

MEKONG

The mighty Mekong river winds its way throughout East and Southeast Asia, and our menu will help you discover the delicious flavours of this region, from Thailand to Malaysia, Japan and beyond. Our head chef Chalee Chaon from Thailand has been passionate about cooking this vibrant cuisine for over thirty years and we're delighted to share that experience now with you.

Aroy Mak! Look out for the words *Aroy Mak*, meaning *Very Yummy* in Thai, and which we've used to highlight some of our very favourite dishes that we'd love you to try. Perfect if you're looking for a recommendation!

NIBBLES

KHAO KRIAB TOD 3.8
Crispy Thai Crackers
Served with a sweet chilli dip – perfect for two to share!

APPETISERS

THAI FISH CAKES (N) 7.8
Traditional Thai recipe of blended fish, red curry paste and lime leaves. Served with sweet chilli relish and ground peanuts

SATAY KAI 7.8
Grilled Chicken Satay
Marinated chicken, grilled on skewers. Served with peanut sauce on the side

MOO BI MAKRUDE *Aroy Mak!* 7.8
Pork Kaffir Lime Leaf
Marinated pork with Thai herbs. Served with chilli sauce

THUNG THONG 7.5
Thai Golden Bag
Chicken, sweet corn, garden peas, carrots and potatoes. Served with sweet chilli sauce

VEGETARIAN STARTERS

VEGETABLE SPRING ROLL 6.5
Deep fried vegetable spring roll, stuffed with shredded mixed vegetables and glass noodles. Served with sweet chilli sauce

VEGETABLE TEMPURA 7.5
Mixed vegetables in a light crispy batter. Served with soy sauce

TOFU TORD (N) 6.5
Bean curd in a light crispy batter. Served with a sweet chilli sauce, tamarind sauce and toasted peanuts

VEGETABLE GYOZA 6.5
Pan-fried mixed vegetable dumplings. Served with a sweet, dark soy sauce

PUMPKIN CROQUETTES 5.8
Lightly fried in a crispy coating of breadcrumbs. Served with a Japanese tonkatsu sauce

Please let your server know of any allergies in advance of ordering. A 10% discretionary service charge is applicable to parties of 6 or more.
(v) vegetarian / (vg) vegan / (gf) gluten free / (n) nuts
mekongrestaurants.com

SHARING Minimum order of 2 people

MEKONG PLATTER 12pp
Grilled chicken satay, Thai fish cakes, Thai golden bags, duck rolls and prawn tempura

GREENHOUSE PLATTER 10pp
Vegetable spring rolls, tofu tord, vegetable gyoza, vegetable tempura and pumpkin croquettes

SEE KRONG MOOYANG 7.5
Deep-fried Pork Spare Ribs
Served with barbeque sauce

PIAHMUK 8.0
Garlic, Salt & Black Pepper Squid
Tender squid, lightly coated in flour, then deep fried until it fluffs up. The moreish flavour comes from a scattering of salt, ground black pepper, spring onion and sliced chilli

POH PIA GAI 6.8
Chicken Spring Roll
Deep fried spring roll, stuffed with shredded mixed vegetables and glass noodles. Served with sweet chilli sauce

PIK GAI 7.0
Chicken Wings Thai Style
Deep-fried chicken wings served with a side of pickled vegetables and sweet chilli sauce

SOUPS

Choose from the following:

VEGETABLE 7.2
CHICKEN 7.8
KING PRAWN 8.8

TOM YUM *Aroy Mak!*
Signature Thai Hot & Sour Soup
All-time favourite hot and spicy soup made with lemongrass, galangal, kaffir lime leaves, condensed milk, fresh chilli and a touch of lime – a true taste of Thailand

TOM KHA
A rich and fragrant soup made with galangal, lemongrass, lime leaves and coconut milk

POHTAEK 8.8
Mixed seafood, hot and spicy clear soup made with lemongrass, galangal, kaffir lime leaves, fresh chilli, lime juice and fresh basil leaves

PU-NIM KELU PHRIK THAI 10.8
Chilli, Salt & Black Pepper Soft-shell Crab
Deep-fried soft-shell crab in a light batter, with Sichuan salt, chilli, shallots and black pepper

EBI TEMPURA 8.0
Prawn Tempura
Marinated king prawn in a light crispy batter. Served with soy sauce

