

JAPANESE

NIGIRI SUSHI

Thin slices of raw fish or shellfish over pressed seasoned rice

Nigiri Salmon, Tuna, Hiramasa 2 pcs	260
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
Atlantic Salmon Sashimi & Avocado Salad, Keta Caviar, Sesame Dressing	450

TEMPURA

Mixed Vegetable Tempura	230
Prawn Tempura	450

SUSHI

California Maki Roll: Crab Stick, Avocado, Ebi, Tamago Egg, Cucumber	520
Vegetable Maki Roll : Avocado, Cucumber, Carrot, Seaweed, Pickled Radish	370
Australian Wagyu Aburi Sushi: Seared Wagyu Beef Nigiri & Japanese Mustard	550
Foie Gras Aburi Sushi: Seared Foie Gras Nigiri & Japanese Mustard	420
Sushi & Sashimi Assorted Platter to Share: Nigiri, Maki & Sashimi 16 pcs	1,200

SALAD

Atlantic Salmon Sashimi & Avocado Salad, Keta Caviar, Sesame Dressing	450
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SOUP



Foie Gras Miso with Truffle	470
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HOT DISHES

Miso Glazed Snow Fish & Lime	950
Grilled Atlantic Salmon Teriyaki & Japanese Pickle	650
Unagi "Don": BBQ Eel, Roasted Garlic Risotto, Quail Eggs, Teriyaki	950

CHINESE

APPETISER

-  Crispy Snow Fish, Chilli & Salt 520
 Deep-fried Prawns, Apple, Celery, Sweet Horseradish Sauce 750


SOUP

- Fresh Blue Crabmeat Hot & Sour Szechuan Soup 370

DIM SUM

- Ha Gow Shrimp Dumplings, 4 pcs 280
Shumai Blue Crab & Pork Dumplings, 4 pcs 280
U.S. Sea Scallop & Prawn in Black Pepper, 2 pcs 350

CHINESE WOOD-FIRED OVEN

- Hong Kong BBQ Duck Roll, Hoisin Sauce 320
BBQ Duck with Melon, Sweet Dark Soya & Mango Mayo 340
 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-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 VEGETABLES

- 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 200 / 270
Wok-fried Seafood Fried Rice 200 / 270



 = Sharing  = Vegetarian Dish  = Mantra Signature Dish
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THAI CONTEMPORARY


APPETISER

-  Phopia Phak : Vegetable Spring Rolls, Sweet Plum Sauce 300
- Phopia Goong: Prawn Spring Rolls, Sweet Plum Sauce 350
- Tod Mann Goong: Shrimp, Pork Fat, Sweet Plum Sauce 350




SALAD

-  Yam Sen Kheaw Talay: Mussels, Shrimp, Squid, Scallops, Seaweed Noodles, Chilli & Lime 450
-  Papaya Spicy Salad: Papaya , Chilli, Lime, Dried Shrimp, Peanuts & Salmon Sashimi 400


SOUP

-  Tom Yum Kung: Spicy River Prawn Soup, Lemongrass & Kaffir Lime Leaf 350
- Tom Kha Gai: Chicken & Coconut Broth, Straw Mushrooms, Thai Herbs, Chilli Oil 250


FROM THE WOK

-  Gai Phad Med Mamaung : Wok-fried Chicken, Cashew Nuts, Dried Red Chillies, Spring Onion 350
- Gai Phad Khing: Wok-fried Chicken, Ginger, Jew's Ear Mushrooms & Spring Onion 350
-  Phad Cha Talay: Wok-fried Seafood, Thai Root Herbs & Green Peppercorn 550
-  Phad Krapouw Goong: Wok-fried Prawns, Chilli, Garlic & Hot Basil 650
-  Phad Phet Neau: Wok-fried Beef Tenderloin, Red Chilli, Peppercorns & Sweet Basil 650


CURRY

- Gaeng Keaw Waan Gai: Chicken Green Curry, Thai Eggplant & Sweet Basil 350
- Massaman Kae: Boneless Lamb Shank Curry, Potato Croquettes & Roasted Pumpkin 750
-  Gaeng Ped Phet Yang: Roast Duck Red Curry, Lychee, Pineapple & Crispy Thai Basil 380
- Phoo Nim Phad Pong Galee: Crispy Soft Shell Crab & Stir-fried Yellow Curry Sauce 450

