


JAPANESE

NIGIRI SUSHI

Thin slices of raw fish or shell fish over pressed seasoned rice


- Unagi BBQ Eel Nigiri, 2 pcs 350
- Mixed Nigiri Selection, 4 pcs 350
-  Sharing Nigiri Selection, 8 pcs 650

SASHIMI


Thinly sliced raw fish served without rice

- Atlantic Salmon Sashimi, 4 pcs 350
- Ahi Tuna Sashimi, 4 pcs 300
- Hiramasa King Fish Sashimi, 4 pcs 320
- Mixed Sashimi Selection, 6 pcs 420
-  Sharing Sashimi Mixed Selection, 12 pcs 750


TEMPURA

-  Mixed Vegetable Tempura 230
- Tiger Prawn Tempura 450

SUSHI

- California Maki Roll: Crab Stick, Avocado, Ebiko, Tamago Egg, Cucumber 520
- Salmon Cone Temaki Hand Roll: Salmon, Keta Caviar, Avocado, Cucumber, Tobiko 370
- Australian Wagyu Aburi Sushi: Seared Wagyu Beef Nigiri & Japanese Mustard 550
-  Foie Gras Aburi Sushi: Seared Foie Gras Nigiri & Japanese Mustard 420
- Ikura Gunkan Sushi: Salmon Roe on Seasoned Rice wrapped in Nori 460
- Sushi & Sashimi Assorted Platter to Share: Nigiri, Maki & Sashimi 16 pcs 1,200

SOUP

-  Foie Gras Miso with Truffle 470
- Asari Miso: Clams in Miso with Spring Onions 350

SALAD

- Atlantic Salmon Sashimi & Avocado Salad, Keta Caviar, Sesame Dressing 450
- Chilled Soba Noodle Salad, Bonito Flakes, Spring Onions, Nori, Daikon, Ponzu 320


HOT DISH

- Miso Glazed Snow Fish & Lime 950
- Grilled Atlantic Salmon Teriyaki & Japanese Pickle 650
- Saba Shioyaki: Salt Grilled Mackerel & Lime 450
-  Darling Downs Wagyu Beef Kushiyaki Skewer with Truffle 950
-  Unagi "Don": BBQ Eel, Roast Garlic Risotto, Quails Eggs, Teriyaki 950
- Chirashi "Don": Atlantic Salmon Sashimi, Pickled Lemon Risotto, Keta Caviar butter 750

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CHINESE


APPETIZER

- Crispy Snow Fish, Chilli & Salt 520
-  Deep-fried Prawns, Apple, Celery, Sweet Horseradish Sauce 750
- Fresh Blue Crabmeat Hot & Sour Szechuan Soup 370

DIM SUM

- Ha Gow Shrimp Dumplings, 4 pcs 280
- Char Sui Pork Bun, 2 pcs 280
- Shumai Blue Crab & Pork Dumplings, 4 pcs 280
- U.S. Sea Scallop & Prawn in Black Pepper, 2 pcs 350
-  Alaskan King Crab in Spicy Yellow Curry 450

CHINESE WOOD-FIRED OVEN

- Hong Kong BBQ Duck Roll, Hoisin Sauce 320
- BBQ Duck with Melon, Sweet Dark Soya & Mango Mayo 340
- Crispy BBQ Pork Belly, Sweet Dark Soya & Pickled Vegetables 290
-   BBQ Selection: BBQ Duck, Crispy Pork Belly & BBQ Red Pork 360 / 560

FROM THE WOK


- Marinated Beef Tenderloin Slices, Fried Onion Rings & Cantonese Sauce 550
- Stir-fried Beef Tenderloin with Szechuan Sauce 500
- Diced Beef Tenderloin in Black Peppercorn Sauce 500
- Sweet & Sour Smoked Pork Ribs 450
- Stir-fried Lamb, Garlic & Chilli Sauce 550
- Wok tossed Fried Sea Bass Fillets, Sweet Chilli Sauce & Hong Kong Kale 450
- Wok-fried Prawns, Green Asparagus & Chinese Brown Sauce 750
- Stir-fried Seafood Hokkien Mee Egg Noodles 600
- Wok-fried BBQ Duck, Black Pepper Sauce & Pan-fried Foie Gras 600

