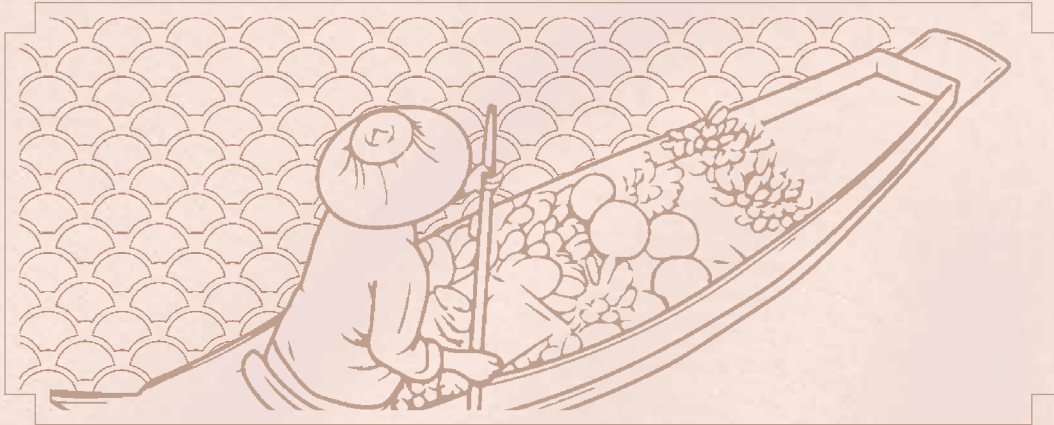




MEKONG

DISCOVER THE FLAVOURS OF ASIA

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Dining experience with a difference...

Welcome to Mekong where every bite is an exotic taste of Thailand. Our menu boasts an impressive array of dishes, each crafted with love and care to ensure the flavours are balanced and authentic.

What really sets this restaurant apart is our attention to detail and our commitment to using only fresh ingredients of the highest quality.

Each dish is created with a masterly blend of spices, herbs, and other elements which come together to give you a truly unforgettable and exotic taste of South-East Asia and Japan.

Whether you are a fan of spicy dishes, seafood, or prefer a vegetarian option, there is something here for you, and our staff will be happy to guide you through the menu and offer their recommendations.

Your host,
Stephen Lau

— NIBBLES —

THAI PRAWN CRACKERS 🍤

Served with a sweet chilli dip.

4.8

PUMPKIN CRACKERS 🍂

Served with a sweet chilli dip.

4.8



For Sharing...

(minimum order of 2 persons)

MEKONG PLATTER 🍤

Grilled chicken satay, Thai fish cakes, Thai golden bags, duck rolls & king prawn sesame toast.

12.8PP

GREENHOUSE PLATTER 🍂

Vegetable spring rolls, tofu tord, curry puff parcel, vegetable tempura & pumpkin croquettes.

11.8PP

Vegetarian Starters

VEGETABLE SPRING ROLL

Deep fried spring roll stuffed with shredded mixed vegetables & glass noodles. Served with sweet chilli sauce.

7.8

VEGETABLE TEMPURA

Mixed vegetables coated in a light crispy batter. Served with soy sauce.

8.8

TOFU TORD

Beancurd in a light crispy batter. Served with a sweet chilli sauce & toasted peanuts.

7.8

CURRY PUFF

Potato & curry paste with curry leaf wrapped in flaky pastry.

7.8

PUMPKIN CROQUETTES

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

7.8

SOUPS

TOM YUM

True taste of Thailand!

All time favourite spicy hot soup made with lemongrass, galangal, kaffir lime leaves, evaporated milk, fresh chilli & touch of lime.

TOM KHA

A rich, fragrant soup made with galangal, lemongrass, lime leaves & coconut milk.

CHOICE OF:

CHICKEN 8.0

KING PRAWN (shell on) 8.8

VEGETABLE  7.8



POHTAEK

Mixed seafood, spicy hot spicy clear broth made with lemongrass, galangal, kaffir lime leaves, fresh chilli, lime juice & fresh basil leaves.

