

SET MENU C

(£42.00 PER PERSON)

Minimum of 2 people. Menu includes all listed appetisers & main course to share.

APPETISER PLATTER

THAI FISH CAKES (N)

Spicy Thai style fish cakes blended with our special recipe of red curry paste, green beans and kaffir lime leaves, served with homemade sweet chilli sauce and peanut vegetable relish. (Medium Hot)

CHICKEN SATAY (N)

Classic Thai appetiser strips of marinated chicken char-grilled and served with homemade peanut sauce accompanied by cucumber, chilli, shallot and carrot relish.

PRAWN & CHICKEN TOAST

Deep fried toast with minced prawn and chicken, garlic, coriander root, white pepper and topped with sesame seeds, accompanied with a homemade sweet chilli sauce.

KING PRAWN TEMPURA

King prawns batter fried in light crispy tempura batter and served with plum sauce.

DUCK SPRING ROLLS

Deep fried spring roll pastry stuffed with shredded duck, leeks, glass noodles, black mushrooms, shredded cabbage, carrot and a hint of ginger, served with hoi sin sauce.

THAI PAPAYA SALAD (N) (V)

One of the most popular spicy salads from Thailand, the papaya salad is made with shredded green papaya, carrots, cherry tomatoes and fine beans, dressed with fresh lime juice, garlic, fish sauce, fresh chillies, palm sugar and crushed peanuts. (Hot)

MAIN COURSES

For 2 or 3 persons

PAN-FRIED SEABASS IN TAMARIND SAUCE (N)

Lightly floured pan-fried sea bass fillet with lemongrass, topped with rich tamarind and palm sugar sauce, garnished with roasted chillies and fresh coriander.

ROASTED DUCK CURRY

Fresh cherry tomatoes, pineapple and chillies cooked in a flavourful curry sauce with roasted duck breast and sweet basil. (Medium Hot)

GRILLED KING PRAWNS

Grilled king prawns with butter and garlic served on a sizzling hot plate accompanied by spicy sea-food dipping sauce.

EGG FRIED RICE

*For 4 or 5 persons. As above,
with the addition of*

SEAFOOD IN AROMATIC SPICES

A seafood medley of king prawn, mussels, scallops and squid stir fried in aromatic Thai herbs and spices, including krachai root, spicy green peppercorns, fresh chillies, holy basil leaves and green beans. (Hot)

*For 6 persons or more. As above,
with the addition of*

MASSAMAN LAMB CURRY (N)

Tender lamb stewed in Massaman paste, coconut milk, potatoes, onions and cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon and chillies. (Medium Hot)

All set banquets can enlarged to suit any number of persons



At Mantra, we have created a menu for all tastes. Mantra Thai food is more than just curries and chillies, our experienced chefs create exciting dishes with a great balance of flavours to tantalise your tastebuds, leaving you wanting more!

Private Car Park • Easy Access • 5 Mins from Centre for Life
150 seating • Party booking welcome • Great River view

Come and Savour authentic Thai food at Mantra.

29 FORTH BANKS, QUAYSIDE, NEWCASTLE, NE1 3SG
RESERVATIONS 0191 232 6080

WWW.MANTRA-THAI.CO.UK



Christmas &
New Years Eve
Set Menu



Our Mantra:
'Food is an Art, Cook from the Heart'

This is our philosophy and we use this to drive us forward everyday!

Here, at Mantra, we ensure we deliver the best and fresh Thai food we can to keep to our high levels of quality because we care.

Our Chefs from Thailand have over 30 years' experience between them, and are passionate in producing authentic distinctive dishes from around the country to give you a special dining experience.

Our passion is to show our hearts through our food and our service with a Thai smile.

And we consider it a success, when that smile is returned to us!

So....from our hearts to yours....

Enjoy your meal!
from the Mantra Team

- (V) The dish is suitable for vegetarian.
- (N) Denotes dishes that contain nuts. However, due to the presence of nuts in the restaurant. There is the possibility that small traces of nuts may be found in any of our dishes.

We do not add MSG to our dishes

Please ask a member of our staff, for a full listing of food related allergens used in our meals.

SET MENU A

(£28.00 PER PERSON)

Minimum of 2 people. Menu includes all listed appetisers & main course to share.

APPETISER PLATTER

CHICKEN SATAY (N)

Classic Thai appetiser strips of marinated chicken char-grilled and served with homemade peanut sauce accompanied by cucumber, chilli, shallot and carrot relish.

