

# MEKONG

ON KENSINGTON STREET

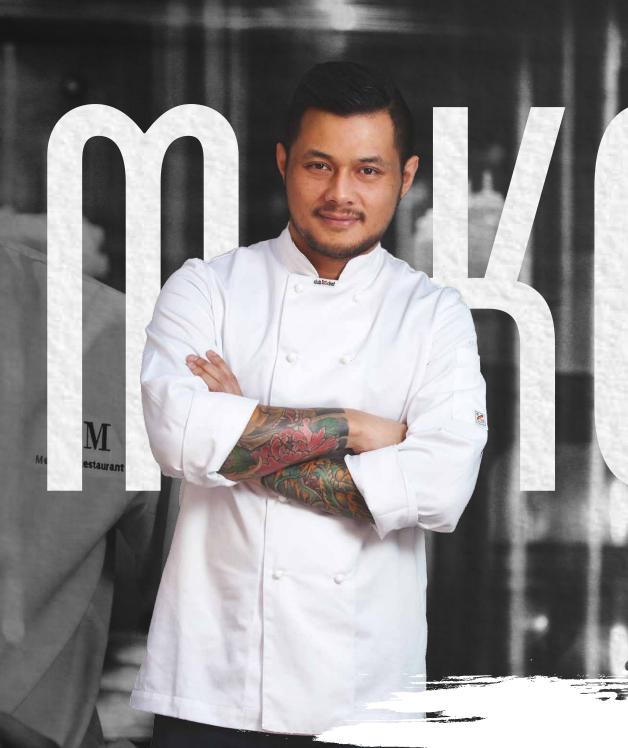
# BY TIW RAKARIN

Mekong's Chef Tiw Rakarin, formerly of Mama's Buoi and Alphabet St amongst other global dining establishments puts his personal stamp on high end pan Asian cuisine at Mekong Restaurant, Kensington Street.

As it's name suggests, Mekong Restaurant takes you down the Mekong River. With dishes taking inspiration from Burma, Laos, Thailand, Cambodia and Vietnam, Rakarin provides a contemporary snapshot of well-known classics. Share plates combining the flavours of multiple regions Rakarin is truely at the forefront of Indochine cuisine.

Located on Kensington Street, above the bustling Spice Alley, Mekong juxtaposes the exterior with a calm and peaceful dining environment. Mekong's interior styling pays homage to the river typography. Natural light ripples through the high glass walls into a space buttressed by bamboo.





# **BANQUET MENUS**

# FEED ME \$59

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### **CAMBODIAN BEEF SKEWERS**

lemongrass, cucumber & peanut sauce

### **BURMESE BREAD STICK**

marinated pork mince, vermicelli & chilli oil

### **CRAB TACO**

coconut, crab meat, crispy espresso crepe

# MAIN

# BBQ TURMERIC & LEMONGRASS CHICKEN

curry sauce & cucumber salad



# STIR FRIED TOFU WITH MUSHROOMS

ginger, onion & green shallots

### CLAMS POACHED IN HANOI BEER

bacon, basil & chilli jam\*

# GRILLED PORK NECK SALAD WITH RED ONION

roasted rice powder, mint & chilli powder\*\*

### MEKONG DESSERT PLATTER

\*denotes spice

# FEED ME \$69

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### SAFFRON & SWEET CORN RICE CAKE

prawn floss, coconut milk & prawn

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### **BURMESE BREAD STICK**

marinated pork mince, vermicelli & chilli oil

### CHARCOAL-GRILLED BETEL LEAF

pork belly & miso dipping sauce

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### SIRLOIN BEEF CURRY

kaffir lime, coconut milk & arugula olive oil

# STIR FRIED SPICY CHICKEN

roasted chilli, kaffir lime & cashew nut\*\*\*

### **SMOKED FISH SALAD**

shallot, fresh aromatic herbs, chilli & unsalted peanuts\*

# W GRILLED CABBAGE

king brown mushrooms, light soy & truffle oil

**MEKONG DESSERT PLATTER** 

# FEED ME 889

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# SIZZLING SEAFOOD CREPES

yellow bean, coconut &chili anchovy sauce\*

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# **GRILLED SCALLOP WITH GREEN**

**PEPPERCORN** 

red bell, onion & water chestnuts



### CRAB TACO

coconut, crab meat, Crispy Espresso Crepe

MAIN

# **BURMESE KING PRAWN**

caramelised onion, tamarind, balsamic & watercress salad

# **SMOKED DUCK BREAST**

sesame bok choy, lime and orange zest & honey ginger sauce

### SOFT SHELL CRAB MASALA

egg, onion & home made chilli oil.

