

Directly opposite the beach, nestled within Hilton Dubai The Walk, Mango Tree is JBR's central gathering place for dinners and lunches, and especially for weekend brunch.

See these two desserts to catch your attention!





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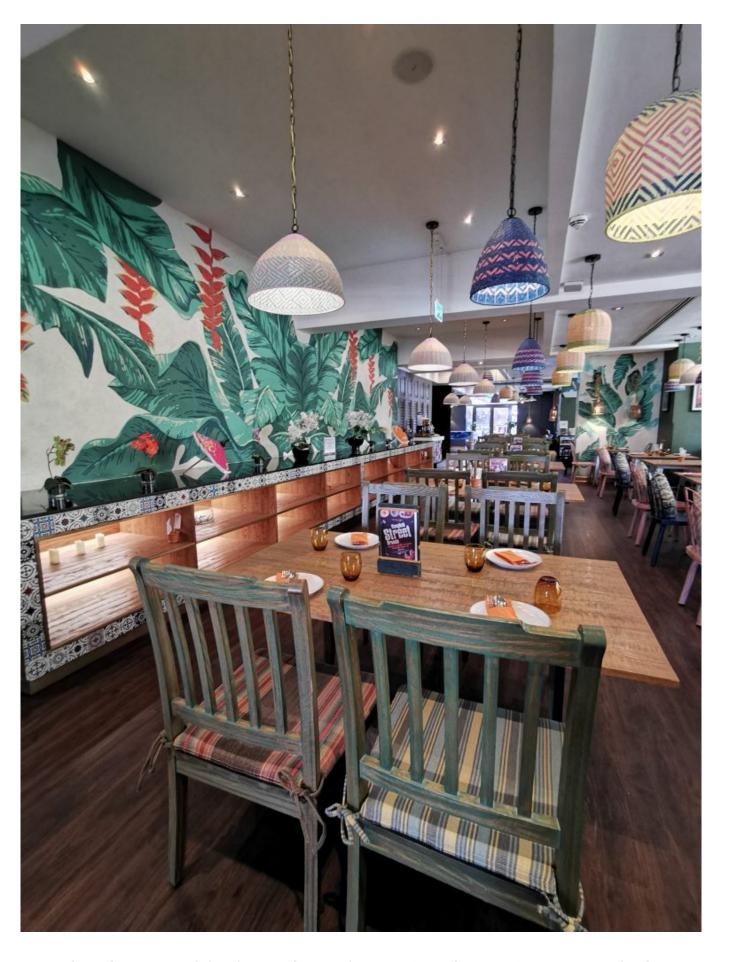


Indeed, Thai cuisine rightly has earned its place among the top culinary cultures of the world – and the above Thai Coconut Ice-Cream, with sticky rice and other little surprises; as well as the famous Mango and Sticky Rice, are enough to warrant a visit to Mango Tree!

By the way, in case you didn't know, the coconut ice-cream is non-dairy and actually made from real coconut... it's quite obvious once you say it, but many people think it is coconut-flavored dairy ice-cream: not at all.

As for the sticky rice and mango, also smothered in a sweet and salty coconut milk sauce – when the mango is ripe and sweet, the combination of the three ingredients make for a magical delicacy... just as is served at Mango Tree Thai Bistro!



