

以味蕾暢遊泰國東北

THE TASTE OF ISAN

mango tree
hong kong

泰國東北部以農業和畜牧業為主，食材平民化，按著當時收成，隨手拈來用以入饌；總廚於食材加入個人特色，為樸實的泰東北菜添上幾分鮮味，從平凡中帶出不凡。

Specializing in agriculture and stock farming, northeastern Thailand utilizes everyday food ingredients within the kitchen according to seasonality. The executive chef of Mango Tree injected a personal touch within the traditional dishes in order to elevate the ordinary yet enticing tastes of northeastern Thai cuisine.



招牌泰北燒雞 (半隻/一隻) \$198/\$368

Signature Northern Thai Barbequed Chicken (Half/whole)

Barbequed chicken marinated with special Thai herbs served with sticky rice and Isan-style lime sauce



傳統烤肉串配木瓜沙律及糯米飯 \$118

Traditional Pork Skewer

Barbequed pork skewers served with papaya salad and sticky rice



黃咖喱河蝦炒麵 \$138

Yellow Curry Noodles

Stir-fried noodles with river prawn, shallots and cucumber in yellow curry sauce



酸芒果伴特色醬汁 \$88

Sour Mango

Raw Thai green mango served with special dipping sauce



香脆炸雞件 \$98
Isan Fried Chicken

Deep fried breaded diced chicken,
served with sweet chili sauce



脆炸豚肉條 \$88
Deep Fried Pork Fillet

Crispy fried marinated thin pork fillet,
topped with sesame



酸辣牛雜湯 🌶️ \$128
Spicy Beef Offal Soup

Hot and sour soup with beef brisket,
beef tendon and beef tripe



粟米鹹蛋木瓜沙律 🌶️ \$98
Isan Style Papaya Salad

Green papaya salad with salty egg and sweet corn



蕉葉海鮮卷 🌶️ \$158
Steamed Seafood with Red Curry Paste

Mixed seafood steamed with red curry paste
wrapped in banana leaves

泰式火車炒飯 \$128
Traditional Thai Style Fried Rice

Fried rice with seafood, tomato and shrimp paste

