

SMALL PLATES

Crispy Phad Thai Spring Rolls (Por Pia Phad Thai) (N, G, S) 50

A vegetarian twist to traditional spring rolls, infused with Phad Thai

Satay Chicken with Peanut Sauce (Gai Satay) (N, G) 60

24hrs marinated chicken skewers, served with famous Thai peanut dipping sauce and cucumber relish

Crispy Spicy Calamari (Pla Muek Grob) (G, D, S) 50

Fresh calamari lightly infused paprika & chili powder batter, served with Sriracha mayonnaise

Hot & Sour Chicken Bites (GaiThod Sauce) (G, N, F) 50

Lightly fried bite-size chicken tossed with intense flavors of spicy and sour sauce

Prawn Cakes (Thod-mun Goong) (G, D, S) 60

Golden-fried shrimp cakes served with sweet plum sauce

Sun Dried Beef (Nua Dad-diew) (F, G, S) 60

Deep-fried Thai style marinated beef served with Jim-jaew sauce

Crispy Larb Chicken Wings (Peek Gai Thod Isan Larb) (G, S, F) 50

Thai style marinated chicken wings sprinkled with Isan Larb seasoning

THAI STYLE SALADS



Thai Beef Salad (Namtok Nua Yang) (S, G, F) 60

Grilled beef tossed with onions, roasted rice, with chili-lime dressing

Thai Seafood Salad With Thai Herbs (Yum Talay) (G, S, F) 65

Prawn, Squid, and Mussel, tomato, onion, spring onion mixed with spicy Thai dressing

Som Tum with Shrimps (Som Tum Goong) (N, S, G) 60

Fresh green papaya, tomatoes, long beans, chili with Som Tum dressing topped with your choice of meat

Salmon and Ripe Mango Salad (Phla Salmon) (G, S, F) 60

Fresh diced salmon, ripe and green mango, lemongrass, onion, kaffir lime leaves and chili jam

Spicy Lotus Root Salad with Chicken (Yum Gai Rak Bua) (G, S, F) 60

Chicken, lotus root, onions, spring onion, dried chili with Yum Thai dressing

Chicken Larb (Larb Gai) (F, N, G) 60

Spicy minced chicken with dried chilies and roasted rice, accompanied with baby romaine lettuce long beans

Som Tum Tray (Tum Thard) (S, F) 95

Traditional street food Tray with green papaya salad, with Thai anchovy, crispy chicken wings, noodles and fresh bean sprouts

mango tree[®]
THAI BISTRO

FLATBREAD CREATIONS

Chicken Ga-prow & Egg on Flatbread (G, E, D) 55

Taking everyday Thai food of minced chicken, holy basil leaves, chili, garlic with egg on our house-made flatbread

Chicken Sausage Flatbread (G, D) 55

Flatbread with our house-made chicken sausage slices on top of sweet and tangy tamarind sauce

Seafood Ga-prow Flatbread (G, E, S, D) 60

Taking everyday Thai food of mixed seafood, holy basil leaves, chili, garlic with egg on our house-made flatbread

Phad Thai Flatbread (G, S, D) 55

House-made flatbread with tofu, shrimp or chicken and our famous Pad Thai sauce

BBQ Shredded Short Ribs Flatbread (S, G) 65

Thai BBQ Short Rib, chili, garlic, pineapple, tomatom on our housemade flatbread



ON THE SIDE

Prawn Crackers (Khao Keb Goong Thod) (S, G, F) 20

Steamed Mixed Rice (Khao Plao) (VG) 25

Steamed Jasmine Rice (Khao Hom mali) (VG) 20

Potato Wedges with TomYum Flavour (Mun Farang Tom Yum) (VG, G) 30

Stir-fried Mixed Vegetables (Phad Phak Ruam Mitr) (VG) 40

Sticky Rice (Khao Niew) (VG) 25

Garlic Flatbread (D, V, G) 30

Stir-fried Morning Glory (Phak Bueng Fai Daeng) (V) 40

THAI SOUPS

Spicy Prawns Soup (Tom Yum Goong) 65/110

(F, S) (SMALL/LARGE) 🌶️🌶️🌶️

Lemongrass and kaffir lime infused spicy and tangy broth with prawns

Spicy Seafood Soup (Poh Taek) 70/125

(F, S) (SMALL/LARGE) 🌶️🌶️🌶️

Prawns, squids, mussels in spicy and tangy soup with hot basil, but without chili paste

Chicken Coconut Soup (Tom Kha Gai) 60/100

(F) (SMALL/LARGE)