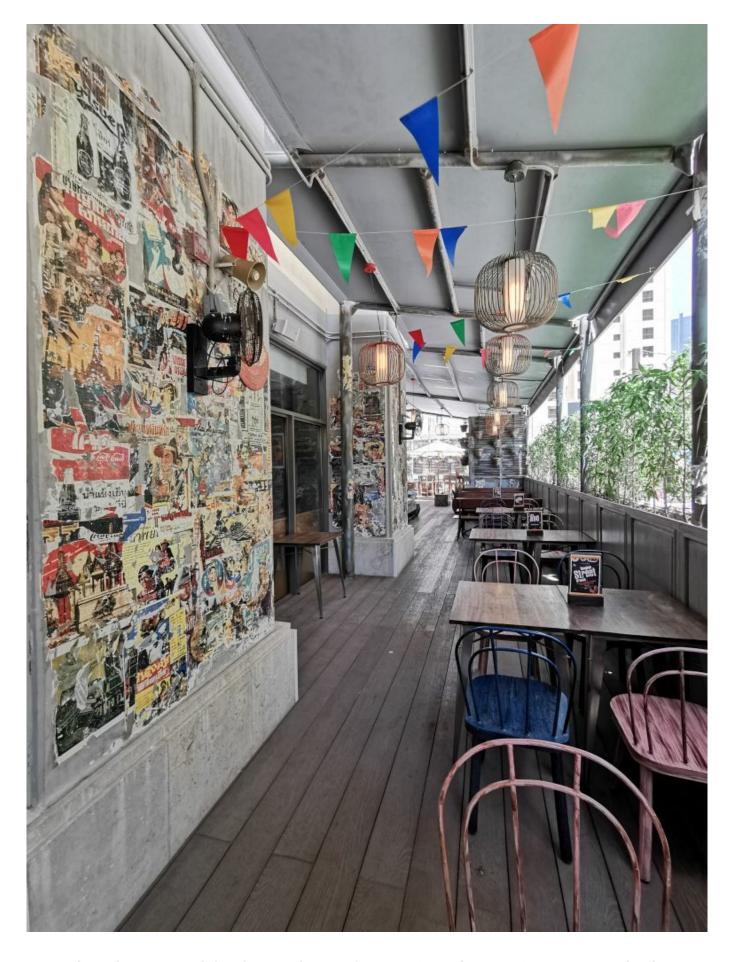


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The interior dining hall is welcoming, and the outside shaded patio area is very interestingly decorated.



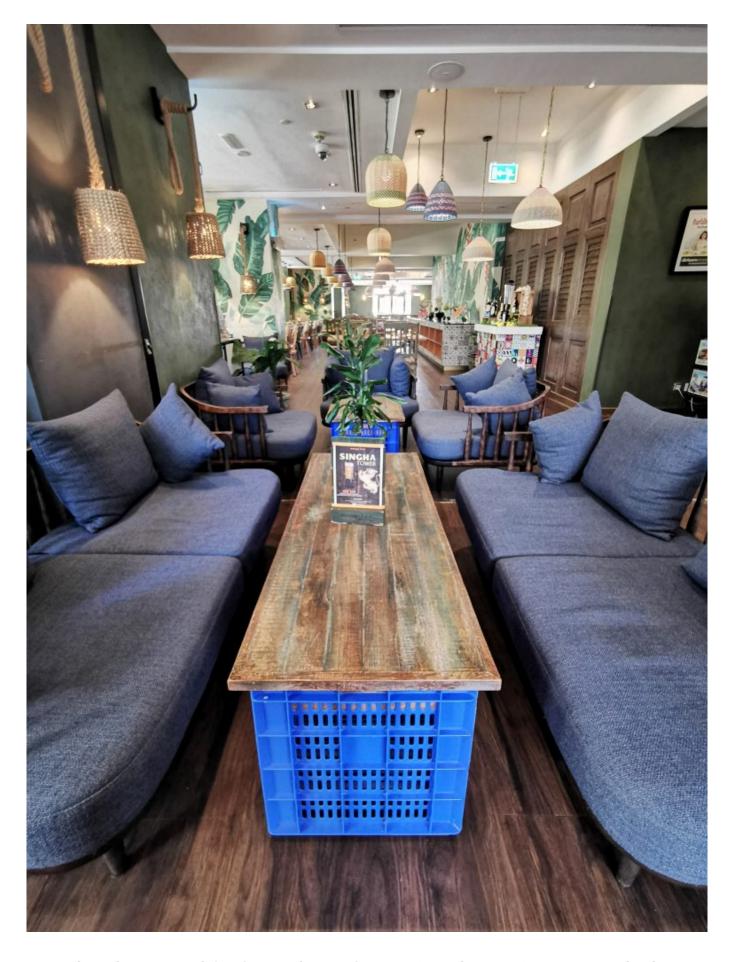


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From chill-out seating for groups of friends and families,



