CHEF RICCARDO’S SPECIALS:

PLEASE ASK ONE OF OUR TEAM FOR DETAILS

DUCK
680 THB

SALMON
750 THB

CATCH OF THE DAY – MARKET PRICE

BEEF TENDERLOIN
990 THB

DESSERT OF THE DAY
200 THB

APPETISERS:

1. VEGETABLE SPRING ROLLS / V, VG
250 THB
Crispy deep fried vegetable spring rolls

2. CHICKEN SATAY SKEWERS / N, GF
250 THB
Tender chicken breast on skewers and drizzled with homemade satay sauce

3. TOMATO, FETA & ALMOND PESTO BRUSHETTA / V, N
250 THB
Chef Riccardo’s Italian classic from his home town Verona

4. CALAMARI
250 THB
Deep fried calamari in breadcrumbs with a zesty lemon mayonnaise

5. FRESH SPRING ROLLS WITH DUCK / N, GF
350 THB
Delicious freshly made duck spring rolls served with our delicious plum, peanut and sweet chili dipping sauces

6. THE DUCK’S ESCAPED / V, VG, N, GF
250 THB
Beautiful fresh made vegetable spring rolls without the lucky duck that got away! Served with our delicious tamarind, peanut and sweet chili dipping sauces

SOUPS:

7. CREAM OF PUMPKIN / V
200 THB
Mildly spiced cream of pumpkin soup with goats cheese and homemade rustic bread

8. TOMATO & BASIL / V, VG, GF
200 THB
Chef Riccardo’s classic recipe passed down through family generations and made with love

9. TOM KHA CHICKEN / GF
250 THB
Coconut milk soup with chicken and zesty Thai herbs

10. TOM YAM SEAFOOD / GF
350 THB
Chef Namkang’s famous seafood soup recipe with locally caught prawns, squid and sea bass served mildly spicy, medium spicy, spicy or super Thai spicy!

SALADS:

11. QUINOA / V, GF
300 THB
A delightful salad with roasted pumpkin, rocket, red onion, peppers, green olives, feta cheese and a balsamic reduction dressing

12. CHICKEN CAESAR
300 THB
Classic recipe with chicken, bacon, croutons, Parmesan cheese and Caesar dressing

13. WARM DUCK SALAD / N, GF
350 THB
A beautiful warm salad with roasted duck, walnuts, green beans, beetroot, orange segments, grapes, pomegranate and a plum dressing

14. THE MISSING DUCK SALAD / V, VG, N, GF
300 THB
A vegetarian salad with walnuts, green beans, beetroot, orange segments, grapes, pomegranate and a plum dressing and definitely no duck!

ALL ABOVE PRICES IN THAI CURRENCY INCLUSIVE OF VAT AND SERVICE CHARGE

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ITALIAN KITCHEN BY CHEF RICCARDO:

15. SPAGHETTI – CARBONARA, BOLOGNESE OR NAPOLETANA 350 THB
Your choice of three Italian classics

16. LASAGNA 350 THB
Traditional homemade lasagna with minced beef and topped with a delightful bechamel sauce

17. PUMPKIN RAVIOLI / V 350 THB
Our special pumpkin ravioli recipe with a sage and cheese fondue

18. MUSHROOM RISOTTO / V, VG, GF 350 THB
Delicious risotto with porcini mushrooms and truffle cream sauce

19. BEETROOT RISOTTO / V, N, GF 350 THB
Riccardo’s wonderful recipe with beetroot, rocket, walnuts and goats cheese

20. SEAFOOD RISOTTO / GF 550 THB
Mixed seafood in our secret risotto recipe

21. ITALIAN STYLE SEA BASS / GF 550 THB
Fillet of sea bass on a bed of spinach with fresh local clams and white wine sauce

22. PARMESAN CHICKEN BREAST / GF 500 THB
Succulent organic chicken breast wrapped in Parma ham with cauliflower, baked potato and a creamy parmesan cheese sauce

23. ROAST PORK WITH CRISPY CRACKLING / GF 550 THB
Slowly roasted pork with sage, rosemary and garlic served with sweet potato puree, crispy crackling and a warm apple and barley salad

THAI KITCHEN BY CHEF JAK:

24. FRIED RICE 280 THB
Fried rice with a choice of chicken, pork, beef or seafood

25. STIR FRIED VEGETABLES IN OYSTER SAUCE / V, VG 280 THB
Stir fried asparagus, broccoli, cauliflower, cabbage and garlic in oyster sauce

26. GREEN CURRY / GF 350 THB
Traditional green curry with a choice of chicken, pork, beef or seafood

27. MASSAMAN CURRY / N, GF 350 THB
Curried coconut milk with potato, onion and peanuts with a choice of chicken, pork or beef

28. PANANG CURRY / GF 350 THB
Our special Panang recipe with chicken, pork, beef or seafood

29. PHAD THAI GOONG / N 350 THB
Stir fried noodles in tamarind sauce with prawns, peanuts and bean sprouts

30. CHICKEN WITH CASHEW NUTS / N 350 THB
Stir fried chicken and fresh vegetables with cashew nuts

31. PHAD KRAPAO 350 THB
Chicken, pork, beef or seafood with stir fried holy basil, chili and garlic

32. SWEET & SOUR SEA BASS 550 THB
Stir fried sea bass fillet with onion, mixed peppers and a tangy sweet & sour sauce

33. MASSAMAN LAMB SHANK / N, GF 690 THB
Slowly braised lamb shank in massaman sauce served on a bed of turmeric spiced potato puree

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GOURMET BURGERS:

34. THE BLUE MANGO SIGNATURE BURGER 390 THB
A beautiful Thai spiced lamb patty with rocket, crispy onions and a delightful massaman sauce and served with purple sweet potato fries.

