









## Cold Appetizers

-  **“Goi Cuon”**    *Mekong* 9.000  
**Fresh Vietnamese spring rolls with prawns**  
 Rice paper | prawn | vermicelli | lettuce | julienne carrot  
 mint | cucumber | coriander | fresh chili | Vietnamese  
 dipping sauce
- “Hu Tieu Bo Nướng”**  13.000  
**Angus beef with noodles (G, S)**  
 Grilled Angus beef tenderloin | rice noodles | cucumber  
 cherry tomato | red onion | coriander | spring onion | chili
-  **“Som Tum”**   8.000  
**Spicy Thai green papaya salad (N, S)**  
 Shredded green papaya | dried shrimp | tomato |  
 long bean | peanut | palm sugar | tamarind dressing
- “Pla Lui Suan”** 10.000  
**Fried fish salad with lemongrass (N, S)**  
 Fresh local fish | lettuce | chili | lemongrass | coriander  
 spring onion | cherry tomato | cashew nut

## Hot Appetizers

-  **Spicy Crispy Beijing Prawn (D, G, N, S)** 10.500  
 Tiger prawns | chili mayonnaise | cornstarch batter  
 coriander | spring onion | sesame seed
-  **“Poh Pia Tod”**   9.000  
**Thai vegetable spring rolls (G, V)**  
 Spring roll wrapper | mixed vegetables julienne  
 spring onion | celery | onion | glass noodles | sweet chili sauce
- “Gai Satay”**  8.100  
**Chicken satay (D, G, N, S)**  
 Chicken | galangal | lime leaf | lemongrass | honey | turmeric  
 powder | curry powder | sesame oil | peanut sauce | achar  
 sauce
- “Mueg Tod Prik”**   10.000  
**Spicy deep-fried calamari (D, G, N, S)**  
 Calamari | salt and pepper flour | dried chili | spring onion  
 coriander | garlic | cashew nut | sesame seed
-  **“Tod Mun Goong”**  *Mekong* 15.000  
**Deep-fried prawn cake with palm sauce (D, G, N, S)**  
 Minced prawn | garlic | coriander | egg | bread crumb | sesame  
 oil | palm sauce

### *Mekong* Chef's recommendation

**Menu designation:** (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,

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Lactose free,



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Vegan,



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Thailand







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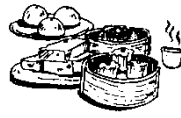
## Soups



 **“Pho”**  9.000  
**Authentic Vietnamese beef broth (G, S)**  
Rice noodles | aromatic beef broth | slow-cooked Angus beef | coriander | basil | mint | spring onion | lime | chili sauce


 **“Tom Yum Goong”**  *Mekong* 10.000  
**Traditional spicy prawn soup (D, S)**  
Hot and sour broth | prawns | button mushroom | lemongrass galangal | coriander | kaffir lime leaf | lime juice | chili oil


**“Tom Kha Gai”**  *Mekong* 8.000  
**Chicken coconut milk soup (D, S)**  
Chicken broth | coconut milk | mushroom | tomatoes cherry coriander | galangal | lemongrass | kaffir lime leaf | lime juice chili oil

## Homemade Dim Sum






 **“Ji Rou Shui Jiao”**  8.000  
**Steamed chicken dim sum (G, N)**  
Minced chicken | ginger | garlic | coriander | sesame oil spring onion

**“Xia Rou Shui Jiao”**  9.600  
**Steamed shrimp dim sum (G, N, S)**  
Minced shrimp | ginger | garlic | spring onion | coriander sesame oil

**“Shūcài Shui Jiao”**  6.000  
**Steamed vegetables dim sum (G, N, S)**  
Mixed vegetables | ginger | garlic | spring onion | coriander sesame oil

## Dragon Sizzling Plate

 **“Gai Phad Med Mamuang”**  *Mekong* 15.000  
**Sizzling stir-fried chicken with dried chili and cashew nut (G, N, S)**  
Boneless chicken | dried chili | cashew nut | garlic | ginger onion | capsicum | spring onion

