

S T A R T E R S

★ *Signature*

Salted Egg Yolk Wings · ₪ 39

Crispy-fried chicken wings lavished in a rich, creamy salted egg yolk paste, adorned with fresh bird's eye chilies and aromatic curry leaves — a beloved hawker classic elevated with a modern twist.

Allergens: Egg (E), Gluten (G), Soy (S)



★ *Best Seller*

Banana Blossom Salad · ₪ 35

A vibrant Southeast Asian salad of market-fresh seasonal greens, toasted peanuts, and golden puffed rice, tossed in a bold, fiery dressing.

Allergens: Soy (S), Nuts (N)



Citrus Salad · ₪ 35

Crisp seasonal greens married with jeweled citrus segments, dressed in a bright, zesty-spicy vinaigrette that awakens the palate.

Allergens: Soy (S), Nuts (N)



Mangoon Crispy Platter · ₪ 35

An indulgent sharing platter of golden spring rolls, chicken pocket wontons, aromatic curry samosas and hand-fried fish crackers — served with house sweet chili sauce.



S O U P S

Hot & Sour Soup · ₪ 25

A timeless hearty broth, sharpened with aged vinegar and soy, cradling silky tofu, shiitake mushrooms, crisp bamboo shoots and ribbons of egg, finished with a lingering chilli warmth.

Allergens: Soy (S), Soya



Tom Yam Goong · ₪ 30

A fragrant, soul-warming Thai broth steeped with lemongrass, galangal and kaffir lime leaves, brimming with tiger prawns, delicate enoki mushrooms, fresh lime and fish sauce.

Allergens: Shellfish, Soy (S)



D I M S U M

All dim sum are hand-crafted daily by our culinary team.

SIGNATURE SELECTION

Supreme Prawn Dumpling

₪ 39



CLASSIC SELECTION

Duck Gyoza

₪ 28

Hong Kong BBQ Chicken Bun

₪ 28

Cheesy Mushroom Chicken Siew Mai

₪ 28

Add Volcano Sauce · ₪ 3



C H E F ' S R E C O M M E N D A T I O N

Flying Noodle · ₪ 45

Flying egg noodles tossed with succulent mixed seafood and seasonal vegetables, accompanied by a delicate egg drop soup.

Allergens: Egg (E), Soya, Soy (S)



Dynamite Shrimp · ₪ 39

Crispy battered shrimp tossed in a creamy spicy dynamite sauce — the perfect balance of sweet, tangy and chili heat.

Allergens: Shellfish, Soy (S)



Grandmama Garlic Noodle · ₪ 39

Egg noodles tossed with tender crispy garlic and fresh vegetables, finished with a savory soy-glazed chicken.

Allergens: Egg (E), Soya



Pad Thai Mangoon Style · ₪ 45

Stir-fried rice noodles with vegetables in a sweet-tangy tamarind sauce, topped with mixed seafood, peanuts and fresh lime.



Korean Fried Chicken · ₪ 49

Crispy double-fried chicken tossed in a sweet, spicy Korean chili glaze, topped with sesame seeds and spring onions for a bold, flavorful bite.



R I C E S E L E C T I O N

Classic Fried Rice

Fragrant jasmine rice stir-fried with fresh vegetables — your choice of protein.

Veg **฿ 35** Chicken **฿ 39**
 Beef **฿ 42** Seafood **฿ 45**



Meatball Chop Suey Rice · **฿ 45**

Premium stir-fried chop suey rice topped with tender meatballs, crisp vegetables and quail eggs in a rich soy glaze.

Allergens: Soy (S)



Aromatic Steam Rice · **฿ 8**

Fluffy, fragrant Mangoon rice steamed to perfection.

W O K S E C T I O N

Crispy Chili Beef · **฿ 42**

Crisp strips of beef coated in a rich, tangy spicy sauce — a wok-fired classic.



Stir Fried Mix Vegetables · **฿ 35**

Seasonal vegetables prepared in your preferred sauce: stir-fry, kung pao, crispy soya or sweet and sour.



N O O D L E S

Mangoon Panthay Noodle · ₪ 45

A perfect harmony of spices and silky homemade noodles, featuring tender chicken in a balanced, flavorful sauce with just the right touch of heat.



Matcha Teriyaki Chicken Noodle · ₪ 39

Premium matcha strands intertwined with silky noodles, crispy teriyaki chicken, fresh toppings and rich umami flavor.



Stir Fried Noodle

Wok-tossed noodles with your choice of protein for a flavorful, satisfying meal.

Veg ₪ 35 Chicken ₪ 39
Beef ₪ 42 Seafood ₪ 45





Shan Corner by Shan Village

SIGNATURE CLAY POT DISHES

Clay Pot Mee Shae · ~~฿~~ 39

မြေအိုးမြီးရှည်

Traditional clay pot noodles with tender vegetables and savory broth, served piping hot in an authentic earthenware vessel for an unforgettable dining experience.



