



A trip to Asian culinary dreamscapes...

In an old mansion within the Munich quarter "Thalkirchen", the restaurant Mangostin has been well established for the past 29 years. Filled with a passion and joy for quality delicacies from Thailand, Japan and Vietnam. Our house was named after the noble fruit „Mangosteen“.

The perfect framework for magnificent banquets, private celebrations with friends and family or business events.

On the following pages, you will find some menu suggestions from our diverse Mangostin cuisine.

We are happy to advise and help any time with the right selection for your individual desires.

For vegetarians with or without fish and allergy sufferers alike, we will adjust the menus accordingly.

Please do not hesitate to ask for our Euro-Asian fusion cuisine.

To ensure the desired festive setting, we recommend a uniform menu for groups with 12 people and over.

We are looking forward to welcoming you soon at the Mangostin.

Your's

Joseph Peter and his team

Mangostin Asia Restaurant
Mo-Sa 11:30 – 14:30 & 18:00 to 24:00 Uhr
Sundays 11:00 – 24:00 Uhr

For any further questions please get in contact with

Andrea Kistner
event@mangostin.de
089 7232031

For every occasion the perfect room...

Papa Joe´s Bar with colonial ambience á la Raffles up to 30 persons



Capacity

Seated Dinner	max. 22
Cocktails & Flying Food	max. 50

Papa Joe´s Restaurant with colonial ambience á la Raffles up to 48 persons



Capacity

Seated Dinner	max. 50
Cocktails & Flying Food	max. 60

Keiko Japanese Pacific Room with japanese ambience max. 32 persons



Capacity

Seated Dinner	max. 32
Cocktails & Flying Food	max. 48

Lemon Grass with Thai-ambience / Live Cooking up to 120 persons



Capacity

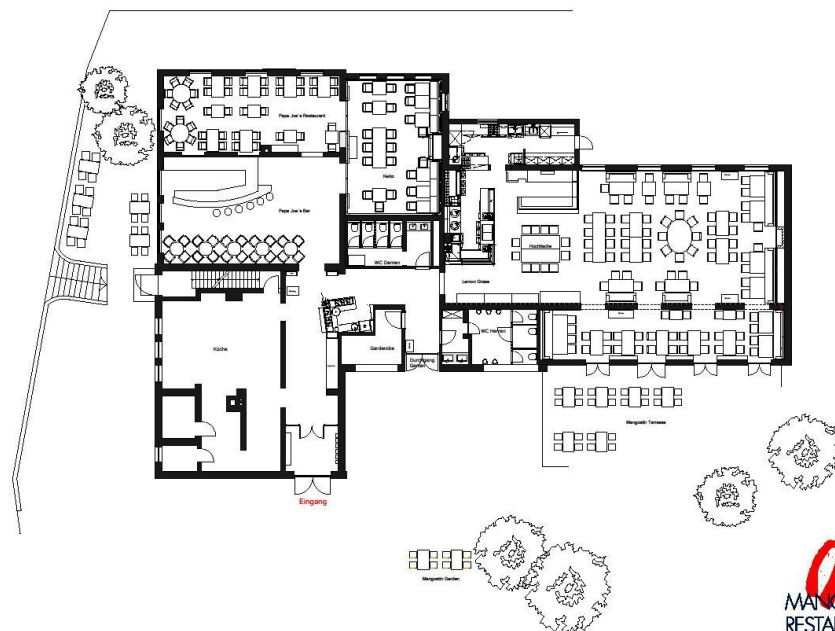
Seated Dinner	max. 130
Buffet	max. 130
Cocktails & Flying Food	max. 160

Mangostin Terrasse – max. 120 persons



Mangostin Garden – max. 500 persons

Floor plan Mangostin



Catering

Enjoy our quality, culinary food wherever you want...

In a big or just a small way.

Product presentations, anniversary, conferences, garden party or office and company events.

We create buffets with warm or cold food or just individually flying buffet and Finger Food.

We organize all equipment such as dishes, glasses and tables.

If necessary we rental our personal.

For a personally consulting contact us by phone or by email.