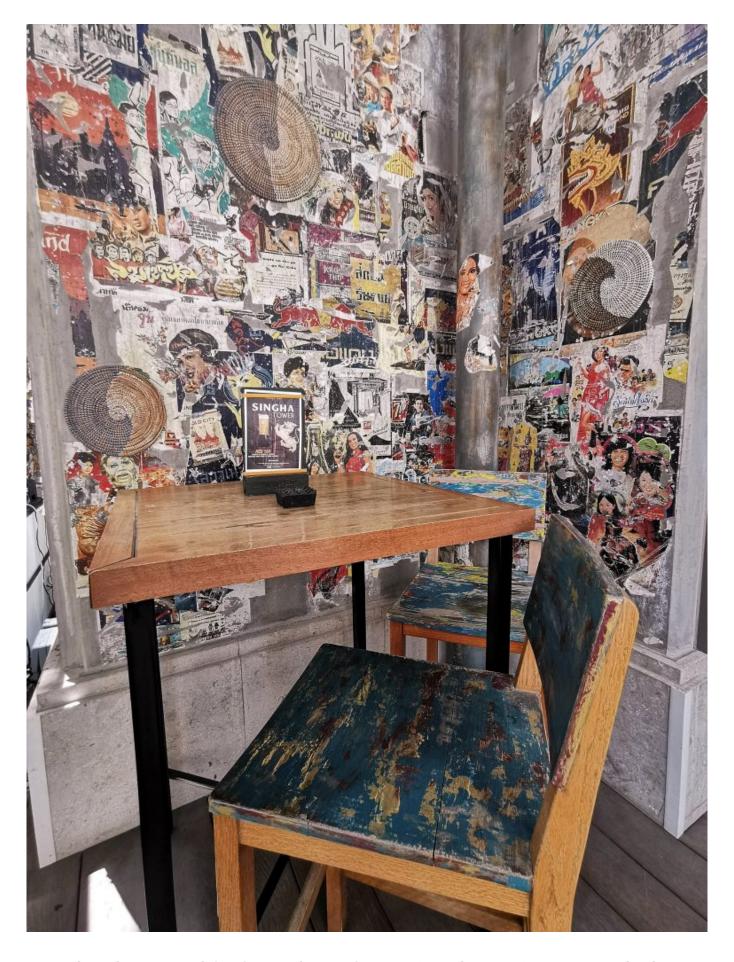


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... to private little corners...



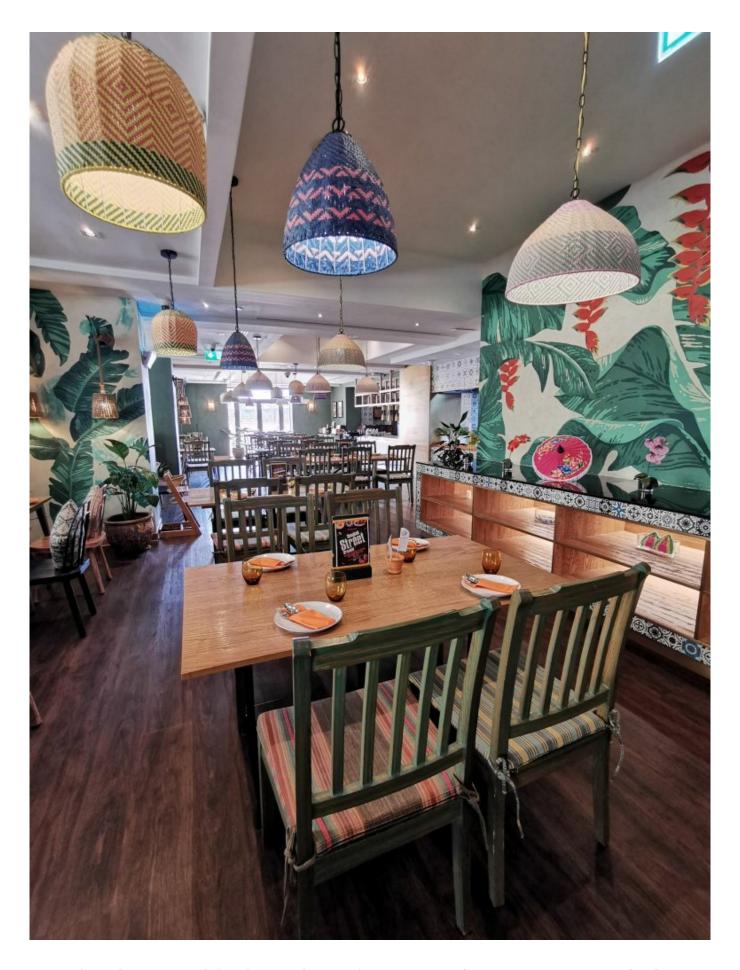


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... there is a seating option for you:





