

**Thai cuisine elevated to an art,  
in an ambience of elegance, warmth and luxury.  
At Mango Tree, healthy and authentic dishes are prepared  
with an artful balance of three harmonious flavours –  
sweet, sour and spicy.  
Savour the difference!**

前菜

APPETIZER



泰式小食拼盤





燒甜豬肉串伴泰式青瓜沙律



### 泰式小食拼盤

#### Appetizer Platter

泰式炸蝦餅、泰式炸魚餅、斑蘭葉嫩雞卷及軟殼蟹米紙卷

Thai Shrimp Cake, Thai Fish Cake,  
Chicken in Pandan Leaf and  
Soft Shell Crab Rice Paper Roll

\$298  
(for 3-4 persons)



泰式炸蝦餅

### 泰式炸蝦餅

#### Thai Shrimp Cake

Deep-fried shrimp cake  
served with sweet plum sauce

\$90 (3pcs)  
\$138 (5pcs)

### 泰式炸魚餅

#### Thai Fish Cake

Deep-fried Thai fish cake  
served with sweet chili sauce and cucumber

\$78 (3pcs)  
\$123 (5pcs)



### 軟殼蟹米紙卷

#### Soft Shell Crab Rice Paper Roll

Soft shell crab wrapped in rice paper with carrot, mango, cucumber and sweet basil served with Thai vinegar

\$138

### 雞肉及牛肉沙爹

#### Chicken and Beef Satay

Mixed skewers of grilled marinated chicken and beef served with peanut sauce and Thai vinegar

\$138

### 燒甜豬肉串伴泰式青瓜沙律及糯米飯

#### Grilled Pork Skewer

Marinated sweet pork skewer served with Thai cucumber salad and sticky rice

\$138

雞肉及牛肉沙爹



斑蘭葉嫩雞卷



軟殼蟹米紙卷



**燒豬頸肉**

**Grilled Pork Neck Fillet**

Marinated pork neck fillet served with  
homemade tamarind sauce

\$123

燒豬頸肉



泰式炸魚餅



**斑蘭葉嫩雞卷**

**Chicken in Pandan Leaf**

Deep-fried tender chicken marinated with garlic  
and mixed herbs wrapped in fresh pandan leaf  
served with sweet sesame sauce

\$78 (3pcs)

\$123 (5pcs)



精選推介 Chef's Recommendation

另收加一服務費 Subject to 10% service charge



沙律

SALAD



柚子大蝦沙律





燒安格斯牛肉沙律

### 燒安格斯牛肉沙律

#### Grilled Angus Beef Salad

Grilled marinated Angus beef tossed with Thai herbs, coriander, fresh mint and spicy lime sauce

\$138

### 青芒果軟殼蟹沙律

#### Crispy Soft Shell Crab Salad

Deep-fried soft shell crab with spicy green mango, dried shrimp, peanut and fresh Thai herbs

\$138

### 柚子大蝦沙律

#### Pomelo Salad

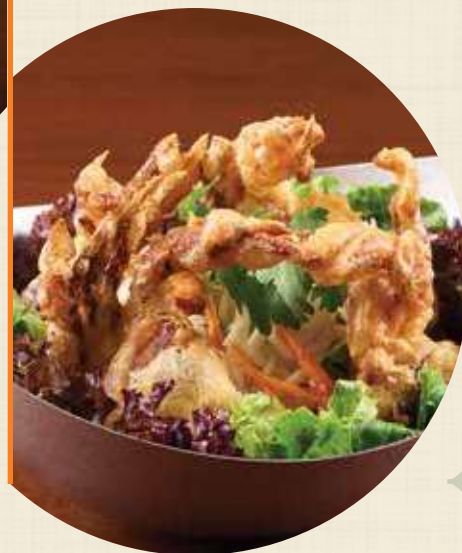
Pomelo salad with prawn, roasted coconut, fresh shallot, cashew nut and fried shallot in spicy tamarind sauce

\$138

酸辣海鮮粉絲沙律



青木瓜沙律



青芒果軟殼蟹沙律

### 酸辣海鮮粉絲沙律

#### Thai Glass Noodles Salad with Seafood

Glass noodles with assorted seafood and minced pork tossed with onion, Chinese celery, cherry tomato and spicy lime sauce

\$118

### 酸辣豬肉生菜包

#### Minced Pork Lettuce Wrap

Spicy salad with minced pork tossed with shallot, Thai coriander and fresh mint in spicy lime sauce

