

ENTRÉES

BURMESE VEGETABLE SAMOSA (V) 14

With Chilli Tamarind Chutney (4pcs)

GRILLED SCALLOPS (GF) 14 &

Coconut Mango Chutney, Yuzu Chilli Sauce

ROAST DUCK PANCAKE 15

Sliced Cucumber, Omelet, Sweet Pork Sausage, Mustard & Ginger Spiced Sauce

SPICED CHICKEN SATAY (GF) 16 &

House-made Chilli Powder, Cucumber (4pcs)

GRILLED PORTOBELLO (VG, GF) 16 &

Cauliflower, Satay, Black Truffle Sauce

SALT & PEPPER SQUID 20 &

Pork Floss Masala, Saffron Mayo & Green Chilli

CRISPY CHICKEN WINGS 14

Tamarind Galangal Sauce, Coconut, Asian Herbs & Roasted Peanuts

MEKONG SHARE PLATE 42

Grilled Scallops, Spiced Chicken Satay, Burmese Vegetable Samosas & Crispy Chicken Wings

MAINS

GRILLED TURMERIC CHICKEN (GF) 28 &

Lemongrass, Kaffir Lime Sauce

CLAMS BUTTER CURRY 30

Chardonnay Butter, Parsley, Curry & Roti

SPICY SOFTSHELL CRAB 28

Cashew Nut, Onion, Chilli Powder & Mushroom

AMOK DRY CURRY (GF) 36 &

King Prawns, Scallops, Clams, Tomato, Amok Curry Sauce

FRIED WHOLE SNAPPER 46 &

XO Sauce, Yuzu Tamarind, Lychee & Curry Leaf

VEGETABLE CURRY (V, GF) 26

Tofu, Potato, Mushroom & Freshly Sliced Coconut

DUCK FRIED RICE 26

Longan, Egg, Sweet Soy Sauce & Chinese Broccoli

DUCK CONFIT 28

Sweet Mashed Potato, Lychee, Pineapple, Tomato & Spicy Curry

CHARCOAL CAMBODIAN PORK SHORT-RIBS (GF) 35 €

Chilli Powder, Cherry Tomato Sauce

STIR-FRIED ASIAN GREENS (V, GF) 25

Garlic, Basil, Sesame Oil

CHAR FLAT NOODLES (GF) 28

Mixed Seafood, Garlic, Chinese Broccoli

STIR FRIED CRISPY PORK BELLY 26

Morning Glory, Garlic, Muk Bean & Chilli

THE RIVER FRIED NOODLES (GF) 28

Chilli Tamarind, Prawn, Garlic, Pork Cracker, Peanuts & Green Apple

STEAMED BARRAMUNDI FILET 28

Chinese Cabbage, Watercress, Yuzu Green Chilli Sauce

SIDES

PAPAYA SALAD (VG, GF) 14 🐧

Tomato, Chilli, Peanuts & Basil Lime Dressing ROTI BREAD 5
STEAMED RICE 5

DESSERT

Please ask our friendly staff for the dessert selection of the **d**y



(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE



BANQUET MENUS

MINIMUM 4 PEOPLE

ENTRÉES

\$69

1

MAINS

GRILLED SCALLOPS (GF) &

Coconut Mango Chutney, Yuzu Chilli Sauce

GRILLED PORTOBELLO (GF) 🔪

Cauliflower, Satay Black Truffle Sauce

CRISPY CHICKEN WINGS

Tamarind Galangal Sauce, Coconut, Asian Herbs & Roasted Peanuts

SIDES

PAPAYA SALAD (VG, GF) 📞

Tomato, Chilli, Peanuts & Basil Lime Dressing

GRILLED TURMERIC CHICKEN (GF)

Lemongrass, Kaffir Lime Sauce

STIR-FRIED ASIAN GREENS (VG, GF)

Garlic, Basil, Sesame Oil

DUCK FRIED RICE

Longan, Egg, Sweet Soy Sauce & Chinese Broccoli

CHARCOAL CAMBODIAN PORK (GF) & SHORT-RIBS

Chilli Powder, Cherry Tomato Sauce

ENTRÉES

\$89

2

MAINS

GRILLED SCALLOPS (GF)

Coconut Mango Chutney, Yuzu Chilli Sauce

SALT & PEPPER SQUID

Pork Floss Masala, Saffron Mayo & Green Chilli

BURMESE VEGETARIAN SAMOSA (V)

With Chilli Tamarind Chutney (4pcs)

SIDES

STEAMED RICE

PAPAYA SALAD (VG, GF) 📞

Tomato, Chilli, Peanuts & Basil Lime Dressing

SPICY SOFTSHELL CRAB

Cashew Nut, Onion, Chilli Powder & Mushroom

AMOK DRY CURRY (GF) ₺

King Prawns, Scallops, Clams, Tomato, Amok Curry Sauce

THE RIVER FRIED NOODLES (GF)

Chilli Tamarind, Prawn, Garlic, Pork Cracker, Peanuts & Green Apple

STIR FRIED CRISPY PORK BELLY

Morning Glory, Garlic, Muk Bean & Chilli

BOTH MENUS COME WITH A MEKONG SURPRISE DESSERT PLATTER | N



(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE

Please let us know if you have any food allergies, food intolerances or any special dietary requirements to maximise your dining experience with us.