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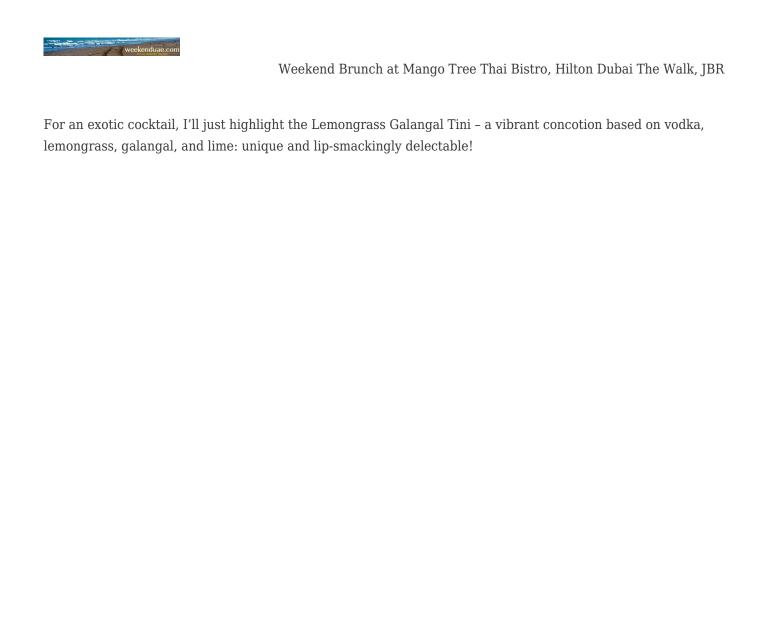


While the Saturday Brunch options are practically unlimited, the good folk at Mango Tree's bar also shake out a wide variety of cocktails, as well as delicious Thai iced tea!





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Like a dream, the balance and integral use of fresh lemongrass and galangal reflects Thai cuisine, and works so well in a drink as well.





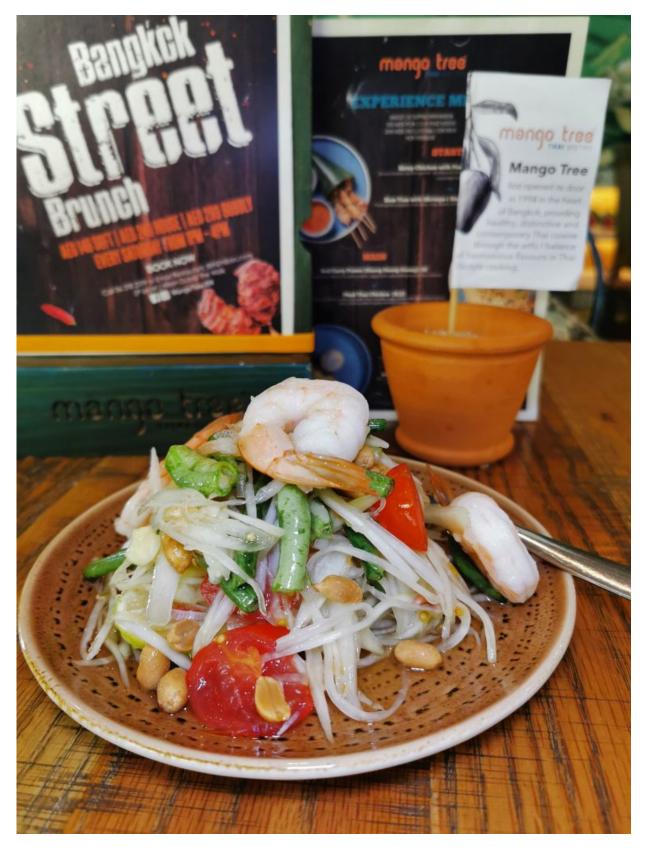
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If there is one criticism of Thai food in general, it is that in its original form, it is too over-powering in spiciness and intensity of flavors – if you've visited Thailand, and eaten beyond the tourist path, you'll know exactly what I mean!

Luckily, Mango Tree Thai Bistro is geared to an international palate, and as such the professional chefs present tasty Thai food aiming to delight both first-time diners as well as seasoned Thai food afficionados in Dubai.





Case in point this little beauty.

Thai Som Tam, aka papaya salad, care of the expert seasoning at Mango Tree is a fresh, citrusy, tangy, and mildly spicy dish – but add a few more chillis, and it can become a volcano!

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At Mango Tree you can request as to your preference, by the way.





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Served with a cold Singha beer, and some crackling prawn crackers, and you have one of Thailand's most loved dishes!

The set daily menu at Mango Tree offers a wonderful selection for a meal:



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And the addition of a serving of Thai Chicken Satay completes the appetizers.



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Marinated in turmeric, which give it the traditional yellow coloring, and served with both a savoury peanut sauce as well as vinegary cucumbers, Satay is a popular dish across South East Asia.