\$108

### 青木瓜沙律

#### Green Papaya Salad

Shredded green papaya mixed with cherry tomato, long bean, fresh chili, roasted peanut, dried shrimp and spicy lime sauce

\$88



湯羹

SOUP



冬蔭功





### 砂煲蟹肉魚翅湯

#### **Shark's Fin and Crab Meat Soup**

Thai supreme shark's fin soup with crab meat served in clay pot

\$288  
(for 2-3 persons)

### 蟹肉魚肚羹

#### **Crab Meat and Fish Maw Soup**

Thai fish maw soup with crab meat served in clay pot

\$138  
(for 2-3 persons)

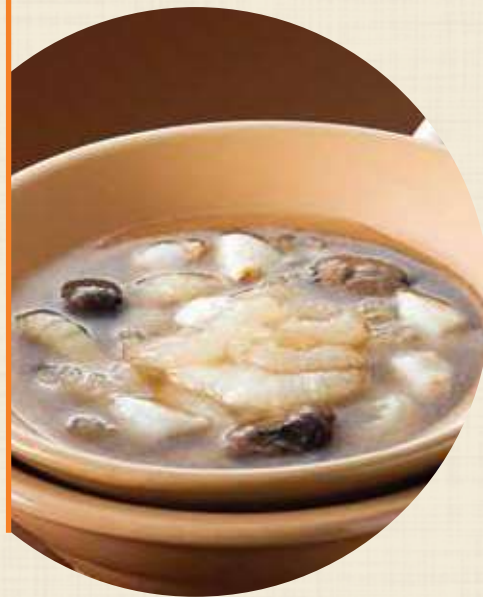
### ❖ 冬蔭功

#### **Tom Yum Goong**

Hot and sour soup with river prawn, kaffir lime leaf, lemongrass and galangal

\$168  
(for 2-4 persons)

蟹肉魚肚羹



椰汁雞湯



### 椰汁大蝦湯

#### **Tom Kha Goong**

Thai coconut soup with river prawn, lemongrass, galangal, coriander and kaffir lime leaf

\$168  
(for 2-4 persons)

### 椰汁雞湯

#### **Tom Kha Gai**

Thai coconut soup with chicken, lemongrass, galangal, coriander and kaffir lime leaf

\$88  
(for 2-3 persons)



燒烤

GRILL



招牌泰北燒雞





招牌泰北燒雞



🍴 招牌泰北燒雞  
**Signature Northern Thai  
Barbequed Chicken**

Marinated barbequed chicken with special Thai herbs  
served with sticky rice and homemade tamarind sauce

\$198 (half)  
\$368 (whole)



燒珍寶河蝦

**燒珍寶河蝦  
Jumbo River Prawn**

Barbequed jumbo river prawn  
served with fresh chili and lime sauce

\$328



蕉葉燒鱸魚

**蕉葉燒鱸魚 / 石斑魚**  
**Fresh Sea Perch / Grouper**  
**Wrapped in Banana Leaf**

\$228 / \$288

Grilled fresh sea perch or grouper  
marinated with Thai herbs wrapped in banana leaf



**香草燒安格斯西冷扒**  
**Prime Angus Sirloin**

\$268

Barbequed marinated Angus sirloin  
served with homemade tamarind sauce

香草燒安格斯西冷扒





蒜香胡椒燒羊扒  
**Prime Lamb Racks**

Barbequed marinated Australian lamb racks  
served with homemade tamarind sauce

\$268

蒜香胡椒燒羊扒



燒珍寶魷魚



✦ 燒珍寶魷魚  
**Jumbo Squid**

Barbequed marinated jumbo squid served with chili  
and lime sauce

\$188



咖喱

CURRY



黃咖喱炒蟹





黃  
咖  
喱  
珍  
寶  
河  
蝦



招牌黃咖喱  
Signature Yellow Curry

Light yellow curry with egg, Chinese celery and onion

肉蟹  
Mud Crab

\$498

珍寶河蝦  
Jumbo River Prawn

\$338

帶子蟹肉農夫包  
Scallop and Crab Meat in Crispy Bread

\$268

軟殼蟹  
Soft Shell Crab

\$238

黃  
咖  
喱  
帶  
子  
蟹  
肉  
農  
夫  
包





## 椰汁青咖喱 Green Curry

Thai green curry with fresh coconut milk, kaffir lime leaf, sweet basil, baby eggplant and Thai eggplant

