



BANQUET FOLDER 2024

For over 30 years now, Mangostin has been enchanting people with its passion and joy for proven quality delicacies from Thailand, Japan and Vietnam. It was named after the English name of the noble fruit „Mangosteen“. The ideal setting for sumptuous banquets, private celebrations with friends and family or business events.

On the following pages you will find our menu suggestions from the varied Mangostin cuisine. We are always happy to help you with your choice and advise you individually according to your wishes and ideas. For vegetarians or allergy sufferers, we will of course adapt the selected menu accordingly. Please also ask about our European-Asian fusion cuisine.

In order to ensure the desired festive setting, we recommend a joint meal sequence for 12 people or more. We look forward to welcoming you soon!

Your hosts Sebastian Kuffler and Joseph Peter and their team

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The Perfect Venue for Every Occasion

Lemon Grass, Papa Joe's Bar & Restaurant, the Keiko Japanese Room, the Terrace and the Mangostin Lounge Garden combine Far Eastern hospitality and culinary well-being.



Papa Joe's Bar
Ambience à la Raffles

Capacity:
Seated Dinner max. 22 people
Cocktails & Flying Food max. 50 people



Papa Joe's Restaurant
Ambience à la Raffles

Capacity:
Seated Dinner max. 50 people
Cocktails & Flying Food max. 60 people



Keiko Japanese Pacific Room
Japanese ambience

Capacity:
Seated Dinner max. 32 people
Cocktails & Flying Food max. 48 people

The Perfect Venue for Every Occasion

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Lemon Grass

In Thai ambience with live cooking

Capacity:

| | |
|-------------------------|-------------------|
| Seated Dinner | max. 130 people |
| Buffet | after arrangement |
| Cocktails & Flying Food | max. 160 people |



