup	295.-
4. Daiquiri White rum, fresh lime juice, simple syrup	295.-
5. Margarita Tequila, Triple Sec, fresh lime juice, salt rim	295.-
6. Cosmopolitan Vodka, Triple Sec, cranberry juice, fresh lime juice, simple syrup	295.-



REFRESHING & LONG



7. Mojito White rum, fresh lime juice, fresh mint leaves, brown sugar, simple syrup, soda water	295.-
8. Gin Fizz Gin, Triple sec, fresh lime juice, simple syrup, soda water	295.-
9. Caipirinha Cachaça, fresh lime wedges, simple syrup	295.-

TROPICAL & TIKI

10. Mai Tai 295.-

Dark rum, light rum, orange liqueur, orange juice, pineapple juice, fresh lime juice, simple syrup, grenadine

11. Piña Colada 295.-

White rum, fresh lime juice, simple syrup

12. Singapore Sling 295.-

Gin, cherry liqueur, Benedictine, fresh lime juice, simple syrup, pineapple juice, dash of grenadine



SPARKLING REFRESHMENTS



13. Aperol Spritz

Aperol, sparkling wine, and soda water

365.-

CLASSIC COFFEE

14. Espresso Martini 295.-

Vodka, fresh espresso, coffee liqueur, shaken and served chilled a perfect balance of rich coffee and crisp spirits

15. Irish Coffee 295.-

Hot coffee, Irish whiskey, brown sugar, topped with fresh cream a warm and comforting classic



MOCKTAIL

22. Virgin watermelon Mojito 190.-

Lime Wedges, Watermelon, Lime juice,
Watermelon syrup, Fresh Mint Leaves, Soda Water

23. Virgin Strawberry Mojito 190.-

Lime Wedges, Strawberry puree, Lime juice,
Fresh Mint Leaves, Soda Water

24. Virgin Mojito 190.-

Fresh Mint Leaves, Lime Wedges, Lime Juice,
Simple Syrup, Brown sugar, Soda Water

25. Cool passion 190.-

Fresh passion fruit, Passion fruit puree,
Orange juice, Pineapple juice, Lime juice, Sprite

26. Mango mule 190.-

Fresh mango, Mango puree, Mango juice,
Lime juice, Ginger ale

27. Cranberry Cooler 190.-

Fresh pineapple, Pineapple Puree,
Cranberry Juice, Lime Juice

28. Lychee Mint 190.-

Canned lychee, Lychee puree, Lime juice,
Fresh Mint Leaves, Soda Water



FRESH FRUIT BLENDS



29. Mango Blend	165.-
Fresh Mango, Mango Puree, Mango Juice, Ice	
30. Pineapple Blend	165.-
Fresh Pineapple, Pineapple Puree, Pineapple Juice, Ice	
31. Watermelon Blend	165.-
Fresh Watermelon, Watermelon Syrup, Ice	
32. Banana Blend	165.-
Fresh Banana, Banana Syrup, Ice	
33. Lime Blend	165.-
Fresh Lime Juice, Lime Syrup, Ice	
34. Coconut Blend	165.-
Fresh Coconut Water, Coconut Syrup, Ice	

MILKSHAKES

35. Oreo Milkshake	165.-
Vanilla ice cream, crushed Oreo cookies, fresh milk, vanilla syrup, whipped cream	
36. Coconut Milkshake	165.-
Coconut ice cream, fresh milk, coconut syrup, whipped cream	
37. Mango Milkshake	165.-
Coconut ice cream, mango puree, fresh milk, whipped cream	
38. Strawberry Milkshake	165.-
Coconut ice cream, strawberry puree, fresh milk, whipped cream	
39. Banana Milkshake	165.-
Coconut ice cream, fresh milk, banana syrup, whipped cream	
40. Vanilla Milkshake	165.-
Coconut ice cream, fresh milk, vanilla syrup, whipped cream	





COFFEE COLLECTION

HOT

41. Espresso 75.-

a classic coffee shot

42. Double Espresso 85.-

a classic double coffee shot

43. Americano 85.-

a classic coffee beverage made by diluting a shot of espresso with hot water

44. Latte 85.-

Espresso with steamed milk and a thin layer of microfoam

45. Cappuccino 85.-

Espresso topped with frothy milk

COLD

46. Iced Americano 120.-

Double espresso poured over ice and cold water clean, bold, and refreshing

47. Iced Latte 120.-

Espresso with a blend of sweetened condensed milk, evaporated milk, and fresh milk over ice smooth, creamy, and lightly sweet.