### ✦ 慢煮安格斯牛肋骨

**Slow-cooked Angus Beef Short Ribs**

\$338

### 大蝦

**Prawn**

\$178

### 雞柳

**Chicken Fillet**

\$158

椰汁青咖喱大蝦



椰汁青咖喱慢煮安格斯牛肋骨



## 馬沙文咖喱

**Massaman Curry**

Massaman curry with peanut, onion and potato

### 羊膝

**Lamb Shank**

\$198

### 牛筋腩

**Beef Tendon and Brisket**

\$168

馬沙文咖喱羊膝





**椰汁紅咖喱**  
**Red Curry**

Light red curry topped with kaffir lime leaf, fresh coconut milk, pineapple, cherry tomato and sweet basil

**比目魚**  
**Halibut**

\$208

**牛柳**  
**Beef Fillet**

\$178

**荔枝烤鴨**  
**Roasted Duck with Lychee**

\$158

椰汁紅咖喱  
比目魚



椰汁紅咖喱  
脆炸豆腐



**雞柳**  
**Chicken Fillet**

\$158

**脆炸豆腐**  
**Crispy Tofu**

\$128

Deep-fried tofu in light Choo Chee curry with mixed vegetables



海鮮

SEAFOOD



辣椒膏炒蜆子皇伴香脆米餅

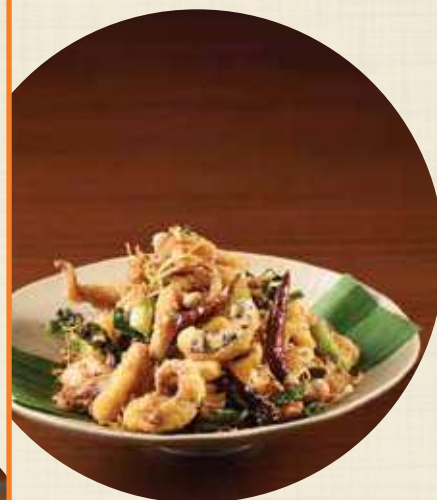




砂煲粉絲焗河蝦



紫蘇葉椒鹽魷魚鬚



青檸辣椒明爐蒸鱸魚



❖ 砂煲粉絲焗河蝦 / 肉蟹 \$268 / \$498

**Fresh River Prawn / Mud Crab in Clay Pot**

River prawn or mud crab baked with Thai herbs, peppercorn, pork belly and glass noodles served in clay pot

