



Green Mango

R E S T A U R A N T

ALL-DAY DINING





In Phang Nga, food is part of the rhythm of everyday life. Fishermen guide their boats back to floating villages with the morning's catch, markets spill over with fruits, spices, and fresh herbs, and families gather around recipes passed down through generations. These traditions give Southern Thai cuisine its soul, a harmony of flavors that connects people to the land and the sea.

At Green Mango, we carry this spirit into our kitchen. The menu celebrates the culture of the South with dishes inspired by the villages and coasts of Phang Nga, while also welcoming international classics for balance and comfort. It is a dining experience that reflects the warmth of the region and the thoughtful hospitality of Grand Mercure Khao Lak Bangsak.



THAI APPETIZER & SALADS

1. Appetizer Platter 390.-

Kick things off with a trio of tasty bites. Zesty green mango salad, two classic chicken satay with peanut sauce, and four crispy banana blossom curry fritters.

2. Thai Fresh Spring Rolls 350.- with Andaman Prawns

Hand-rolled rice paper filled with poached prawns, vermicelli, herbs, and garden vegetables. Served with our house-made spicy peanut sauce.

3. Deep-Fried Vegetable Spring Rolls 200.-

Six Crispy golden rolls stuffed with a colorful medley of fresh vegetables, glass noodles, and aromatic herbs. Served with a tangy house-made sweet chili dipping sauce.

4. Crispy Tofu Bites 200.-

TAKUAPA style Golden-fried tofu cubes marinated in lemongrass and garlic, served with a zesty tamarind and Nuts dipping sauce.

5. BANGSAK Banana Blossom fritters 230.-

A local Southern Thai snack that hits the spot! Crunchy fritters made with banana blossom and tofu, seasoned with herbs and spices, then fried until golden. Comes with sweet chili dip on the side.



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5.

6. Rice Cracker with cashew nut dips 230.-

Crispy rice crackers served with Bangsak cashew nut puree dips. Lightly vegan chili jam.

7. Classic Chicken Satay 220.-

Four skewers of tender chicken marinated in fragrant spices, grilled to smoky perfection over open flames. Paired with a rich, creamy peanut sauce and a refreshing cucumber relish.

8. Thai Fish Cakes 220.-






Golden-fried fish cakes made from minced white fish blended with red curry paste, finely sliced kaffir lime leaves, and long beans. Served with a sweet cucumber relish topped with crushed peanuts and fresh coriander.

9. ANDAMAN Prawn Cakes 300.-

Four crispy golden prawn cakes, crafted from fresh Andaman prawns blended with aromatic Thai herbs. Served with a tangy sweet chili dipping sauce and a side of crunchy garden vegetables.

10. Classic Green Papaya Salad 200.-

A zesty Isaan-style favorite! Fresh green papaya, lime juice, garlic, fish sauce, dried shrimp, chili, and roasted peanuts.

 Chef Recommended  Vegetarian options are available  Vegan  Gluten Free  Daily

 Fish  Eggs  Peanuts  Tree Nuts  Shellfish

We kindly request guests with allergies to notify our staff prior to ordering.



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THAI APPETIZER & SALADS



13.

- 11. Vegan Pomelo Salad**   **200.-**
 Fresh pomelo segments tossed with toasted coconut, roasted peanuts, shallots, and crispy fried tofu, all lightly dressed in a zesty lime, palm sugar, and chili dressing

- 13. Thai-Style Sirloin Salad**   **350.-**
 Tender sirloin grilled and thinly sliced, then tossed with herbs, shallots, cucumbers, and our house Thai chili-lime dressing.


- 12. Green Mango Salad**   **250.-**
 A vibrant dish that captures the spirit of Phang Nga cuisine tangy green mango, roasted coconut, toasted cashews, Thai shallots, and a zesty chili-lime dressing.

THAI SOUPS













16.

- 14. Tom Yum Goong**    **350.-**
 A bold and aromatic shrimp soup with lemongrass, kaffir lime leaves, galangal, and roasted chili paste.

- 16. Clear Seaweed & Tofu Soup**  **250.-**
 A light and comforting broth with seaweed, soft tofu, cabbage and white pepper ideal for a gentle, nourishing meal.

- 15. Tom Kha Gai**   **300.-**
 A creamy coconut soup with tender chicken, mushrooms, galangal, lemongrass, and kaffir lime. Balances richness with bright herbal notes.

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THAI COMFORT BOWLS



22.



23.