Chicken infused with coconut broth, galangal and kaffir lime leaves

FAMOUS RICE AND NOODLES



Thai Jungle Seafood Noodles (Pad Kee Mao Talay) 70

Wok fried spaghetti, seafood, finger root, garlic chili, kaffir lime leaves with oyster sauce and holy basil (S, G, F) 🌶️🌶️

Chicken/Seafood Holy Basil with Rice & Thai Fried Egg 70/80

(Khao Pad Kra Pao Gai/Talay) (G, F) 🌶️🌶️

Thai street food stir fry chicken/seafood chili, hot basil, chili and garlic, with rice & Thai fried egg

Stir Fried Chicken Cashew-Nuts 65

(Gai Pad Med Mamung) (S, G, N) 🌶️

Chicken, 3 types bell peppers, onion, spring onion with cashew nuts & dried Chili

Phad Thai Shrimp (Phad Thai Goong) (N, E, G, S) 70

World famous Thai noodle dish with Chan noodles, egg, yellow tofu, fermented radish and a slightly sweet & spicy tamarind sauce

Phad Thai Chicken (Phad Thai Gai) (N, E, G) 65

World famous Thai noodle dish with Chan noodles, egg, yellow tofu, fermented radish and a slightly sweet & spicy tamarind sauce

Chicken Fried Rice (Khao Phad Gai) (E, F, G) 65

Thai fried rice with chicken, egg, carrot, and onion

Shrimp Fried Rice (Khao Phad Goong) (E, S, F, G) 70

One of the top Choice for Thai fried rice with shrimps, egg, carrot, and onion

Pineapple Fried Rice (Khao Ob Sub-pa-rode) (N, S, G) 65

Southern Thai style turmeric fried rice with cashew nuts, chicken, raisins and fresh pineapple

(V) Vegetarian (VG) Vegan (N) Contains Nuts (S) Contains Seafood (E) Contains Egg (F) Contains Fish (D) Contains Dairy (G) Contains Gluten 🌶️🌶️🌶️ Spicy 🌶️ Mild spicy | Prices are in UAE Dirhams, inclusive of 10% service charge, 7% municipality free and 5% VAT.

VEGETARIAN

- Crispy Vegetable Spring Rolls** (Por Pia Phak) (G) 40
Deep fried vegetarian spring rolls
- Peanut Sauce & Cheese on Flatbread** (N, V, G) 40
House-made flatbread topped with irresistible peanut sauce and mozzarella cheese
- Deep-Fried Tofu with Garlic & Chili** 55
Lightly-battered tofu with crispy garlic and chili (Tao-hoo Phrik Glua) (VG, G) ♣
- Soft Tofu & Chinese Cabbage Clear Soup** 50
(Tom Jurd Tao-hoo Phak Gard) (VG)
Soothe your day with clear soup with tofu, napa cabbage, seaweed, mushroom, and carrot
- Mixed Mushrooms & Tofu Larb** (Larb Hed & Tao-hoo) (VG, G) ♣ 50
Mixed mushrooms and diced tofu tossed in spicy Larb dressing
- Som Tum Corn** (Som Tum Khaow-pode) (N,G, VG) ♣ 45
Sweet corn, shredded carrot, cherry tomatoes, and long beans, tossed with Som Tum dressing
- Vegetarian Som Tum** (Som Tum Jay) (VG, G) ♣ 45
Fresh green papaya with famous spicy Som Tam sauce without fish sauce
- Grilled Pumpkin Salad** (Yum Fak-thong) (VG, G) ♣ 45
Marinated pumpkin slices tossed with celery, onions, diced tomatoes, and Yum sauce
- Phad Thai Vegetables** (Phad Thai Phak) (VG, G) ♣ 55
World famous Thai noodle dish with Chan noodles, yellow tofu, fermented radish and a slightly sweet & spicy tamarind sauce
- Vegetables Fried Rice** (Khao Phad Phak) (VG) ♣ 45
Wok-tossed rice with assorted vegetables
- Wok Stir Fry Tofu Red Curry** (Pad Prik Gaeng Tua Hoo) (S, G) ♣ 60
Wok stir fry tofu with Thai red curry paste, long beans, kaffir lime leaves
- Green Curry Vegetables** (Gaeng Kiew Wahn Phak) (VG) ♣♣ 60
MT signature green curry with mixed vegetables, egg plants, pea aubergine, and basil leaves
- Satay Tofu Curry** (Gaeng Satay Tao-hoo) (N, G, VG) 60
Hard tofu deep-fried served with coconut cream, peanut sauce, cucumber, long beans, and shallot
- Red Curry Vegetables** (Gaeng Phed Phak) (VG) ♣♣ 60
MT signature red curry with mixed vegetables, egg plants, pea aubergine, basil leaves
- Pumpkin Green Curry** (Gaeng Kiew Wahn Fak-thong) (VG) ♣♣ 60
MT vegan green curry sauce with pumpkin, bamboo shoots, Thai eggplant, chili, and basil

