

STIR-FRIES



W6. CASHEW NUTS STIR-FRY

ผัดเนื้อหมูแบบ 腰果炒 C, G*, S
Deep-fried meat in crispy batter (only chicken or pork) stir-fried with Our chef's special sauce topped with cashew nuts, pineapple, onion, spring onion and pepper

W7. SWEET & SOUR STIR FRY

ผัดเปรี้ยวหวาน 甜酸炒 F*, G*, S, V*
Deep-fried meat in crispy batter (only chicken or pork) stir-fried with Thai-style sweet and sour sauce inc: pineapple, tomato, cucumber, carrot and onions

W8. OYSTER SAUCE STIR-FRY

ผัดน้ำมันหอย 蚝油炒 G*, S, V*
Stir-fried with seasonal vegetables in light oyster sauce

W9. THAI CHICKEN WINGS

ปีกไก่ทอดแบบ 泰式鸡翅 F, G, S 12.95
Chicken wings are marinated, deep-fried to golden perfection, and served with Thai sweet chilli sauce.

W12. BAKED KING PRAWN WITH GLASS NOODLES

กุ้งอบวุ้นเส้น 粉丝蒸大虾 C, G*, S 16.95
Baked king prawns with glass noodles, ginger, shiitake and coriander

RICES

R1. STREAM RICE

ข้าวสวย 米饭 V 3.95
Tender, steamed Jasmine rice pairs wonderfully with any meal.

R2. EGG FRIED RICE

ข้าวผัดไข่ 蛋炒饭 E, G, S, V 4.20
Jasmine rice stir fried with an egg.

R3. COCONUT RICE

ข้าวต้ม 椰子饭 V 4.50
Plain rice gently steamed with coconut milk and coconut flake

R4. STICKY RICE

ข้าวเหนียว 糯米饭 V 4.20
Thai steamed glutinous rice with a chewy texture

W1-W8 OPTIONS

TOFU OK 11.95 12.95 12.95
MIXED VEG. 13.95 14.95 15.95

W1. DRY CURRY

ผัดพริกแกง 辣味炒 C*, F*, G*, S, V*
Stir-fried bite-size pieces of meat with Thai curry, green beans and bamboo shoots

W2. HOLY BASIL STIR-FRY

ผัดกะเพรา 罗勒叶炒 / 嘎抛 G*, S, V*
A distinctive fusion of garlic, chilli, holy basil, vegetables and chuck meat.
*Should you require minced pork, chicken, or beef, kindly inform our staffs.

W3. THAI SWEET CHILLI OIL STIR-FRY

ผัดน้ำพริกเผา 香料辣椒炒 C, G*, S, V*
Stir-fried with roasted chilli paste, sweet basil and vegetables

W4. GINGER STIR-FRY

ผัดขิง 姜炒 G*, S, V*
Bite-size pieces of meat stir-fried with strips of fresh young ginger and spring onions

W5. THAI STYLE GARLIC STIR-FRY

ผัดกระเทียม 蒜香炒 G*, S, V*
Minced garlic and cracked black pepper sauce stir fried with coriander and spring onion. Served with green salad.



NOODLES



N1-N5 OPTIONS

TOFU OK 11.95 12.95 12.95
MIXED VEG. 13.95 14.95 15.95

N1. PAD THAI NOODLE STIR-FRY

ผัดไทย 泰式炒河粉 E*, F*, G*, Ph*, S, V*
Rice noodles stir-fried with egg, garlic chives, bean sprouts and crushed nuts. (spicy or plain)

N2. PAD SIEW NOODLE STIR-FRY

ผัดซีอิ้ว 酱油炒宽面 E*, F*, G*, S, V*
Stir-fried rice noodles with mixed vegetables, egg and spring onions

N3. EGG NOODLE STIR-FRY

ผัดเส้นผัดผักรวม 泰式炒鸡蛋 E, G*, S, V*
Stir-fried egg noodles with bean sprouts, mixed vegetables and spring onions.