**“Neau Phad Prik Thai Dum”**  18.000  
**Sizzling beef with black pepper sauce (G, S)**  
Angus beef sliced | onion | bell pepper | black pepper garlic | ginger | spring onion | oyster sauce

**“Pla Phad Bai Horapha”**   *Mekong* 14.000  
**Deep-fried fish with sweet basil leaves (G, S)**  
Local fish | bell pepper | garlic | basil | oyster sauce

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## Mekong Specialties

-  “Beijing Kao Ya” 18.000  
 Beijing style half roasted duck (G)  
 Pancake | cucumber | leek | hoisin sauce
-  “Bò Lúc Lắc” *Mekong* 19.000  
 Vietnamese shaking beef (D, G, S)  
 Marinated Angus tenderloin cubes | garlic | bell pepper  
 ginger | lettuce | mint | basil | oyster sauce
-  “Phad Kaprow Gai” 15.000  
 Stir-fried minced chicken with chili and hot basil leaves (G, S)  
 Minced chicken | garlic | chili | hot basil | long bean | crispy  
 noodles | oyster sauce
- “Praw Wan Gai” 14.000  
 Sweet and sour chicken (G)  
 Tender battered fried chicken | onion | bell pepper | pineapple  
 spring onion | sweet and sour sauce

## Siam Curry

-  “Gaeng Kiew Wann”    *Mekong*  
 Thai green curry  
 Authentic Thai green curry paste | coconut milk | eggplant  
 sweet Thai basil | pea eggplant  
 Choice of
- “Pak Ruam” Assorted vegetable (V)  11.000
- “Gai” Chicken thigh 14.000
- “Goong” Prawn (S) 15.000
- “Gaeng Phed”  
 Thai red curry     
 Thai red curry paste | cherry tomato | pineapple | grapes  
 Eggplant | sweet basil  
 Choice of
- “Pak Ruam” Assorted vegetable (V)  11.000
- “Gai” Chicken thigh 14.000
- “Ped Yang” Roasted duck 15.000
- “Panang Goong” (S)    19.000  
 Thai red curry with tiger prawn and kaffir lime leaf  
 Thai red curry paste | tiger prawns | coconut milk | red chili  
 kaffir lime leaf
- “Massaman Gae” (N, S)    15.000  
 Thai southern-style curry with lamb and cashew nut  
 Thai Massaman curry paste | cashew nut | onion | star anise  
 cinnamon stick | potato

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# Rice and Noodles



“Khao Phad Kai” 10.000

Thai fried rice with egg (V, G)

Jasmine rice | diced vegetables | egg | spring onion | soy sauce

“Khao Phad Sub Pa Rod” 13.000

Fried rice with pineapple and prawns (G, S, N)

Jasmine rice | pineapple | diced vegetables | cashew nut  
curry powder | turmeric powder | crispy onion

“Phad Thai Goong”   *Mekong* 13.000

Stir-fried rice noodles with prawns (N, S, G)

Rice noodles | prawns | white cabbage | carrot | spring onion  
peanut | egg | tofu | dried shrimp

“Rad Na Ta Lay” 14.000

Fried egg noodles with shellfish gravy (G, N, S)

Calamari | prawns | scallop | egg | broccoli | cauliflower  
carrot | shiitake mushroom | soy sauce | oyster sauce

# Mekong River



“Pla Nuang Hor Bai Tong”   14.000

Steamed fish in banana leaf (G, S)

Local fish | lemongrass | kaffir lime leaf | sweet basil  
onion | ginger | soy sauce

“Salmon Yang Se Aiew” 16.000

Grilled salmon with shiitake mushroom and soy sauce (G, S)