48. Iced Cappuccino 120.-

Double espresso topped with frothy milk and poured over ice, enhanced with a silky blend of condensed and evaporated milk.

49. Iced Mocha 120.-

Espresso, chocolate, and a milk blend served chilled indulgent, chocolatey, and luxuriously creamy.

Selected of your choice:

Soy Milk | Oat Milk | Almond Milk | Low-Fat Milk



SIGNATURE ICED COFFEE

Specially crafted iced coffees inspired by local flavors and unique recipes

50. Coconut Crampton 150.-

Double espresso combined with fresh pineapple juice, creamy coconut milk, and a touch of wild honey syrup. Served over ice for a smooth, tropical coffee experience.

51. Golden Pineapple 150.-

Double espresso combined with fresh coconut water and natural coconut syrup, served elegantly in a natural coconut shell a refreshing tropical indulgence.



SIGNATURE ICED TEA

Curated selection of refreshing iced tea blends crafted with botanical infusions, floral syrups, and delicate sparkling finishes. Inspired by Thai flavors and tropical elegance.

52. Mali Mist 150.-

Fragrant iced tea infused with lemongrass and pandan, delicately sweetened with jasmine blossom syrup herbal refreshment

53. Yuzu Noir 150.-

Premium black iced tea blended with yuzu citrus syrup and a touch of fresh lime, poured over ice and topped with soda bright, zesty, and elegantly refreshing.

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TEA SELECTION

54. Hot Tea Selection	85.-
Teas, refreshing and invigorating/energetic	
English Breakfast Tea, Earl Grey Tea, Jasmin Green Tea, Mint Green Tea, Lemongrass & Pandan, Chamomile Tea	
55. Iced Tea Selection	120.-
Refreshing and invigorating chilled teas	
56. Classic Thai Iced Tea	120.-
Traditional Thai tea brewed strong, sweetened, and served with condensed milk over ice	
57. Lemon Iced Tea	120.-
Black tea with fresh lemon juice and simple syrup, lightly sweetened and served over ice, bright and refreshing	
58. Matcha Latte (Iced)	120.-
Chilled matcha mixed with creamy milk for a smooth and soothing taste	
59. Peach Iced Tea	120.-
Natural peach flavored iced tea with peach puree, served chilled sweet and fruity	

SOFT DRINK & WATER

60. Coca Cola	100.-
61. Coke light	100.-
62. Fanta orange	100.-
63. Sprite	100.-
64. Ginger ale	100.-

JUICE

65. Orange	100.-
66. Pineapple	100.-
67. Apple	100.-
68. Lime	100.-
69. Fresh Coconut	150.-



BEER

70. Singha	150.-
71. Chang	150.-
72. Heineken	150.-
73. San Miguel light	150.-
74. Tiger	150.-
75. Khao Lak Ale	395.-
76. Paulaner weissbier (500ML)	450.-
77. Paulaner weissbie Dunkel (500ML)	450.-

APERITIFS

78. Pernord	250.-
79. Ricard	250.-
80. Campari	250.-
81. Fernet Branca	350.-
82. Martini (Bianco, Dry, Rosso)	250.-

PORT & SHERRY

83. Tio Pepe	250.-
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LOCAL RUM

84. SangSom	190.-
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85. Mekhong	190.-
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RUM

86. Bacardi	250.-
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87. Havana Club 3 Years	265.-
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88. Captain Morgan	250.-
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89. Chalong Bay	350.-
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90. Phraya Elements	350.-
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VODKA

91. Smirnoff	250.-
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92. Absolut (Original, Citron, Mandarin, Raspberry, Vanilla)	250.-
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93. Finlandia	250.-
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94. Stolichnaya	250.-
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95. Belvedere	450.-
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96. Grey Goose	550.-
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TEQUILA

97. Sierra Silver	250.-
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98. Jose Cuervo Especial Gold	250.-
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99. Gordon's	250.-
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100. Gordon's Pink	250.-
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101. Bombay Sapphire	280.-
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102. Tanqueray	280.-
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103. Hendrick's Gin	550.-
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IRISH & CANADIAN