8.8




CHICKEN NOODLE SOUP

7.2

CHICKEN SWEETCORN SOUP

7.2

 mildly spicy
 hot & spicy
 extra spicy

 vegetarian
 contains nuts
 gluten free

Please let server know of any allergies anyone may have before ordering.

— APPETISERS —

PORK LEMONGRASS

Lemongrass, marinated pork with Thai herbs.
Served with chilli sauce.

9.0

THAI GOLDEN BAG

Chicken, sweetcorn, garden peas, carrots & potatoes.
Served with sweet chilli sauce.

8.8

KING PRAWN SESAME TOAST

Served with a sweet chilli dip.

9.0

GARLIC SALT & BLACK PEPPER SQUID 🌶

Tender squid, lightly coated in flour, deep fried until it fluffs up.
Moreish flavour from a scattering of salt, ground black pepper,
spring onion & sliced chilli.

10.8

CHILLI SALT & PEPPER SOFTSHELL CRAB 🌶

Deep-fried soft-shell crab in a light batter with
Sichuan salt, chilli, shallots & black pepper.

12.8

THAI FISH CAKE 🌶

Traditional Thai recipe of blended fish, red curry paste and lime leaves.
Served with sweet chilli relish & ground peanuts.

8.8

CHICKEN WINGS THAI STYLE

Deep-fried chicken wings served with a side of pickled vegetables
& sweet chilli sauce.

8.0

CHICKEN LETTUCE WRAP 🌶🌶GF 10.8

Minced chicken tossed with shallots,
kaffir lime leaves, lime juice, fresh mint,
chilli powder & ground roasted rice.

- PORK SPARE RIBS

GF

8.8

Deep fried and served with barbecue sauce or Peking sauce.
- PRAWN TEMPURA

9.8

Marinated king prawn in a light crispy batter. Served with soy sauce.
- GRILLED CHICKEN SATAY

GF

9.0

Marinated chicken, grilled on skewers with peanut sauce & drizzle of coconut cream.
- CHICKEN SPRING ROLL

8.0

Deep fried spring roll, stuffed with shredded mixed vegetables & glass noodles. Served with sweet chilli sauce.
- DUCK SPRING ROLLS

8.6

Aromatic duck, celery, carrots, sesame, chilli oil & hoisin sauce.
- KOREAN FRIED CHICKEN

8.6

Lightly fried, bite sized pieces of chicken coated in a yellow bean, honey & chilli paste, garnished with sesame seeds.



THAI SALADS

- SOMTUM

11.8

+ADD **CRISPY SOFT SHELL CRAB** [+8.8 SUPPLEMENT]
 Spicy shredded green papaya with dried shrimp, carrot, cherry tomato, cashew nuts, fresh chilli, garlic & zingy dressing.
- MIXED SEAFOOD VERMICELLI SALAD

23.8

Mix of squid, mussels & king prawn in a spicy salad with glass noodles, cherry tomato, spring onion, celery & Thai dressing.
- GRILLED JUMBO KING PRAWN SALAD

29.8

Grilled king prawn (with shell on) on top salad with red onion, lemongrass, kaffir lime leaves, mint leaves & spicy sauce.
- GREEN MANGO SALAD

GF

Choice of fresh seafood deep fried & tossed in our green mango salad with chilli paste.

CHOICE OF:

SEABASS	22.8	KING PRAWN	20.8
MONKFISH <i>(light batter)</i>	25.8	TOFU	16.8

mildly spicy
 hot & spicy
 extra spicy

vegetarian
 contains nuts
 gluten free

Please let server know of any allergies anyone may have before ordering.

10% discretionary service charge is applicable to parties of 6 or more.



▪ PLA SONG FANG KONG 🌶️🌶️

Unique dualistic combination:

- North Eastern Style: Thai herb dressing chilli sauce.
- Bangkok Southern Style: Thai herb & chilli paste with coconut sauce.

CHOICE OF:

CRISPY SEABASS	25.8
JUMBO KING PRAWN (shell on)	29.8

CHEF'S SPECIALS 🍴

PHAD CHA KING PRAWN 🌶️🌶️🌿 GF

(shell on)

28.8

Deep fried king prawn with shell on topped with Thai herb, chilli, garlic & fine bean, fresh basil leaves.

