





MASTER CHEF LI QIANG

From the fiery woks of Sichuan to the delicate steams of Canton, Chef Li Qiang carries the heartbeat of China in every creation.

His craft is a delicate balance; the fire-kissed boldness of Sichuan, the graceful elegance of Canton, the subtle poetry of Shanghai. Every dish reflects his two decades of dedication to authentic flavors & precise technique.

Savor his creations as the glittering Mumbai cityscape unfolds before you, the perfect backdrop to an unforgettable dining experience.

By the mekong

Across time, rivers have carried more than just water!
They have shaped cultures!

The Mekong, coursing through China, Vietnam & Thailand,
is a river of stories, flavors, and traditions.

As the river transformed the lands it touched, we bring to life
the essence of the traditions born along its banks.

At the country's highest Asian dining destination, where
stunning city views entwine with exquisite flavors, discover an
elevated sky experience like no other.



The Source

The journey begins where the Mekong is born, a silver thread of water rushing from the mountains, clear & untouched. The air is cool & alive, carrying the perfume of wild herbs & the brightness of citrus. Papaya glistens like sunlight on water, each bite a spark of freshness that awakens the senses. These first flavors are light yet spirited, a promise that the river's story has only just begun.

SALADS











Nature's simplest gifts- crisp leaves, fresh herbs & bright zest. From balance in China to vitality in Vietnam & spirit in Thailand, salads carry the essence of life in its freshest form.

APPETIZERS






















Legends say the first bite sets the soul of the feast. More than food, appetizers are invitations- small beginnings that awaken appetite, laughter & conversation around the table.



SALAD







































-   **Som Tam Salad**   1000
Shredded green papaya, long beans, thai chilies,
palm sugar & lime dressing
250gms-215Kcal
-   **Poached Chicken Salad**     1200
Sesame-chili dressing, Sichuan pepper
200gms-410Kcal

APPETIZER

-   **Asian Greens, White Garlic Sauce**   950
Pak choi, snow peas, chinese cabbage & asparagus
250gms-100Kcal
-  **Stir-Fried Haricot Beans,** 950
Chili Bean Sauce   
Haricot beans in chili bean sauce
150gms-270Kcal
-  **Baby Pak Choi, Mushroom & Soy**    950
Earthy shiitake, king oyster & shimeji
260gms-110Kcal
-  **Steamed Tofu, Broccoli,** 950
Black Bean Sauce   
Silky texture with a rich savory sauce
280gms-195Kcal
-  **Crispy Lotus Root &** 1050
Water Chestnut    
Tossed with honey-chili & sesame
350gms-810Kcal

 Vegetarian  Non-Vegetarian  Chef Recommends  Gluten  Dairy  Nuts  Sesame  Seafood  Egg  Soya
 Spicy  Chinese  Thai  Vietnamese  Malaysia

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-  **Stir-Fried Gai Lan, Jumbo Garlic**    1150
Tender gai lan with golden garlic & dry chili
220gms-200Kcal
-  **Radish Cake**    1200
Pan-seared radish & carrot cake, spring onion,
spiced chili-bean relish
300gms-560Kcal
-  **Pepper Salt Shimeji Mushroom**   1250
Spring onion, garlic & cracked pepper
200gms-238Kcal
-   **Chengdu Style Chicken Wings**    1250
Glass noodles, asian chilies & ginger
300gms-560Kcal
-  **Ko Samui Crispy Chicken Sticks**     1250
Glazed with palm vinegar & sesame
120gms-1550Kcal
-  **Steamed Prawn Wonton,** 1250
Chili-Coriander Sauce     
Freshwater prawn, banana chili, coriander
150gms-200Kcal
-  **Steamed Prawn, Lotus Root,** 1250
Fresh Chili Oyster Sauce   
Delicate prawns, lotus root, fresh chili, coriander
180gms-170Kcal
-  **Pork Belly, Sichuan Sauce**    1650
Pork belly with banana chili, coriander & ginger
180gms-525Kcal
-  **Thai Style Wok Toss Chicken**    1650
Oyster sauce, holy basil & bird eye chili
200gms-410Kcal

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The Village Hearth

As the river winds into villages, kitchens fill with warmth & steam. Bowls of soups arrive with comforting aromas that soothe the spirit, while bamboo baskets reveal dim sum as delicate treasures. In these hearths, food is more than sustenance. It is shared with love, carrying the essence of family & tradition.