CHINESE VEGETABLE

- Hong Kong Kale in Oyster Sauce 250
- Steamed Choy Sum in Superior Oyster Sauce 250
- Wok-fried Broccoli, Shitake Mushrooms & Superior Oyster Sauce 250
- Deep fried Tofu tossed in Szechuan Sauce 250

RICE

S / M

-  Wok-fried Vegetable Rice 180 / 250
- Chilli Jam Fried Rice 180 / 250
- Pineapple Fried Rice 180 / 250

THAI CONTEMPORARY

APPETIZER

- Prawn Spring Rolls, Sweet Plum Sauce 300
Grilled Lemongrass Tiger Prawns, Tamarind Glaze & Mango Salad 650

SALAD

- M** Spanish Mussels, Shrimp, Squid, U.S. Sea Scallops, Seaweed Noodles 600
Green Papaya Som Tum, Chilli, Lime, Dried Shrimp, Peanuts & Salmon Sashimi 350
Crispy Rice & Homemade Cured Pork Salad, Roast Peanuts, Ginger, Dried Chilli 300
Grilled Beef Salad, Cherry Tomatoes, Japanese Cucumber, Edamame, Sunflower Sprouts 450

SOUP

- Tom Yum Kung: Spicy River Prawn Soup 350
Tom Kha Gai: Chicken & Coconut Broth, Thai Herbs, Chilli Oil 250

FROM THE WOK

- Phad Krapouw Talay: Wok-fried Seafood, Chilli, Garlic & Hot Basil 650
Phad Cha Talay: Wok-fried Seafood, Thai Root Herbs & Green Peppercorns 650
Khana Mhoo Grob: Stir-fried Hong Kong Kale, Crispy Pork Belly & Garlic 350
M Phad Thai Goong: Stir-fried Rice Noodles, Tamarind Grilled Tiger Prawn 580
Phad Phak Ruam: Stir-fried Seasonal Vegetables in Oyster Sauce 240

CURRY

- Gaeng Keaw Waan Gai: Chicken Green Curry, Thai Eggplant & Sweet Basil 350
Massaman Neau: Beef Massaman Curry, Potato, Pumpkin & Peanuts 380
M Gaeng Ped Phet Yang: Roast Duck Red Curry, Lychee & Pineapple 380
Phoo Nim Phad Pong Galee: Soft-shell Crab in Curry Sauce 450

NOODLE SOUP

- Bamee Ped Yang: BBQ Duck & Egg-noodle Soup 320
Bamee Mhoo Dang: BBQ Red Pork & Egg-noodle Soup 320
Keaw Nham Goong: Shrimp Wonton Soup, Choy Sum 320

STEAMED




- Pla Hema Neung Manouw: Steamed Snow Fish, Chilli, Lime & Garlic 1,100
Pla Hema Neung Sei Eiw: Steamed Snow Fish, Soya Sauce & Ginger 1,100
M Talay Luak Jimb: Steamed Mixed Seafood, Chilli & Lime Nam Jim 950

ITALIAN

APPETIZER

- Steamed Live Mussels in Tomato, Garlic, Basil & Chilli 450 / 800
Baked Fines de Claire Oysters Florentine: Baby Spinach, Cream & Parmesan 450

SOUP

-   Porcini Mushroom Cappuccino: Truffle Foam & Cepe Mushroom Dust 450
Jerusalem Artichoke Soup: Seared U.S. Sea Scallops & White Truffle Oil 550
 Minestrone Soup: Classic Italian Vegetable Soup, Pesto Ravioli & Parmesan 350


SALAD

- Grilled Vegetable Salad: Radicchio, Zucchini, Eggplant, Asparagus, Roasted Peppers, Baby Spinach, EVOO & Blue Cheese Croutons 390
Rocket Salad: Marinated White Anchovy, Belgium Endive, Bocconcini, Vine Tomatoes & Black Kalamata Olives 450
Caesar Wedge Salad: Crisp Romaine Lettuce, Parma Ham, Brioche Cubes, Parmesan Pudding, White Anchovy 450
Baby Spinach Salad: Sautéed Forest Mushrooms, Balsamic Dressing, Toasted Pine Nuts & Parmesan Cheese 350