青檸辣椒明爐蒸鱸魚 / 石斑魚 \$248 / \$298

**Fresh Sea Perch / Grouper with Lime and Chili**

Steamed whole fresh sea perch or grouper with chili and garlic lime sauce

甜辣醬炸鱸魚 / 石斑魚 \$228 / \$288

**Fresh Sea Perch / Grouper with Sweet Chili Sauce**

Deep-fried whole fresh sea perch or grouper topped with Thai sweet chili sauce

辣椒膏炒蠔子皇伴香脆米餅 \$288

**Chili Fresh Jumbo Razor Clam with Rice Cracker**

Stir-fried jumbo razor clam with sweet chili paste, onion and bell pepper

❖ 紫蘇葉椒鹽魷魚鬚 \$188

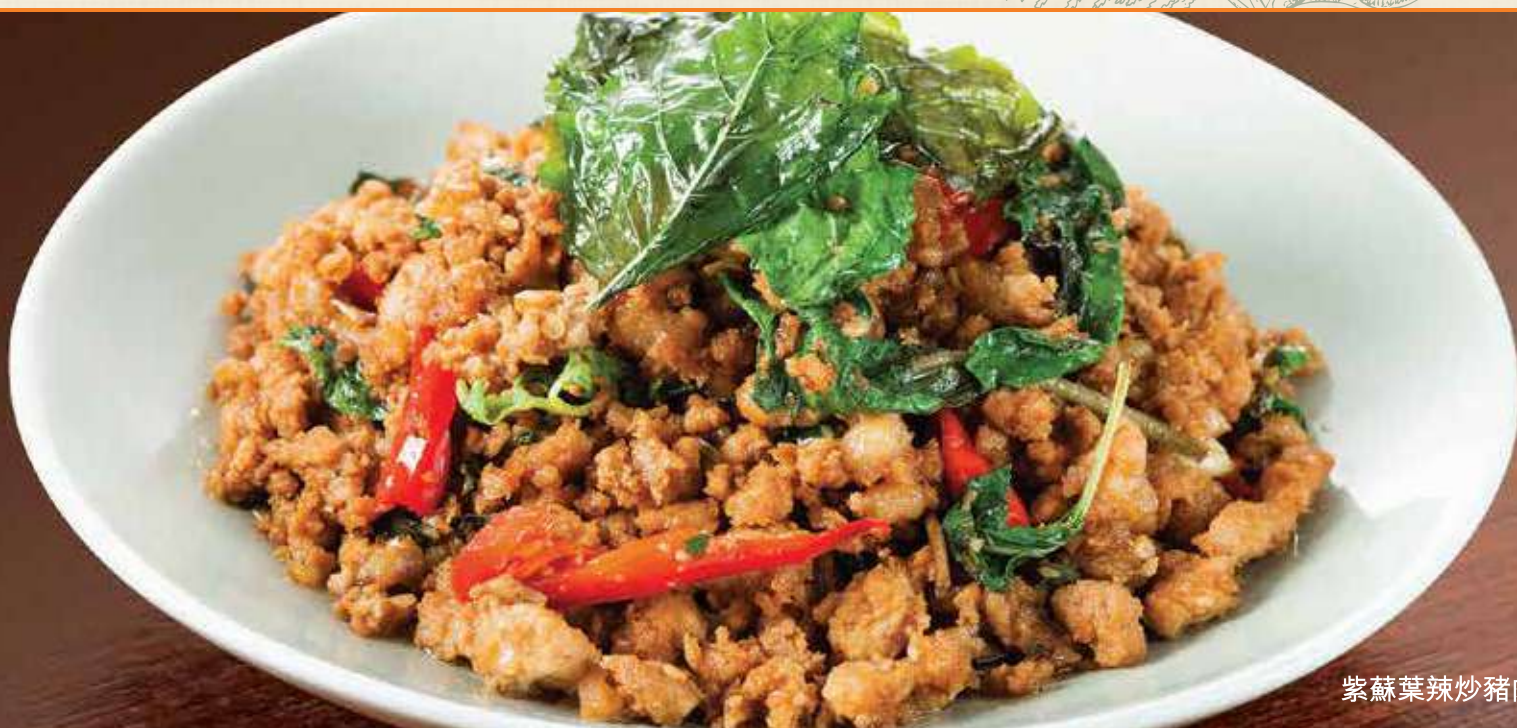
**Salt and Pepper Squid Tentacles**

Sautéed fresh squid tentacles with onion, bell pepper, salt, pepper and holy basil



肉類

MEAT AND POULTRY



紫蘇葉辣炒豬肉碎





✦ 泰式酸辣火山骨

**Hot and Sour Volcano Pork Ribs**

Pork ribs in chili and lime sauce

\$238

黑椒炒牛柳粒

**Black Pepper Beef Cube**

Stir-fried US beef cube with long bean, onion, black pepper and green peppercorn

\$168

泰式酸辣火山骨



黑椒炒牛柳粒

✦ 紫蘇葉辣炒豬肉碎配鮮蝦肉

**Pork and Shrimp with Holy Basil and Chili**

Stir-fried minced pork with diced shrimp, garlic, chili and holy basil

\$138

腰果辣炒雞柳

**Chicken with Cashew Nut**

Stir-fried chicken fillet with cashew nut, spring onion, red pepper, mushroom, carrot and dried chili