104. Jameson	250.-
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105. Canadian Club	250.-
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SCOTCH WHISKY

106. Ballantine's Finest	250.-
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107. Johnnie Walker Red Label	250.-
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108. Chivas Regal	350.-
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109. Johnnie Walker Black Label	350.-
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110. Glenfiddich 12 Years	550.-
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BOURBON

111. Jim Beam	250.-
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112. Jack Daniel	320.-
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113. Maker's Mark	450.-
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COGNAC

114. ST Henri V.S.O.P.	250.-
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115. Martell V.S.O.P.	650.-
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116. Hennessy V.S.O.P.	650.-
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117. Remy Martin V.S.O.P.	550.-
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118. Remy Martin X.O.	2,090.-
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IN-ROOM BREAKFAST



1. CONTINENTAL ELEGANCE 500.-

- Artisanal Daily bakery basket accompanied by butter, seasonal fruit preserves, and local honeycomb
- Daily selection of fine cheeses and premium cold cuts
- Exotic tropical fruit platter, freshly cut and beautifully presented
- Freshly pressed juice of your choice: orange, pineapple, or watermelon
- Freshly brewed coffee, premium teas, or indulgent hot chocolate

2. AMERICAN CLASSIC DELUXE 500.-

- Farm-fresh eggs prepared any style, served with grilled asparagus, roasted cherry tomatoes, and golden hash brown potato
- Choice of smoked bacon, chicken sausage, or pork sausage
- Fluffy waffle or pancake with honeycomb and maple syrup
- Freshly pressed juice of your choice: orange, pineapple, watermelon
- Freshly brewed coffee, premium teas, or indulgent hot chocolate

3. SOUTHERN EXPERIENCE 500.-

- Kha Nom Jeen Nam-ya: fragrant Southern rice Noodles with 'Phangna' fish curry, fresh vegetables and local pickles
- Special Daily from the wok serve with steamed jasmine rice
- Steamed Daily Dim Sum (Bun, Dumpling)
- Exotic Tropical fresh fruit platter
- Freshly pressed juice of your choice: orange, pineapple, watermelon
- Freshly brewed coffee, premium tea, or hot chocolate

4. WELLNESS & BALANCE 500.-

SUPERFOOD ENERGY

- Natural yogurt with homemade granola, chia seeds, and wild honey
- Exotic tropical fruit platter
- Superfood egg white scramble with spinach, kale, and quinoa, topped with avocado and roasted cherry tomatoes
- Freshly pressed juice of your choice: orange, pineapple, watermelon
- Freshly brewed coffee, premium teas, or hot chocolate

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THAI APPETIZER & SALADS

1. Thai Fresh Spring Rolls 350.-

with Andaman Prawns

Hand-rolled rice paper filled with poached prawns, vermicelli, herbs, and garden vegetables. Served with our house-made spicy peanut sauce.

2. Deep-Fried Vegetable Spring Rolls 200.-

Six Crispy golden rolls stuffed with a colorful medley of fresh vegetables, glass noodles, and aromatic herbs. Served with a tangy house-made sweet chili dipping sauce.

3. BANGSAK Banana Blossom fritters 230.-

A local Southern Thai snack that hits the spot! Crunchy fritters made with banana blossom and tofu, seasoned with herbs and spices, then fried until golden. Comes with sweet chili dip on the side.

4. Rice Cracker with cashew nut dips 230.-

Crispy rice crackers served with Bangsak cashew nut puree dips. Lightly vegan chili jam.



1.



3.

5. Classic Chicken Satay 220.-

Four skewers of tender chicken marinated in fragrant spices, grilled to smoky perfection over open flames. Paired with a rich, creamy peanut sauce and a refreshing cucumber relish.

6. Classic Green Papaya Salad 200.-

A zesty Isaan-style favorite! Fresh green papaya, lime juice, garlic, fish sauce, dried shrimp, chili, and roasted peanuts.

7. Green Mango Salad 250.-

A vibrant dish that captures the spirit of Phang Nga cuisine tangy green mango, roasted coconut, toasted cashews, Thai shallots, and a zesty chili-lime dressing.

8. Thai-Style Sirloin Salad 350.-

Tender sirloin grilled and thinly sliced, then tossed with herbs, shallots, cucumbers, and our house Thai chili-lime dressing.