17. Spicy Minced Pork Salad with Sticky rice 300.-

Minced Pork tossed with toasted rice powder, fresh mint, cilantro, shallots, and green onions, dressed in a vibrant blend of lime juice, fish sauce, and chili flakes. A fragrant and spicy Northern Thai favorite, served with crisp lettuce and fresh vegetables.

18. Hot Basil Stir-Fry

Selected from your choice of:

Minced pork | Chicken 290.-
Crispy pork | Seafood 310.-

Wok-fried with garlic and chili in a fiery holy basil sauce, served over jasmine rice with a fried egg. A Thai street food staple.

19. PHANGNA Pineapple Fried Rice 290.-

Fried rice loaded with sweet pineapple chunks with southern aroma, cashews, raisins, egg and curry tofu fritter.

20. Fried Rice

Selected your choice of

Pork | Chicken 290.-
Seafood 310.-

Stir-fried with garlic, vegetables, and soy. Served with a golden fried egg for that extra comfort.

21. Wok-Fried Chicken Cashew Rice Bowl 290.-

Tender chicken stir-fried with bell peppers, onions, spring onions, and cashew nuts. Served with steamed jasmine rice and a sunny-side egg.

22. Classic Takuapa Rice Bowl 330.-

Selected your choice of
Crispy pork belly and roasted pork 330.-
Grilled Chicken 290.-
Grilled Chaingmai king oyster mushroom, teriyaki sauce 250.-

Over jasmine rice with scallions, bok choy, and a soft-boiled egg.

23. Takola Seafood Noodles 350.-

Straight from Takuapa kitchen! Yellow noodles stir-fried with fresh shrimp, squid, and fragrant Thai herbs.

24. Phad Thai River Prawns 350.-

Selected from your choice of:
Chicken 290.-

Thailand's all-time favorite! Stir-fried rice noodles tossed in a sweet-tangy tamarind sauce with tofu, pickled radish, bean sprouts, and crunchy peanuts. Topped with big, juicy river prawns.

25. Khao Soi Chiang Mai 350.-

A rich Northern Thai curry noodle soup with braised chicken, coconut milk, crispy egg noodles, pickled greens, and red shallots.

26. Egg Noodle Clear Soup 350.-

spiced roasted pork and crispy pork belly in a savory clear broth with egg noodles, garlic oil, bok choy, and soft-boiled egg.

27. Phad Se-ew 290.-

Selected from your choice of:

Chicken 290.-
Pork 290.-
Tofu and market vegetable 290.-

Wok fried flat noodle with egg, baby kale, carrot, and baby corn with soya sauce.

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🐟 Fish 🥚 Eggs 🥜 Peanuts 🌳 Tree Nuts 🦞 Shellfish

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SOUTHERN SIGNATURE



30.

28. Sizzling Wagyu 450.- Massaman Curry

A royal Thai dish with Persian influence. Slow-braised Wagyu beef cheek stewed in creamy Massaman curry with roasted peanuts, potatoes, cinnamon, and caramelized shallots with homemade roti.

29. Braised Organic 350.- Pork Belly

Melt-in-your-mouth pork belly slow-cooked with quail egg, dark soy, and aromatic spices.

30. Bangsak Seabass Fillet 430.- & Green Mango Salad

Crispy seabass paired with our signature spicy green mango salad, peanuts, and Thai herbs.

31. Southern Prawns in 430.- Tamarind Sauce

FOUR Crispy Andaman white prawns wok-fried and coated in a rich tamarind glaze, accented with golden fried garlic, fresh coriander, and crispy shallots.

32. Phangna Stir-Fried 300.- Miang Leaves with Egg

Wok-sautéed "Miang" leaves with fluffy scrambled organic eggs, seasoned to perfection. A flavorful and nutritious Southern Thai vegetable dish.

33. Panang Curry

Selected your choice of:

Chicken	290.-
Beef	350.-
Tofu	290.-






Rich and creamy Thai Panang curry infused with coconut cream, red chili, and fragrant kaffir lime leaves. Serve with Steamed Jasmine Rice.

34. Thai Green Curry Chicken

Selected your choice of:

Chicken	290.-
Beef	350.-
Tofu and market vegetable	290.-

A creamy and spicy Thai classic. Tender chicken cooked in a rich green curry sauce made from fresh herbs, coconut milk, and just the right kick of chili. Serve with Steamed Jasmine Rice.

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WESTERN SALAD













37.

