



Open Daily 11.30 AM to 10.00 PM

jack tree

thai cuisine

Menu

Welcome

OUR STORY

Dream and Passion, led to creation of The Mango Tree Indian Cuisine by Viraj and Dilip. Colombo starved for a good Indian Restaurant and in 2003 accidentally Viraj and Dilip (while they were on their trip to meet their family) met Sukhvinder Singh in Mumbai and within minutes, they decided to open up an Indian Restaurant in Colombo and the next day all were in flight to Colombo. The Mango Tree was created. After the success of The Mango Tree, in year 2008, Viraj and Dilip went to Bangkok for a trip and thought “why not a Thai Restaurant” and this made them stay back few more days and got Chefs from Bangkok and opened Jack Tree Thai Restaurant in December 2008.

PROMISE

Jack Tree strives to bring you the best possible food and service. We are committed to Quality, Value and your Complete Satisfaction! We prepare our food fresh each day in our own kitchens using the highest quality of ingredients available. We use all natural meats and vegetables with no added hormones. We offer a variety of substitute options to accommodate your dietary goals and special requests. Please do inform the server if you have any food allergies.

OUR SERVICES

Open Daily 11.30 am to 10 pm

Take away and Catering

ONLINE

Order online at :- www.jacktree.com

Soup

VEGETARIAN

SINGLE LARGE

- 01 Spicy Vegetable Soup - Tom Yam pak** **675 2325**
Tom yam soup with lemon grass, mushrooms mixed vegetable and Thai herbs.
- 02 Coconut Mushroom Soup - Tom Kha hed** **675 2325**
Coconut milk with mushroom and Thai herbs.
- 03 Clear Vegetable Soup - Gang - Aom** **675 2325**
Clear soup with vegetables, chilli, shallot and lemon grass.

NON VEGETARIAN

- 04 Spicy Prawn Soup - Tom yam Goong** **775 2625**
Tom yam prawn soup with lemon grass, galangal, kaffir lime leaf and mushroom.
- 05 Spicy Seafood Soup - Tom Yam Talay** **775 2625**
Tom yam seafood with lemon grass, mushroom and thai herbs.
- 06 Spicy Chicken Soup - Tom Yam Gai** **775 2625**
Tom yam chicken soup with lemon grass, mushroom and Thai herbs.
- 07 Coconut Chicken Soup - Tom Kha Gai** **775 2625**
Chicken in coconut milk soup flavoured with lemon juice, mushroom and Thai herbs.

Salad

- 08 Papaya Salad - Som - tum** **975**
Young Papaya with chilli, peanut and thai dressing sauce.
- 09 Mango Salad - Yum ma - meung** **975**
Spicy jack fruit, mango with chilli and chef jack sauce.

Appetizers

VEGETARIAN

- 10 Mixed Vegetable with Satay Sauce - Phak Phad satay Sauce** **1350**
Steamed mixed vegetables with peanut sauce.
- 11 Vegetable Spring Rolls - Porpia Phak (6pcs)** **1350**
Deep fried mixed vegetables, vermicelli, wrapped in spring roll served with Pineapple sauce.
- 12 Three Kinds of Mushrooms - Hed - Samka-sat** **1550**
Deep fried 3 kinds of mushrooms, this can be served either with Thai sauce separate or fried with the sauce and served (as per your liking).
- 13 Black Pepper Vegetables - Pak thod Prik - thaidum** **1350**
Deep fried mixed vegetable, this can be served either with Thai sauce separate or fried with the sauce and served (as per your liking).

NON VEGETARIAN

- 14 Pandun Leaf Chicken - Gai hor bai toey (6 pcs)** **1650**
Marinated chicken, Thai herbs, sesame seeds wrapped in pandun leaf.

The above prices are subject to 10% service charge and Government taxes as applicable.