\$138

泰式奄列豬肉碎 / 蟹肉

**Thai Omelette with Pork / Crab Meat**

Fried egg with minced pork or crab meat served with Thai chili sauce

\$118 / \$148



蔬菜

VEGETABLE



紅瓜葉豬肉碎玉子豆腐湯





砂煲雜菜粉絲

**Mixed Vegetables with Glass Noodles in Clay Pot**

Stir-fried mixed vegetables with glass noodles served in clay pot

\$108

蒜蓉炒椰菜苗

**Garlic Thai Baby Cabbage**

Stir-fried Thai baby cabbage with garlic

\$98

馬拉盞 / 鹹魚炒芥蘭苗

**Belachan / Salted Fish Baby Kale**

Stir-fried green baby kale with belachan or garlic and salted fish

\$88

秋葵炒雜菌

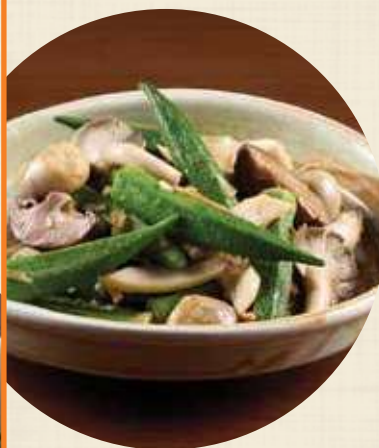
**Okra and Mushroom**

Sautéed okra with assorted mushrooms, shallot and Thai garlic

\$88



秋葵炒雜菌



砂煲雜菜粉絲



✦ 馬拉盞炒通菜 / 泰式飛天通菜

**Belachan / Garlic and Chili Morning Glory**

Stir-fried morning glory with belachan or yellow bean paste, garlic and chili

\$88

✦ 紅瓜葉豬肉碎玉子豆腐湯

**Ivy Gourd Leaves with Minced Pork and Egg Tofu Soup**

Ivy gourd leaves in clear broth served with minced pork and egg tofu

\$88



麵類・飯類・麵包

NOODLE・RICE・BREAD



大蝦炒金邊粉





❖ 菠蘿海鮮炒飯

**Seafood and Pineapple Fried Rice**

Fried rice with pineapple, assorted seafood, raisin and cashew nut topped with pork floss

\$138

菠蘿  
海鮮  
炒飯



蝦  
膏  
炒  
飯



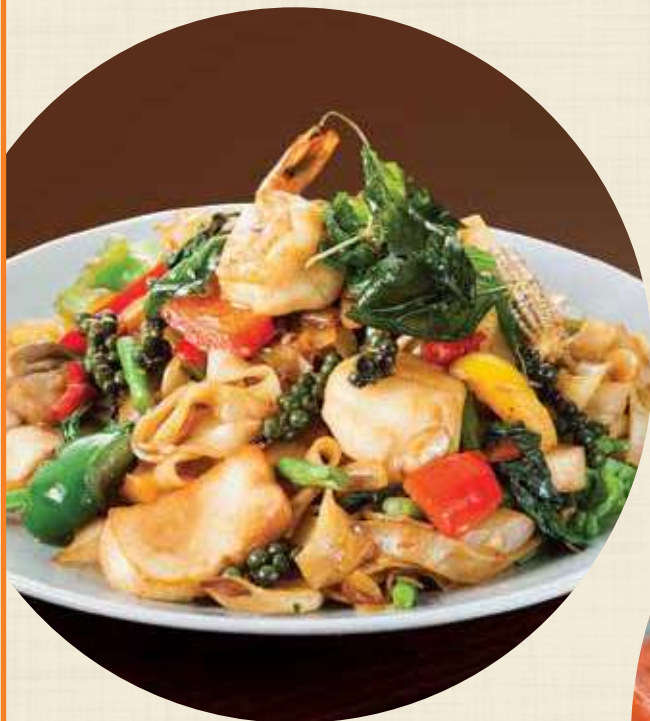
❖ 大蝦炒金邊粉  
**Prawn Phad Thai**

Stir-fried thin rice noodles with crushed peanut, chive, bean sprout, tofu and homemade tamarind sauce

\$138



辣炒海鮮河粉



**辣炒海鮮河粉**

\$138

**Holy Basil and Chili Rice Noodles**

Stir-fried flat rice noodles with assorted seafood, mixed bell peppers, baby corn, holy basil and chili

**芒果蟹肉炒飯**

\$138

**Mango and Crab Meat Fried Rice**

Fried rice with mango, crab meat, raisin and diced prawn



芒果蟹肉炒飯

**馬拉盞豬頸肉捲心河粉**

\$128

**Rice Noodle Rolls  
with Belachan Pork Neck Fillet**

Stir-fried rice noodle rolls with pork neck fillet, onion, bell pepper, sweet basil and belachan



**泰式炒牛肉河粉**

**Rice Noodles with Beef**

Stir-fried flat rice noodles with beef fillet, egg, mixed vegetables in soy sauce