N4. NOODLE STIR FRIED WITH THAI CHILLI PASTE

ผัดเส้นผัดน้ำพริกเผา 甜辣酱炒河粉 C, E, G*, S, V*
Rice noodles stir-fried with egg in a tasty roasted chilli paste, sweet basil, bell pepper and bamboo shoot

N5. THAI DRUNKEN NOODLE STIR-FRY

ผัดเส้นผัดขิง 酒鬼炒粉 E*, G*, S, V*
Rice noodles stir fried with egg, holy basil, carrot, onion and bamboo shoot. The complex balance of spicy, savoury, and slightly sweet flavours.

N6. PLAIN RICE NOODLE

เส้นผัดผักรวม 河粉 V 4.95
Plain rice noodle on top with garlic oil.

SET MEAL

THAI VEGAN BLISS £59 FOR 2 PEOPLE

- Tofu Satay สะเต๊ะเต้าหู้ 沙爹鸡 / 沙爹豆腐 Pn, V
- Vegetable spring roll ปอเปี๊ยะผัก 蔬菜春卷 G, S, Se, V
- Red Curry (Mixed Vegetable) แกงแดงผักรวม 红咖喱 V
- Holy Basil Stir-Fry (Tofu) ผัดกะเพราเต้าหู้ 罗勒叶炒 / 嘎抛 G*, S*, V
- Sweet and Sour (Tofu) ผัดเปรี้ยวหวาน 酸甜炒 G*, S*, V
- Stream Rice ข้าวหอมมะลิ 米饭 V

DUET OF THAI DELIGHT £69 FOR 2 PEOPLE

- Siam Classic Platter (No.16) ชุดสยาม คลาสสิก 暹罗经典拼盘
A shareable starter platter for 2 people, featuring our top picks for a delightful start to your meal.
1. Chicken Satay 4. Vegetable Spring Roll
2. Prawn on Toast 5. Fish cake
3. Spare Rib
- Red curry chicken แกงแดงไก่ 红咖喱 (鸡肉) C, F
- Cashew nuts stir-fry (King prawn) กุ้งผัดเม็ดมะม่วง 腰果炒 (虾) C, G*, N, S*, Se*, Su
- Mixed vegetables stir-fry ผัดผักรวมมิตร 什锦炒菜 G*, V
- Egg fried rice ข้าวผัดไข่ 蛋炒饭 E, G, S, V
- Thai Dessert (Banana or Pineapple Fritter) กลัวยกทอด หรือ สับปะรดทอด G

THAI FAMILY FEAST £145 FOR 4 PEOPLE

- Siam Classic Platter (No.16) ชุดสยาม คลาสสิก 暹罗经典拼盘
A shareable starter platter for 2 people, featuring our top picks for a delightful start to your meal.
1. Chicken Satay 4. Vegetable Spring Roll
2. Prawn on Toast 5. Fish cake
3. Spare Rib
- Green curry chicken แกงเขียวหวานไก่ 绿咖喱 (鸡肉) C, F
- Holy Basil Stir-Fry (Pork) ผัดกะเพราหมู 罗勒叶炒 / 嘎抛 (猪肉) G*, S*
- Sweet and Sour (Chicken) ไก่ผัดเปรี้ยวหวาน 酸甜炒 (鸡肉) G*, S*
- Grilled king prawns with special sauce กุ้งเผาโรตาริ 泰式烤大虾 C, G*, S, Se, Su
- Sizzling Beef เนื้อย่างรสอ่อน 铁板牛肉 / 海鲜 C, G*, Se
- Mixed vegetables stir-fry ผัดผักรวมมิตร 什锦炒菜 G*, V
- Egg fried rice ข้าวผัดไข่ 蛋炒饭 E, G, S, V
- Thai Dessert (Banana or Pineapple Fritter) กลัวยกทอด หรือ สับปะรดทอด G

Please Note : All set meals are pre-selected and cannot be modified or customized.