# OSSO BUCO CURRY

sweet potato, cinnamon, roasted peanut & coconut dosa

### GREEN PAPAYA SALAD

2675

carrot, peanut, chilli & lime dressing

MEKONG DESSERT PLATTER



# **CANAPE SELECTION**

# 9 PIECES | \$50

PERSON

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Grilled chicken with vegetable rice paper rolls

Chilli jam orange prawns, cashew nuts on a rice cracker

Small Banh mi with BBQ pork, cucumber, mayonnaise & pickled vegetables

Sliced pineapple with sweet radish, roast peanuts & orange zest

# SUBSTANTIAL CANAPE

48hr slow cooked duck breast wrapped in a pancake sheet with honey hoisin sauce

# 12 PIECES | \$68

PERSON

Grilled chicken with vegetable rice paper rolls

Chilli jam orange prawns, cashew nuts on a rice cracker

Small Banh mi with BBQ pork, cucumber, mayonnaise & pickled vegetables

Sliced pineapple with sweet radish, roast peanuts & orange zest

Pork floss and chilli jam dusted carrot

# SUBSTANTIAL CANAPE

48hr slow cooked duck breast wrapped in a pancake sheet with honey hoisin sauce

Pulled chicken mixed with blood orange, roasted coconut in squid ink cup

# 16 PIECES | \$88

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Grilled chicken with vegetable rice paper rolls

Chilli jam orange prawns, cashew nuts on a rice cracker

Small Banh mi with BBQ pork, cucumber, mayonnaise & pickled vegetables

Sliced pineapple with sweet radish, roast peanuts & orange zest

Pork floss and chilli jam dusted carrot

Trout rillettes with fine herbs on sliced sourdough

Spicy Thai pork sausage served with smashed young ginger

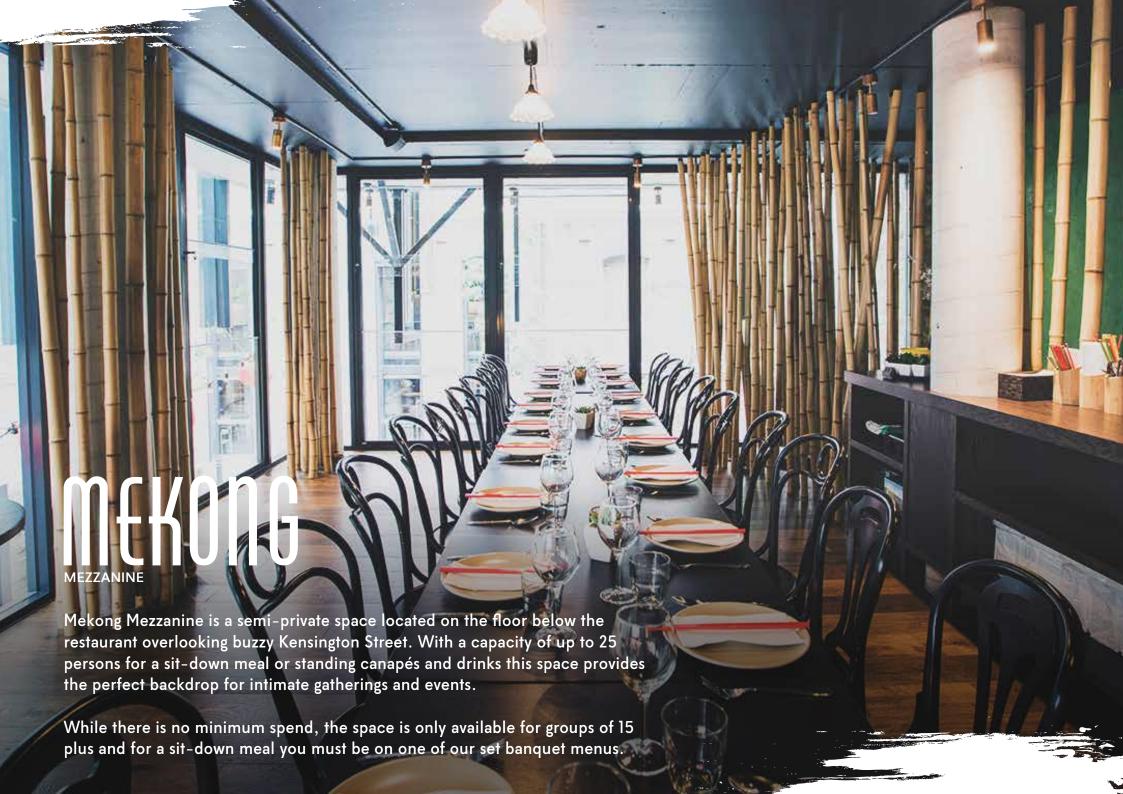
# SUBSTANTIAL CANAPE

48hr slow cooked duck breast
wrapped in a pancake sheet with
honey hoisin sauce

Pulled chicken mixed with blood orange, roasted coconut in squid ink cup

# **BEVERAGE PACKAGES**





# **ENQUIRIES**

Contact: events@kensingtonstreet.com.au or on (02) 9281 0922

Capacity: Standing: 120 | Seated: 80

Mezzanine: 25 capacity (no minimum spend)

While there is no venue hire fee, there are varying minimum spends:

Mon - Thu: Fri - Sun:

Lunch: \$2,000 Lunch: \$3,000 Dinner: \$4,000 Dinner: \$5,000

**Service fee:** An additional charge of 5% of the total event spend will be factored into all quotations for the space.

www.mekong-restaurant.com.au

Mekong Kensington Street Level 2, 14 Kensington Street Chippendale, Sydney

MEKONG Kensington St.

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