



Cold Appetizers

-  **“Goi Cuon”** 7.500
 Fresh Vietnamese Spring Rolls (C, GF, S) *Mekong*
 Rice paper | vermicelli | prawn | lettuce | julienne carrot | mint
 cucumber | coriander | fresh chili | Vietnamese dipping sauce
- Vietnamese Beef Salad (GF, S)** 7.900
 Grilled beef | bell pepper | pineapple | lemongrass
 mint | crispy shallot | lemongrass dressing


-  **“Som Tum” Thai Green Papaya Salad (C, GF, N, S)** 6.900
 Shredded green papaya | dried shrimp | tomatoes
 long beans | peanuts | palm sugar | tamarind dressing
- “Yum Samun Phrai Pla”** 7.900
 Thai Style Crispy Fish Salad (C, GF, N, S)
 Crispy local fish | lemongrass | shallot | chili | coriander
 spring onion | kaffir lime leaves | citrus spicy dressing

Mekong Sharing Platter *Mekong*** 18.900

“Poh Pia Tod” Thai Vegetable Spring Rolls (C, V)
 “Goi Cuon” Fresh Vietnamese Spring Rolls (C, GF, S)
 “Yum Samun Phrai Pla” Thai Style Crispy Fish Salad (C, GF, N, S)
 “Goong Pan Ta Krai” Lemongrass Prawns (C, S)
 “Som Tum” Thai Green Papaya Salad (C, GF, N, S)
 Mekong Assorted Satays (C, N, S)

Hot Appetizers

-  **“Chả Giò Rế” (C, S)** 7.900
 Vietnamese Chicken Nest Spring Rolls
 Rice nest paper | minced chicken | black mushroom
 moong bean | black pepper | corn starch

-  **Fried Calamari (S)** 6.900
 Calamari | garlic | pepper | spring onion | shallot
 coriander | corn starch
- Spicy Crispy Beijing Prawn (C, D, N, S)** 8.400
 Chili mayonnaise | egg | coriander | spring onion | sesame
 corn starch

-  **“Poh Pia Tod” Thai Vegetable Spring Rolls (C, V)** 7.900
 Wheat paper | mixed julienne vegetables | mushroom
 glass noodles | sweet chili sauce
- “Goong Pan Ta Krai” Lemongrass Prawns (C, S)** 9.500
 Minced prawns | chili | garlic | ginger | coriander
 lemongrass | homemade Thai spiced BBQ sauce
- Mekong Assorted Satays (C, N, S)** 9.900
 Beef | chicken | lamb | marinated with garlic | lemongrass
 onion | soya sauce | fish sauce | five spice powder

Mekong Chef's recommendation

*3,500 OMR **7,000 OMR ***10,500 OMR additional charge applies for Half Board

Menu Designations: (C) Chili (D) Dairy (GF) Gluten free
 (N) Nut (S) Seafood (V) Vegetarian
 Thailand  China  Vietnam

If you have any concerns regarding food allergies, please alert your server prior to ordering.
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Kettle

-  **“Pho” Authentic Vietnamese Beef (C, GF, S)** 7.900
Rice noodles | sliced Angus ribeye | coriander | basil | mint
lime | chili garlic sauce | spring onion | aromatic broth
-  **“Su Yun Tun Mian” Vegetable Wonton (C, N, V)** 5.900
Egg noodles | vegetable wonton | mushroom
Chinese cabbage | carrot | vegetable broth
- “Xiang Gu Ya Rou Eang” Duck Soup (C)** 6.500
Sliced duck | tofu | shiitake mushroom | chili
spring onion | coriander | duck broth
-  **“Tom Yum Goong”** 7.500
Spicy Prawn Soup (C, GF, S) *Mekong*
Prawns | straw mushrooms | lemongrass | chili paste
Full cream milk | coriander | galangal | kaffir lime leaves

Homemade Dim Sum



-  **“Su Cai Jiao”** 6.500
Vegetable Dim Sum (C, V)
Assorted mushroom | ginger | spring onion
- “Ji Rou Shui Jiao”** 7.000
Steamed Chicken Dim Sum (C)
Minced chicken | ginger | garlic | coriander
- “Niu Rou Shui Jiao”** 7.000
Beef Dim Sum (C)
Minced Tenderloin beef | ginger | spring onion | black pepper
- “Xia Rou Shui Jiao”** 8.500
Shrimp Dim Sum (C, S)
Minced shrimp | garlic | onion | coriander | egg

Dim Sum Basket ** *Mekong* 16.500

Shrimp Dim Sum (C, S)
Chicken Dim Sum (C)
Vegetable Dim Sum (C, V)
Beef Dim Sum (C)
Chicken Bao


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Red Dragon Sizzling Platters

-  “Tie Pan Ji Ding” 13.500
Sizzling Chicken Kung Pao (C, N, S) *Mekong*
Boneless chicken | cashew nut | water chestnuts | garlic
ginger | roasted shallots | sesame essence
- “Tie Pan Niu Rou” Sizzling Pepper Beef (S) ** 17.500
Certified Angus beef slices | onion | bell pepper | garlic
ginger | spring onion | oyster sauce
- “Tie Pan Long Xia” 18.900
Sizzling Lobster (C, N, S) *** *Mekong*
Canadian lobster medallions | shaoxing sauce | asparagus
snow peas

