

By the
mekong












The St. Regis Mumbai takes you on a journey down the bends and curves of the mighty Mekong's unique culinary masterpieces, rooted in tradition. Treat your senses to the provincial flavors of Yunnan's wok-tossed dishes and authentic dim sums paired with fiery Sichuan red chilies.

Inspired by the diverse and vibrant landscape of the Maximum City of Mumbai, we welcome you to By The Mekong.

Mekong Specials

-     **Som Tam Salad**
The green papaya salad originated is an ethnic concept from Lao, Thailand, called 'tam som' (which literally means pounding of sour ingredients). We at By The Mekong, serve this salad with chili & palm sugar dressing
-    **Oriental Chicken Wings**
Chicken wings marinated in our chef's signature recipe & wok-tossed with chili & garlic
-    **By The Mekong Chicken**
Free-range chicken tossed with Thai bird's eye chili, shimeji mushrooms, flavored with pickled chili & sichuan oil
-     **Beijing Lamb, Fresh Red Chili & Coriander**
Stir-fried New Zealand lamb loin with bold Beijing flavors of ginger, scallions & chili, finished with Shaoxing rice wine & fresh coriander
-    **Radish Cake, Burnt Garlic & Preserved Chili Bean**
Steamed & golden-fried radish cake, served with crispy garlic & preserved chili bean
-    **Edamame Truffle Dumpling**
Dumplings filled with creamy edamame & notes of white truffle, drizzled with truffle oil
-    **Braised Eggplant Wok-tossed with Chili-oyster Sauce**
Crispy eggplant tossed with garlic, spring onion & chili oyster sauce
-    **Vietnamese Fried Rice in Lotus Leaf**
Steamed jasmine rice wok-tossed with vegetables & soy, wrapped in a lotus leaf & served hot
-   **Cacao 64**
'All Indian' chocolate bar made with 70% Coorg cocoa, served with cookie crumble, sugar-free raspberry sorbet & pampered with a sprinkle of sea salt

 Chinese  Vietnamese  Thai































 Chef Recommends  Spicy  Vegetarian  Non Vegetarian

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

Small Salts

  	Classic Som Tam with Bird's Eye Chili & Chiang Mai Palm Sugar Dressing	900
 	Microgreens Salad & Silken Tofu in Summer Truffle Vinaigrette	900
 	Radish Cake, Burnt Garlic & Preserved Chili Bean	950
 	Crispy Silken Tofu, Sweet Chili, Holy Basil & Local Red Onion	950
 	Crispy Lotus Root with Water Chestnut & Honey Chili	950
 	Oriental Chicken Wings, Sichuan Pepper & Tobanjan	1050
  	Chicken Satay with Charcoal-Smoked, Hand-crushed Peanut Sauce	1050
  	Stir-fried Farm-raised Chicken, Wok-tossed with Holy Basil & Chilies	1050
 	Shimeji & Green Beans, Stir-fried with Dry Red Chilies	1100
 	Sichuan White Fish, Peppercorn & Chili	1250
 	Belgium Pork Belly, Shanghai-style with Mantou Bun	1350
  	Arabian Sea Prawns, Wok-tossed with Butter, Garlic & Roasted Chili Powder	1550
 	Lemongrass Chicken Skewers with Garlic, Leeks & Thai Red Chili	1550

Soups

 	Sweet Corn Soup with Asparagus	700
   	Lemon Coriander <i>With Choice of Vegetables, Chicken or Prawns</i>	700/850/900
  	Classic Tom Kha <i>With Choice of Vegetables, Chicken or Prawns</i>	700/850/900
  	Classic Tom Yum <i>With Choice of Vegetables, Chicken or Prawns</i>	700/850/900
 	Crab Soup, Wood Ear Mushroom & Chicken Broth	900
   	Vietnamese Pho <i>With Choice of Vegetables, Chicken or Prawns</i>	1050/1150/1250

 Chinese  Vietnamese  Thai

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The Tales from By The Mekong





Our dim sum chef has specially curated an assortment of his signature dumplings. Raise the lid of your basket and enjoy these freshly steamed preparations.