Andrea Kistner
Eventmanagement & Sales

Tel. 089 7232031

event@mangostin.de

Aperitiv

Magnum bottle – champenoise procedure

2018 Sparkling Rosé limited edition	0.1l € 7	0.75l € 32	1.5l € 79
2018 Ribolla Gialla Sparkling limited edition	0.1l € 9		1.5l € 84
Beer-mix bucket			
Tegernseer Helles			0.33l € 4.5
Thailändisches Singha			0.33l € 6.5
Japanisches “Kirin”			0.33l € 6.5
“Flavoured Thai-herbal water”			
Sparkling water with Thai-herbs and lemongrass			0.2l € 2.5
Crémant “Bellini”			
Mango mousse with Crémant blanc			0.1l € 6.5

Fingerfood

Spicy-Thai-flaky pastry Krustaden

Miang Kam – the most typical starter of Thailand

Eatable leaves to be filled with roasted coconut flakes, ginger, lime, dried shrimps, chili, onions, peanuts and sauce

Lychee filled with crab-meat

Yum Wun Sen

Salad of chinese vermicelli with king prawn, chili, Asian mushrooms, tomatoes and onions

Poh Piard Tord

Homemade crispy-baked spring rolls served with sweet-sour plum sauce

Wanton Tord Krob

Baked noodles, filled with mince meat and coriander, served with spicy chili dip

Yakitori

Skewers of fried chicken in Teriyaki glaze with marinated ginger

Maki Sushi sticks

Tuna, Salmon, marinated radish, winter melon and avocado

Price per piece 2 €

All mentioned prices are inclusive prices. Price changes reserved.

Menu I

Starter – table buffet

Party Selection

Variation of

Tempura fried prawn skewer, Panko fried prawns
“Poh Piard Thord” – fried spring rolls filled with prawns,
fried vegetable samosas – vegetarian,
fried chicken wantons filled with chicken and basil
„Japanese Cole slaw,” chili-mango dip, plum sauce, siracha mayonnaise

Soup – single Plate

Tom Kha Gai

Galangal-Coconut milk soup with oyster mushrooms and chicken

4 Main Course – table buffet

Geang Pet Yarng

Red curry with duck meat, tomatoes, and pineapple

Massaman Nua

US Beef Curry from the South of Thailand with potatoes, lotusseeds and coconut milk

Moo Pat Prik Deang

Hot pork meat fried in the wok with Prik-Deang-spice mix

Kao Pat Gung Ma Plaog Heng Krob

Fried rice with prawns and crisp, chipped coconut

Khao Suy

Steamed Jasmin rice

Dessert – table buffet

Porlamai

Rainbow of fresh exotic fruits

Price per person € 64

All mentioned prices are inclusive prices. Price changes reserved.

Menu II

2 starter – table buffet

Yakitori

Skewers of fried chicken in Teriyaki glaze
with marinated ginger

Yum Wun Sen

Lukewarm glass noodle salad with prawns and Mu-Err mushrooms
with chilli-lime-cilantro dressing

Soup – single plate

Won Ton Soup

Duck broth with filled wonton noodle bags and slices of Barbequed duck breast

4 Main Course -table buffet

Pla Bai Thong

Grilled pike-perch filet, wrapped with aromatic Thai herbs,
grilled in banana leaves, served with soft spicy Thai curry sauce

Gai Preow Wan Makam

Stirfried chicken glazed in sweet and sour tamarind sauce

Nua Pat prik Thai On

Stirfried beef with fresh green peppercorns and toasted Thai basil leaves

Sen Lek Pat Pak Pet -vegetarian-

Spicy stir-fried rice noodles with bean sprouts and Thai leaf vegetables

Khao Suy

Steamed Jasmin Rice

Dessert – single plate

Floating Islands

with real saffron on pure vanilla sauce

Price per person € 64

All mentioned prices are inclusive prices. Price changes reserved.

Menu III

Starter

Party Selection

Variation of

Tempura fried prawn skewer, Panko fried prawns
"Poh Piard Thord" – fried spring rolls filled with prawns,
fried vegetable samosas – vegetarian,
fried chicken wontons filled with chicken and basil
„Japanese Cole slaw," chili-mango dip, plum sauce, siracha mayonnaise

Soup – single plate

Geang Jeud Wun Sen

Glasnoodle soup with chicken, Chinese chives, tree ear mushrooms and fresh cilantro

4 Main Course -table buffet

Geang Keow Pak Tofu -vegetarian-

Green vegetable curry with Thai asperagus, premium tofu and lotus roots
cooked in coconut milk

Sen Lek Pat Thai

Stirfried rice noodles with prawns, soybeansprouts, egg,
Chinese chives, peanuts and Tamarind sauce sweet and sour

Nua Pat Bai Cha Plu

Sauteed beef with wild pepper leaves

Gai Pat Met Ma Muang

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

Khao Suy

Steamed Jasmin Rice

Dessert -single plate

"Yuzu Kardinal"

on gingered chocolate sauce with homemade nougat ice cream

Price per person € 66

All mentioned prices are inclusive prices. Price changes reserved.