PIZZA

-  Margherita: Tomato, Mozzarella, Oregano, Basil, EVOO 400
Italiano: Parma Ham, Italian Basil Pesto, Parmesan Cheese 550
Bianco: Roast Garlic, Artichoke, Parmesan, Chicken, Truffle Oil, Rocket 550
Frutti di Mare: U.S. Sea Scallops, Prawns, Spanish Mussels 650
 Shanghai: Char Siu Pork, BBQ Duck, Onions, Chinese Parsley, Hoi Sin Sauce 550
 Vegetariano: Artichoke, Semi-dried Tomato, Feta, Avocado, Kalamata Olive 550

PASTA

- Linguine Carbonara: Creamy Parmesan & Egg, Smoked Bacon, Parma Ham Crisp 450
King Prawn Pappardelle: Cherry Tomato Sauce, Kalamata Olives, Italian Basil 850
 Four-cheese Gnocchi: Gorgonzola, Mozzarella, Parmesan, Provolone & Truffle 650
Linguine Vongole: Little Neck Clams, White Wine, Basil, Dried Chilli 650
Spaghetti Aglio Olio: Chilli, Garlic, Basil & EVOO 390

RISOTTO

-  Paella Saffron Risotto: Rock Lobster, Spanish Mussels, Sea Bass & Clams 950
Porcini Mushroom Risotto: Pan-seared Foie Gras, Black Truffle & Rocket 950
 Green Vegetable Risotto: Spinach, Baby Asparagus, Sugar Snaps, Edamame 650

MEDITERRANEAN

OYSTERS

- X** Freshly Shucked Fin De Claire Oysters, Lemon & Condiments
120 per oyster / 600 for half dozen / 1,000 for dozen
- Baked Oysters Thermidore: Hollandaise, English Mustard & Roasted Red Pepper 450

APPETIZER

- Searched Foie Gras: Caramelised Apple, Black Cherry Sauce 990
- M** Foie Gras Ballotine: Almond Praline, Port, Jerusalem Artichoke, Apple Muffin 850
- White Wine Mussels: White Wine, Garlic, Cream & Herbs 450 / 800
- Spanish Mussels: Chorizo Sausage, Salsa, Coriander & Tequila 450 / 800
- Warm Goats' Cheese: Pan-fried Goat Cheese Terrine, Tomato Salsa, Balsamic Reduction, Red Pepper Syrup, Mescilin Salad 550
- Lamb Tenderloin Salad: Baby Spinach, Goat Cheese, Roast Butternut Pumpkin, Semi-dried Tomato, Spicy Mushrooms, Dukkah & Mixed Herbs 630
- M** Starter Quintetto: Ahi Tuna Tartare, Parma Ham & Melon, Pan-fried Foie Gras & Caramelised Apple, Warm Goats' Cheese Terrine, Baked Oysters Thermidore 990
- X** Tableside Tartare to Share: Grain-fed Australian Beef & US Scallops, Assorted Condiments, Toasted Brioche Squares, Crisp Salad Bouquet 990

SOUP

- Seafood Bouillabaisse: Prawn, Rock Lobster, Sea Bass, Mussels & Rouille Toast 850
- Tomato Gazpacho: Chunky Blue Crab, Tuna Tartare, Micro Herbs, Basil Oil 450