\$128

**蝦膏炒飯**

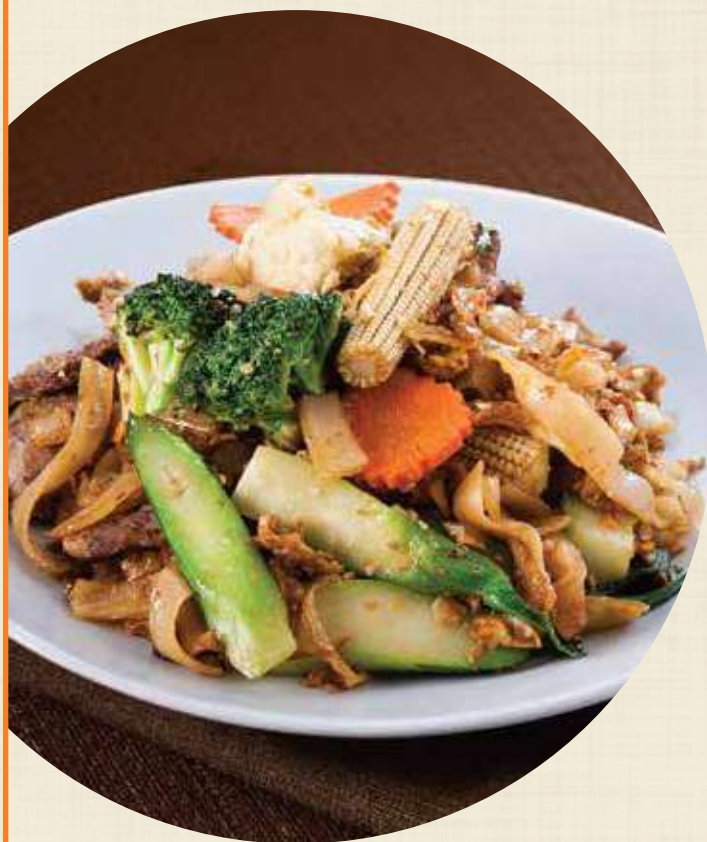
**Shrimp Paste Fried Rice**

Fried rice with prawn, dried shrimp, shallot, sweet pork, shredded egg and fresh green mango

\$128



泰式炒牛肉河粉



馬拉盞豬頸肉捲心河粉

**蒜蓉包**

**Garlic Bread**

\$40

**糯米飯**

**Sticky Rice**

\$20

**絲苗白飯**

**Jasmine Rice**

\$20



甜品

DESSERT



泰式甜品拼盤







### 泰式甜品拼盤

#### Thai Dessert Platter

香芒糯米飯、泰式斑蘭千層糕、椰汁西米糕及翡翠西米丸子

Sticky Rice with Mango, Thai Pandan Layer Cake, Sago Pudding and Sago Dumpling

\$188

香芒糯米飯



椰汁紅馬蹄

### 香芒糯米飯

#### Sticky Rice with Mango

Fresh Thai mango with sticky rice and coconut cream

\$98

### 椰汁紅馬蹄

#### Water Chestnut in Coconut Cream

Red ruby water chestnut with sweet coconut cream served in young coconut

\$88



### 粟米椰子新地

#### Coconut Sundae with Sweet Corn

Coconut ice cream topped with sweet corn, peanut and sliced coconut in coconut

\$78

### 椰汁西米糕

#### Sago Pudding

Sweet sago, taro, sweet corn and coconut cream wrapped in pandan leaf

\$68

### 泰式斑蘭千層糕

#### Thai Pandan Layer Cake

Steamed layered cake flavoured with pandan leaf and coconut cream

\$68

椰汁西米糕



粟米椰子新地



泰式斑蘭千層糕





斑蘭椰汁湯丸



斑蘭椰汁湯丸

**Pandan and Coconut Dumpling**

Pandan coconut rice dumpling in warm salted coconut milk

\$68

泰式自製雪糕

**Thai Homemade Ice Cream**

Homemade ice cream with choice of mango, coconut or lychee

\$68

椰子雪糕





飲品

BEVERAGE



## 無酒精特飲 NON-ALCOHOLIC COOLER

### Cocopaya

\$65

Fresh papaya and banana blended with coconut ice cream and fresh coconut water, served in young coconut

### Thai Yuanyang

\$55

Thai coffee mixed with Thai milk tea, topped with coffee ice cream

### Bubble Mellow

\$55

Thai milk tea mixed with black pearl and marshmallow



OG Iced Tea



Cocopaya

### Mango Cha Cha

\$55

Mango juice mixed with fresh orange, grapefruit and pomelo, topped with ginger ale

### Lychee Smash

\$55

Lychee crushed with fresh lime and a touch of fresh mint over crushed ice and ginger ale