Mekong Specialties

-  “Cá Hấp Lá Chuối ” 12.500
Steamed Fish in Banana Leaf (C, GF, S)
Local fish | lemongrass | kaffir lime leaves | chili
glass noodles | onion | sweet basil | miso paste
shiitake mushroom | ginger
- “Bò Lúc Lắc” 15.900
Vietnamese Shaking Beef (S) ** *Mekong*
Marinated Angus tenderloin cubes | garlic | bell pepper
five spice powder | ginger | oyster sauce | mix of herbs
- “Tôm Sốt Tiêu Đen” 17.900
Black Pepper Prawns with Vegetable Fried Rice (C, S) **
King prawn | dried pineapple | water chestnut | carrot | long bean
- “Tôm Xào Húng Quế” 17.500
Vietnamese Stir Fried Basil Prawns (C, S) **
King prawn | dice bell pepper | sweet basil | chili sauce

-  “Suan Tian Ji” Sweet and Sour Chicken (GF) 11.900
Tender battered fried chicken pieces | onion | peppers
pineapple | sweet and sour sauce
- “Xiang Jian San Wen Yu” 12.800
Grilled Salmon in Pineapple Sauce (C, GF, S)
Pineapple | onion | coriander | garlic | chili
Chinese cabbage | tomato sauce
- “Beijing Kao Ya” 13.900
Beijing Style Half Roasted Duck * *Mekong*
Pancake | cucumber | leeks | hoisin sauce

-  “Phad Krapow Pla” 12.500
Stir Fried Fish with Hot Basil (C, S)
Local fish | garlic | chili | hot basil | oyster sauce

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Siam Curry



“Gaeng Kiew Wann” Thai Green Curry (C, GF, S) *Mekong*

Authentic Thai green curry paste | coconut milk | eggplant
sweet Thai basil | pea eggplant

Choice of

“Pak Ruam” Assorted Vegetable (V) 9.900

“Gai” Chicken Thigh 12.500

“Goong” Prawn (S) 13.500

“Gaeng Phed” Thai Red Curry (C, S)

Authentic Thai red curry paste | coconut milk | sweet Thai basil
cherry tomatoes | pineapple | ginger | eggplant | pea eggplant

Choice of

“Pak Ruam” Assorted Vegetable (GF, V) 9.900

“Gai” Chicken Thigh (GF) 12.500

“Ped Yang” Roasted Duck 12.300

“Massaman Nua” Short Rib Curry (C, N, S) 12.900

Beef short rib | potato | onion | cashew nut | crispy shallot

Fried Rice and Noodles



“Chow Mei Fun” 9.500

Chinese Style Fried Vermicelli Noodles (C, GF, S)

Vermicelli noodles | prawns | carrot | bell pepper | cabbage
onion | dry curry | egg



“Khao Phad Jay” Thai Vegetable Fried Rice (V) 7.500

Diced vegetables | soya sauce | spring onion | egg

“Phad Thai Goong” 11.500

Thai Style Stir Fried Noodle (N, S)

Prawns | rice noodles | bean sprouts | spring onion | peanut
egg | tofu | dry shrimp

Mekong Greens



“Ma Po Tofu” 7.900

Beijing Style Tofu and Vegetables (C, N, V)

Board bean paste | tofu | assorted vegetable
rich stock | ginger | garlic | chili oil | soya sauce



“Steamed or Stir Fried Vegetables (GF, V) 6.900

Broccoli | snow peas | green beans | Chinese cabbage
straw mushrooms | baby corn | shitake mushroom

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Sweet Temptation

	Thai Mango Sticky Rice (GF) * Coconut milk sésame	6.900
	Bounty Bar (D) Coconut cream coated with chocolate Brownies marshmallow	6.500
	Tub Tim Krob (D) Coconut milk water chestnuts rubies Jackfruits	5.500
	Lemongrass Crème Brûlée (D)	6.500
	Fried Red Bean Cake (D) Marinated strawberry coconut strawberry ice cream	5.900
	Mango Soup (D, N, GF) Chilled mango soup mint fresh mango coconut milk coconut ice-cream	5.500
	Selection of Ice Cream (D, GF, N) Serving portion 3 scoops Vanilla chocolate strawberry coconut mango citrus green tea	3.900
	Sliced Seasonal Fresh Fruit (GF, V)	4.500
	Mekong Dessert Platter (D, N) ** <i>Mekong</i> Thai Mango Sticky Rice Bounty Bar Lemongrass Crème Brûlée Fried Red Bean Cake Sliced Seasonal Fresh Fruit Mango Soup Mung Bean Cake	10.900

Relaxing Sensation

Coffee

Espresso	2.200
Ristretto	2.200
Macchiato	2.200
Americano	2.200
French Press	2.500
Café Latte	2.900
Cappuccino	2.500
Double espresso	2.500
Vietnamese coffee	2.500



After Dinner

Limoncello Di Sicilia	4.200
Courvoisier VS	4.900
Calvados Boulard Pays D'Auge	6.500
Hennessy VSOP	6.900
Alexander Grappa Bianca	4.200
Hennessy XO	16.500

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