Served on a sizzling hot plate.



GRILLED JUMBO KING PRAWN 🌶️🌶️ GF (shell on)

Grilled with shell on in hot & spicy chilli lime sauce.

29.8

WEeping TIGER GF

36 day Aberdeen Angus sirloin steak perfectly grilled & marinated.

Served with ground chilli & tamarind sauce. *Served on a sizzling hot plate.*

25.8

FILLET STEAK IN BLACK PEPPER

Wok fried black pepper, garlic and mixed peppers.

Served on a sizzling hot plate.

27.8

PLA YANG SEABASS

Grilled fillet of seabass served with hot & spicy chilli lime sauce.

22.8

GARLIC CRISPY SEABASS

Deep fried seabass fillet with garlic & black pepper sauce.

22.8

STIR FRY 🍴

▪ HOLY BASIL 'Phad Kra Pao' 🌶️🌶️🌿 GF (egg on top)

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

▪ CASHEW NUTS 🌿 GF

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

▪ GINGER & SPRING ONION GF

Stir-fry with aromatic ginger, spring onion & peppers.

▪ OYSTER SAUCE GF

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

▪ SPICY AROMATIC STIR FRY 'Phad Phed' 🌶️🌶️ GF

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

CHOICE OF:

CHICKEN	17.8	BEEF	17.8
KING PRAWN	19.8	TOFU & seasonal veg. 🌿	15.8



— SEAFOOD SPECIALS 🌊 —

LOBSTER, CRAB & MUSSELS FRESHLY
AVAILABLE ON REQUEST

For freshness and pricing, please request
a minimum of 36 hours in advance.



MIDLAND SEAFOOD MEDLEY 🍽️

Stir fried New Zealand mussels, squid, king prawn with onion, spring onion, chilli, fresh basil leaves, evaporated milk & chilli paste. *Served in claypot.*

24.8

THAI STEAMED SEABASS 🌶️🍽️

Steamed fillet of seabass with Chinese leaves, chilli lemon sauce, topped with chilli, coriander, lemon & garlic.

22.8

CANTONESE STEAMED SEABASS

Steamed fillet of seabass with soy sauce topped with fresh thinly sliced spring onion & ginger.

22.8

THAI SPICY SIZZLING SEABASS 🌶️🌶️🌶️

Deep fried fillet of seabass topped with Thai herbs, chilli, garlic & basil leaves. *Served on a sizzling hot plate.*

23.8

SCALLOP PHAD KHING 🍽️

Stir fried with aromatic ginger & spring onions.

25.8

▪ PLA CHU CHI 🌶️🌶️🍽️

Thick spicy rich red curry with coconut sauce & kaffir lime leaves.

CHOICE OF:

CRISPY SEABASS

22.8

JUMBO KING PRAWN (shell on)

29.8

SWEET & SOUR SEABASS 🍽️

Deep fried fillet of seabass topped with onion, pineapple, tomato, mixed sweet peppers and a sweet & sour sauce.

22.8

TAMARIND JUMBO KING PRAWN (shell on)

Deep fried jumbo king prawn with shell on in a tamarind sauce topped with cashew nuts & crispy shallots.

29.8

GLASS NOODLE KING PRAWN 🍽️ (shell on)

King prawns with shell on stir fry glass noodles with bacon, garlic, pepper, ginger & spring onion. *Served in claypot.*

22.8

STEAMED KING SCALLOP

Fresh scallop steamed in shell with vermicelli with aromatic ginger & spring onions.

[EACH] 7.5

GRILLED KING SCALLOP

Fresh scallop grilled in shell with Thai seafood sauce.

[EACH] 7.5



🌶️ mildly spicy
🌶️🌶️ hot & spicy
🌶️🌶️🌶️ extra spicy

🌿 vegetarian
🥜 contains nuts
🍽️ gluten free

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CURRY

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.

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.

THAI YELLOW

Aromatic Thai yellow curry cooked in coconut milk with cumin, lemongrass, turmeric, bay leaves & coriander.

MASSAMAN

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

PANANG

Thicker, semi-dry red curry cooked in coconut milk, fine green beans & red peppers.

