

MEKONG

ON KENSINGTON STREET

DINNER

ENTRÉE

MEE GROB GARDEN 15

Blood Orange, Prawn, Smoked Pork Belly

SAFFRON & SWEET CORN RICE CAKE 15

Prawn Floss, Coconut Milk, Prawns (3)

GLACIER 51 TOOTHFISH 16

Butternut Pumpkin, Kaffir Lime Oil, Cuttlefish Ink Tuiles

PORK BELLY 14

Grilled Betel leaf, Miso Dipping Sauce (4)

CRAB TACO 16

Coconut, Crab Meat, Crispy Espresso Crepe (4)

SCALLOP 16 🌿

Fresh Coconut Salad, Bacon Oil, Yuzu Chilli Sauce (2)

FRESH SPRING ROLL (V) 14

Cucumber, Fried Tofu, Taro, Orange Tamarind Sauce

VEGAN TASTING PLATE 18

Pineapple, Peanuts, Chickpeas, Tamarind Tofu, Roti Pocket

SQUID INK DUMPLING 12

Prawn, Orange Zest, Chicken Pho

CURRY

TOFU & TAMARIND CURRY (V) 28

Zucchini, Eggplant

BRAISED BEEF RIB CURRY 34 🌿

Carrot, Sweet Potato, Burmese Doza

CONFIT RED DUCK CURRY 36 🌿🌿

Grilled Pineapple, Cherry Tomato, Sweet Potato

SPICY BARRAMUNDI CURRY 36 🌿🌿

Rambutan, Betel Leaf

SALAD

SPICY BARRAMUNDI SALAD 28

Onion, Mint, Roasted Rice Powder, Lao Style Dressing

NORTHERN THAI LARB 25

Pork Mince, Fried Herbs, Pork Crackling

WAGYU BEEF SALAD 30 🌿🌿🌿

Cherry Tomato, Mint, Roasted Rice Powder, Chilli, Tamarind Dressing

BURMESE CHICKEN SALAD 28

Chickpea Fritter

TO SHARE

AMOK CURRY 38 🌿

Seared King Prawns, Scallops, Barramundi

STEAMED WHOLE BARRAMUNDI 36 🌿🌿

Lemongrass, Green Chilli Sauce, Fried Shallots

CLAMS POACHED IN HANOI BEER 32 🌿

Bacon, Basil, Chilli Jam

SEARED KING PRAWNS 34 🌿🌿

Fried Garlic, Onion, Shrimp Paste Chilli Dipping Sauce

STIR FRIED CRISPY PORK BELLY 28

Beans, Basil, Chilli Paste

CRAB MEAT FRIED RICE 28

Chilli Paste, Mushroom

GRILLED EGGPLANT (V, GF) 26 🌿

Holy Basil, Garlic, Chilli

CAMBODIAN CRISPY RICE VERMICELLI (V) 28

Tofu, Garlic Chive, Salted Soy Bean

CHARGRILLED PORK RIBS 32

Sesame, Vietnamese Salad

BBQ TURMERIC & LEMONGRASS CHICKEN 32 🌿🌿

Cucumber Relish

SIDES

GRILLED CABBAGE (V, GF) 16

King Brown Mushroom, Truffle Oil, Orange Soy

GREEN PAPAYA (V, GF) 14

Carrot, Peanut, Chilli, Basil, Light Soy

FRIED BOK CHOY (GF) 14

Oyster Sauce, White Ginger

STEAMED JASMINE RICE (V, GF) 4

DESSERT

POPIAH CORIANDER WRAP 12

Lychee Ice Cream, Caramel Peanut Sauce

TARO CUSTARD 15

Mung Beans, Rose Ice Cream, Egg Floss

PISTACHIO MOCHI 16

Yuzu Cream, Dark Sugar Syrup



MEKONG

ON KENSINGTON STREET

BANQUET MENUS

ENTRÉE	\$69	MAIN
DUST CARROT <i>Chilli Jam, Pork Floss</i>	1	SILKEN TOFU <i>Zucchini, Eggplant, Tamarind Stew</i>
CRISPY ESPRESSO CREPE		CLAMS POACHED IN HANOI BEER <i>Bacon, Basil, Chilli Jam</i>
PORK BELLY <i>Grilled Betel Leaf</i>		BBQ TURMERIC CHICKEN <i>Curry Paste, Cucumber Relish</i>
FRIED TOFU <i>Fresh Cucumber, Taro</i>		WAGYU BEEF SALAD <i>Cherry Tomato, Mint, Chilli Powder, Tamarind Dressing</i>
ENTRÉE	\$79	MAIN
DUST CARROT <i>Chilli Jam, Pork Floss</i>	2	SPICY CURRY <i>Grilled Barramundi, Rambutan, Betel Leaf</i>
MEE GROB		CHICKEN & CHICKPEA FRITTER <i>Burmese Salad</i>
FRESH SCALLOP <i>Coconut Salad</i>		CRISPY PORK BELLY <i>Stir Fried, Beans, Basil, Chilli Paste</i>
SAFFRON & SWEET CORN RICE CAKE		AMOK CURRY <i>Seared King Prawns, Scallops, Barramundi</i>
ENTRÉE	\$89	MAIN
CRISPY ESPRESSO CREPE	3	CLAMS POACHED IN HANOI BEER <i>Bacon, Basil, Chilli Jam</i>
MEE GROB		WAGYU BEEF SALAD <i>Cherry Tomato, Mint, Chilli Powder, Tamarind Dressing</i>
SAFFRON & SWEET CORN RICE CAKE		CONFIT DUCK CURRY <i>Grilled Pineapple, Cherry Tomato, Sweet Potato</i>
SLOW COOKED GLACIER 51 TOOTHFISH		SEARED KING PRAWNS <i>Fried Garlic, Onion & Shrimp Paste, Chilli Dipping Sauce</i>
		CRAB FRIED RICE <i>Chilli Paste, Mushroom, Lemongrass</i>

ALL MENUS COME WITH MEKONG DESSERT PLATTER

