

REFRESHERS

KEFIR SODA

17 / BOTTLE

- KS1 APPLE
- KS2 NUTMEG
- KS3 PASSIONFRUIT
- KS4 GINGER
- KS5 DRAGONFRUIT
- KS6 CALAMANSI

KOMBUCHA

17 / BOTTLE

- KM1 PASSION FRUIT + TURMERIC
- KM2 PINEAPPLE + TURMERIC
- KM3 BENTONG GINGER + LEMON
- KM4 PINK GRAPEFRUIT
- KM5 SPIRULINA MINT
- KM6 MANGO

FRESH JUICES

16

- J1 MANGO
- J2 APPLE
- J3 ORANGE
- J4 WATERMELON
- J5 PINEAPPLE

- BV1 SPARKLING STRAWBERRY LIME 18
Strawberry purée, lime juice, simple syrup, soda water
- BV2 WATERMELON & ELDERFLOWER COOLER 18
Watermelon juice, elderflower syrup, lemon juice, sprite
- BV3 VIRGIN PIÑA COLADA 18
Coconut, pineapple, lime
- BV4 LYCHEE SPRITZ 18
Lychee, lychee syrup, kaffir lime leaves, lemon, soda water
- BV5 PINEAPPLE EXPRESS 18
Pineapple juice, passion fruit pulp, lemon, ginger ale
- BV6 SUGARCANE LIME 15
- BV7 ROSE & LIME WITH BASIL SEEDS 15
- BV8 MANGGA'S LIMEADE 15
- BV9 COCONUT 15

ENERGISERS

COFFEE

HOT ICED

- C1 ESPRESSO 10 11
- C2 AMERICANO 11 12
- C3 PICCOLO LATTE 12 13
- C4 FLAT WHITE 14 15
- C5 LATTE 14 15
- C6 CAPPUCCINO 14 15
- C7 MOCHA 16 17

+ soy milk RM3 | + oat milk RM4

TEA

HOT ICED

- T1 CHAMOMILE 10 11
- T2 PEPPERMINT 10 11
- T3 EARL GREY 11 12
- T4 ENGLISH BREAKFAST 11 12
- T5 GREEN TEA 11 12
- T6 MATCHA LATTE 16 17



A casual, laidback cafe
underneath the mango tree
on the grounds of George Town's
iconic Cheong Fatt Tze Mansion.

OPENING TIMES

MONDAY
8am-6pm
TUESDAY - SUNDAY
8am - 4pm
6pm -11pm

LIVE MUSIC

WEDNESDAY - SATURDAY
7:30pm - 11pm

 manggaatthebluemansion

 Mangga at The Blue Mansion

prices exclude 6% SST

PASTRIES

PT1	CLASSIC CROISSANT	6.9
PT2	ALMOND CROISSANT	9.9
PT3	PAIN AU CHOCOLATE	6.9
PT4	PAIN AU RAISIN	9.9
PT5	SESAME & POPPY SEED TWIST	6.9
PT6	ONION & CHEESE TWIST 🍷	9.9
PT7	MANGO PUFF TARTS 🍷	5.9
	Per piece	32
	1/2 dozen	

SWEETS

SW1	PISTACHIO CHOUX PUFF BRÛLÉE	15/pc
SW2	BLUEBERRY GRANOLA	12
SW3	VIRGIN COLADA "COCONUT" 🍷🍷	22
SW4	VALRHONA 70% GUANAJA HAZELNUT MOUSSE	23
SW5	GATEAU D'OPERA	18
SW6	STRAWBERRY SHORTCAKE	25
SW7	MANGO HAWTHORN CAKE	22
SW8	MANGGA'S TOFU CHEESE CAKE 🍷	28
	Smooth, silky and melt-in-the-mouth; this light cake is on just the right side of creamy. Served with brown sugar glaze	
SW9	LAVA TIRAMISU	28
	A twist in the classic with layers of velvety mascarpone cheese, coffee-infused sponge and molten chocolate lava	
SW10	PANDAN PULUT HITAM CREME BRÛLÉE	18
	Pandan flavoured custard cream with a caramelised sugar top, given a local spin with glutinous black rice	
SW11	LEMON DRIZZLE	18
	Tender-crumbed and intensely lemony cake, drizzled with lemon syrup	
SW12	MANGO COCONUT GULA MELAKA BAKED CHEESECAKE	22
	Creamy baked cheesecake with a twist, featuring ripe mangoes, fragrant coconut and the distinctive sweetness of gula melaka	