Mangostin Terrace

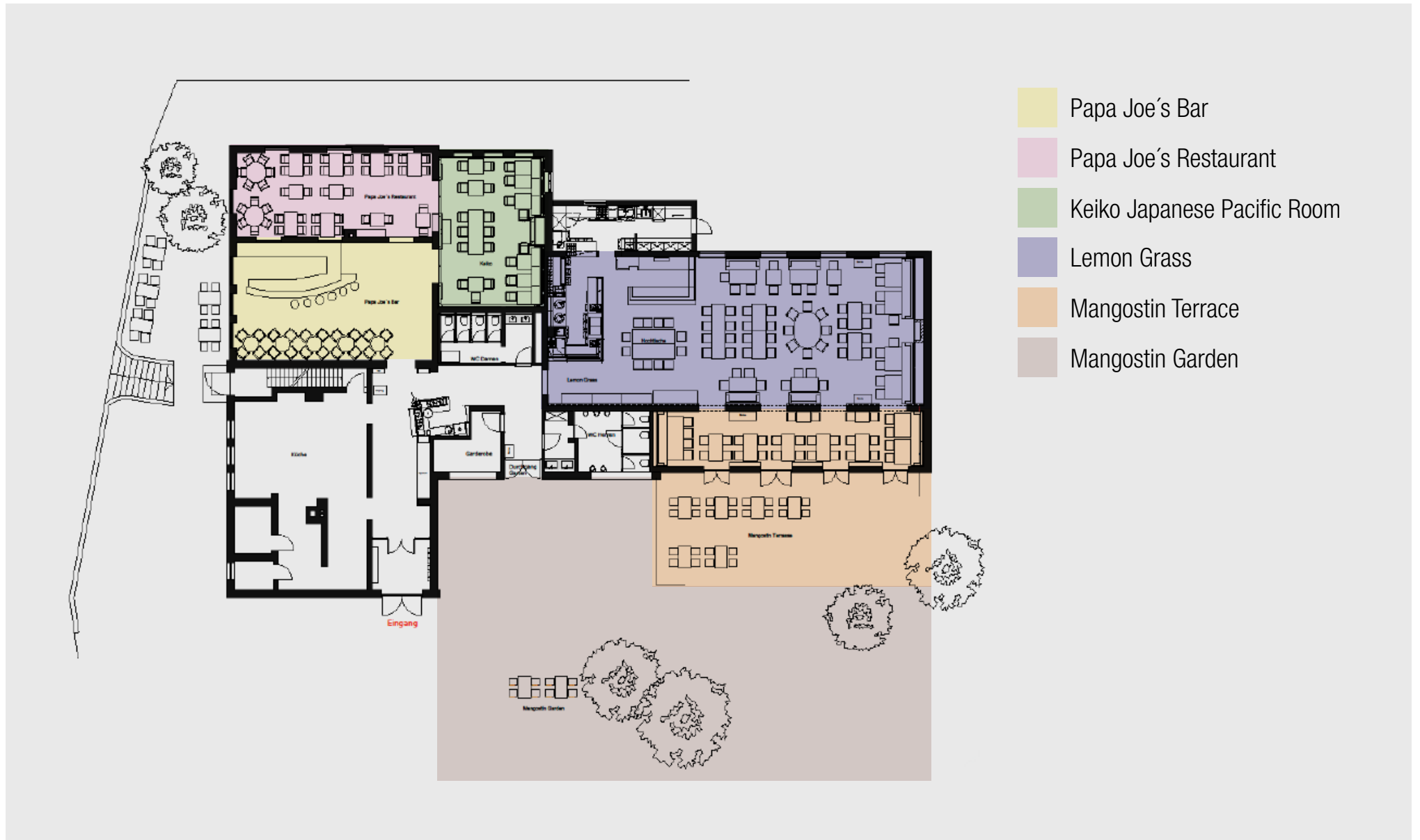
max. 120 people



Mangostin Garden

max. 500 seats

Floor plan



Catering & Party Service

Enjoy our high-quality dishes individually at your favourite location: we cater product launches, anniversaries, press appointments, garden parties, office and company events, both on a large scale and on a small scale.

We offer cold and warm buffets or uncomplicated strolling dishes. We organize all the equipment such as crockery, glasses and tables for you. If required, our experienced service team is also at your disposal.

Please contact us for a personal consultation by phone or e-mail.

Mrs Magdalena Braumiller
Event Management & Sales
Fon: 089. 723 20 31
Mail: event@mangostin.de



Cooking Courses at the Thai Food Cooking High School

Learn the secrets of Asian cuisine from Chef Joseph Peter yourself, or give one of our cooking courses as a gift.

You can order the voucher online or personally during our opening hours from 10 am to 11 pm to take home immediately. The one-day cooking course takes place on Saturdays in the Mangostin Asia Restaurant in the Lemon Grass room from 10 am to approx. 4.30 pm.

Thai Basic Cooking Course

Thai Advanced Cooking Course

„Best of“ Cooking Course

Vietnam Cooking Course

Wok Seafood Cooking Course

Euro-Asian Cooking Course

Sushi Cooking Course & History

Further dates at: www.mangostin.de/kochkurse

You are welcome to book a special course as a team event, family celebration or customer event on all other days during the day or in the evening. We will be happy to advise you.

Mrs. Claudia Peter

Fon: 089. 723 20 31

Mail: restaurant@mangostin.de



Aperitives

Magnums

Ralf Schumacher 0,1/0,75/1,5 € 7/32/79
Sparkling Rosé Ltd Edition

Ralf Schumacher 0,75 € 32
Sparkling Brut Mangostin Selection Blanc Ltd Edition

Beer mix from the ice cooler

Starnberger Hell 0,33l € 4,5
Thailändisches „Singha“ 0,33l € 6,5
Japanisches „Kirin“ 0,33l € 6,5

„Flavoured Thai Herbal Water“

Mineral water with Thai herbs 0,2l € 2
and lemongrass

Crémant „Bellini“

Fresh mango juice 0,1l € 6,5
with crémant blanc

To Follow

Spicy Thai puff pastry crustades -vegetarian- à € 2

Lycees stuffed with crab meat à € 3

Poh Piard Tord -vegetarian- à € 2.5
Crispy baked spring rolls
served with a sweet and sour plum sauce

Baked Seafood Gyoza à € 3
with ginger chilli dip

Satay Thai Gai à € 2.5
Grilled chicken skewers with
curry and peanut sauce and
small cucumber and shallot salad

Maki Sushi on a skewer (5 pieces) à € 4
Tuna, salmon, oshinko, kanpyo, avocado

Tataakis à € 3.5
Salmon, tuna and beef tartare
on millefeuille biscuits



All prices are inclusive.
Prices are subject to change without notice!

Menu's & Buffets

We offer a variety of menu recommendations and buffet variations for your event.

The menus are served as a table buffet, can generally be booked for 8 people or more and always require an individual enquiry and order.

Each menu can be extended with sushi and/or sorbet before the main courses.

Khan Toke - Table Buffet

With this traditional service, the dishes are placed in the middle of the table at the same time and can then be eaten together- family meal style. We offer a supplement service, i.e. the dishes are of course replenished if requested.



Menu Suggestion I

€ 74 per person

All prices are inclusive.
Prices are subject to change without notice!

Starter - Table Buffet

Party Selection

A combination of baked tempura prawn skewers, panko prawns, poh piard thord spring rolls, vegetarian vegetable samosas and chicken wantons, served with Japanese coleslaw and various dipping sauces.

Soup – Single Plate

Tom Kha Gai

Classic chicken soup with coconut milk, wild ginger (galangal), lemongrass and oyster mushrooms ~refined mildly spicy~.