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|--|-------------|
| 15 Thai fish cake - Todman Pla (6 pcs) | 1650 |
| Deep fried fresh ground fish with chilli paste and herbs served with sweet chilli cucumber sauce. | |
| 16 Satay chicken - Satay gai (6 pcs) | 1650 |
| Marinated chicken Thai style, satay grilled served with peanut sauce. | |
| 17 Chicken Spring Roll - Porpia Gai (6pcs) | 1650 |
| Deep fried vegetables vermicelli with minced chicken wrapped in spring roll served with pineapple sauce. | |
| 18 Hot Butter Cuttle Fish - Pla-meuk Phad noey | 1750 |
| Cuttle Fish with onion /Butter and chillies | |
| 19 Black Pepper Chicken | 1650 |
| Deep fried Chicken with black pepper and Thai sauce | |

WOK SPECIALITIES

VEGETARIAN

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| 20 Tamarind Vegetables - Phak phad num makham | 1450 |
| Vegetables fried in special tamarind sauce. | |
| 21 Tofu with Vegetables - Tao Hu Song Kreuang | 1550 |
| Tofu topped with our home made mushroom sauce, mixed with sweet corn, beans and carrots | |
| 22 Eggplant with Tofu - Phad ma-khier muang | 1550 |
| Stir fried eggplant with chilli basil, tofu and soy sauce. | |
| 23 Egg plant with basil - Phad ma-khier muang | 1450 |
| Stir fried egg plant with onion, spring onion, capsicum and basil. | |
| 24 Kankun - Phad Pak - boong | 950 |
| Stir fried kankun with chilli garlic sauce. | |
| 25 Tofu Basil - Tao Hu Lae Pak Ruam Phad Kra Praw | 1550 |
| Crisp tofu combined with fresh mushroom in a special basil sauce. | |
| 26 Mixed Vegetables - Phad Phak Ruarm | 1450 |
| Stir fried mixed vegetables with mushroom sauce. | |
| 27 Mock Duck Cashew - Ped Jay Phad Med - mameung | 1850 |
| Stir fried mock duck with cashewnuts, vegetables and chilli paste sauce. | |
| 28 Potato with Cashewnuts - Manfa-Rang Phad med mameung | 1350 |
| Stir fried potatoes with cashewnuts, veges and sauce. | |
| 29 Mushrooms with capsicum - Hed Phad Prik Yuak | 1550 |
| Three kinds of mushrooms along with capsicum & vegetables made in soya sauce. | |
| 30 Sweet & Sour Tofu - Hed-tofu Phad Preow Wan | 1550 |
| Crisp golden tofu combined with onions, tomatoes, cucumber and pineapple in delicious sweet and sour sauce. | |

CHICKEN

- | | |
|---|-------------|
| 31 Kankun with Chicken - Phad Pak Boong Gai | 1850 |
| Stir fried kankun with chicken and chilli garlic sauce. | |
| 32 Chicken with Basil - Gai Phad Ka Pao | 1850 |
| Stir fried chicken with fresh chilli and basil sauce. | |

- 33 Chicken Cashewnuts - Gai phad med mameung** **1950**
Stir fried chicken with spring onion, bell pepper, onion, cashewnut and chilli sauce.
- 34 Chicken with curry paste - Gai Phad Phed** **1850**
Stir fried chicken with wild ginger, long beans and curry paste sauce.
- 35 Sweet & Sour Chicken - Gai Phad Preow Wan** **1850**
Stir fried chicken with pineapple, onion, tomato, capsicum, cucumber, sweet and sour sauce.
- 36 Sweet Chilli Chicken - Gai Sam-rod** **1850**
Fried chicken with chilli sauce.
- 37 Chicken with Ginger - Gai Phad Khing** **1850**
Stir fried chicken with onion, mushroom and ginger sauce.

LAMB

- 38 Lamb with Lemon grass - Lamb Phad Cha** **2350**
Stir fried lamb with pepper corn, green beans, basil, bamboo shoot and lemon grass sauce.
- 39 Lamb with Basil - Lamb phad Ka Pao** **2350**
Stir fried Lamb with fresh chilli, shallot, basil and mint sauce.
- 40 Lamb with curry paste - Near gae Phad Phed** **2350**
Stir fried Lamb with wild ginger , long beans and curry paste sauce..