JUNGLE

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

PADI STYLE CURRY

Popular choice curry from our sister site Padi.

CHOICE OF:

CHICKEN	17.8	MONKFISH <i>(light batter)</i>	24.8
KING PRAWN	19.8	FILLET STEAK	27.8
BEEF	17.8		

ROAST DUCK CURRY

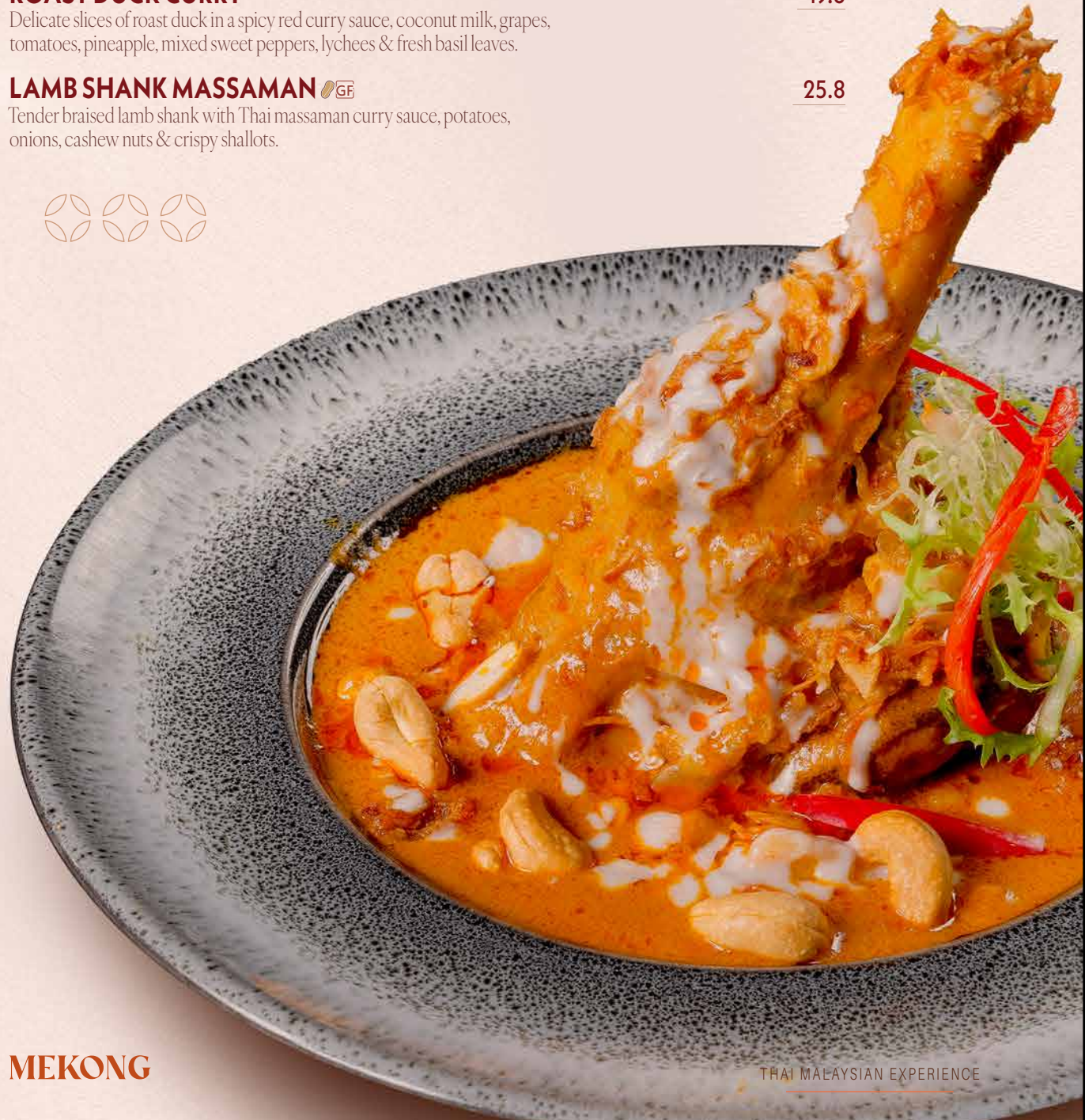
19.8

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

LAMB SHANK MASSAMAN

25.8

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



PADI'S SPECIALS

from the south east...