SOUPS


























Soups, once brewed as remedies & blessings, now gather comfort in every bowl. Slow & soulful, they carry warmth to the table, preparing the body for the feast ahead.

DIMSOMS

Dimsum, once packed by travelers of the Silk Route, carried warmth through mountains & markets. In each fold today lives that same story of care & kinship.




SOUP

- | | |
|--|------|
|  Sweet Corn & Asparagus  | 750 |
| Carrot & vegetable broth
250gms-92Kcal | |
|  Hot & Sour    | 800 |
| Vegetable broth, soy, mushrooms, bamboo shoots & tofu
250gms-86Kcal | |
|  Lemon Coriander  | 750 |
| Clear soup with coriander & lemon, cabbage & carrot
250gms-71Kcal | |
|  Tom Kha     | 950 |
| Coconut-milk, lemongrass, galangal, lime & chili
250gms-249Kcal | |
|  Tom Yum    | 950 |
| Thai chili jam, lime & mushrooms
250gms-161Kcal | |
|   Chinese Wonton    | 1050 |
| Wontons in clear broth with pak choi
250gms-80Kcal | |
| Add on | |
|  Chicken | 300 |
|  Prawns  | 500 |

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DIMSUM

-   **Edamame Truffle**     1150
Water chestnut, truffle oil & butter
250gms-92Kcal
-   **Jade Green**    950
Spinach-infused dumpling skin with seasonal vegetables.
125gms-104Kcal
-  **Crystal Vegetables**   950
Carrot, american corn, water chestnut, lotus root & sesame
125gms-190Kcal
-  **Spicy Jackfruit**    950
Chili, chestnut, lotus root & corn
125gms-207Kcal
-   **Three Mushroom**    950
Shiitake, forest & black mushrooms with
chestnut & sesame
125gms-207Kcal
-  **Spinach & Water Chestnut**    950
Carrot, celery, corn & lotus root
125gms-190Kcal
-  **Artisanal Dim Sum Platter**  2950
Chef's selection of vegetarian dim sum
25gms-282Kcal

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- | | | | |
|---|--|---|-------------|
|  | Sichuan Chicken     | 1200 | |
| | Water chestnut, coriander root with Sichuan oil & chili paste
200gms-333Kcal | | |
|  |  | Pan Seared Chicken & Chive     | 1200 |
| | Minced chicken with garlic & onion oil
200gms-390Kcal | | |
|  | Pan-Seared Chicken Ge Tie      | 950 | |
| | Chestnut, egg, chili
200gms-381Kcal | | |
|  | Chicken Sui Mai     | 1000 | |
| | Chestnut, shiitake mushroom & sesame in a wonton wrap
200gms-381Kcal | | |
|  | Prawn Sui Mai      | 1250 | |
| | Steamed chestnut & sesame in a wonton wrap
200gms-320Kcal | | |
|  | Prawn Har Gao     | 1150 | |
| | Onion oil, chestnut finished with sesame
200gms-381Kcal | | |
|  | Ocean Treasure      | 1150 | |
| | Scrimp, scallop, chestnut & cabbage, finished with sesame & tobiko
200gms-341Kcal | | |
|  | Supreme Dim Sum Platter | 3550 | |
| | A grand selection of signature dim sum
550gms-841Kcal | | |

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Pillows & Palace

As the river enters great cities & palaces, the air grows rich with ceremony & grandeur. Bao arrive first, soft pillows cradling bold flavors of the streets, offering simple comfort with every bite. Then the legend reveals itself - Peking Duck, glistening & golden, carved with ritual precision & paired with delicate pancakes & fragrant sauces. Once a feast for emperors, it remains a dish that commands reverence, a taste of the river's most regal chapter.

BAO


























Baozi or simply Bao, are said to have been offered as gifts. Pillowy buns that held not only fillings, but also the comfort of familiarity in foreign lands.

PEKING DUCKS











A dish born for emperors, cherished by generations. With roots in Beijing's royal courts, Peking Duck is known for its meticulous roasting & signature crisp finish.



