



MANTRA
THAI DINING

*Valentine's
Menu*

www.mantra-thai.co.uk
29 Forth Banks,
Newcastle upon Tyne, NE1 3SG
T 0191 232 6080

Valentine's Vegetarian

3 courses | £45.00 per person

Vegetarian Sharing Platter

BBQ Tofu Skewer, Spring Rolls, Vegetable Golden Parcels, Crispy Mushroom Salad (all included)

Vegetarian Main Courses

Please choose one main course each

Roasted Aubergine in Panang Curry

Roasted aubergine simmered in a creamy Panang curry with rich red curry flavours and coconut milk for a bold and satisfying dish. (Medium Hot)

Mixed Veg in Thai Green Curry

A vibrant medley of seasonal vegetables in a fragrant green curry sauce, garnished with sweet basil and a touch of red chilli for a warming finish. (Hot)

Veg Pad Thai with Tofu

Thailand's iconic dish reimaged with tofu: stir-fried rice noodles tossed with egg, crunchy bean sprouts, and spring onions in a tangy tamarind sauce for the perfect balance of flavours.

Crispy Cauliflower in Yellow Curry

Crunchy cauliflower florets and aromatic onions in a rich, turmeric-infused yellow curry, finished with crispy fried shallots for added texture. (Mild)

Stir-fried Tofu with Chilli & Basil

Tofu stir-fried with fresh chillies, garlic, green beans, and fragrant Thai basil for a bold and spicy flavour explosion. (Hot)(NGCI)

Crispy Fried Mushrooms With Cashew Nuts

Golden-fried mushrooms tossed with roasted cashew nuts, pineapple, peppers, and onions in a flavour-packed stir-fry that's both crunchy and satisfying. (Medium Hot)(N)

Side Dishes

Choice of Jasmine rice, Sticky rice or Egg fried rice

Desserts

Panna Cotta d'Amour

or

Grand Marnier Chocolate Mousse

(N) Denotes dishes that contains 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. Please ask a member of staff for a full listing of food related allergens used in our meals. We do not add MSG to our dishes.

Valentine's

3 courses | £48.00 per person

Sharing Platter

Chicken Satay (n), Duck Spring Rolls, Golden Parcels, King Prawn Tempura, Crispy Duck Salad (all included)

Main Courses

Please choose one main course each

Signature Chicken Thai Green Curry

Tender organic chicken, simmered in a fragrant, creamy green curry sauce with the perfect balance of bold and fresh Thai spices.

Massaman Lamb Shank Curry (n)

Fall-off-the-bone lamb shank slow-cooked in a rich, mild Massaman curry with golden potatoes, caramelised onions, and crunchy cashew nuts.

Sizzling Ribeye in Black Pepper Sauce

Juicy ribeye slices stir-fried with onions, peppers, and mushrooms in a bold black pepper sauce, served sizzling hot to awaken your senses.

Grilled King Prawn Pad Thai

A classic Thai favourite: stir-fried rice noodles with succulent grilled king prawns, egg, and fresh vegetables in a tangy tamarind sauce.

Roasted Duck in Red Curry

Succulent roasted duck breast simmered in a creamy coconut and red curry sauce, infused with authentic Thai herbs.

Crispy Pork with Chilli & Basil

Crunchy pork belly stir-fried with aromatic Thai basil, fiery fresh chillies, and crisp green beans for a flavour-packed dish with a spicy kick.

Chicken Cashew Delight (n)

Crispy chicken stir-fried with roasted cashews, sweet pineapple, and vibrant peppers, served in a golden crispy potato basket.

Spicy Teriyaki Salmon

Perfectly pan-seared salmon glazed in a rich teriyaki sauce, with a hint of spice for a tantalising twist.

Side Dishes

Choice of Jasmine rice, Sticky rice or Egg fried rice

Desserts

Panna Cotta d'Amour

or

Grand Marnier Chocolate Mousse