MWN PED 7.5
Duck Rolls
Aromatic duck, celery carrots, chilli oil and hoisin sauce

TORI KARAAGE *Aroy Mak!* 7.5
Korean Fried Chicken
Lightly fried, bite sized pieces of chicken coated in a yellow bean, honey and chilli paste, garnished with sesame seeds

THAI SALADS

SOM TUM (N) 10.8
Papaya Salad
Spicy shredded green papaya with carrot, cherry tomato, cashew nuts, fresh chilli, garlic, and zingy dressing

HOT & SPICY GRILLED SIRLOIN 18.8
Delicious Thai salad with a grilled, sliced sirloin steak, red onion, cucumber, coriander, spring onion and spicy sauce

LARB SALAD 15.8
Mincemeat chicken tossed with shallots, kaffir lime leaves, lime juice, fresh mint, chilli powder and ground roasted rice

PHA GOONG *Aroy Mak!* 17.8
Spicy king prawn salad with red onion, lemongrass, kaffir lime leaves and chilli paste

SALMON GREEN MANGO 17.8
Grilled fresh salmon in green mango salad with chilli sauce

SEABASS GREEN MANGO 17.8
Deep-fried fresh seabass in green mango salad with chilli sauce



CURRY

Choose from the following:

CHICKEN	14.8
KING PRAWN	16.8
BEEF	15.5
FILLET STEAK	22.5

GAENG KEAW WAN

Thai Green

The famous, fragrant Thai green curry cooked in coconut milk with bamboo shoots, courgette, green and red peppers, fresh basil and an aromatic selection of Thai herbs

GANG PED

Thai Red

Aromatic Thai red curry cooked in coconut milk with bamboo shoots, courgette, green and red peppers, butternut squash, fresh basil and an aromatic selection of Thai herbs

MASSAMAN *Aroy Mak!*

Mild & Creamy

A milder curry from the South of Thailand, simmered with creamy coconut milk, cashew nuts, onions and potatoes, garnished with fried shallots

PANANG

Thicker & Dry

Panang is a type of thicker, semi-dry red curry cooked in coconut milk, fine green beans and red peppers

JUNGLE

Refreshing & Spicy

A refreshing and spicy curry packed with Thai herbs and seasonal vegetables

ROAST DUCK 16.8

Delicate slices of roast duck in a spicy red curry sauce, coconut milk, grapes, tomatoes, pineapple, mixed sweet peppers, lychees and fresh basil leaves

LAMB SHANK MASSAMAN (N) 22.8

Tender braised lamb shank with Thai massaman curry sauce, potatoes, onions, cashew nuts and crispy shallots

SEAFOOD SPECIALS

PLA NEUNG MANAO 17.5

Steamed fillet of seabass with Chinese leaves, chilli, coriander, lemon, and garlic

PLA NEUNG SEEYU 17.5

Steamed fillet of seabass with soy sauce, topped with fresh, thinly sliced spring onion and ginger

PLA PHAD CHA *Aroy Mak!* 18.8

A choice of deep-fried fillet of seabass or salmon, topped with Thai herbs, chilli, garlic and basil

PLA PREAW WAN 18.8

A choice of deep-fried fillet of seabass or salmon, topped with onions, pineapple, tomato, mixed sweet peppers, and a sweet and sour sauce

PLA CHU CHI 18.8

A thick spicy rich red curry with coconut sauce and kaffir lime leaves. Choose from Deep Fried Seabass / Salmon / King Prawn

KUNG MAKHAM 19.8

Deep-fried king prawn in a tamarind sauce topped with cashew nuts and crispy shallots

KOONG OUB WOON 20.8

-SEN Aroy Mak!
King prawn stir-fry glass noodles with garlic, pepper, ginger and spring onion in a clay pot

Scallops and/or lobster available on request.
For freshness and pricing, please request a minimum of 24 hours in advance.