ENTRÉE

- Pan-fried U.S. Sea Scallops, Baked Portobello Mushrooms, Vine Tomatoes & Goats' Cheese 750
- Baked Snow Fish, Spanish Chorizo, Crushed Baby Pesto Roast Potatoes, Butternut Pumpkin Puree & Grilled Artichokes 1,100
- Crispy-skin Atlantic Salmon, Crab & Dill Mash, Green Olives, Asparagus, Red Pepper Hollandaise 750
- Braised New Zealand Lamb Shank in Merlot, Spring Onion Mash, Seasonal Vegetables 820
- Duo of New Zealand Lamb: Grilled Rack & Herb-crusted Lamb Loin, Artichoke Bake, Singed Vine Tomatoes & Rosemary Jus 1,190
- M** Tournedos Rossini: 120-day Grain-fed Australian Beef Tenderloin, Pan-fried Foie Gras, Black Truffle Mash Potatoes, Brioche Croutons, Grilled Asparagus & Port Wine Jus 1,550
- Slow-braised Australian Beef Short Rib in Red Wine, Prunes & Blue Cheese Gnocchi 1,100
- The Gourmet Burger: 100% Pure Australian Wagyu Beef, Double Cheddar Cheese, Lightly Fried Onions, Semi-dried Tomato, Iceberg Lettuce, Fried Egg, Smoked Bacon, Pickles & Steakhouse Fries 650

CHARCOAL-GRILLED

EVERY MEAT & FISH DISH IS ACCOMPANIED
BY YOUR CHOICE OF ONE SIDE & ONE SAUCE

BEEF, LAMB, CHICKEN & PORK

120-day Grain-fed Australian Beef Tenderloin Steak, 160g/250g	1,300 / 1,800
Darling Downs Wagyu Marble Score 4-beef Tenderloin, 160g	2,100
120-day Grain-fed Australian Beef Sirloin Steak, 250g	1,100
Jack's Creek 150-day Grain-fed MB2 Beef Rib-eye Steak, 250g	1,500
Australian Great Southern Lamb Grain-fed Lamb Rack	1,700
Corn-fed Farm Spring Chicken Breast	540
Kurobuta Pork Chop	650

FISH

Thailand Sea Bass Fillet, 150g	450
Atlantic Salmon Fillet, 150g	650
Snow Fish Fillet, 150g	1,100

SIDES 180

French Fries, Steakhouse Fries
Potato & Parmesan Gratin
Truffled Mashed Potatoes
Portobello Mushrooms
Creamy Spinach Gratin
Mescilin Green Salad
Grilled Asparagus
Seasonal Vegetables with Butter
Pesto Roast Baby Potatoes

ASIAN SIDE 180

Stir-fried Vegetables with Oyster Sauce
Steamed Choy Sum with Superior Soya
Stir-fried Kale with Oyster Sauce
Wok-fried Vegetable Rice
Wok-fried Chilli Jam Fried Rice
Wok-fried Pineapple Fried Rice
Steamed Jasmine Rice 120

CHARCOAL-GRILLED

GRILL PLATTERS



MANTRA Grilled Seafood For 2 4,900

Boston Lobster, Rock Lobster, King Prawns, Andaman Blue Crab, U.S. Sea Scallops



MANTRA Surf & Turf For 2 5,100

Australian Beef Tenderloin, Australian Lamb Rack, Boston Lobster, King Prawns

SHELLFISH /100g

ADD ONE OF THESE TO YOUR MEAT OR FISH CHOICE

Andaman Sea Blue Crab (1 pc, 250g) 180

Andaman Sea Rock Lobster (1 pc, 200g) 190

Chonburi River Prawn (1 pc, 100g) 250

Andaman Sea Tiger Prawn (1 pc, 100g) 360

Boston Lobster (1 pc, 600g) 490

ALTERNATIVE SEAFOOD PREPARATIONS

Steamed: Black Bean / Soya / Chilli & Lime

Wok-fried: Garlic & Pepper / XO Sauce / Szechuan / Black Pepper Sauce

Deep-fried: Garlic & Black Peppercorn

CLASSIC SAUCES

Béarnaise / Butter Lemon / Red Wine Jus / Whole Grain Mustard / Herb & Garlic Butter