Menu IV

Starter -table buffet **Selected Maki Sushi Variation**

of tuna, salmon, kampyo-pumpkin, Japanese radish and inside-out California roll

Soup -single plate **Tom Kha Hoy Shell**

Wild ginger soup with coconut milk, lime juice and scallops

5 Main Course -table buffet **Pat Pak Ruam Mit Het -vegetarian-**

Stir-fried mixed vegetable with oyster mushrooms, in light soy sauce

Pla Kapons Nueng Manao

Filet of sea bass steamed with fine Thai herbs and lime juice

Geang Kua Gung Zapparot

Thai red curry with prawns and pineapple

Nua Pat Bai Krapao

Stir-fried, chopped beef with spicy holy basil leaves and fresh beans

Lychee Duckling

Pan-fried duck with tamarind sweet and sour sauce and lychees

Khao Suy

Steamed Jasmin rice

Dessert -single plate **Mamuang Khao Neau**

Thai mango with coconut sticky rice

Price per person € 73

All mentioned prices are inclusive prices. Price changes reserved.

Menu V

4 Starter -table buffet

Yum Wun Sen

Light spicy glasnoodle salad with tiger prawns, Mu Err mushrooms and celery

Larb Gai

Salad cooked, minced chicken breast, seasoned with lime and herb flavours

Yum Ped Mamuang

Spicy salad of roasted duck with stripes of mango

Selected Maki Sushi Variation

of tuna, salmon, kampyo-pumpkin, Japanese radish and inside-out California roll

Soup -single plate

Tom Yam Gung

Spicy prawn soup with oyster mushrooms, refined with lemongras, chilli, limes and galangal

5 Main Course -table buffet

Peneang Fak Thong Gap Luk Bua

Red Peneang curry with Thai goldpumpkin and lotus seeds, refined with coconut cream

Gung Pat Prik Thai Dam

Stir-fried Thai wok prawns in black pepper sauce

Pla Chu Chee

Snapper filet with chu chee curry sauce

Steak Nua Nam Man Hoi

Grilled sirloin beef steak on spring onions, fresh mushrooms and ginger

Ped Yarng

Roasted duck breast with pak choy and teriyaki-sesame dip

Khao Suy

Steamed Jasmin rice

Dessert -single plate

Delices of chocolate

Mousse, ganache and sorbet

with exotic fruits on pendanus vanilla sauce

Price per person € 78

All mentioned prices are inclusive prices. Price changes reserved.

Menu VI

5 Starter -table buffet

Goi Guan

Herbal roll filled with glassnoodles, prawns, cilantro and hoi sin dip

Magura Tataki

Light spicy tartar of tuna with roe of flying fish

Som Tam Talay

Diabolic seasoned salad with crisp green papaya stripes and seafood

Yam Hed Ruam Mit -vegetarian-

Combination of abalone-, shiitake, Mu Err mushrooms
in vital spicy lime garlic chilli marinade

“Seafood bites”

Nigiri and Maki Sushi variation

Soup -single plate

Tom Kar Hoy Shell

Wild ginger soup with coconut milk, lime juice and scallops

5 Main course -table buffet

Pak Nor Mai Farrang -vegetarian-

Green asperagus, baby corn and shiitake mushrooms out of the wok

Gung Gap Pla Muk thord Kratiem Prik Thai

Stirfried prawns and cuttlefish with garlic, spring onions
and fresh crached pepper corns

Pla Nüng Siu

Filet of sea bass steamed in soy ginger stock with spring onions
and cilantro in sesame oil

Nua Pat Bai Cha Plu

Stirfried sliced sirloin of beef with wild pepper leaves

Ped thord krob lard prik

Fried duck in sweet-sour Chili glace

Khao Suy

Steamed Jasmin rice and fried garlic rice noodles

Dessert -single plate

Lime-curd soufflée with marinated fruit selection

Price per person € 85

All mentioned prices are inclusive prices. Price changes reserved

