



mekong

ON KENSINGTON STREET

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BY TIW RAKARIN

Mekong's Chef Tiw Rakarin, formerly of Mama's Buoï 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 truly 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

ENTRÉE

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

V

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

ENTRÉE

SAFFRON & SWEET CORN RICE CAKE

prawn floss, coconut milk & prawn

BURMESE BREAD STICK

marinated pork mince, vermicelli & chilli oil

CHARCOAL-GRILLED BETEL LEAF

pork belly & miso dipping sauce

MAIN

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*

V

GRILLED CABBAGE

king brown mushrooms, light soy & truffle oil

MEKONG DESSERT PLATTER

FEED ME \$89

ENTRÉE

SIZZLING SEAFOOD CREPES

yellow bean, coconut & chili anchovy sauce*

GRILLED SCALLOP WITH GREEN PEPPERCORN

red bell, onion & water chestnuts

GF

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

V

GREEN PAPAYA SALAD

carrot, peanut, chilli & lime dressing*

MEKONG DESSERT PLATTER



MEKONG

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CANAPE SELECTION

9 PIECES | \$50

2 X PER PERSON

Grilled chicken with vegetable rice paper rolls

Grilled scallop with fresh coconut, bacon oil, yuzu chilli sauce

Smoked trout, roasted chilli, shallots, chickpea tofu



Lettuce cup, spiced rice curry, peanuts, roasted chilli, fresh ginger

SUBSTANTIAL CANAPE

1 X PER PERSON

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

12 PIECES | \$68

2 X PER PERSON

Grilled chicken with vegetable rice paper rolls

Grilled scallop with fresh coconut, bacon oil, yuzu chilli sauce

Smoked trout, roasted chilli, shallots, chickpea tofu



Lettuce cup, spiced rice curry, peanuts, roasted chilli, fresh ginger

Pork floss and chilli jam dusted carrot

SUBSTANTIAL CANAPE

1 X PER PERSON

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

2 X PER PERSON

Grilled chicken with vegetable rice paper rolls

Grilled scallop with fresh coconut, bacon oil, yuzu chilli sauce

Smoked trout, roasted chilli, shallots, chickpea tofu



Lettuce cup, spiced rice curry, peanuts, roasted chilli, fresh ginger

Pork floss and chilli jam dusted carrot

Soft shell crab spring roll, pineapple & spicy anchovy sauce

Spicy Thai pork sausage served with smashed young ginger

SUBSTANTIAL CANAPE

1 X PER PERSON

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

\$65

STANDARD

NV Martini Processco D.O.C – Italia
2017 MCW 480 Pinot Grigio, Tumbarumba, NSW
2015 Maxwell Silver Hammer Shiraz – McLaren Vale, SA
Hanoi Beer

\$85

PREMIUM

NV Varichon & Clerc Blanc De Blancs
2016 Coppabella Single Vineyard Sauvignon Blanc – Tumbarumba, NSW
2015 McWilliam's Appellation Canberra Syrah – Murrumbateman, Canberra
Singha Beer

\$105

DELUXE

NV Lanson Peres et Fils Brut-France
2016 Teusner Empress Riesling- Eden Valley, SA
2017 Teusner Joshua GSM – Barossa Valley, SA
Singha, 4 Pines Pale Ale





MEKONG

MEZZANINE

Mekong Mezzanine is a semi-private space located on the floor below the restaurant overlooking busy Kensington Street. With a capacity of up to 25 persons for a sit-down meal or standing canapés and drinks this space provides the perfect backdrop for intimate gatherings and events.

While there is no minimum spend, the space is only available for groups of 15 plus and for a sit-down meal you must be on one of our set banquet menus.

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 6% 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

*for all bookings and enquiries for
Mekong, please contact our events team.*

MEKONG

Kensington St.

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