SEAFOOD

- 41 Snapper with celery - Pla Phad keen chai** **1850**
Stir fried snapper fillet with onion, ginger and celery sauce.
- 42 Sweet Chilli Snapper - Pla Sam - rod** **1850**
Deep fried snapper fillet with sweet chilli sauce.
- 43 Ginger Fish - Pla phad kring** **1850**
Fried fish (Tempura Style) made with ginger sauce or vegetables.
- 44 Sweet and sour fish - Pla phad prew wan** **1850**
Fried fish (Tempura Style) made in sweet and sour sauce with bell peppers.
- 45 Prawns with Basil - Goong Phad Ka Pao** **2050**
Stir fried prawns with mushroom, long beans and basil sauce.
- 46 Seafood in Tamarind Sauce - Goong phad num makham** **2050**
Seafood of your choice or only de-shelled prawns made with vegetables in tamarind sauce.

CURRIES

VEGETARIAN / NON VEGETARIAN

RED CURRY - KANG DAND

Fresh red chillies grounded with special Thai herbs to form a red curry paste, simmered in rich coconutmilk, accompanied with vegetables.

Green CURRY - KANG KREOW WAN

Fresh red chillies grounded with special Thai herbs to form a red curry paste, simmered in rich coconutmilk, accompanied with vegetables.

47 Chicken (Red Curry/ Green Curry)	2150
48 Fish (Red Curry/ Green Curry)	2150
49 Prawn (Red Curry/ Green Curry)	2250
50 Seafood (Red Curry/ Green Curry)	2250
51 Mixed Vegetable with Tofu (Red Curry/ Green Curry)	1750

RICE

52 Steam Rice - Bowl	450	
	VEGETARIAN	
	REGULAR	LARGE
53 Vegetable Fried Rice - Khao Phad Phak	1800	2100
54 Pineapple Fried Rice - Khao Phad sub-parod	1900	2200
	NON VEGETARIAN	
55 Chicken Fried Rice - Khao Phad Gai	2000	2300
56 Sea food Fried Rice - Khao Phad Ruam Mid Talay	2000	2300
57 Egg Fried Rice - Khao phad khai	1800	2100

(Regular- for 2 pax) (Large- for 3 pax)

NOODLES

VEGETARIAN

58 Vegetable Flat Noodles - Phad Thai Jay	1800	2100
59 Vegetable Thin Noodles - Phad see-ew Jay	1800	2100

NON VEGETARIAN

60 Chicken Flat Noodles - Phad Thai Gai	2000	2300
61 Seafood Flat Noodles - Phad Thai Talay	2000	2300
62 Chicken Thin Noodles - Phad See - ew Gai	2000	2300
63 Seafood Flat Noodles - Phad see-ew Talay	2000	2300

DESSERTS

64 Saku in coconut milk w/Young coconut & sweet corn	775
65 Sticky rice with fresh mangoes	975

EXECUTIVE LUNCH DINNER PACKETS

66 Vegetables Thai fried rice, stir fried tofu and eggplant,mixed vegetables topped with curry, chilli paste and vegetable spring roll.	1350
67 Chicken Thai fried rice, stir fried Chicken,mixed vegetables topped with curry, chilli paste and vegetable spring roll.	1500
68 Seafood Thai fried rice, stir fried seafood,mixed vegetables topped with curry, chilli paste and vegetable spring roll.	1600

SERVICES

-  **Open Daily 11.30am to 10 pm**
-  **Take away**
-  **Home delivery**
-  **Outdoor Catering**

ONLINE / DELIVERY

You can now order through
www.jacktree.com

DOWNLOAD OUR APP

Search for The Mango Tree & Jack Tree



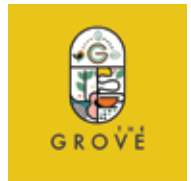
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 The Mango Tree

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