 Chef Recommended



Vegetarian options are available



Vegan



Gluten Free



Daily



Fish



Eggs



Peanuts



Tree Nuts



Shellfish

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THAI SOUPS



11.

9. Tom Yum Goong



350.-

11. Clear Seaweed & Tofu Soup



250.-

A bold and aromatic shrimp soup with emongrass, kaffir lime leaves, galangal, and roasted chili paste.

A light and comforting broth with seaweed, soft tofu, cabbage and white pepper ideal for a gentle, nourishing meal.

10. Tom Kha Gai



300.-

A creamy coconut soup with tender chicken, mushrooms, galangal, lemongrass, and kaffir lime. Balances richness with bright herbal notes.

THAI COMFORT BOWLS

12. Hot Basil Stir-Fry



Selected from your choice of:

Minced pork | Chicken 290.-
Crispy pork | Seafood 310.-

Wok-fried with garlic and chili in a fiery holy basil sauce, served over jasmine rice with a fried egg. A Thai street food staple.

13. Fried Rice



Selected your choice of

Pork | Chicken 290.-
Seafood 310.-

Stir-fried with garlic, vegetables, and soy. Served with a golden fried egg for that extra comfort.

14. Wok-Fried Chicken Cashew Rice Bowl



290.-

Tender chicken stir-fried with bell peppers, onions, spring onions, and cashew nuts. Served with steamed jasmine rice and a sunny-side egg.

15. Takola Seafood Noodles



350.-

Straight from Takuapa kitchen! Yellow noodles stir-fried with fresh shrimp, squid, and fragrant Thai herbs.

16. Phad Thai River Prawns



350.-

Selected from your choice of:
Chicken

290.-

Thailand's all-time favorite! Stir-fried rice noodle tossed in a sweet-tangy tamarind sauce with tofu, pickled radish, bean sprouts, and crunchy peanuts. Topped with big, juicy river prawns.

17. Phad Se-ew



Selected from your choice of:
Chicken
Pork
Tofu and market vegetable

290.-

290.-

290.-

Wok fried flat noodle with egg, baby kale, carrot, and baby corn with soya sauce.



Vegetarian options are available



Vegan



Gluten Free



Daily



Fish Eggs Peanuts Tree Nuts

Shellfish

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SOUTHERN SIGNATURE



18.

18. Braised Organic Pork Belly

Melt-in-your-mouth pork belly slow-cooked with quail egg, dark soy, and aromatic spices.

350.-

19. Phangna Stir-Fried Miang Leaves with Egg

Wok-sautéed "Miang" leaves with fluffy scrambled organic eggs, seasoned to perfection. A flavorful and nutritious Southern Thai vegetable dish.

300.-

20. Panang Curry

Selected your choice of:

Chicken	290.-
Beef	350.-
Tofu	290.-

Rich and creamy Thai Panang curry infused with coconut cream, red chili, and fragrant kaffir lime leaves. Serve with Steamed Jasmine Rice.

21. Thai Green Curry Chicken

Selected your choice of:

Chicken	290.-
Beef	350.-
Tofu and market vegetable	290.-

A creamy and spicy Thai classic. Tender chicken cooked in a rich green curry sauce made from fresh herbs, coconut milk, and just the right kick of chili. Serve with Steamed Jasmine Rice.



Chef Recommended



Vegetarian options are available



Vegan



Gluten Free



Daily



Fish



Eggs



Peanuts



Tree Nuts



Shellfish

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WESTERN SALAD



24.

22. Grilled Chicken Cobb Salad

320.-

A hearty salad featuring grilled marinated chicken breast, crisp romaine, cherry tomatoes, avocado, hard-boiled egg, sweet corn, and crispy chickpeas. Finished with a light vinaigrette or creamy ranch dressing.

23. Grilled Salmon Sesame Salad

350.-

Perfectly grilled salmon served over mixed greens, avocado, cucumber, capsicum, and cherry tomatoes. Finished with sesame dressing.

24. Classic Caesar Salad

200.-

Selected your choice of:

Grilled Chicken 290.-
Grilled Halloumi 350.-

Crisp romaine lettuce with shaved parmesan, garlic croutons, and classic caesar dressing.

25. Mixed Greens & Citrus Salad

200.-

Organic mixed greens, orange segments, sliced radish, and toasted almonds, lightly dressed with citrus vinaigrette.