TAKEAWAY MENU

MANGO-T

THAI RESTAURANT & TAKEAWAY

TRULY AUTHENTIC THAI CUISINE BY OUR CHEF WHO HAVE EXPERIENCES IN 5 STARS HOTEL

OPENING TIME

MONDAY - SATURDAY AND BANK HOLIDAY

11:45-15:00 / 17:00-22:00

LAST ORDER 21:00

SUNDAY CLOSED

8 ORFORD HILL, NORWICH, NR1 3QD

CREDIT CARD IS ACCEPTED WITH £10 MINIMUM ORDER

01603 660514

www.mango-t.co.uk

STARTERS



01. THAI PRAWN CRACKERS 3.50
 ข้าวเกรียบกุ้ง 虾片 C, Su
 A Thai snack made from tapioca flour and prawn.

1. SATAY (CHICKEN OR TOFU) 7.25
 สลัดไม้, สลัดเต้าหู้ 沙爹鸡/沙爹豆腐 Pn, V*
 Grilled chicken(or Tofu) bamboo skewers served with peanut sauce and carrot, red pepper, cucumber relish.

2. THAI FISH CAKES 6.95
 กุ้งทอดมัน 泰式炸鱼饼 C, E, F, Pn*
 Deep-fried minced Grouper fish and king prawn are mixed with Thai herbs, green bean and chilli paste. Served with sweet chilli sauce and crushed peanut.

3. VEGETABLE SPRING ROLLS 6.95
 ฝอยหอยผัก 蔬菜春卷 G, S, Se, V
 Glass noodles and vegetables wrapped in filo pastry and deep fried and top with sweet chilli sauce.

4. KING PRAWN SPRING ROLLS 6.95
 ฝอยหอยกุ้ง 虾春卷 C, G, S, Se
 Marinated king prawns wrapped in filo pastry. Deep fried and serve with sweet chilli sauce.

5. SPARE RIBS 6.95
 กระดูกหมูอบน้ำแดง 红酱猪骨 G, S, Se
 Succulent meaty ribs cooked in a unique mouth-watering sauce. Served with onions and pepper

6. GOLDEN BAG 6.95
 ถุงทอง 黄金炸蝦福袋 C, E, G, S, Se
 Minced Chicken, king prawns and vegetables wrapped in filo pastry bags deep fried

7. KING PRAWNS ON TOASTED 6.95
 ขมปังทอดหั่นกุ้ง 炸虾多士 C, E, G, S, Se
 Crispy deep fried slices of toast topped with minced prawns.

8. KING PRAWN & VEG IN BATTER (TEMPURA) 6.95
 กุ้งและผักชุบแป้งทอด 泰式炸虾炸蔬菜 C, G, V*
 Deep fried king prawns and vegetable fillets in a light crispy batter. Served with sweet chilli sauce

9. GRILLED PORK SKEWERS 7.25
 หมูย่าง 烤猪肉串 G, S, Se
 Flame grilled tender pork skewers served with a traditional dip.

10. CRISPY SQUID (THAI CALAMARI) 7.50
 ปลาหมึกทอดกรอบ 炸鱿鱼 Mo
 Deep fried squid in crispy batter with chilli and salt on top. Served with sweet chilli sauce.

11. BUTTERFLY KING PRAWN 7.50
 กุ้งผัดเสื่อ 吉列大虾 C, E, G
 king prawns in golden breadcrumbs. Served with sweet chilli sauce.

13. BBQ KING PRAWNS 7.50
 กุ้งบาร์บีคิว 鸡肉咖喱三角 C, G*, S* Pn
 King prawn marinated in herbs and spices on a skewer char grilled. Served with peanut sauce and sweet pickle salad

14. GOLDEN TRI-ANGLE 6.95
 สามเหลี่ยมทองคำ 咖喱三角鸡肉 G, S, Se
 A tasty mixture of sautéed onions, potato and curry powder with diced chicken in a pastry purse deep fried. Served with sweet chilli sauce.

15. THAI DUMPLING 6.95
 ขมปังจับ 泰式烧麦 G, S, Se
 Steamed a marinate ground pork and vegetable in purse dumpling, Served with signature dumpling sauce



SHARING PLATTER (For 2 people)

Please Note : Platter items are pre-selected and cannot be modified or customized.

