

Lunch- & Afternoon-Menu

Starters



447 Edamame € 7,50

Salted Japanese soy beans

NEW!



775 Spicy Chili Edamame € 8,50

spiced Japanese soy beans



360 Som Tam € 13,50

Spicy green papaya salad with chilli, dried prawns and peanuts

305 Larb Gai € 13,50

Salad of chopped, grilled chicken, with roasted rice semolina, mint and wild ginger

308 Satay Gai € 13,50

5 Satay skewers of chicken served with tangy peanut-curry dip

309 Poh Piard Thord € 9,50

5 crunchy baked Thai spring rolls with mango-chilli-dip

449 Panko Prawn € 21,00

6 fried prawns in crispy panko served with a salad of green papaya

Mangostin Soup Selection

310 Tom Yam Gung € 11,00

spicy soup with fresh prawns, lemongrass, kaffir-lemon-flavour, tapioka-glass noodles and oyster mushrooms

181 Gaeng Jeud Wun Sen € 7,00

glass noodle soup with chicken

312 Tom Kha Gai € 9,00

Coconut milk soup with oyster mushrooms, galgant roots and chicken



Vegetarian Dishes

Curries

333 Geang Kua Gung € 25,50
Red prawn curry with mango

332 Massaman Nua € 19,50
*Mild Thai-beef-Curry with tamarind, potato cubes,
fried shallots and lotus seeds*

602 Penang Pet Ped Yarng € 21,50
Roasted duck in red Penang-Curry with peanuts

334 Geang Gai € 18,50
red chicken curry with pine apple and cherry tomatoes

Wok Classics

458 Gai Met Mamuang € 17,50
chicken with cashew nuts and mixed bell pepper

348 Nua Nam Man Hoi € 24,50
*Chopped, stir fried beef sirloin with oyster mushrooms,
ginger and spring onions*

All dishes are served with thai jasmin rice or noodles

Vegetable dishes

 **607 Sen Lek Pat Pak Pet** € 14,50
Spicy stir-fried rice noodles with bean sprouts and Thai leaf vegetables

Sweets

390 Thai Mango € 9,50
served with coconut stiky rice.

399 Fruit skewer`s € 12,00
with orange-chocolate-dip.

HAMBERGER
Der Lieferservice für Gastronomie & Handel


KAGERER
SEAFOOD & DELICATESSEN

VAT included

Photo art „Red Child“ at the Lemon Grass Restaurant by Xiao Hui Wang
Information at the reception desk



Mangostin Asia Restaurant

Based on the English name of these precious fruit – *Mangosteen* – we have named our house for it.

Restaurants, bar, banquets, catering and many more combines harmonically to far Eastern hospitality and culinary welfare.

Whether traditional or creative menus in one of our restaurants or in your own home, we're careful to convey always a good feeling.

Our fresh products, the fascinating way of our chefs cooking, the mysticism and otherness of the flavours and spices, makes one dinner at our restaurant to an experience.



Sanuk – *the far east significant for vitality -*

Best wishes from our Mangostin Team from 13 different nations.

Our philosophy

The two following thoughts accompany us every day at Mangostin restaurant:
Quality and Authenticity – both demand a great deal of time, money and our effort.

Our purchasing office in bustling Bangkok sends us a delivery each week.

This is the guarantee for us to have the best local fare and the opportunity to procure seasonal delicacies that are available for short periods.

In Munich, we have a network of suppliers that know our high standards and can come up with produce to meet them.

We source all the sensitive Asian herbs, salads and meet local.

The movers and shakers

The coordination between Roland Kuffler and Joseph Peter, two gastronomes that are the proprietors of Mangostin, is on a par with that of yin and yang.

While Kuffler is responsible for all things commercial and the interior design of Mangostin, Peter is the creative helmsman of the restaurant. Constantly on the look-out for new Far Eastern trends in cuisine.

Thanks to his many years of experience working as chef de cuisine in luxury hotels in Bangkok and as head of "Thailand's national team of cooks", his connections with Asia are excellent.