WESTERN COMFORTS

26. Wagyu Gourmet Burger

450.-

Sink your teeth into a juicy Wagyu beef patty, grilled to perfection and layered with melted cheddar, crispy bacon, fresh lettuce, tomato, and caramelized onions all in a sesame bun. Served with crispy fries and our house burger sauce.

28. Vegan Club Sandwich

300.-

A towering triple-decker stacked with grilled vegetables, creamy avocado, crisp lettuce, and juicy tomato layered between toasted whole-grain bread. Finished with dairy-free aioli for a wholesome, plant-based twist on the classic club.

27. Chef Club Sandwich

350.-

A timeless classic featuring tender grilled chicken, crispy bacon, and a perfectly fried egg, layered with fresh lettuce, ripe tomato, and creamy mayonnaise, all nestled between toasted artisan bread.

Chef Recommended

Vegetarian options are available

Vegan

Gluten Free

Daily

Fish

Eggs

Peanuts

Tree Nuts

Shellfish

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PANINI & QUESADILLAS



30, 32, 34

29. Ham & Cheese Classic Panini

Smoked ham and gooey cheddar cheese.

30. Caprese Basil Panini

Tomato, mozzarella, and Thai basil pesto.

31. Chicken Cheese Quesadillas

Grilled chicken, mozzarella cheese, and fresh coriander folded in a golden flour tortilla. Served with ranch dressing and French fries.

300.-

32. Ham & Cheese Quesadillas

A classic combo of ham and melty mozzarella in a toasted flour tortilla. Served with French fries.

280.-

33. Classic Caesar Wrap

Crisp romaine lettuce, crispy bacon, shaved parmesan, and creamy Caesar dressing, all wrapped in a soft flour tortilla. Served with French fries.

290.-

34. Chicken Satay Wrap

Grilled marinated chicken satay wrapped in a soft tortilla with crisp lettuce, cucumber, and pickled carrot, drizzled with our rich peanut sauce.

280.-

320.-

 Chef Recommended

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 Vegan

 Gluten Free

 Daily

 Fish

 Eggs

 Peanuts

 Tree Nuts

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PASTAS & PIZZAS

35. Wagyu Bolognese

Penne pasta dressed in a deeply flavorful ragù of slow-braised Wagyu beef, simmered with tomatoes, herbs, and red wine, finished with grated parmesan.

390.-

36. Pesto Fusilli

Selected from your choice of: Grilled Chicken

Aromatic Thai basil pesto with roasted almonds coats perfectly al dente fusilli. Finished with parmesan, this is comfort food at its greenest.

350.-

37. Creamy Mac & Cheese

Classic macaroni in an indulgent cheddar cream sauce, topped with golden garlic breadcrumbs for crunch. Rich, earthy, and deeply satisfying.

390.-

38. Arrabbiata Spaghetti

This bold Italian classic features spaghetti in a spicy tomato sauce with anchovies, black olives, capers, and a hint of Thai chili for added depth.

350.-



39. Margherita Pizza

Fresh mozzarella, rich tomato sauce, fried basil leaves, and a drizzle of garlic oil on a crisp crust. A timeless favorite

350.-

40. Diavola Pizza

Fiery and bold with spicy salami, mozzarella, red onion, chili flakes, and olives our take on Italy's spicy classic.

390.-

41. Garden Vegetable Pizza

Roasted zucchini, bell peppers, cherry tomatoes, and caramelized onion over mozzarella and tomato sauce. Finished with truffle oil and parmesan.

350.-

 Chef Recommended

 Vegetarian options are available

 Vegan

 Gluten Free

 Daily

 Fish

 Eggs

 Peanuts

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DESSERTS & SWEET TREATS



42.

42. Mango Sticky Rice

200.-

A beloved classic reimagined fragrant sticky rice with ripe mango, rich coconut cream, and crispy mung bean crumble.

43. Coconut Paradise Cake



290.-

Fluffy pandan sponge layered with toasted coconut and a silky coconut glaze.

44. Passion Fruit Panna Cotta



250.-

Creamy vanilla panna cotta topped with vibrant passion fruit sauce.

45. Tropical Fruit Platter

210.-

A refreshing medley of the season's best tropical fruits artfully presented.

Chef Recommended



Vegetarian options are available



Vegan



Gluten Free



Daily



Fish Eggs



Peanuts



Tree Nuts



Shellfish

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GRAND MERCURE

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