

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 strawberry purée, lime juice, simple syrup, soda water	18
BV2	WATERMELON & ELDERFLOWER COOLER watermelon juice, elderflower syrup, lemon juice, sprite	18
BV3	VIRGIN PIÑA COLADA coconut, pineapple, lime	18
BV4	LYCHEE SPRITZ lychee, lychee syrup, kaffir lime leaves, lemon, soda water	18
BV5	PINEAPPLE EXPRESS pineapple juice, passion fruit pulp, lemon, ginger ale	18
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

PASTRIES

P1	CLASSIC CROISSANT	6.90
P2	ALMOND CROISSANT	9.90
P3	PAIN AU CHOCOLAT	6.90
P4	PAIN AU RAISIN	9.90
P5	CHEESY ONION BUN	9.90
P6	MANGO PUFF TARTS Per piece 1/2 dozen	5.90 32

prices exclude 6% SST



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


OPEN DAILY

11AM - 11PM

LIVE MUSIC

WEDNESDAY - SATURDAY

7:30PM - 11PM

 manggaatthebluemansion

 Mangga at The Blue Mansion

SWEETS

S1	PISTACHIO MATCHA	
	a nutty, bittersweet pairing of matcha jaconde sponge, pistachio cream and matcha ganache	
	Slice RM22 Whole RM150	
S2	ONDEH - ONDEH	
	fragrant pandan sponge layered with gula melaka, shredded coconut and coconut cream – inspired by the kuih we love	
	Slice RM18 Whole RM120	
S3	EARL GREY LEMON CAKE	
	aromatic soft earl grey chiffon, layered with lemon curd and earl grey cream	
	Slice RM22 Whole RM150	
S4	STRAWBERRY SHORTCAKE	
	a perennial favourite featuring fresh strawberries, sweetened cream and moist sponge cake	
	Slice RM24 Whole RM188	
S5	CHOCOLATE TIRAMISU	
	decadent layers of chocolate-soaked ladyfingers and velvety mascarpone cream, dusted with coating of cocoa powder and chocolate shavings	
	Slice RM24 Whole RM160	
S6	LAVA TIRAMISU	28
	molten dessert twist on the classic tiramisu – layers of velvety mascarpone cheese and coffee-soaked sponge topped with molten creamy lava	
S7	MANGO COCONUT GULA MELAKA	22
	BAKED CHEESECAKE	
	creamy baked cheesecake with a twist, featuring ripe mangoes, fragrant coconut and the distinctive sweetness of gula melaka	
S8	LEMON DRIZZLE	18
	zesty lemon cake with tender crumb, drizzled with lemon syrup	
S9	VALRHONA 70% GUANAJA HAZELNUT MOUSSE	24
	dark, silky chocolate mousse made with premium Valrhona Guanaja 70%, paired with roasted hazelnuts	
S10	MANGA'S TOFU CHEESECAKE	28
	a lighter take on cheesecake – made with tofu for a creamy, dreamy texture, drizzled with gula melaka	

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ALL DAY DINING

APPETISERS

	SOUP OF THE DAY	18
	a warm, comforting bowl inspired by the day's freshest ingredients – ask us what's simmering today	
A2	MANGGA'S LAKSA SALAD	24
	inspired by Penang laksa, this refreshing vermicelli salad features fresh mango, pineapple, cucumber, salad leaves, mint, torch ginger and red onion, tossed through with a tangy tamarind dressing	
A3	OPEN SESAME SALAD	28
	grilled chicken thigh and crispy yuba over fresh salad leaves, cucumber, tomato and onion, with a spicy sesame dressing	
A4	MUTTON SAMOSAS	22
	perfectly golden, crunchy parcels filled with spiced mutton, served with a coriander mango chutney	
A5	MEATBALL STROGANOFF	25
	tender chicken meatballs, field mushrooms and chicken gravy, served with a warm baguette	
A6	SEA SALT FRIES	18
	crispy golden fries, with a side of japanese-style mayo	
A7	CAULIFLOWER & ONION PAKORA	22
	fried fritters made with spiced cauliflower and onion, served with a tangy mango yoghurt dip	
A8	CRISPY EMPING	12
	an indonesian snack – crunchy melinjo nut crackers, served with a sweet and spicy mango dip	
A9	LEKOR FRITTERS	22
	traditional Malaysian crispy fish crackers, served with tartar sauce and a fresh wedge of lemon	
A10	FRIED CHICKEN WINGS	22
	three whole wings glazed in our sweet soy sauce	
A11	GARLICKY PRAWNS	35
	white prawns dressed in garlic, cherry tomatoes, lemon, white wine, finished with fresh parsley	

