



THAILAND • JAPAN • UNITED KINGDOM • CHINA • HONG KONG • PHILIPPINES • SINGAPORE • VIETNAM • MALAYSIA

The first Mango Tree restaurant opened its doors in 1994 in the heart of Bangkok (Thailand), offering an exciting menu of healthy and authentic Thai cuisine from the four regions of Thailand. Each distinctive dish is an artful balance of four harmonious flavors; sweet, sour, salty, and spicy, with fresh aromatic herbs as the final touch.

We invite you to enjoy your Thai culinary journey with peace and relaxation.



Prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge.

Menu availability and prices may change without prior notice.

Our products may contain common allergens such as eggs, dairy, soy, shellfish, etc. Please inform our team if you have a food allergy.

價格包括增值稅，不包括服務費。價格如有變更，恕不另行通知。

注意：我們的產品可能含有常見的過敏原，如雞蛋、奶製品、大豆、貝類等。

如果您對食物過敏，請通知我們的團隊。

全ての商品にサービス料がかかります。

食材は季節により調達が異なる場合がございます。

当社の製品には、卵、乳製品、大豆、貝類などのアレルギーが含まれる場合があります。

食物アレルギーのある方はお知らせください。

가격은 필리핀 페소화이며, 부가세 12%를 포함하고 있으며, 서비스 요금 10%가 부과됩니다.

사전 예고 없이 품목 가격 및 가용성이 변경될 수 있습니다.

음식 알레르기가 있으면 저희 직원에게 알려주세요.

菜单・메뉴・メニュー

Scan here to view our menu:



STARTERS

开胃菜 / 前菜 / 에피타이저

Satay Gai	480
Aromatic Chicken with Turmeric	
Marinated grilled chicken served with sweet vinegar and peanut dipping sauce	
Moo Sam Chun	880
Aromatic Kurobuta Pork Collar with Turmeric	
Marinated grilled pork belly satay served with sweet vinegar and peanut dipping sauce	
Satay Lue Hua Jai Nua	580
Aromatic Thai Beef Heart	
Ancient style satay with lemongrass, kaffir lime, galangal, served with jim jaew sauce	
Tod Mun Goong	580
Jumbo Shrimp Cake	
Lightly deep fried fresh minced shrimp, coriander root, garlic, white pepper, sesame oil	
Por Pia Goong Ta Krai	480
Shrimp and Lemongrass Spring Rolls	
Fresh shrimp, lemongrass, vermicelli, shredded cabbage, carrot, and spring onion	
Peek Gai Tom Yum	480
Tom Yum Chicken Wings	
Deep fried chicken wings tossed with housemade tom yum seasoning	

SALAD

沙拉 / サラダ / 샐러드

Larb Koi Nua	980
Thai Style Beef Tartar	
Finely chopped beef with mixed aromatic herbs, cilantro, mint, green onions, combined with toasted rice bran	
Som Tum Pla Ra Hoi Pao Hue	980
Abalone Papaya Salad with Thai Anchovy	
Sliced abalone with papaya salad tossed in Thai fermented anchovy sauce	
Yum Som O Pu	780
Crabmeat Pomelo Salad	
Jumbo lump crab topped on fresh pomelo, shallots, spring onions and roasted coconut flakes	
Pla Goong	1280
Fresh Prawn Lemongrass Salad	
Fresh jumbo king prawn with lemongrass, chili, shallot, garlic and kaffir lime leaves tossed in a refreshing lime sauce	
Pla Duk Foo	480
Crispy Catfish with Green Mango Salad	
Crispy Catfish fillet Mille Fieux style, green mango, shallots, cashew nuts, lime dressing	
Yum Salmon Saab	780
Thai Style Salmon Sashimi	
Fresh salmon sashimi topped with Thai seafood sauce	

SOUP

汤 / 스프 / 수프

Tom Yum Goong Yai	980
Hot and Spicy Tom Yum with Jumbo King Prawn	
Jumbo king prawn with hot & spicy tom yum broth with lemongrass, kaffir lime, galangal, mushroom, bird's eye chili	
Tom Yum Goong Ma Korn	2980
Hot and Spicy Tom Yum with Rock Lobster	
Rock lobster with hot & spicy tom yum broth with lemongrass, kaffir lime, galangal, mushroom, bird's eye chili	

STEAMED

蒸熟 / 蒸した / 찜

Pla Neung Ma Naow 2780

Steamed Grouper Fish with Lime Sauce

Softly steamed grouper fish with chili, lime, lemongrass, basil, served with spicy seafood reduction