- 35. Grilled Chicken Cobb Salad**     **320.-**
- A hearty salad featuring grilled marinated chicken breast, crisp romaine, cherry tomatoes, avocado, hard-boiled egg, sweet corn, and crispy chickpeas. Finished with a light vinaigrette or creamy ranch dressing.
- 36. Grilled Salmon Sesame Salad**    **350.-**
- Perfectly grilled salmon served over mixed greens, avocado, cucumber, capsicum, and cherry tomatoes. Finished with sesame dressing.
- 37. Caprese Salad**   **350.-**
- Ripe heirloom tomatoes and fresh mozzarella layered with fresh basil, baby greens, and extra-virgin olive oil. Finished with a balsamic glaze for a refreshing plant-based take on the Italian classic.
- 38. Classic Caesar Salad**   **200.-**
- Selected your choice of:
 Grilled Chicken **290.-**
 Grilled Halloumi **350.-**
 Crisp romaine lettuce with shaved parmesan, garlic croutons, and classic caesar dressing.
- 39. Vegan Mango Chickpea Salad with Avocado**   **350.-**
- Sweet, juicy mango meets creamy avocado and protein-rich chickpeas, tossed with crisp garden greens, bell peppers, and red onion. Finished with a zesty lime-coriander dressing for a vibrant, refreshing, and wholesome plant-based salad.
- 40. Mixed Greens & Citrus Salad**  **200.-**
- Organic mixed greens, orange segments, sliced radish, and toasted almonds, lightly dressed with citrus vinaigrette.

SOUP

- 41. Soup of the Day**  **290.-**
- A daily chef's creation made from fresh, seasonal ingredients.
 Kindly ask our service team for today's featured soup.

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WESTERN COMFORTS



42.

42. Wagyu Gourmet Burger 450.-

Sink your teeth into a juicy Wagyu beef patty, grilled to perfection and layered with melted cheddar, crispy bacon, fresh lettuce, tomato, and caramelized onions all in a sesame bun. Served with crispy fries and our house burger sauce.

43. Potato Quinoa Burger 350.-

A hearty, golden crisp patty crafted from potato, quinoa, and fragrant local herbs. Served in a toasted bun with fresh lettuce, tomato, and house-made vegan sauce. Nutritious, satisfying, and naturally plant-based.

44. Chef Club Sandwich 350.-

A timeless classic featuring tender grilled chicken, crispy bacon, and a perfectly fried egg, layered with fresh lettuce, ripe tomato, and creamy mayonnaise, all nestled between toasted artisan bread.

45. Vegan Club Sandwich 300.-

A towering triple-decker stacked with grilled vegetables, creamy avocado, crisp lettuce, and juicy tomato layered between toasted whole-grain bread. Finished with dairy-free aioli for a wholesome, plant-based twist on the classic club.

46. Fish & Fries 350.-











delicately battered and fried fresh fish, served alongside crisp, golden fries. Accompanied by a tangy tartar sauce and a fresh lemon wedge for a refined, classic seafood experience. Vegetarian option available with crispy halloumi cheese.



44.



46.

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PANINI & QUESADILLAS

47. **Ham & Cheese Classic Panini**   300.-

Smoked ham and gooey cheddar cheese.

48. **Grilled Chicken & Pesto Panini**    280.-

Tender chicken breast, sun-dried tomatoes, baby spinach, and creamy pesto.

49. **Caprese Basil Panini**     280.-

Tomato, mozzarella, and Thai basil pesto.

50. **Chicken Cheese Quesadillas**   290.-

Grilled chicken, mozzarella cheese, and fresh coriander folded in a golden flour tortilla. Served with ranch dressing and French fries.

51. **Ham & Cheese Quesadillas**   290.-

A classic combo of ham and melty mozzarella in a toasted flour tortilla. Served with French fries.



49.



54.

52. **Caprese Quesadilla**    280.-

A golden, pan-grilled tortilla filled with ripe tomatoes, creamy mozzarella, and fresh basil, drizzled with a touch of balsamic glaze.

53. **Classic Caesar Wrap**    280.-






Crisp romaine lettuce, crispy bacon, shaved parmesan, and creamy Caesar dressing, all wrapped in a soft flour tortilla. Served with French fries.

54. **Chicken Satay Wrap**    320.-

Grilled marinated chicken satay wrapped in a soft tortilla with crisp lettuce, cucumber, and pickled carrot, drizzled with our rich peanut sauce.

55. **Pulled Pork Wrap**  350.-

Slow-cooked tender pulled pork wrapped in a soft tortilla with crisp lettuce, tomato, caramelized onion, and a smoky house-made BBQ sauce.

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PASTAS & PIZZAS

56. Wagyu Bolognese 390.-

Penne pasta dressed in a deeply flavorful ragù of slow-braised Wagyu beef, simmered with tomatoes, herbs, and red wine, finished with grated parmesan.