Recommended | Vegan | Gluten Free

BIG PLATES

BP1	GRILLED CHICKEN RICE BOWL	28
	rempah grilled chicken thigh, fresh cucumber, sweet corn, coriander and spicy peanut sauce over fluffy japanese rice, with a wedge of fresh lime	
	*opt for buckwheat barley rice + RM8	
BP2	MANGGA'S NASI LEMAK RICE BOWL	28
	rempah grilled chicken thigh, hard-boiled egg, fresh cucumber slices, toasted peanuts, and crunchy ikan bills on fragrant, coconutty jasmine rice, with a side of mango sambal	
BP3	FRIED RED SNAPPER FILLET RICE BOWL	38
	perfectly crisped red snapper fillet, fresh cucumber, sweet corn, pickled red onions, seaweed and tamarind sauce over fluffy japanese rice	
	*opt for buckwheat barley rice + RM8	
BP4	VEGAN LAKSA RICE BOWL	24
	one of Penang's iconic dishes reimaged as a rice bowl – fresh mango, pineapple, cucumber, chickpeas, salad leaves, red onion, fresh mint, torch ginger and tamarind dressing over fluffy japanese rice	
	*opt for buckwheat barley rice + RM8	
BP5	JAPANESE OMELETTE & MENTAICO RICE BOWL	28
	silky japanese-style omelette layered with umami-rich mentaiko, then torched, over fluffy japanese rice	
	*opt for buckwheat barley rice + RM8	
BP6	ASIAN BOLOGNESE	38
	soy sauce based beef ragu over pasta, with fresh cucumber, pickled daikon, spring onion, sesame seeds and a wedge of fresh lime	
BP7	SPAGHETTI AGLIO OLIO WITH GRILLED CHICKEN	38
	spaghetti tossed in garlic-infused olive oil and chilli flakes, topped with juicy grilled chicken thigh and a sprinkle of parmesan cheese	
BP8	SPAGHETTI CARBONARA	32
	chicken ham, field mushrooms and spaghetti tossed in creamy sauce, finished with parmesan cheese	
BP9	CONCHIGLIE WITH CHICKEN MEATBALLS	32
	shell pasta in a fragrant homemade tomato sauce infused with lemongrass, galangal, kaffir lime leaves and evaporated milk, with baked chicken meatballs	
BP10	HAINANESE CHICKEN BURGER	32
	our playful take on a local classic – juicy chicken patty layered with pickled cucumber, ginger scallion relish, chilli vinegar mayo, kicap manis, coriander, all tucked in a soft homemade bun, with a side of shoestring fries	

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MANGGA'S LUNCH SET

11AM - 3PM | RM38 PER PERSON

PLEASE SELECT A MAIN

GRILLED CHICKEN RICE BOWL 🍌🍌

rempah grilled chicken thigh, fresh cucumber, sweet corn,
coriander and spicy peanut sauce over fluffy japanese rice,
with a wedge of fresh lime

MANGGA NASI LEMAK RICE 🍌🍌

rempah grilled chicken thigh, hard-boiled egg, fresh cucumber
slices, toasted peanuts, crunchy ikan bilis over fragrant
coconutty jasmine rice, with a side of mango sambal

SPAGHETTI MEATBALLS STROGANOFF

tender chicken meatballs, sautéed field mushrooms,
chicken cream gravy over spaghetti

GRILLED CHICKEN SPAGHETTI AGLIO OLIO

(+RM10)

spaghetti tossed in garlic-infused olive oil and chilli flakes,
topped with juicy grilled chicken thigh and a sprinkle of
parmesan cheese

SPAGHETTI CARBONARA

(+RM10)

chicken ham, field mushrooms and spaghetti tossed in
creamy sauce, finished with parmesan cheese

DESSERT

DESSERT OF THE DAY

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