DESSERT

- Sweet Mango Sticky Rice** (VG) 50
We couldn't be living up to our name if we didn't have this dish - Thai sweet ripe mango, served with sticky rice and topped with thickened coconut milk
- Pumpkin Surprise** (Phak Thong Sang-kha-yah) (E, D, G) 45
A perfect combination of pumpkin incorporate with ginger chocolate custard
- Thai Tea Infused Pannacotta** 50
Homemade Thai tea jelly cake with coconut ice cream (G, D)
- Thai Street Ice-Cream** (Chatuchak Street Style Ice Cream) (N, G, D) 40
House-made vanilla or coconut ice cream, served with corn, jackfruit, red ruby and peanuts. So you can top just the way you like it!

SURF & TURF THAI BBQ GRILLS

- Steamed Mussels with Sweet Basil & Herbs** 60
(Ob Hoi Horapa) (S) ♣
Steam mussels, lemongrass, galangal, fresh sweet basil, dash of fresh chili
- Grilled Beef with Jim-jaew Dipping Sauce** 140
(Nua Yang) (S, G, F) ♣
Thai herbs marinated beef, grilled to perfection, served with famous spicy tamarind Jim-jaew dipping sauce
- Thai BBQ Glazed Lamb Chops** (Kae Yang Sauce Krapow) (S, G) ♣ 140
Grilled Lamb Chops with BBQ sauce



- Roasted Spring Chicken with Sticky Rice** 120
(Khao Niew GaiYang) (F, G) ♣
It's a famous roadside 24 hour marinated and grilled baby chicken, served with sticky rice and Isan Jaew dipping sauce
- Seafood Platter** (Tha-lay Phao) (S, F, G, D) ♣ 200
Combination of jumbo prawns, chargrilled squid, mussels, salmon and lobster tail served with green chilli seafood dipping sauce
- Chargrilled Jumbo Prawns** (Goong Phao) (S, F, D) ♣ 140
Jumbo prawns chargrilled and ready for feasting, served with green chili seafood dipping sauce
- Deep-fried Sea Bass with Three Flavours Sauce** 200
(Pla Sam Ros) (G, F) ♣
Fried sea bass fillet with tasty Thai three flavors sauce, lightly spicy, served over whole fish bone
- Oven Baked Tilapia with Sizzling Kaprow Sauce** 150
(Pla Nil Obb Kata Ron) (S, G, F) ♣♣
Baked Tilapia garlic, chili oyster sauce with hot plate

SIGNATURE THAI CURRIES



- Green Curry Chicken/Prawns** (S) ♣♣ 75/80
(Gaeng Kiew Wahn Gai) (Gaeng Kiew Wahn Goong)
MT signature green curry with chicken breast, eggplant, pea aubergine, and basil leaves
MT signature green curry with prawns, egg plants, pea aubergine with basil leaves
- Red Curry Chicken/Prawns** (S) ♣♣ 70/75
(Gaeng Daeng Gai) (Gaeng Daeng Goong)
MT signature red curry with chicken breast, eggplant, pea aubergine, and basil leaves
MT signature Red curry with prawns, egg plants, pea aubergine with basil leaves
- Roasted Duck & Pineapple Red Curry** 80
(Gaeng Phed Ped Yang) (G) ♣♣
MT signature red curry with slow-cooked roasted duck, pineapple, basil leaves, cherry tomatoes
- Lamb Shank Massaman** (Massaman Gae) (N, G, S) ♣♣ 100
Slow cooked Lamb shank infused in a Massaman curry with potatoes and onions, cardamon and other southern Thai spices from the days of the spice trade with Arabia
- Jungle Curry Short Ribs** (Gaeng Pa Nua) (G) ♣♣♣ 100
From the mountains of Thailand, a spicy red curry reduction without coconut milk, fingerroot, baby peppercorns, kaffir lime leaves with beef short ribs - if you like spicy - test your will on this one!
- Mussel Red Curry** (Gaeng Daeng Hoi Supparod) (S, F) ♣♣ 75
MT signature red curry with mussels, Thai eggplant, pea aubergine, pineapple, chery tomato with Thai sweet basil leaves

