









Cold Appetizers

-  **“Goi Cuon”**    *Mekong* 9.000
Fresh Vietnamese Spring rolls with prawns (N, S)
 Rice paper | prawn | rice vermicelli noodles | lettuce | basil
 julienne carrot | mint | cucumber | coriander | fresh chili
 peanut | Vietnamese dipping sauce
- “Hu Tieu Bo Nướng”**  13.000
Angus beef salad with noodles (G, S)
 Grilled Angus beef tenderloin | rice vermicelli
 noodles | cucumber | cherry tomato | red onion
 coriander | spring onion | chili
-  **“Som Tum”**    *Mekong* 8.000
Spicy Thai green papaya salad (N, S)
 Shredded green papaya | dried shrimp | tomato |
 carrot | garlic | chili | long bean | peanut | palm
 sugar | tamarind dressing
- “Pla Lui Suan”**  10.000
Fried fish salad with lemongrass (G, 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, C) 10.500
 Tiger prawns | chili mayonnaise | cornstarch butter
 coriander | spring onion | sesame seed
-  **“Poh Pia Tod”**  *Mekong* 9.000
Homemade 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)
 Chicken | galangal | coriander seed | soy sauce | garlic
 onion | 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, C)
 Calamari | salt and pepper flour | dried chili
 spring onion | coriander | garlic | cashew nut
 sesame seed
-  **“Thod Mun Goong”** *Mekong* 15.000
Deep-fried prawn cake with plum sauce (D, G, N, S)
 Minced prawn | garlic | coriander | egg | bread crumb |
 sesame oil | plum sauce | butter

Mekong Chef's recommendation

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,
 (If you have any concerns regarding food allergies, please alert your server before ordering)

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value-added tax.

Half Board / Full Board supplement OMR 5 Per Person





Soup




- 

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




“Tom Yum Goong”  *Mekong* 10.000
Traditional spicy prawn soup (D, S)
 Prawns | button mushroom
 lemongrass galangal | coriander | kaffir lime leaf
 lime juice | chili oil | cherry tomatoes
- “Tom Kha Gai”** *Mekong* 8.000
Chicken coconut milk soup (D, S)
 Boneless chicken | coconut milk | button mushroom | cherry tomatoes | 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 | bell pepper | ginger | onion | capsicum | spring onion | oyster sauce
 - “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

Mekong Chef's recommendation

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,
 (If you have any concerns regarding food allergies, please alert your server before ordering)

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value-added tax.

Half Board / Full Board supplement OMR 5 Per Person



Mekong Specialties

-  “Beijing Kao Ya” *Mekong* 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
| onion | ginger | lettuce | mint | basil | oyster sauce |
butter | coriander
-  “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 |
garlic | ginger | pineapple | spring onion | sweet and
sour sauce

Siam Curry

-  “Gaeng Kiew Wann”    *Mekong*
Thai green curry (S)
Authentic Thai green curry paste | coconut milk
eggplant | sweet Thai basil | kaffir lime leaf
Choice of
- “Pak Ruam” Assorted vegetable (V) 11.000
“Gai” Chicken thigh 14.000
“Goong” Prawn (S) 15.000
- “Gaeng Phed”   
Thai red curry (S)
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

Mekong Chef's recommendation

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,
(If you have any concerns regarding food allergies, please alert your server before ordering)

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value-added tax.

Half Board / Full Board supplement OMR 5 Per Person



Rice and Noodles



“Khao Phad Kai” 10.000

Thai fried rice with egg (V, G)

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

“Khao Phad Sub Pa Rod” 13.000

Pineapple fried rice with prawns (G, S, N)

Jasmine rice | pineapple | diced vegetables | cashew nut | garlic | curry powder | turmeric powder | crispy onion | egg | prawns | raisin

“Phad Thai Goong”   *Mekong* 13.000

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

Rice noodles | prawns | white cabbage | carrot | onion | 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 | broccoli | cauliflower carrot | baby corn | 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 | 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 | chili



“Salmon Yang Se Aiew” 16.000

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

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



Mekong Chef's recommendation

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,
(If you have any concerns regarding food allergies, please alert your server before ordering)

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value added tax.

Half Board / Full Board supplement OMR 5 Per Person



Lactose free,



gluten free,



Vegan,



Locally Sourced,



Chili.



Thailand





China




Vietnam

Mekong Vegetarian


Cold Appetizers

-  **“Goi Cuon”**  *Mekong* 8.000
Fresh Vietnamese Spring rolls (N)
Rice paper | rice vermicelli noodles | lettuce | julienne carrot | mint | basil | fresh chili | cucumber | coriander | peanut | | 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 | chili | 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
Homemade Thai vegetable spring rolls
Spring roll wrapper | mixed vegetables julienne spring onion | celery | onion | glass noodles | sweet chili sauce

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 Thai Jay”** 12.000
Thai-style stir-fried rice noodles (G, N)
Rice noodles | mixed vegetables | white cabbage carrot | spring onion | peanut | tofu | tamarind dressing
- “Khao Phad Pak”** 8.000
Thai vegetables fried rice (G)
Jasmine rice | sweet corn | carrot | long bean diced onion | garlic | spring onion | soy sauce
- Phad Pak Raummit”** 7.000
Stir-fried mixed vegetables
Broccoli | cauliflower | carrot | baby corn shiitake mushroom | Chinese cabbage | soy sauce

Mekong Chef's recommendation

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,
(If you have any concerns regarding food allergies, please alert your server before ordering)

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value added tax.

Half Board / Full Board supplement OMR 5 Per Person





 Lactose free,  gluten free,  Vegan,  Locally Sourced,  Chili.

 Thailand

 China

 Vietnam

Desserts

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

Farm-to-Table Concept:

At Al Baleed Resort Salalah by Anantara, we are dedicated to prioritizing sustainability. A variety of fruits, including coconut, sugarcane, and papaya, as well as a selection of vegetables and herbs such as bitter gourd, eggplant, long bean, coriander, rocket, cabbage, beetroot, chili, and tomato are proudly grown at the Al Baleed Farm, ensuring that our guests enjoy fresh and locally sourced produce. If you wish to visit the farm, please contact Spa and Recreation Team or dial. ‘8166/8167’ from your room/villa.



Mekong Chef's recommendation

Menu designation: (D) Dairy, (G) Gluten, (N) Nuts, (S) Seafood, (V) Vegetarian,
(If you have any concerns regarding food allergies, please alert your server before ordering)

Prices are in Omani Rials inclusive of 8% service charge, 5% government tax, 4% tourism tax, and 5% value added tax.

Half Board / Full Board supplement OMR 5 Per Person