4 Main Courses - Table Buffet

Geang Pet Yarng

Roast duck in fresh red Thai curry, cooked with pineapple and cherry tomatoes in fine coconut milk

Massaman Nua

Southern Thai curry with US beef, lotus seeds and coconut milk

Moo Pat Prik Deang

Spicy pork from the wok with Prik Deang spice mix

Kao Pat Gung Ma Plao Heng Krob

Fragrant wok-fried rice with prawns and shaved King coconut

Khao Suay

Steamed jasmine rice

Dessert – Table Buffet

Polamai

Rainbow of fresh exotic fruits



Menu Suggestion II

€ 76 per person

All prices are inclusive.
Prices are subject to change without notice!

2 Starters - Table Buffet

Satay Thai Gai

Grilled chicken skewers with curry-peanut sauce and small cucumber-shallot salad

Yum Wun Sen

Spicy glass noodle salad with fine tiger prawns, shallots, red Thai chilli, Mu Err mushrooms and celery

Soup - Single Plate

Won Ton Soup

Thai chicken broth with stuffed wonton noodle pockets and slices of marinated roasted duck breast

4 Main Courses - Table Buffet

Pla Bai Thong

Grilled sea bass fillet flavoured with Thai herbs and wrapped in banana leaf, served with delicate spicy Thai curry coconut sauce

Gai Preow Wan Makam

Roasted chicken from the leg glazed in sweet and sour tamarind sauce, with pineapple, tomatoes and fragrant onions

Nua Pat Prik Thai On

Sliced Black Angus beef tenderloin, Wok-fried with fresh green pepper

Sen Lek Pat Pak Pet -vegetarian- fried spicy rice noodles with bean sprouts and Thai leaf vegetables

Khao Suay Steamed Jasmine Rice

Dessert – Single Plate

Floating Islands

Foamy saffron curls float on tonka bean sauce



Menu Suggestion III

€ 76 per person

All prices are inclusive.
Prices are subject to change without notice!

Starter - Table Buffet

Party Selection

A combination of baked tempura prawn skewers, panko prawns, poh piard thord spring rolls, vegetarian vegetable samosas and chicken wantons, served with Japanese coleslaw and various dipping sauces.

Soup - Single Plate

Geang Jeud Wun Sen

Delicate glass noodle soup with chicken, onions, chives, Mu Err mushrooms and fresh coriander

4 Main Courses - Table Buffet

Geang Keow Pak Tofu -vegetarian-

Green vegetable curry with Thai asparagus, premium tofu and lotus root, cooked with coconut milk

Sen Lek Pat Thai

Fried rice noodles with prawns, bean sprouts and egg deliciously flavoured with sweet and sour tamarind

Nua Pat Bai Cha Plu

Shredded Black Angus beef tenderloin from the wok with wild pepper leaves

Gai Pat Met Ma Muang

Chicken with spring onions, Mu-Err mushrooms, cashew nuts and fresh chilli

Khao Suay

Steamed jasmine rice

Dessert - Single Plate

Yuzu-Kardinal

on ginger-chocolate sauce with homemade nougat ice cream



Menu Suggestion IV

€ 82 per person

All prices are inclusive.
Prices are subject to change without notice!

Starter - Table Buffet

Maki Sushi Variation

Maki rolls of tuna, salmon, Kanpyo winter melon, Oshinko-marinated radish, Inside-Out California Roll with crab meat.

Soup – Single Plate

Tom Kha Hoy Shell

Galangal soup with coconut milk, lime juice and jacob mush chowder

5 Main Courses – Table Buffet

Pat Pak Ruam Mit Het -vegetarian-

Stir-fried fresh root and leaf vegetables with oyster mushrooms, refined glazed with a light soy sauce

Pla kapog Nueng Manao

Sea bass fillet cooked in fine Thai flavours and lime juice

Geang Kua Gung Zapparot

Red curry with prawns and scented pineapple

Nua Pat Bai Krapao

Wok-fried shredded Black Angus beef tenderloin with spicy Thai basil

Lychee Duckling

Duck roasted in a wok with sweet and sour tamarind sauce and lychees

Khao Suay

Steamed jasmine rice

Dessert – Single Plate

Mamuang Khao Neau

Scented Mango with Coconut Sticky Rice



Menu Suggestion V

€ 89 per person

All prices are inclusive.
Prices are subject to change without notice!