Dim Sums





Vegetable

-   Edamame Truffle Dumpling 850
-  Garlic, Chive & Water Chestnut Dumpling 850
-  Crystal Vegetable Dumpling 850
-  Pan-seared, Vegetable Ge Tie 850
-  Wild Mushroom Dumpling 850


Poultry

-   Sichuan Chicken, Green Onion Oil 900
-   Pan-seared, Chicken Ge Tie 900

Seafood




-   Classic Prawn Har Gow 950
-  Peruvian Sea Bass Dumpling 1050
-  Seafood & Truffle Sui Mai 1050





Meat

-  New Zealand Lamb Loin, Shiitake Mushroom Dumpling 1050

Assorted Dim Sum Basket

-  Vegetarian 2750
-  Non Vegetarian 3250

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Bao

- Thai-spiced Corn Cake with Sriracha Mayo Drizzle 850
- Spice-rubbed Asian Grilled Chicken with Hoisin 900
- 👤 ● Five-spice & Hoisin-rubbed Pork Cha Sui 950
- Peking Duck with Plum Sauce & Spring Onion 1050

Roasted to Perfection

Served with Steamed Homemade Pancakes, House Salad and Five-spiced Hoisin Sauce








- 👤 🐉 ● Classic Peking Duck 2750/4000
Half/Full Bird

🐉 Chinese 🌟 Vietnamese 🏯 Thai

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Seafood




  ●	Saigon-style Local Pomfret Batter-fried with Star Anise-flavored Sauce	1750
 ●	Sizzling Local Bay Red Snapper & Chili Vinegar	1750
 ●	Cochin Bay Tiger Prawns & Pickled Chili Sauce	1950
 ●	Scottish Scallops, Prawns, Squid & XO Sauce	2250
 ●	Arabian Sea Lobster & Spicy Black Bean	2350
 ●	Peruvian Sea Bass, Steamed Black Bean Sauce & Scallions	3250





Meat and Poultry

 ●	Vietnamese-style Chicken, Lemongrass, Chili	1250
 ●	Poached Chicken with Bamboo Shoot, Mixed Mushrooms & Pak Choy	1250
 ●	Wok-fried Sliced Chicken with Wood Ear Mushrooms & Ginger-Chili Sauce	1250
  ●	Minced Chicken Krapao with Holy Basil & Bird's Eye Chili	1250
  ●	By The Mekong Chicken with Hon Shimeji & Tobanjan Sauce	1250
 ●	Kung Pao Chicken, Cashew Nuts, Sun-dried Red Chili	1250
  ●	Beijing Lamb, Fresh Red Chili, Leeks & Coriander	1450
 ●	Sizzling Lamb shank with Chili & Szechuan Pepper	1450
 ●	Double-cooked Belgian Pork Belly with Leeks	1450

Vegetables and Bean Curd

  ●	Braised Eggplant Wok-tossed with Chili-oyster Sauce	1150
 ●	Thai Green Vegetables, Stir-fried with Cashew Nut & Red Chili	1150
  ●	Classic Mapo Tofu, Bamboo Shoot & Shiitake Mushroom	1250
 ●	Asian Greens Stir-fried & Burnt Garlic	1250
 ●	Pak Choy & Shiitake, Stir-fried	1250
 ●	Sizzling Okra & Chili Vinegar	1250
  ●	Stir-fried Exotic Mushrooms & Truffle Oil	1250
 ●	Wok-tossed Peruvian Green & White Asparagus	1450

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Asian Curries Served with Jasmine Rice

 ●	Lamb Massaman Curry	1450
 ● ●	Thai Green Curry <i>With Choice of Vegetables, Chicken or Prawns</i>	1650/1850/2050
 ● ●	Thai Red Curry <i>With Choice of Vegetables, Chicken or Prawns</i>	1650/1850/2050

Rice and Noodles

●	Steamed Jasmine Rice	850
 ●	Ginger-smoked Jasmine Rice	950
  ● ●	Burnt-garlic Fried Rice <i>With Choice of Vegetables, Chicken or Prawns</i>	950/1150/1250
 ● ●	Vietnamese Fried Rice in Lotus Leaf <i>With Choice of Vegetables, Chicken or Prawns</i>	950/1150/1250
 ● ●	Soy & Chili Fried Rice <i>With Choice of Vegetables, Chicken or Prawns</i>	950/1150/1250
 ● ●	Hong Kong Noodles, Homemade Malak Sauce <i>With Choice of Vegetables, Chicken or Prawns</i>	950/1150/1250
 ● ●	Khao Soi <i>With Choice of Vegetables, Chicken or Prawns</i>	950/1150/1250
 ● ●	Krapao Rice with Holy Basil & Hot Chili-oyster Sauce <i>With Choice of Vegetables, Chicken or Prawns</i>	950/1150/1250
 ● ●	Pad Thai Noodles <i>With Choice of Vegetables, Chicken or Prawns</i>	1150/1250/1350
 ●	Wok-fried Lamb & Rice Noodles	1250

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Desserts

- Signature Flavored Ice Cream 850
Mandarin Chocolate/Coconut & Basil/Matcha Green Tea
- 👤 • Cacao 64%, Single-Origin Chocolate Soil & Raspberry Sorbet 950
- 🏯 • Thap Tim Krob, Coconut Milk, Water Chestnut & Jackfruit 950
- Spiced Vanilla & Lemongrass Crème Brûlée 950



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