Abb Pla Hima / Pu with Egg 1280 / 980

Charcoal Grilled Gindara / Crabmeat Wrapped in Banana Leaves

Gindara fish or jumbo lump crab mixed with ground Thai herbs house made Chiang Mai curry paste, wrapped and grilled in banana leaf

FRIED / STIR-FRIED

炸 · 炒 / 揚げ物 · 炒め物 / 튀김 · 볶음

Pu / Goong Mung Korn / Goong Phad Phong Ka Ree 2980 / 3480 / 2980

Stir-fried Whole Crab / Rock Lobster / Jumbo King Prawn in Curry Sauce

Mango Tree's Signature stir-fried jumbo lump crabmeat / rock lobster / prawn with egg, yellow curry sauce, housemade chili oil

Pla Kao Thod Yum Mamaung 2780

Deep-fried Grouper Fish with Mango Salad

Deep fried grouper fish topped with fish sauce, served with fresh thinly sliced mango, shallots, and cashew nuts

Pla Kao Thod Lui Suan 2780

Deep-fried Grouper Fish Lui Suan

Deep fried grouper fish topped with tamarind sauce, lemongrass, garlic, shallot and cashew nuts

Moo / Gai / Nua Phad Krapow 880 / 480 / 1480

Stir-fried Kurobuta Pork / Chicken / Australian Beef Tenderloin with Holy Basil

Minced pork / chicken / beef with Thai basil and bird's eye chili

CURRY

咖喱 / カレー / 카레

Gaeng Kiew Wan See Krong Nua 1800

Beef Short Ribs Green Curry

6-hour slow cooked short ribs on the bone drizzled with green curry sauce, pea aubergine, eggplant, basil

Gaeng Panang See Krong Nua 1800

Beef Short Ribs Panang Curry

6-hour slow cooked short ribs on the bone drizzled with panang sauce, chiffonade kaffir lime leaves

Chiang Mai Gaeng Hang Lay Moo Sam Chan 680

Chiang Mai Style Pork Belly Curry

Braised pork belly roasted with hang lay curry paste, masala powder, pickled garlic, ginger, peanuts

NOODLES / RICE

米饭和面条 / ご飯と麺類 / 쌀국수

Phad Thai Goong Yai	1980
Signature Phad Thai with Jumbo King Prawn	
Stir-fried rice noodles with fresh prawn, yellow soy tofu, bean sprouts, tossed in sweet and sour tamarind sauce	
Phad Thai Ma Korn	3480
Phad Thai with Rock Lobster	
Stir-fried rice noodles with lobster, yellow soy tofu, bean sprouts, tossed in sweet and sour tamarind sauce	
Guay Tiew Rua Nua	1180 (for sharing)
Wagyu Beef Boat Noodles	
Famous Thai boat noodles with Japanese wagyu rib-eye	
Khao Klook Kapi	580
Royal Shrimp Paste Fried Rice	
Salted egg fried rice with crispy catfish flakes	
Khao Phad Ob Supparod	580
Southern Style Pineapple Fried Rice	
Succulent Philippine pineapple fried jasmine rice with chicken, mushroom, green peas, turmeric powder, cashew nuts	
Khao Phad Kai	480
Thai Style Egg Fried Rice	
Stir-fried rice with egg, carrots and onions with cucumber and tomato	
Khao Phad Pu	880
Thai Style Jumbo Crab Meat Fried Rice	
Stir-fried rice with jumbo lump crab meat, egg, spring onions served with housemade fish sauce and chili sauce	

VEGETABLES

蔬菜 / 野菜 / 야채

Phad Phak Ka Na Hong Kong Stir-fried Kailan Stir-fried kailan with oyster sauce and garlic	450
Okra Fai Daeng Stir-fried Lady Finger Okra Stir-fried okra with garlic, soy bean paste, oyster sauce, bird's eye chili	480
Phad Phak Bung Fai Daeng Stir-fried Morning Glory Stir-fried morning glory with garlic, soy bean paste, oyster sauce, bird's eye chili	450
Tao Hoo Phad Med Mamuang Vegan Tofu with Cashew Nuts Stir-fried tofu with bell peppers, onion, cashew nuts	550
Por Pia Hed Vegan Fresh Mushroom Spring Rolls Mushroom and mixed vegetables wrapped in rice paper with tamarind sauce	550
Krapow Tao Hoo Vegan Stir-fried Tofu with Holy Basil Tofu, chili, red onion, Thai basil	450

DESSERT

甜点 / 데저트 / 디저트

Tako Phuak Khao Phod Coconut Custard with Taro and Sweet Corn Layered taro and sweet corn coconut pudding	380
Khao Niew Ma-Muang Mango Sticky Rice Signature fresh ripe mango with sweetened sticky rice, coconut sauce	380
Pie Ma Muang Ku Larb Mango Rose Pie with Mango Sauce Puff pastry dough baked with ripe mango and served with house made mango sauce	480
Croffle Croffle with Chantilly Cream and Fresh Mango Croissant style waffle with chantilly cream and maple syrup, topped with fresh mango	480