STIR FRY

Choose from the following:

CHICKEN	14.8
KING PRAWN	17.8
BEEF	15.8
TOFU & SEASONAL VEG (V)	13.0

PHAD KRA PAO *Aroy Mak!*

Stir-fry with fresh green chilli, garlic, basil leaves, fine green beans, and green and red peppers

PHAD MED MAMUANG (N)

Stir-fry with cashew nuts, mushroom, spring onion, green and red peppers, and dried chilli

PHAD KHING

Stir-fry with aromatic ginger, spring onion and peppers

PHAD NAM MAN HOY

Stir-fry with oyster sauce, mushrooms, onions, carrots, spring onion, and green and red peppers

PHAD PHED

Stir-fry with fine green beans, basil leaves, kaffir lime leaves, a dash of coconut milk and red curry paste



Choose from the following:

CRISPY CHICKEN	15.8
CRISPY KING PRAWN	17.8
TOFU (V)	13.0

PHAD PRIEW WAN *Aroy Mak!*

Delicious sweet and sour sauce with pineapple, tomato, onion, cucumber and dragon fruit

KOREAN BIBIMBAP

Cooking in a crushed yellow bean, honey, chilli, sesame and spicy bean sauce with sesame seeds

HONEY CHILLI

Cooking in honey, douban jiang and chilli sauce with sesame seeds

PATTAYA

Cooked with sweet chilli, lemongrass, onions, bell peppers and cherry tomatoes

HONEY CHILLI GOLDEN PEARL BALLS 16.8

Lightly fried, bite-sized pieces of chicken in batter, coated in a honey, douban jiang and chilli sauce with sesame seeds

GRILLED & SIZZLING

WEeping TIGER *Aroy Mak!* 22.8

Grilled marinated sirloin steak served with ground chilli and tamarind sauce. Served on a sizzling hot plate

NUEA SON BLACK PEPPER 22.8

Grilled sirloin slices, wok-fried with black pepper, garlic and mixed peppers. Served on a sizzling hot plate

GOONG YAI YANG 19.8

Grilled jumbo king prawns, served with hot and spicy chilli lime sauce

PLA YANG *Aroy Mak!* 18.8

Grilled fillet of seabass, served with hot and spicy chilli lime sauce

PED SAUCE MA KHAM 18.8

Grilled duck breast with broccoli, shallots and cashew nuts in tamarind sauce

CHEF SPECIALS

LEMONGRASS PEDAS

Chicken 15.5 / Beef 16.5 / King Prawn 17.8 / Deep Fried Seabass 18.8 / Fillet Steak 22.5
Cooked in a mix of Malaysian spices with lemongrass, tamarind paste and spicy red chillies

NANYANG

King Prawn 17.8 / Deep Fried Seabass 18.8 / Fillet Steak 22.5

Cooked in a tamarind paste, sweet and spicy tomato sauce, with red chillies and onions

KIAM HEUNG

King Prawn / Shell Crab 18.8

Cooked in a hot and spicy sauce with garlic, lemongrass, chillies, curry powder, curry leaves and dried shrimp

BARBEQUE SESAME CHILLI

Crispy Chicken 15.8 / Beef 16.5 / Fillet Steak 22.5 / Tofu (V) 13.0

Cooked in garlic, onions, crushed chilli and sesame seeds

NOODLE & RICE DISHES

Choose from the following:

CHICKEN	14.5
KING PRAWN	16.5
TOFU & SEASONAL VEG (V)	13.0

PHAD THAI (N) *Aroy Mak!*

Signature Thai rice noodle main made with egg, beansprouts, and spring onion, tossed in a tamarind sauce and crushed peanuts on the side

PHAD KEE MAO

Spicy stir-fried udon noodles with mixed Thai herbs, garlic, and chilli

PHAD HMIXOUNG

Stir-fried noodles with beansprouts, soy sauce and spring onions

KHAO PAD SAPPAROT (N) 16.8

Mekong special fried rice with chicken, prawn, onions, mild curry powder, cashew nuts, raisins and fresh pineapple

TOM YUM FRIED RICE

Chicken 13.8 / Tofu & Seasonal Veg (V) 13.0 / King Prawn 16.5

Fried rice with mushrooms, lemongrass, kaffir lime leaves in a chilli paste

SIDE DISHES

PHAD PAK CHOI 8.0

Stir-fried pak choi and garlic, tossed in soy and oyster sauce

PHAD TENDERSTEM BROCCOLI 7.0

Stir-fried tenderstem broccoli and garlic, tossed in soy and oyster sauce

STEAMED THAI JASMINE RICE 3.8

EGG FRIED RICE 4.0

COCONUT RICE 4.8

STICKY RICE 4.8

FRIED NOODLES 4.8

SALT AND PEPPER CHIPS 4.8

THAI PRAWN CRACKERS 3.8