



TANTALIZING TREATS

If you have Thai food on your mind head to Bengaluru's new Mango Tree, a chilled-out place that serves some great food.
By Bindu Gopal Rao

WITH BENGALURU'S CULINARY

landscape getting more colourful, it has certainly been the apt choice for the first Mango Tree Bistrobar in India - the world's biggest Thai restaurant brand makes its presence felt at Indiranagar. The Mango Tree Bistrobar features an industrial chic interior design concept with exposed brick walls, graffiti and ceiling menus, contrasted with edgy and sophisticated furniture plus a focus on alfresco dining, cocktails created by world class bartenders, DJs spinning chilled tunes, occasional live performances and authentic and innovative Thai food.

As we wait for our food to arrive, we are pleasantly surprised when a bowl of sweet potato chips with a chilli sauce arrives on the table. This is a complimentary offering for all guests. So while you are here, start your meal with the Green Papaya Salad - Som Tum Thai, made with shredded green papaya mixed with tomatoes, long beans, fresh chili, roasted peanuts and



spicy lime sauce which is refreshing and sets the tone for the rest of the meal to follow. I also recommend the Thai Coconut cream soup that can be made with vegetables, prawn or chicken

as its texture is light and is a great appetizer. Chef Ashok Adukadukam says, "To ensure that we maintain the authenticity of the food and taste we import more than 50 per cent of our ingredients from Thailand including all the pastes."

While you are here, sample the Tow Hoo Hor Bai Toey - a deep fried marinated tofu wrapped in pandanus leaves that is soft on the inside and has a brown crusty exterior. Non-vegetarians can choose the Thod Mun Goong, made with deep fried shrimp cakes with lemongrass that has a unique Thai taste thanks to the authentic flavours from the ingredients.

The menu itself is divided into Chicken, Lamb, Seafood and Vegetarian sections that offer plenty for all. The chicken dishes are available in several choices including the famed Thai curry - Green, Red and Yellow. A signature dish here is the Gai Yang (Grilled Chicken), barbeque marinated boneless chicken, served with jim jaew sauce.

Another must-try on the menu is the Poo Phad Phong Karee, a stir-fried fresh crab with onion and yellow curry powder seasoned with light soy sauce, Oyster sauce and sugar and garnished with basil. Vegetarians will not feel left out here as there are a lot of options on the menu.

According to Harish Lakhiani, Owner, Mango Tree Bistro Bar, "The ambience here is of a fun chilled-out place coupled with food from different regions of Thailand. We have also made sure that our mixologist from New York whips up some interesting cocktails that blend well with the food here. Basically this is a place where anyone can relax with good food and drinks."

To end your meal on a sweet note try the Khao Niew Mamuang - a combination of fresh ripe mango served with sweetened sticky rice. Something unique here is the absolutely delicious Ice Cream Thod - deep fried ice cream that has a brown hot crust on the outside and cold vanilla ice cream on the inside.