Salmon | shiitake mushroom | leek | ginger | spring onion  
soy sauce



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# Mekong Vegetarian

## Cold Appetizers



“Goi Cuon” 8.000

Fresh Vietnamese spring rolls

Rice paper | vermicelli | lettuce | julienne carrot | mint  
cucumber | coriander | Vietnamese dipping sauce



“Som Tum Jay”  8.000

Spicy green papaya salad (N)

Sharded green papaya | garlic | carrot | tomatoes | long beans  
peanut | palm sugar | fresh lime juice | tamarind dressing

“Labb Hed”  9.000

Thai spicy mushroom salad

Button mushroom | roasted rice powder | chili flake | onion  
mint | spring onion | lime juice | coriander

“Yum Tao Hoo” 8.000

Thai spicy tofu salad (N)

Tofu | tomato | garlic | lime juice | chili | peanut | basil

## Hot Appetizers

“Pak Tod” 7.000

Mixed vegetable tempura (N)

Button mushroom | sweet potato | asparagus | spinach  
eggplant | shiitake mushroom | peanut sweet chili sauce

“Por Pia Tod” 9.000

Thai vegetables spring rolls

Spring roll wrapper | mixed vegetables julienne | spring onion  
celery onion | glass noodles

## Soup

“Tom Kha Jay” 11.000

Mixed vegetables in coconut milk soup

Mixed vegetables | mushroom | tomato cherry | galangal  
lemongrass | kaffir lime leaf | lime juice | coriander | chili oil

## Mekong Green

“Phad Pak Raummit” 7.000

Stir-fried mixed vegetables

Broccoli | cauliflower | carrot | baby corn | shiitake mushroom  
Chinese cabbage | soy sauce

“Phad Thai Jay” 12.000

Thai-style stir-fried rice noodles (G, N)

Rice noodles | mixed vegetables | white cabbage | carrot  
spring onion | peanut | tofu

“Khao Phad Pak” 8.000

Thai vegetables fried rice (G)

Jasmine rice | sweet corn | carrot | long bean diced | onion | garlic  
spring onion | soy sauce

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## Desserts

-  **“Khao Niaow Ma Muang”**   8.000  
 Aromatized sticky rice with mango  
 Aromatized sticky rice | mango | coconut milk | sesame seed
-  **“Sago Pudding”** 7.500  
 Tapioca with coconut and mango (D, G)  
 Tapioca seed | mango | coconut | lychee
- “Bua Loy Nam King” (D)** 8.000  
 Glutinous rice balls stuffed with coconut,  
 black sesame, palm sugar in ginger syrup  
 Glutinous rice | coconut | palm sugar | ginger | sesame
- “I-Tim Mochi”** 9.000  
 Mochi ice cream (D)  
 Choose from the below ice cream flavor covered by  
 glutinous sweet dough serving 3 pieces  
 Black sesame | green tea | vanilla | red bean | strawberry
- “Lemongrass Creme Brule” (D)** 8.000  
 Lemongrass | fresh cream | egg | caramel
- “Pol La Mai Ruam”**   6.000  
 Seasonal fresh fruit sliced  
 Watermelon | pineapple | papaya | melon
- “Selection of Ice Cream”** 4.000  
 Choose from the below ice cream flavor (D)  
 Vanilla | chocolate | strawberry | mango

## Relaxing Sensation

### Coffee

Espresso	3.000
Macchiato	3.000
Americano	3.000
French press/ Hot chocolate	3.000
Café Latte / Mocha	4.000
Cappuccino	4.000
Double espresso	3.000

Vietnamese coffee  3.000

### After Dinner

Limoncello Cellini	5.000
Alexander Grappa Bianca	5.000
Courvoisier VS	7.000
Courvoisier VSOP	9.000



### Blossom Tea

Red carnation 5.000

### Tea and Infusion

Strong Breakfast	3.000
Earl Grey	3.000
Darjeeling	3.000
Chamomile	3.000
Jasmine	3.000

Thai iced tea  3.000

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