A full a la carte menu offers a variety of options - from the famous Thai curries,

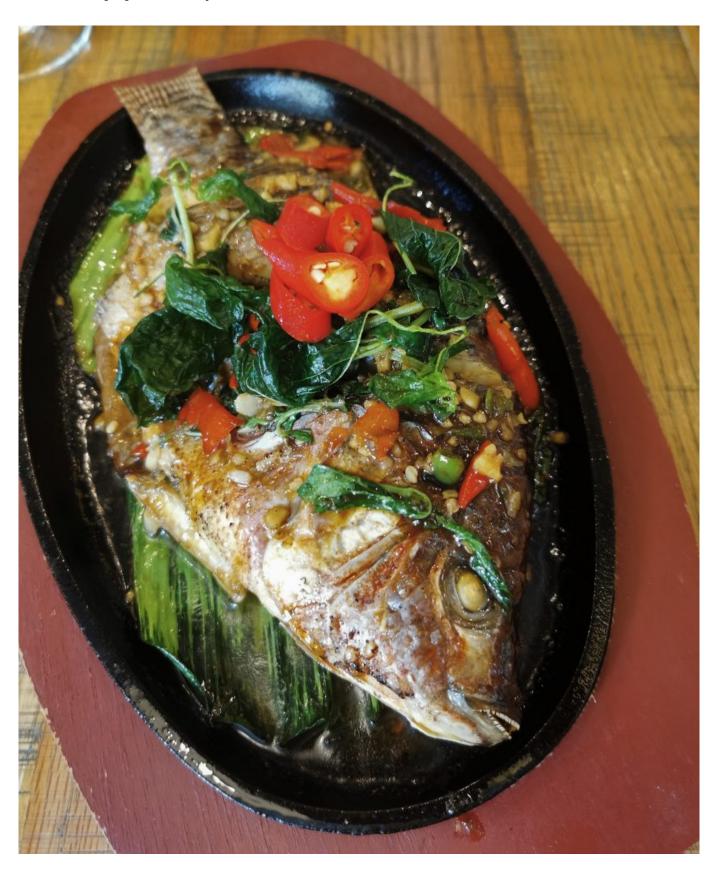




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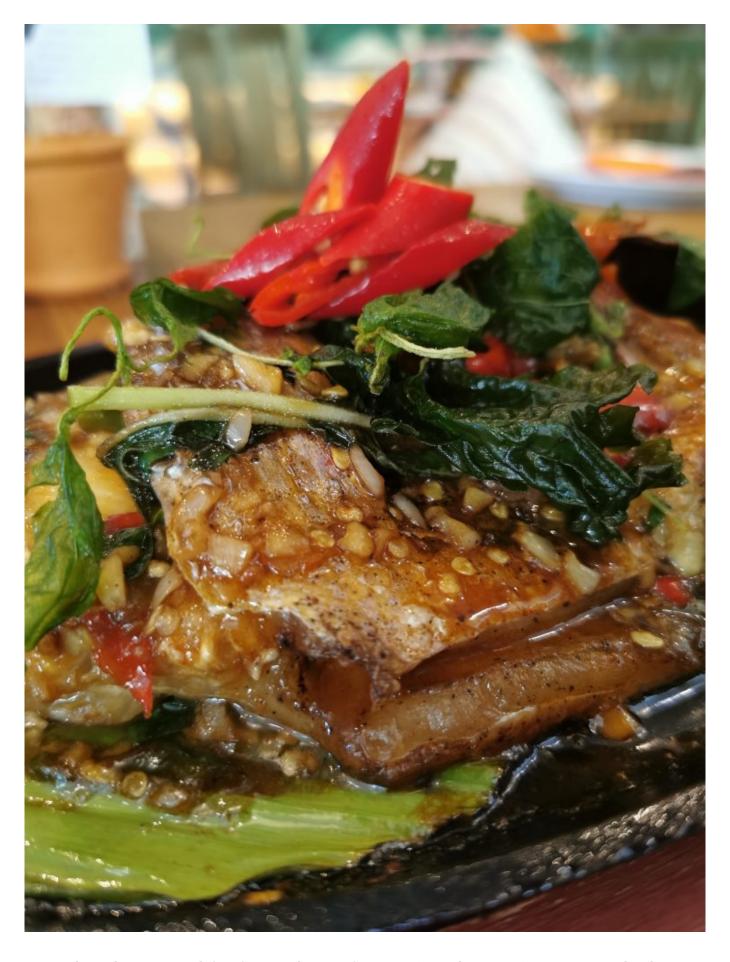
to whole fish, prepared Thai style.



As with all the dishes we tried, the quality of the ingredients and the attention to care and detail in preparation were excellent.

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All in all, Mango Tree Thai Bistro presents a lovely eatery right smack in the middle of The Walk at JBR, within the professional venue of The Hilton, serving a fantastic weekend brunch, every day set menu, and exciting a la carte Thai delicacies, creatively adapted to perfection for the multi-national clientele of UAE.