BBQ PORK SPARE RIBS

Grilled pork spare ribs marinated with fresh Thai herbs tossed in a homemade barbecue sauce, accompanied with grilled fresh pineapple.

GOLDEN PARCEL

Deep fried crispy spring roll pastry wrapped with marinated minced chicken and prawn meat, served with homemade sweet chilli sauce.

PRAWN & CHICKEN TOAST

Deep fried toast with minced prawn and chicken, garlic, coriander root, white pepper and topped with sesame seeds, accompanied with a homemade sweet chilli sauce.

VEGETABLE SPRING ROLLS (V)

Deep fried spring roll pastry stuffed with vermicelli noodles, black mushrooms, shredded cabbage and carrots, served with sweet plum sauce.

MAIN COURSES

For 2 or 3 persons

THAI GREEN CHICKEN CURRY

The famous Thai curry made from fresh green chillies and Thai herbs. Served with tender chicken breast in coconut milk with fine beans, bamboo shoots and aubergine, garnished with sweet basil and chillies. (Hot)

CRISPY PORK WITH CHILLI AND BASIL

Thai style crispy belly pork stir fried with fresh chillies, garlic, green beans and holy basil leaves. (Medium Hot)

DUCK IN TAMARIND SAUCE (N)

Roasted breast of duck topped with rich tamarind and palm sugar sauce, garnished with cashew nuts, fried onions and roasted chillies.

STEAMED JASMINE RICE

For 4 or 5 persons. As above, with the addition of

CHICKEN WITH CASHEW NUTS (N)

A popular dish of stir fried strips of crispy chicken breast with cashew nuts, onions, peppers, mushrooms, carrots, pineapple and roasted chillies. Served in a crispy potato basket. (Mild)

For 6 persons or more. As above, with the addition of

BEEF IN BLACK PEPPER SAUCE

Succulent sliced beef stir fried with onions, mushrooms, peppers, spring onions in a black pepper sauce served on a sizzling hot plate. (Medium Hot)

All set banquets can be enlarged to suit any number of persons

SET MENU B

(£35.00 PER PERSON)

Minimum of 2 people. Menu includes all listed appetisers & main course to share.

APPETISER PLATTER

GRILLED PORK SKEWERS

Bangkok street-style char-grilled pork skewers marinated in coriander root, served with spicy tamarind sauce.

BBQ PORK SPARE RIBS

Grilled pork spare ribs marinated with fresh Thai herbs tossed in a homemade barbecue sauce, accompanied with grilled fresh pineapple.

GOLDEN PARCEL

Deep fried crispy spring roll pastry wrapped with marinated minced chicken and prawn meat, served with homemade sweet chilli sauce.

PRAWN & CHICKEN TOAST

Deep fried toast with minced prawn and chicken, garlic, coriander root, white pepper and topped with sesame seeds, accompanied with a homemade sweet chilli sauce.

DUCK SPRING ROLLS

Deep fried spring roll pastry stuffed with shredded duck, leeks, glass noodles, black mushrooms, shredded cabbage, carrot and a hint of ginger, served with hoi sin sauce.

CRISPY DUCK SALAD

Strips of roasted crispy duck breast tossed with watercress, radish, shallots, spring onions and coriander in spicy Thai salad dressing. (Medium Hot)

MAIN COURSES

For 2 or 3 persons

MASSAMAN LAMB CURRY (N)

Tender lamb stewed in Massaman paste, coconut milk, potatoes, onions and cashew nuts. Massaman is made with turmeric, star anise, cardamom, cinnamon and chillies. (Medium Hot)

WEEPING TIGER

Char-grilled sliced sirloin steak with mushrooms, onions and gravy on a sizzling hot plate accompanied by a spicy tangy chilli dipping sauce.

SEAFOOD IN AROMATIC SPICES

A seafood medley of king prawn, mussels, scallops and squid stir fried in aromatic Thai herbs and spices, including krachai root, spicy green peppercorns, fresh chillies, holy basil leaves and green beans. (Hot)

STEAMED JASMINE RICE

For 4 or 5 persons. As above, with the addition of

CRISPY PORK WITH SWEET BASIL & CHILLI JAM

Chunky crispy belly pork stir fried with fresh sweet basil, garlic, green beans and sweet chilli jam. (Medium Hot)

For 6 persons or more. As above, with the addition of

ROASTED DUCK CURRY

Fresh cherry tomatoes, pineapple and chillies cooked in a flavourful curry sauce with roasted duck breast and sweet basil. (Medium Hot)

All set banquets can be enlarged to suit any number of persons