Several times a year he travels to the metropolises of Thailand, Japan, Vietnam and China, along with his specialist colleagues to recruit staff and keep up with developments in Asian cuisine.

Roland Kuffler runs together with his sons Stephan and Sebastian, one of the largest privately managed gastronomy firms in Germany, the Kuffler Group.

He was the driving force behind the refurbishment of Mangostin completed at the end of 2008. He and his architecture bureau "Kuffler Inn Design" gave the restaurant a matchless new gloss.

As so often in his entrepreneurial life, only the extraordinary was good enough when designing the new Mangostin: for instance, he managed to buy famous art teacher Xiao Hui Wang's spectacular photo installation "Red Child" off her, and it now dominates the entire front of the "Lemmon Grass" part of the restaurant.



For every occasion, the perfect room....

Papa Joe´s Bar colonial ambience á la Raffles – up to 30 people



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

Papa Joe´s Restaurant colonial ambience á la Raffles – up to 48 people



Capacity
Seated Dinner max. 50
Buffet max. 40
Cocktails & Flying Food
max. 60

Sales guarantee* 3.500,00 €
for exclusivness

Keiko Japanese Pacific Room Japanese ambience – up to 32 people



Capacity
Seated Dinner max. 30
Buffet max. 20

Cocktails & Flying Food
max. 48

Sales guarantee* 2.100,00 €
for exclusivness

Lemon Grass Thai-ambience with live cooking – up to 120 people



Buffet	max. 130
Cocktails & Flying Food	max. 160
Sales guarantee* for exclusivness	7.000,00 €

Mangostin Terrasse – up to 120 people



Mangostin Gardens – max. 500 seats



*If the sales guarantee is not reached for the respective rooms, the different will be charged as a room rental.

We also would like to recommend you the other restaurants from Kuffler Group

Hotel München Palace

It's a small, private deluxe city-hotel nearby the „Friedensengel“. One of the most beautiful hotel bars and a divine garden, tempt also people from Munich to bide awhile.

Spatenhaus an der Oper

Bavarian gastronomy at its smartest form at one of the most beautiful places in Munich.

Seehaus im Englischen Garten

This restaurant is incomparable at the lake "Kleinhesseloher See" of the park called "Englischer Garten".

It's all in one, a restaurant, pavilion, small room, terrace and glorious beer garden.

Haxnbauer im Scholastikahaus

In this old Munich inn between "Tal" und "Marienplatz" it's possible to try the best knuckles of pig or calf in town.

T 2 gastronomy at the airport

MANGOSTIN AIRPORT

The feeling of a world trip starts right here: The restaurant Mangostin with its far Eastern ambience like noodle-bar or sushi-counter likewise our Italian restaurant, called "Bagutta".

Bagutta PIZZA CULTURE

Weinzelt at the "Oktoberfest"

It's a lovingly and complex furnished tent at the "Oktoberfest" with a bar for sparkling wine and booze, fantastic music and excellent cuisine inside and outside.

Kuffler - Restaurant, Bar, Grill

At „Hofgraben“, just around the corner to Maximilian street, that's exactly the vibrant heart of Munich.

A leisure, metropolitan restaurant with style but it's also casual with a constantly new interpreted cuisine with Mediterranean lightness.

Kuffler Catering

We serve cold and warm delicacies in your home or at any venue and offer you excellent service. Please contact Mr. Markus Fröhlich
Fon 089. 290 705-15.

**Special hotel rates
for you as a guest of the Mangostin restaurant**

As a guest in the restaurants of the family Kuffler you get in
Kuffler`s 5 * -hotel Munich Palace
a special price.



Please contact your contact person for an offer
in the banquet office or the manager from the restaurant.
You will be contacted from the staff of the Hotel München Palace.

Valid on availability and outside the trade fair, congress and Oktoberfest
periods.

Impressions and information about the Munich Palace can be found at
www.muenchenpalace.de