BBQ Sauce / Salsa Verde / Peppercorn / Mushroom

ASIAN SAUCES

Nam Jim Jeaw / Nam Jim Seafood



= Sharing



= Vegetarian Dish








= Mantra Signature Dish

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INDIAN

APPETIZER

-  Hara Bara Kebab: Vegetable Patties of Spinach, Potato & Green peas 250
-  Aloo Samosa: Homemade Curried Potato Samosas, Mint Chutney 250
-  Goan Chilli Mushroom Fry: Dry Fried Mixed Mushrooms, Chilli, Cumin & Garam Masala 250
-  Appetiser Platter: Hara Bara Kebab, Aloo Samosa, Mushroom Fry, Paneer Tikka 450
-  Tikka Platter: Paneer Tikka, Chicken Tikka, Salmon Tikka, Butter Naan Bread 550


TIKKA

Marinated boneless meat, fish or paneer, baked in a tandoor oven and usually served as an appetizer




-  Paneer Tikka: Cottage Cheese, Yoghurt, Ginger, Garlic & Spices 420
- Chicken Tikka: Chicken Breast, Yoghurt, Herbs & Spices 360
- Salmon Tikka: Atlantic Salmon, Lime, Garlic & Spices 580
-  Snow Fish Tikka: Snow Fish Fillet, Lime, Yoghurt, Garlic & Spices 1,100

TANDOORI

Marinated bone-in meat or fish, baked in a tandoor oven and usually served as an appetizer

- Tandoori Aloo: Stuffed Potato with Cottage Cheese 290
- Tandoori Chicken: Bone-in Chicken, Yoghurt, Garlic & Spices 340
- Tandoori Lamb Rack: New Zealand Lamb Rack, Yoghurt, Ginger, Garlic & Spices 950
-  Tandoori King Prawns: Andaman King Prawns Lightly Marinated in Spices 950

CURRY & DHAL

- Chicken Pasanda: Marinated Chicken Strips Cooked in Almond & Tomato Gravy 390
- Lamb Achari: New Zealand Lamb Leg Slow-cooked in Pickled-vegetable Tomato Gravy 580
- Goan Prawn Curry: King Prawns Cooked in Tamarind, Coconut Milk & Curry Leaves 950
-  Khadhai Vegetables: Dry Fried Aromatic Mixed Vegetables, Cumin, Dried Chilli & Garlic 270
- Lamb Korma: Mild Spiced Lamb Curry, Cashew Nuts, Yoghurt & Nutmeg 580
-  Chicken Tikka Masala : Slices of Chicken Tikka Cooked in Onion Tomato Masala Gravy 390
-  Paneer Masala: Indian Cottage Cheese Cooked in Capsicum-onion Masala Gravy 340
-  Palak Paneer: Indian Cottage Cheese Cooked in a Rich Spinach Gravy 340
-  Dal Makhani: Slow-cooked Spiced Black Lentils, Kidney Beans & Split Peas in Butter 290
-  Aloo Gobi: Dry Fried Cauliflower & Potatoes, Fenugreek, Cumin & Dried Chilli 220

MANTRA INDIAN MAINS

-  Rogan Josh: Slow Braised New Zealand Lamb Shank, Cloves, Bay Leaf & Cinnamon with Jeweled Cous Cous 750
-  Snow Fish Curry: South Indian Curried Snow Fish, Dried Chilli, Curry Leaves, Mustard Seeds, Saffron Risotto 1,100
- Shish Kebab: Skewered Minced New Zealand Lamb & Spices, Baby Spinach, Pine Nuts, Mint & Green Chilli Chutney 450

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INDIAN

BREAD

Tandoori Parantha: Buttered Wholewheat Bread Baked in Tandoor Oven	120
Naan Bread: Plain, Butter, Garlic, Rosemary, Coriander or Onion	120
Cheese Naan Bread: Baked Naan Bread with Mozzarella Cheese	150
Tandoori Roti: Wholewheat Bread Baked in Tandoor Oven	120
Poppadom: Grilled Lentil Flour Cracker with Spices	120

SIDE

Mixed Raita: Yoghurt, Cucumber, Onion, Tomato & Cumin	80
Yellow Rice: Saffron-scented Basmati Rice	220
Indian Salad: Mixed Leaves, Cucumber, Tomato, Onion, Green Chilli, Lime & Chat Masala	180