Specialty Drinks

Thai Iced Tea Thai tea, milk, sugar	180
Thai Iced Coffee Thai coffee, condensed milk	180
Thai Lemon Iced Tea Thai tea, lemon	180

Mocktails

Mango Tree Mango Tango	240
Virgin Thai Colada	280
Mango Coco Lassi	350
Apple Calamansi Cooler	280
Grilled Shake	280
Trio Cooler	280
Minty Lemonade	280

Coffee & Tea

Cafe Americano	250
Cappuccino	250
Cafe Latte	250
Espresso	250
Double Espresso	320
Twinnings Tea	200

Fresh Squeezed Juices & Shakes

Orange	380
Fresh Coconut	280
Watermelon	280
Pineapple	280
Ripe Mango	280

Soft Drinks & Water

Coke Regular	120
Coke Zero	120
Sprite	120
Tonic Water	120
Soda Water	120
Ginger Ale	250
Perrier Sparkling Water	250
San Pellegrino Sparkling Mineral Water	250
Mineral Water	90

Thai-Inspired Cocktails

Mango & Passionfruit Martini 380
Vodka, passionfruit, mango

Kaffir Martini 350
Kaffir-infused vodka, dry vermouth

Coconut Espresso Martini 350
Gin, espresso, coconut cream foam

Jim Jeaw Bloody Mary 350
Vodka, campari, tomato juice, jim jeaw sauce

Bangkok Mule 480
Kaffir-infused vodka, lemongrass, mint, ginger beer

Pomelo G&T 380
Gin, pomelo, grapefruit, tonic

Chili Lime Margarita 380
Tequila blanco, triple sec, chili, habanero lime, chili salt

Thai Colada 520
Dark rum, amaretto, coconut water, pineapple juice

Thai Tea Boulevardier 480
Thai tea infused bourbon, campari, red vermouth

Lychee Martini 380
Gin, lychee, lemon

Mezcal Negroni 480
Mezcal, campari, red vermouth

Chilimansi Tequila 480
Tequila reposado, calamansi, habanero lime, saline

Guava Sour 380
Vodka, guava, egg white

Mezcal Paloma 480
Mezcal, grapefruit soda, saline

Passionfruit White Sangria 450
Chardonnay, triple sec, passionfruit, soda

Passionfruit Red Sangria 380
Merlot, triple sec, passionfruit

Clover Club 380
Gin, wildberry, lemon, egg white

Kaffir Lime Amaretto Sour 420
Whisky, amaretto, kaffir lime, egg white

Lemongrass Fizz 380
Vodka, muddled lemongrass, soda

Chili Lime Mojito 380
Rum, lemon juice, mint, red chili

Classic Cocktails

Tokyo Highball 380
Suntory whisky, shiso, club soda

Whisky Sour 380
Whiskey, lemon, egg white

Old Fashioned 380
Bourbon, angostura bitters, sugar

Classic G&T 380
Bombay Sapphire gin, tonic, rosemary sprig

Negroni 380
Tanqueray gin, campari, Martini Rosso

Manhattan 380
Whiskey, Martini Rosso, angostura bitters

Wine

Kindly ask our servers for the wine list

White Wine (by the glass) 380

Red Wine (by the glass) 380

Local Beer

San Miguel Light 150

San Miguel Pale Pilsen 150

San Miguel Premium 180

Engkanto Lager 240

Engkanto Honey Ale 240

Engkanto Hazy IPA (Mango Nation) 280

Engkanto True Brew West Coast IPA 280

Engkanto Double IPA (Green Lava) 280

Imported Beer

Singha Thai Beer 280

Stella Artois 280

Corona 280

Vodka

Belvedere 480

Grey Goose 450

Stolichnaya 280

Rum

Bacardi White 280

Havana Club 7 Year (Dark Rum) 320

Tequilla / Mezcal

Patron Reposado 380

Patron Anejo 420

Gin

Beefeater 280

Bombay Sapphire 350

Tanqueray 320

Liqueur

Amaretto 280

Kahlua 280

Baileys 280

Cognac

Hennessy VS 380

Hennessy VSOP 520

Whiskey / Bourbon

Johnnie Walker Black Label 280

Jack Daniel 280

Jim Beam 280

Makers Mark 350

Buffalo Trace 420

Jameson Irish Whiskey 350

Suntory 380

Chivas Regal 280

Mango Tree (Flagship)

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