NOODLES

- Bamee Ped Yang: BBQ Duck, Bok Choy & Egg Noodle Soup 320
- Phad Thai Goong: Stir-fried Rice Noodles, Tamarind Grilled King Prawns 520
-  Phad Kee Maouw Talay: Stir-fried Squid Ink Spaghetti, Shrimps, Mussels, Squid, Peppercorns, Chilli, Garlic & Holy Basil 550

MAINS

- Mhoo Yang Nam Jim Jaew: Grilled Marinated Pork Collar, Dried Chilli Dip & Sticky Rice 300
-  Pla Krapong Neung Manouw: Steamed Sea Bass, Chilli, Lime & Garlic 450
- Goong Makhaam: Grilled Tiger Prawns, Tamarind Gravy, Crispy Shallots & Golden Garlic 850
- Sir Longhai 250g: Grilled Beef Sirloin, Thai Herbs, Edamame & Sticky Rice 1,100



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ITALIAN


APPETISER

Baked Fines de Claire Oysters Florentine: Baby Spinach, Cream & Parmesan 450

SOUP

-   Porcini Mushroom Cappuccino: Truffle Foam & Cepe Mushroom Dust 450
Minestrone Soup: Classic Italian Vegetable Soup, Pesto Ravioli & Parmesan 350
Seafood Bouillabaisse: Prawn, Rock Lobster, Sea Bass, Mussels & Rouille Toast 850


SALAD

- Rocket Salad: Marinated White Anchovy, Belgium Endive, Bocconcini, Vine Tomatoes & Black Kalamata Olives 450
 Tiger Prawn Salad : Tiger Prawn, Fresh Mango, Avocado Salad 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
Hawaiian : Tomato , Crab Stick, Ham, Pineapple , Mozzarella 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
 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

Freshly Shucked Fines De Normandie Oysters, Lemon & Condiments

120 per oyster / 600 for half dozen / 1,000 for dozen

Baked Oysters Thermidor: Hollandaise, English Mustard & Roasted Red Pepper 450

APPETISER

Seared Foie Gras: Caramelised Apple, Black Cherry Sauce 990

White Wine Mussels: White Wine, Garlic, Cream & Herbs 450 / 800

Warm Goats' Cheese: Pan-fried Goat Cheese Terrine, Tomato Salsa, Balsamic Reduction, Red Pepper Syrup, Mesclun Salad 550

Starter Quintetto: Ahi Tuna Tartare, Parma Ham & Melon, Pan-fried Foie Gras & Caramelised Apple, Warm Goats' Cheese Terrine, Baked Oysters Thermidor 990

ENTRÉE

Pan-fried U.S. Sea Scallops, Baked Portobello Mushrooms, Vine Tomatoes & Goats' Cheese 750

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-cruste Lamb Loin, Artichoke Bake, Singed Vine Tomatoes & Rosemary Jus 1,190

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

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
Wagyu Marble Score 4-beef Tenderloin, 160g	2,100
120-day Grain-fed Australian Beef Sirloin Steak, 250g	1,100
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
Mesclun Green Salad
Grilled Asparagus
Seasonal Vegetables with Butter
Pesto Roasted Baby Potatoes

ASIAN SIDES 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

X **MANTRA** Grilled Seafood for 2 **4,900**

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

M X **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



INDIAN

APPETISER

-  Hara Bara Kebab: Vegetable Patties of Spinach, Potato & Green Peas 250
-  Aloo Samosa: Home-made Curried Potato Samosas, Mint Chutney 250
-  Appetiser Platter: Hara Bara Kebab, Aloo Samosa, Mushroom Fry, Paneer Tikka 450

TIKKA

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

-  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 appetiser

- 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

- Goan Prawn Curry: King Prawns Cooked in Tamarind, Coconut Milk & Curry Leaves 950
- Khedhei Vegetables: Dry Fried Aromatic Mixed Vegetables, Cumin, Dried Chillli & 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 Chillli 220

MANTRA INDIAN MAINS

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

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INDIAN BREAD

Tandoori Parantha: Buttered Whole Wheat 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: Whole Wheat Bread Baked in Tandoor Oven	120
Poppadom: Grilled Lentil Flour Cracker with Spices	120

SIDES

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	120