35. THE CLIMAX SIGNATURE BURGER 390 THB
The notorious Thai burger experience from our top ranked Trip Advisor restaurant Climax on Bangla, located on the 5th floor of Absolute Bangla Suites on the famous Bangla Road. A delicious 100% prime beef patty spiced with chili and basil, topped with a fried egg and served with sweet potato fries & crisps.

36. PENANG CHICKEN BURGER 350 THB
Our special Thai recipe, delicately spiced chicken with rocket and a beautiful Panang sauce served on a freshly baked charcoal bun with skinny fries

37. CLASSIC BURGER 350 THB
100% prime beef patty served with cheese, lettuce, onion, tomato and our special homemade BBQ sauce

38. DOUBLE CHEESBURGER 500 THB
Two prime beef patties topped with bacon and cheese and our special homemade BBQ sauce with skinny fries

39. THAI VEGAN BURGER / V, VG 300 THB
Our special Thai spiced vegan burger with beetroot, quinoa, sweet potato and a minted pea puree with sweet potato fries

SIDES:

40. SKINNY FRIES / V, VG, GF 120 THB
41. ROAST POTATOES / V, VG, GF 120 THB
42. SWEET POTATO FRIES / V, VG, GF 120 THB
43. BROCCOLI WITH CHILI & GARLIC / V, VG, GF 120 THB
44. GARDEN PEAS WITH PANCHETTA / GF 120 THB
45. GARDEN SALAD / V, VG, GF 120 THB

KIDS MENU:

46. PASTA IN TOMATO SAUCE / V 180 THB
Spaghetti or penne pasta in Chef Riccardo's homemade sauce

47. HAM & CHEESE TOASTIE 180 THB
Served with a choice of white or whole meal bread

48. CHICKEN GOUJONS 220 THB
Served with French or sweet potato fries

49. SAUSAGE AND MASH / GF 220 THB
With our delicious homemade gravy

50. MINI CHEESE BURGER 250 THB
Served with French or sweet potato fries

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DESSERT & AFTER DINNER DRINKS
HOMEMADE DESSERTS
BY CHEF RICCARDO:

1. BLUE MANGO STICKY RICE / GF  
   250 THB
2. APPLE CRUMBLE  
   250 THB
3. STICKY TOFFEE PUDDING  
   250 THB
4. CHOCOLATE FONDANT  
   250 THB
5. TIRAMISU  
   250 THB

AFTER DINNER DRINKS:

FLAMBEED LIQUEUR COFFEE

1. IRISH FLAIR  
   Jameson’s Whisky traditional Irish coffee  
   320 THB
2. ENGLISH ROSE  
   Remy Martin and Bailey’s  
   350 THB
3. VIVE LA REPUBLIQUE  
   Cognac and Grand Marnier  
   400 THB

LIQUEURS & DIGESTIVES

4. GRAPPA  
   200 THB
5. LIMONCELLO  
   200 THB
6. DRAMBUIE  
   200 THB
7. GRAND MARNIER  
   250 THB
8. TAYLOR’S FINE RUBY  
   200 THB
9. GRAHAM’S TAWNY PORT 20 YEARS  
   500 THB
10. HENNESSY VSOP  
    320 THB
11. REMY MARTIN VSOP  
    320 THB
12. HENNESSY XO  
    590 THB
13. REMY MARTIN XO  
    590 THB

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BLUE MANGO
BAR & GRILL

WINE LIST
CHAMPAGNE & SPARKLING
1. MOET & CHANDON
   3,500 THB
2. TORRESELLA
   Prosecco DOC Extra Dry - Italy
   1,250 THB

ROSE WINES
3. LES PINS D’AUBANE
   Grenache - France
   1,200 THB
4. SAKUNA
   Syrah - Thailand
   1,200 THB

WHITE WINES
5. DIGGINS ESTATE
   Chardonnay Heritage Collection - Australia
   1,200 THB
6. VINA TOLDOS
   Colchagua Valley Sauvignon Blanc - Chile
   1,100 THB
7. LE PIOPE
   Pinot Grigio delle Venezie IGT - Italy
   1,200 THB

RED WINES
8. PALACIO DEL BURGO
   Rioja DOC - Spain
   1,500 THB
9. DIGNINS ESTATE
   Shiraz Heritage Collection - Australia
   1,200 THB
10. VINA TOLDOS
    Colchagua Valley Cabernet Sauvignon - Chile
    1,100 THB

HOUSE WINE BY THE GLASS
11. CHARDONNAY
    Australia
    280 THB
12. CABERNET SAUVIGNON
    Australia
    280 THB

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