▪ KOREAN BIBIMBAP

Cooked in a crushed yellow bean, honey, chilli, sesame & spicy bean sauce with sesame seeds.

▪ HONEY CHILLI

Honey, douban jiang & chilli sauce with sesame seeds.

▪ CHILLI GARLIC GANG NAM STYLE

Hot, spicy & fruity.

▪ CHILLI SALT & PEPPER

CHOICE OF:

CRISPY CHICKEN	17.8	MONKFISH <i>(light batter)</i>	24.8
CRISPY KING PRAWN	19.8	TOFU 	15.8


▪ BARBECUE SESAME CHILLI

Cooked in garlic, onions, crushed chilli & sesame seeds. *Served on a sizzling hot plate.*

▪ MANDARIN *(Peking Style)*

Served on a sizzling hot plate.

CHOICE OF:

CRISPY CHICKEN	18.8
BEEF	20.8
CRISPY KING PRAWN	19.8
FILLET STEAK	27.8
TOFU 	16.8



▪ SAMBAL TOMATO

Cooked in a hot and spicy sauce with garlic, lemongrass, chillies, tomatoes & dried shrimp.

CHOICE OF:

KING PRAWN	19.8	SOFT SHELL CRAB	24.8
SEABASS	22.8	MONKFISH <i>(light batter)</i>	24.8

▪ LEMONGRASS PEDAS

Cooked in a mix of Malaysian spices with lemongrass, tamarind paste & spicy red chillies.

▪ NANYANG

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

CHOICE OF:

CRISPY CHICKEN	17.8	SEABASS <i>(deep fried)</i>	22.8
BEEF	17.8	MONKFISH <i>(light batter)</i>	24.8
CRISPY KING PRAWN	19.8	FILLET STEAK	27.8

TERIYAKI CHICKEN THIGH

Lightly coated chicken glazed in a sweet & savoury sauce.

17.8

HONEY CHILLI GOLDEN PEARL BALLS

Lightly fried, bite-sized piece of chicken in batter, coated in honey, douban jiang & chilli sauce with sesame seeds.

17.8

GRILLED CHICKEN SATAY

Marinated chicken, grilled on skewers with pickled vegetables. Served with peanut sauce with drizzle of coconut cream on the side. *Served on a sizzling hot plate.*

18.8

— NOODLE & RICE —

- **PHAD THAI** 
Signature Thai rice noodle made with egg, beansprouts & spring onion tossed in a tamarind sauce with crushed peanuts on the side.
- **THAI DRUNKEN RICE NOODLES**
or **UDON NOODLE** 
Spicy stir fried rice noodles with mixed Thai herbs, garlic, & chilli.
- **TOM YUM FRIED RICE**  (egg on top)
Fried rice with mushrooms, lemongrass, kaffir lime leaves in a chilli paste.
Served with Thai Crackers.

CHOICE OF:

CHICKEN	17.5	TOFU & seasonal veg. 	16.5
KING PRAWN	19.5	MIX SEAFOOD (king prawn, squid & mussels)	19.5







MEKONG SPECIAL PINEAPPLE RICE 
Our Mekong special fried rice with chicken, king prawn, onions, mild curry powder, cashew nuts, raisins & fresh pineapple.

20.8



— SIDES —

PHAD PAK CHOI 	9.8
Stir fried with garlic tossed in soy & oyster sauce.	
PHAD TENDERSTEM BROCCOLI 	9.8
Stir fried with garlic tossed in soy & oyster sauce.	
STEAMED THAI JASMINE RICE 	4.2
EGG FRIED RICE 	4.5
CHIPS 	4.5
COCONUT RICE 	4.8
STICKY RICE 	4.8
FRIED NOODLES 	5.2
SALT & PEPPER CHIPS 	6.0
THAI PRAWN CRACKERS 	4.8
PUMPKIN CRACKERS 	4.8