57. Pesto Fusilli 350.-

Selected from your choice of: Grilled Chicken

Aromatic Thai basil pesto with roasted almonds coats perfectly al dente fusilli. Finished with parmesan, this is comfort food at its greenest.

58. Truffle Mac & Cheese 390.-

Classic macaroni in an indulgent cheddar-truffle cream sauce, topped with golden garlic breadcrumbs for crunch. Rich, earthy, and deeply satisfying.

59. Arrabbiata Spaghetti 350.-

This bold Italian classic features spaghetti in a spicy tomato sauce with anchovies, black olives, capers, and a hint of Thai chili for added depth.



57.



61.

60. Margherita Pizza 350.-

Fresh mozzarella, rich tomato sauce, fried basil leaves, and a drizzle of garlic oil on a crisp crust. A timeless favorite

61. Diavola Pizza 390.-






Fiery and bold with spicy salami, mozzarella, red onion, chili flakes, and olives our take on Italy's spicy classic.

62. Hawaiian Pizza 390.-

Smoked pork ham and sweet pineapple chunks meet stretchy mozzarella on a tomato base. A nostalgic global classic.

63. Garden Vegetable Pizza 350.-

Roasted zucchini, bell peppers, cherry tomatoes, and caramelized onion over mozzarella and tomato sauce. Finished with truffle oil and parmesan.

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WESTERN PREMIUM GRILLS



65.











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| <p>64. Andaman Seabass  450.-</p> <p>Seabass fillet with crisp skin, served over roasted potatoes and garlic spinach, topped with a vibrant tropical mango salsa.</p> | <p>68. Chicken Parmigiana   410.-</p> <p>Golden-fried chicken breast topped with tomato basil sauce and gooey mozzarella, served with fries and a fresh garden salad.</p> |
| <p>65. Grilled Norwegian Salmon   490.-</p> <p>A fillet of premium salmon grilled and laid over sautéed garlic-butter spinach with golden baby potatoes. Finished with a silky lemon-dill cream sauce.
Available for all packages with an additional surcharge. +150</p> | <p>69. Halloumi Parmigiana    390.-</p> <p>Golden-crusted halloumi layered with slow-cooked tomato basil sauce and baked under a blanket of melted cheese. Served with fresh garden greens and a touch of olive oil for a Mediterranean-inspired twist on the classic Italian favorite.</p> |
| <p>66. Angus Picanha Steak (200g)  690.-</p> <p>A premium cut of Australian Angus picanha, grilled just the way you like it. Served with creamy roasted garlic mashed potatoes, seasonal vegetables, and a bold green peppercorn jus.
Available for all packages with an additional surcharge. +280</p> | <p>70. Cauliflower Steak with Onion Demi-Glace   390.-</p> <p>Thick cut roasted cauliflower steak, caramelized to perfection and served with a rich onion demi-glace reduction. A plant-based twist on a classic, offering deep umami flavors with a tender, hearty bite.</p> |
| <p>67. Braise Angus Beef Short Ribs   590.-</p> <p>Succulent Australian short ribs slow-braised in red wine until fork-tender. Served with silky potato purée and sweet caramelized onions.
Available for all packages with an additional surcharge. +350</p> | <p>71. Hearty Vegan Baked Potato    390.-</p> <p>Oven-baked local potato filled with sautéed mushrooms, caramelized onions, and seasonal greens, finished with a velvety cashew cream and fresh herbs.</p> |



66.



70.

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DESSERTS & SWEET TREATS

72. Mango Sticky Rice 200.-

A beloved classic reimagined fragrant sticky rice with ripe mango, rich coconut cream, and crispy mung bean crumble.

73. Coconut Paradise Cake 290.-

Fluffy pandan sponge layered with toasted coconut and a silky coconut glaze.

74. Royal Chocolate Cake 290.-

Decadent chocolate mousse with a crunchy chocolate crumble base with rich, smooth, and regal.



75. Passion Fruit Panna Cotta 250.-

Creamy vanilla panna cotta topped with vibrant passion fruit sauce.

76. Tropical Fruit Platter 210.-

A refreshing medley of the season's best tropical fruits artfully presented.

77. Banana Fritters 250.-

Crispy golden-fried banana pieces in a light, airy batter, served warm with smooth vanilla sauce and a dusting of powdered sugar.

78. Premium Ice Cream 190.- (2 scoops)

Select your favorite: Chocolate, Vanilla Bean, Strawberry, or Coconut.

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