16. SIAM CLASSIC (For 2 people) 16.95 **17. ANDAMAN'S HEART** (For 2 people) 18.95

暹罗经典拼盘 (2人份)
 A shareable starter platter for 2 people
 • Chicken Satay
 • Vegetable Spring Roll
 • Prawn on Toast
 • Fish cake
 • Spare Rib

安达曼之心拼盘 (2人份)
 A seafood sharing starter platter for 2 people,
 • BBQ King Prawn
 • King Prawn Spring Roll
 • Prawn on Toast.
 • Fish cake
 • Crispy Squid

SOUPS & SALAD

S1. SPICY SOUP (TOM YUM)
 ดับน้ำ 泰式酸辣汤 (冬阴汤) C*, F*, V*
 The most popular Thai soups, cooked with fresh chilli, lemongrass, galangai, limeleaf, tomato and mushroom. Top with coconut milk.



6.50 6.95 7.95 8.95
 MUSHROOM OR VEGETABLES

S2. THAI COCONUT SOUP
 ดับน้ำ 泰式椰奶汤 (冬卡汤) F*, V*
 Thai coconut soup, cooked in coconut milk with fresh chilli, lemongrass, galangai, limeleaf, tomato, mushroom

S3. CLEAR SOUP WITH MINCED PORK 6.95
 ดับจืดหมูสับ 肉碎汤 G*, S*, V*
 A clear stock Thai broth with seaweed, vegetables and minced pork

Y1. GRILLED BEEF SPICY SALAD 17.95
 ย่างเนื้อย่าง 凉拌牛肉 Ce*, F, G*, S*
 Slices of frame grilled sirloin steak mixed with a tasty Thai salad of lemongrass, lime juice, shallots and chillies

Y2. NAM TOK 15.95
 น้ำตก 烤肉沙拉 (牛肉/猪肉) F, G*, S* 17.95
 Slices of grilled beef or pork seasoned with chilli powder, ground roasted rice, shallots, lime juice and fish sauce

Y3. LAAB 13.95
 ลาบ 凉拌辣肉 (鸡肉末/猪肉末/牛肉末) F 15.95
 Made of ground meat and lots of fresh herbs such as mint, cilantro, and green onions. It is dressed with lime juice, fish sauce, dried chilli flakes, and toasted rice powder. 17.95

Y4. GLASS NOODLE SALAD (YUM WOON SEN)
 ยำวุ้นเส้น 凉拌粉丝 F*, V*
 A fresh and spicy green salad with glass noodles, lemongrass, lime juice, shallots and chillies
 12.95 12.95 14.95 16.95

Y6. THAI PAPAYA SALAD 10.95
 สลัดน้ำ 青木瓜沙拉 C*, F*, Pn*, V*
 Thai green papaya salad with carrot, green beans, peanut, tomatoes and dried shrimps with a chilli lime dressing.

LAMB DISHES

L1. PA NANG CURRY LAMB 15.50
 พะแนงแกะ 帕南咖喱羊肉 G*, S
 Lamb cooked in Panang curry sauce with green beans, bamboo shoot, aubergine, pepper and vegetables

L2 GREEN CURRY LAMB 15.50
 แกงเขียวหวานแกะ 绿咖喱羊肉 F, S
 Lamb cooked in green curry, bamboo, coconut milk, green bean, bell pepper, sweet basil and spices

L3. HOLY BASIL LAMB STIR-FRY 15.50
 แกะผัดกะเพรา 罗勒叶炒羊肉 (嘎抛) F, G*, S*
 Strips of lamb stir fried with garlic, chilli, Thai basil and vegetables

VEGETABLE DISHES

V1. MIXED VEGETABLE STIR-FRY 6.95
 ผัดผักรวมมิตร 什锦炒菜 G*, S*, V*
 Fresh, seasonal, and crisp vegetables stir-fried with a light oyster sauce. It is a blend of savoury and slightly sweet flavours.