🍷 Recommended | 🍷 Vegan | 🍷 Gluten Free

ALL DAY DINING

ALL DAY BREAKFAST

AD1	BREAKFAST PLATE	25
	Choice of eggs - scrambled, omelette, sunny side up, over-easy or poached. Served with toasted bread, chicken franks, sweet peppers, salad	
AD2	MANGO FRENCH TOAST	20
	Challah bread, mango custard and coconut sauce	
AD3	LEMON BUTTER PANCAKES 🍷	22
	Fluffy pancakes, mango compote, shredded coconut, gula melaka syrup	
AD4	GREEN EGGS ON TOAST	22
	Soft scrambled eggs with chives, furikake, avocado and cherry tomatoes	

SALADS

S1	ICEBERG WEDGE SALAD 🍷🍷	25
	Avocado, croutons, radish, pumpkin seeds, almonds, smoky aubergine dressing, parmesan	
S2	GRILLED CHICKEN & MANGO SALAD 🍷	26
	Snap peas, edamame, salad leaves, tomatoes, coriander, asian dressing	
S3	OPEN SESAME SALAD 🍷🍷	25
	Shredded chicken, cucumber, edamame, salad leaves, tomato, onions, spicy sesame dressing, crispy shallots	

SMALL PLATES

SP1	BOQUERONES EN VINAGRE 🍷	18
	Spanish white anchovies with potato salad	
SP2	GARLICKY PRAWNS 🍷	35
	With white wine, lemon, parsley, cherry tomatoes	
SP3	SEARED MACKEREL 🍷	32
	Spanish mackerel, tomato salsa, balsamic reduction, extra virgin olive oil	
SP4	ALBONDIGAS 🍷🍷	28
	Sofrito, tomato coulis, aioli	
SP5	MUSSELS MARINARA 🍷	35
	Chilean mussels in herbaceous tomato sauce	
SP6	CLAMS AL VINO BLANCO 🍷🍷	35
	With white wine and aromatics	
SP7	MARINATED TOMATOES 🍷🍷	18
	Feta, onions, sweet cherry tomatoes, basil, cardamom yoghurt	

SP8	PATATAS BRAVAS 🍷	18
	Crispy potato wedges, tomato coulis, garlic aioli	
SP9	CAULIFLOWER & ONION PAKORA 🍷	18
	With mango yoghurt dip	
SP10	CRISPY CHICKEN DRUMETTES	25
	With garlic, honey, lemon glaze	
SP11	CRISPY EMPING 🍷🍷	12
	Savoury Indonesian crackers, spicy mango passionfruit dip	
SP12	SEA SALT FRIES 🍷	15

BIG PLATES

BP1	QUINOA & CAULIFLOWER RICE BOWL 🍷🍷	28
	Spiced chickpea stew, edamame, pickled purple cabbage	
BP2	TRUFFLE CHICKEN MILLET PORRIDGE 🍷	28
	Soft-boiled egg, sweet corn, salted egg, braised mushrooms, pumpkin seeds, truffle oil	
BP3	JAPANESE OMELETTE & MENTAIKO RICE BOWL 🍷	28
	(change to quinoa & cauliflower rice +8)	
BP4	GRILLED EGGPLANT RICE BOWL 🍷🍷	25
	Eggplant, edamame beans, bean curd, sweet corn, cucumber, nori, spring onion, sesame seeds (change to quinoa & cauliflower rice +8)	
BP5	MANGGA NASI LEMAK 🍷	28
	Rempah chicken, peanuts, ikan bilis, hard-boiled egg, sambal, cucumber	
BP6	CRISPY CHICKEN RICE BOWL 🍷	28
	Mango salsa, coriander, naam jim sauce, sesame seeds (change to quinoa & cauliflower rice +8)	
BP7	CURRY LAKSA	28
	Springy wheat noodles in curry gravy, prawns, chicken breast, long beans, fried tofu, mint leaves and calamansi	
BP8	SEAFOOD SPAGHETTI AGLIO E OLIO	38
	Mussels, prawns, clams, garlic, parsley, extra virgin olive oil	
BP9	PENNE BOLOGNESE	28
	Beef ragu, mozzarella, parmesan, parsley	
BP10	CREAMY SALTED EGG SPAGHETTI 🍷	28
	With prawns, curry leaves, parmesan, chilli padi, tobiko, chives	
BP11	SMOKED DUCK & MUSHROOM SPAGHETTI MISO CARBONARA	28

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