### OG Iced Tea

\$55

Lemon tea mixed with fresh orange and grapefruit



## 招牌雞尾酒 SIGNATURE COCKTAIL



Pandan Colada

### Watermelon Pop

Fresh watermelon juice shaken with vodka, sweet and sour mix, topped with white tequila

\$65

### Thai Sangria

Fresh berries, red and green apples mixed with sauvignon blanc, orange juice and mango puree

\$65

### Pandan Colada

Coconut milk, pineapple juice and lime juice shaken with rum and pandan juice

\$65

### Chili Pineapple Martini

Fresh pineapple and chili smashed with rum and homemade coriander syrup

\$65

### Lemongrass Mojito

Sliced lemongrass and fresh lime muddled with rum, pummeled with mint and sugar cane over crushed ice and a touch of soda

\$65

### Guava Margarita

Guava juice blended with white tequila, fresh lime and passion fruit syrup, served with salt rim

\$65



Lemongrass Mojito

葡萄酒、氣酒、啤酒  
WINE, SPARKLING & BEER

氣酒 SPARKLING

	每杯 Glass	每瓶 Bottle
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Louis Perdrier, Brut Excellence, NV	\$78	\$358
Moët & Chandon, Impérial Brut, NV		\$688

白酒 WHITE

	每杯 Glass	每瓶 Bottle
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Chardonnay, Rewild, Australia	\$58	\$258
Pinot Grigio, Villa Chiopris, Italy	\$68	\$288
Antão Vaz / Arinto, Dom Rafael, Branco, Portugal		\$308
Sauvignon Blanc, Babich, Marlborough, New Zealand		\$328
Riesling, A. Christmann, Germany		\$408
Chablis, Vincent Dampt, France		\$588

啤酒 IMPORTED BEER

	每杯 Glass	每瓶 Bottle
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勝獅 Singha		\$52
泰象 Chang		\$52

紅酒 RED

	每杯 Glass	每瓶 Bottle
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Shiraz, Rewild, Australia	\$58	\$258
Bordeaux, Michel Lynch, France	\$68	\$288
Alicante Bouschet, Dom Rafael, Tinto, Portugal		\$308
Pinot Noir, Babich, Marlborough, New Zealand		\$358
Merlot, William Hill, California, USA		\$388
Amarone, Della Valpolicella Riserva, Tommasi, Italy		\$688



## 熱飲、凍飲 HOT & COLD BEVERAGE

### 果汁、汽水、礦泉水 JUICE, SOFT DRINKS & WATER

泰式沙冰 **Thai Frozen Smoothie** \$52

芒果 Mango / 青檸 Lime / 西瓜 Watermelon /  
菠蘿 Pineapple / 荔枝 Lychee

鮮榨果汁 **Fresh Juice** \$45

西瓜 Watermelon / 香橙 Orange / 芒果 Mango

汽水 **Soft Drinks** \$40

可樂 Coke / 無糖可樂 Coke Zero / 雪碧 Sprite /  
梳打水 Soda Water / 湯力水 Tonic Water /  
薑汁汽水 Ginger Ale

青檸梳打 **Fresh Lime Soda** \$48

新鮮椰青 **Fresh Young Coconut** \$52

礦泉水 **Panna Still Water** \$58  
(750ml)

有氣礦泉水 **San Pellegrino Sparkling Water** \$58  
(750ml)

### 茶、咖啡 TEA & COFFEE

泰國花茶 **Thai Herbal Tea** \$42

香茅茶 Lemongrass Tea / 斑蘭茶 Pandan Tea /  
蝶豆花茶 Butterfly Pea Tea

茶 **Tea** \$42

洋甘菊茶 Chamomile Tea / 薄荷茶 Peppermint Tea /  
英國早餐茶 English Breakfast Tea /  
茉莉花茶 Jasmine Tea

泰式奶茶 **Thai Tea** \$48  
(熱 Hot / 凍 Cold)

咖啡 **Coffee** \$48

即磨咖啡 Regular / 鮮奶咖啡 Latte /  
泡沫咖啡 Cappuccino / 特濃咖啡 Espresso

### 開瓶費 **Corkage**

葡萄酒 Wine \$350

烈酒 Spirit / 大瓶 Magnum \$500

外賣盒 Takeaway Box (每個 per piece) \$2

外賣袋 Takeaway Bag (每個 per piece) \$1

匯率 Exchange Rate MOP 1 = HKD 1