V2. BEAN SPROUTS STIR-FRY 6.95
 ผัดถั่วงอกน้ำมันหอย 炒豆芽 G*, S*, V*
 Bean sprouts Stir fried in a light oyster sauce

CHEF RECCOMENDED

CR1. PLAR PLA 21.95
 ปลาเผา 炸海鲈香辣甜酱 F, Pn*
 Deep fried whole sea bass and dressed in a colourful apple salad with peanut.

CR3. WEEPING TIGER 20.95
 เสือร้องไห้ 烧烤肉排泰式酱 F, G*
 Flame grilled sirloin steak served with a sweet and spicy soya marinade (allow 15 minutes)

CR5. GRILLED TIGER PRAWN 23.50
 กุ้งเผาไรตพริก 泰式烤大虾 C, G*, S, Se, Su
 Flame cooked tiger prawns served in our chef's special sauce (allow 15 minutes)

CR6. CRISPY DUCK WITH TAMARIND SAUCE 15.95
 เป็ดกรอบราดซอสมะขาม 酥脆炸鸭罗望子酱 F
 Crispy fillet of duck with broccoli, cauliflower and a sweet chilli or tamarind sauce



CR7. CRISPY CHILLI CHICKEN 14.50
 ไก่กรอบราดซอส 酥脆炸鸡 F, Se*
 Lightly floured chicken in a sweet tangy ginger, chilli sauce, topped with sesame seeds

CR8. SPICY STEAMED SEABASS 21.95
 ปลากระพงนึ่งมะนาว 青柠蒸海鲈 F
 Steamed whole sea bass in a light blend of herbs and chillies, served on Chinese leaf (allow 15 minutes)

CR10. THREE FLAVOURED DEEP-FRIED FISH 21.95
 ปลากระพงทอดสามรส 三味炸鱼 F
 Deep fried whole sea bass and topped with our special three flavoured sauce

CR11. STEAMED SEABASS WITH SOY SAUCE 21.95
 ปลากระพงนึ่งซีอิ๊ว 酱油蒸鲈鱼 F, G*, S
 Whole steamed sea bass with shredded ginger and spring onions

CR12. THAI SIZZLING 17.95
 เนื้อ-งู่น 铁板牛肉/海鲜 C, G*, Se 19.95
 Beef or seafood marinated in wine and herbs with vegetables. Served on a sizzling platter

CURRIES

C1-C4 OPTIONS

TOFU OR MIXED VEG. 12.95 13.95 13.95 14.95 15.95 16.95

C1. GREEN CURRY
 แกงเขียวหวาน 绿咖喱 C*, F*, V*
 Green curry cooked with bamboo shoot, coconut milk, green bean, pepper, sweet basil, aubergine and spices

C5. MASAMAN CURRY
 แกงมัสมั่น 玛莎曼咖喱汤 F, N*
 Tender meat slow cooked with coconut milk, peanut, onion, potato and cashew nuts.

C2. RED CURRY
 แกงแดง 红咖喱 C*, F*, V*
 Thai red curry cooked with tomato, bamboo shoot, coconut milk, green bean, pepper, sweet basil, aubergine and spices

13.95 17.95

C3. JUNGLE CURRY
 แกงป่า 丛林咖喱 C*, F*, V*
 Village style curry with bamboo shoot, green bean, holy basil, baby corn, aubergine and tomato. A clear curry with lots of flavour and plenty spice

C6. DRY CURRY FISH
 กุ้งเผา 辣味炸鲈鱼 G*, F, S
 Deep fried whole sea bass and dressed in a dry curry sauce

C4. PA NANG CURRY
 แกงพะแนง 帕南咖喱 C*, F*, G*, V*, S
 Medium spiced creamy red curry cooked with coconut milk, bamboo shoot, aubergine and vegetables

C7. ROASTED DUCK RED CURRY
 แกงเผ็ดเป็ดย่าง 红咖喱鸭 C*, F*
 Roasted duck cooked with Thai red curry, tomato, bamboo shoot, aubergine, coconut milk, green bean, pepper, pineapple, sweet basil and spices