MALA SPECIALS

Mala Hinn · ~~฿~~ 34

မာလာဟင်း

A bold and aromatic mala curry featuring noodles, vegetables and quail eggs simmered in a fragrant, spicy broth.



Spicy Mala Salad (Mala Tote) · ~~฿~~ 34

မာလာသုပ်

A refreshing Shan-style mala salad with tofu, noodles and crisp greens tossed in a spicy mala dressing, topped with crushed peanuts.



Mala Xiang Guo · AED 46

မာလာရှမ်းကော (ပင်လယ်စာ / အမဲ)

A sizzling mala stir-fry with your choice of seafood or beef, cooked with vegetables and aromatic spices for a fiery, flavorful finish.

Seafood or Beef



SALADS & SMALL BITES

Shan Style Crispy Fried Tofu · ₪ 22

ရှမ်းတိုဖူးကြော်

Crispy golden tofu served with a classic Shan dipping sauce — light, crunchy and full of flavor.



Homemade Meatball Salad · ₪ 32

အသားလုံးသုပ်

Tender meatballs mixed with fresh herbs, onions and Shan spices for a hearty, satisfying salad.



Homemade Pop Bites · ₪ 26 / 29 / 32

Chicken · Beef · Shrimp | Fried or Steamed

ကြက် / အမဲ / ပုစွန် အသားလုံး

Bite-sized meatballs — steamed or fried — with authentic Shan seasoning.



Beef Cracker · ₪ 22

အမဲခေါက်ကြော်

Crispy fried beef crackers seasoned with a savory Shan spice blend.



NOODLES & SOUPS

Tofu Nway · ₹ 32 / 37

Chicken or Fried Dough Stick

တိုဖူးနွေး (ကြက်/အိကြာကွေး)

A comforting bowl of warm tofu porridge with your choice of tender chicken or crispy fried dough stick.



Shan Khao Soi · ₹ 32

ရှမ်းခေါက်ဆွဲ

Classic Shan noodles with minced chicken, tomatoes and fresh herbs — a signature dish of the region.



Shan Yay Phyaw · ₹ 32

ရှမ်းရည်ဖျော်

Soft Shan noodles served in a warm, flavorful broth for a clean, comforting taste.



Kyaing Tong Beef Ball Noodle · ₹ 35

ကျိုင်းတုံအမဲလုံးခေါက်ဆွဲ

A regional favorite featuring tender beef balls in a rich, aromatic broth.



Beef Phar Huu Noodle Soup · ₹ 36

အမဲဟူးဟူးခေါက်ဆွဲ

A hearty bowl of beef noodle soup infused with authentic Shan spices, delivering deep, warming, layered flavors.



DESSERT

Matcha Tiramisu · ₪ 35

A delicate Asian twist on the classic Italian dessert — layers of creamy mascarpone, lady fingers and rich matcha-infused cream, harmonizing earthy green tea with luscious sweetness.

Allergens: Dairy (D), Egg (E)



Kaya Bun · ₪ 22

Soft, fluffy steamed buns filled with rich, creamy coconut jam — a beloved Southeast Asian classic.



Sesame Peanut Ball · ₪ 22

Golden sesame-crusted glutinous rice balls filled with fragrant peanut paste — crisp outside, chewy and indulgent within.

Allergens: Nuts (N), Dairy (D)



Crispy Black Sticky Rice · AED 22

ခေါပုတ်ကြော်

A unique Shan snack made from black sticky rice, fried until crisp with a lightly sweet finish.



BEVERAGES

MOCKTAIL · ₪ 20



Canerinha

Sugar Cane syrup, Fresh Lime

Sweet Sticky Rice

Glutinous Rice, Sugar, Malt

ICED TEA · ₪ 22



Sumac Ice Tea

Tart, refreshing beverage steeped from red staghorn sumac berry.

Virgin Mexicana ₪ 45



Refreshing lime-forward drink with a smooth malty finish.

HOT BEVERAGES

Tea Tarik · ₪ 9

Strong brew of black tea blended with condensed milk.

Mangoon Blend · ₪ 15

Mangoon's signature green tea blend.

Fresh Juices · ₪ 22

Orange Juice · Carrot Juice

COLD DRINKS & WATER

Soft Drink · ₪ 10

Coca Cola (Original / Zero) · 7 Up

Water

Still Water

₪ 8 (Small) · ₪ 15 (Large)

Sparkling Water

₪ 9 (Small) · ₪ 15 (Large)



*Please inform your server of any dietary requirements or allergies.
All prices are in AED · Taxes and service charges are included.*