4 Starters – Table Buffet

Yum Wun Sen Spicy glass noodle salad with fine tiger prawns shallots, red Thai chilli, Mu Err mushrooms and celery

Larb Gai Spicy, finely chopped, fried chicken with roasted rice semolina, dried chillies, wild ginger and mint

Yum Ped Mamuang Spicy roast duck salad with mango

Maki Sushi Variation Maki rolls of tuna, salmon, Kanpyo pumpkin and Alaska roll

Soup – Single Plate

Tom Yam Gung Tenderly sour and spicy prawn soup with tiger prawns and oyster mushrooms, refined with lemongrass, chilli, lime and galangal

5 Main Courses – Table Buffet

Peneang Fak Thong Gap Luk Bua -vegetarian- stir-fried spice sambal with Thai golden pumpkin and lotus seeds, refined with coconut cream

Gung Pat Prik Thai Dam Thai Wok Prawns in Black Pepper Sauce

Pla Chu Chee Fried Snapper Fillet with Chu Chee Chilli Ginger Glaze

Steak Man Hoi Grilled Black Angus beef sirloin steak on spring onions, fresh mushrooms and ginger in oyster sauce

Ped Yarng Crispy Baked Aroma Duck on Pak Choi

Khao Suay Steamed Jasmine Rice

Dessert – Single Plate

Chocolate delicacy mousse, ganache, sorbet with exotic fruits on pandanus vanilla sauce



Menu Suggestion VI

€ 94 per person

All prices are inclusive.
Prices are subject to change without notice!

4 Starters – Table Buffet

Goi Guan 5-herb roll with rice vermicelli, cooked prawns, coriander and hoi sin dip

Maguro Tataki Lightly spicy tuna tartare with flying fish caviar

Som Tam Talay Slightly diabolically spiced salad of crisp green papaya strips with seafood

Yam Hed Ruam Mit -vegetarian- A combination of abalone, shiitake, mu err and oyster mushrooms in an invigorating spicy lime-garlic-chilli marinade.

„Seafood Pralines“ Nigiri and Maki Sushi Variation

Soup – Single Plate

Tom Kar Hoy Shell galangal soup with coconut milk, lime juice and jacob mush

4 Main Courses – Table Buffet

Pak Nor Mai Farrang -vegetarisch- green asparagus, baby corn and shiitake mushrooms from the wok

Pla Nüng Siu sea bass fillet cooked in a soy-ginger broth with spring onions and coriander greens in a sesame melt

Nua Pat Bai Cha Plu Shredded Black Angus Beef Tenderloin from the Wok with Wild Pepper Leaves

Ped thord krob lard prik Roast duck with sweet and sour chilli glaze

Khao Suay Steamed Jasmine Rice

Dessert – Single Plate

Topped lime and curd soufflée with marinated noble fruits



Sushi Classic-Sets

Edo

Nigiri of salmon, tuna and sepia with 8 pieces of mixed maki roll of avocado, kanpyo winter melon strips, oshinko radish and kappa cucumber roll

28 € per person

Sumida

4 pieces of premium sushi of Hamachi, Maguro, Ebi prawn and Hotategai scallop, plus a California roll with real crab meat, avocado and Tobikko gold flying fish caviar

35 € per person

Yoshiwara-Sushi-Karussell ab 2 Personen

10 pieces of nigiri of salmon, tuna, ebi shrimp, kingfish and ikura salmon caviar, plus 10 pieces of sashimi from the hotategai-Scallop, tuna, hamachi, sake and ama ebi deep sea prawns, complemented by a California roll and maki roll with spicy tuna tartare

59.5 € per person

We are also happy to put together individual sushi variations for you.



Favours & Co.

Melons Carving

An individual gift. The traditional Thai carving art on a melon with, for example, a lettering or a flowery decoration.

per piece € 80

Menu Cards

Menu cards not only serve their purpose, but your guests will also love to take them home as a reminder of magical moments at Mangostin Asia Restaurant.

per piece € 2,50

Place Cards

We will be happy to design place cards to match your menu for your seating arrangements.

per piece € 1,50



Overnight Stay

Hotel München Palace

Are you celebrating a party with many friends and relatives at the Mangostin and looking for a place to stay? Our Hotel München Palace is a home away from home.

As an organiser at Mangostin, you will receive special group rates at Kuffler's 5* Boutique Hotel München Palace.

The colleagues at the hotel will be happy to take your enquiry or reservation at:

Phone +49.89.419 71-817
(offers subject to request and availability).



Contact & Approach

By car

Mittlerer Ring exit Thalkirchen / Tierpark / Großmarkthalle,
Schäftlarn Straße approx. 1.8 km straight ahead, after the traffic
lights turn right at Thalkirchner Platz 50 m

MVV & MVG

Underground U3, direction Fürstenried West to
station Thalkirchen / Tierpark, exit Maria-Einsiedel-Straße,
straight ahead approx. 1 min walk

Contact

Mangostin Asia Restaurant
Maria-Einsiedel-Str. 2 · 81379 Munich
Mon-Sat 6pm to midnight
Sundays and public holidays 11:00 - 24:00 hrs

For questions and requests please contact
Magdalena Braumiller, event@mangostin.de
089. 723 20 31

www.mangostin.de · www.kuffler.de
Facebook · Instagram