BAO

-  **Mushroom Fritters**     950
Thai basil, lemongrass, lime dressing
250gms-480Kcal
-  **Steamed Mushroom Bun**       950
Exotic mushrooms, soy, fragrant asian herbs
125gms-73Kcal
-  **Saigon Style Chicken Open Bao**      950
Chili paste, capsicum, onion, ginger & garlic
200gms-581Kcal
-  **Crispy Shrimp**      1050
Sriracha mayo in a fluffy bao.
200gms-390Kcal
-  **Char Sui Barbeque Pork**       1050
Roasted pork, hoisin, soy & plum sauce
350gms-358Kcal

BY THE MEKONG SIGNATURE PEKING DUCK

-  **Full Peking Duck**     5250
Roasted duck with pancakes, leeks, cucumber,
hoisin-plum sauce served with lettuce wraps &
garlic rice
1500gms-3800Kcal
-  **Half Peking Duck**     2950
Half roasted duck with pancakes & traditional
accompaniments
600gms-1800Kcal

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Harbor & Market

At the bustling ports the river thrives with abundance. Fishermen return with boats heavy with the day's catch while spice merchants call out in voices that mingle with the fragrance of their wares. Lobster & prawns glisten with freshness, lamb & poultry carry the depth of trade & tradition. Every plate here is alive with the spirit of exchange, bold & full of character, a meeting of cultures that have flourished along the Mekong for centuries.

SEAFOOD












For centuries, seafood has carried with it more than flavor. It has always meant community. The day's catch cooked simply, shared widely & remembered long after the meal. A celebration of water's gift & the hands that prepare it.

MEAT & POULTRY

The heart of many Asian tables, meat & poultry showcase patience that is perfected through fire, wok & flame. They embody the mastery of technique that defines Asia's most enduring flavors.



SEAFOOD

-  **Krabi Soft Cooked Pomfret with Pickled Garlic**     1850
Kam heong sauce, shrimp paste, pepper, garlic
200gms-585Kcal | Locally Sourced
-  **Stir Fried Tiger Prawns, Black Pepper Sauce**      1850
Wok-tossed in black pepper, oyster sauce & bell peppers
300gms-499Kcal
-   **Steamed Lobster, Glass Noodles, Garlic Sauce**      2550
Soy, coriander & garlic sauce
250gms-240Kcal | Locally Sourced
-  **Wok Tossed Lobster, Fermented Black Bean Sauce**     2550
Broccoli & carrot
250gms-240Kcal
-   **Steamed Peruvian Seabass**     3550
Pak choi, soy, ginger & garlic
200gms-290Kcal
-   **Stuffed Morel Mushroom, Xo Sauce, Fresh Shrimp**     3550
Shrimp finished with XO emulsion on a bed tossed asparagus
200gms-330Kcal
-  **Hot Pot Fish, Beansprout, Lotus Root, Hot Pot Sauce**      2050
Seabass, lotus root, beansprout in a hot sichuan sauce
250gms-210Kcal

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MEAT & POULTRY

▲ Chinese Stewed Chicken     1450

Five spice, Potato, yellow bean, king oyster, broccoli & soy
250gms-365Kcal

▲ Sweet & Sour Chicken    1450

Pineapple, dragon fruit, carrot, bell peppers tossed
in sweet & sour sauce
200gms-380Kcal

▲ By The Mekong Chicken, Hon Shimeji
Tobanjan Sauce    1450

Forest mushrooms with tobanjan chili, oyster & soy
300gms-485Kcal

▲ Kung Pao Chicken     1350

Roasted cashew, bell pepper chili
200gms-585Kcal

 ▲ Stir Fried Lamb, Ginger, Onion,
Chili Pepper    1750

Ginger, enoki, black fungus, pumpkin, pak choi, chili, soy
200gms-520Kcal

▲ Mongolian Lamb Chops    3050

Tossed in mongolian sauce with wonton garnish
300gms-646Kcal

▲ Braised Pork Belly, Tofu,
Mushroom     1950

Tofu, broccoli & mushrooms in soy glaze
300gms-646Kcal

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Gardens & Temples

Beyond the markets the river slows & quiets as it passes through tranquil gardens & temple courtyards. Here, food is prepared with reverence, guided by harmony & balance. Bowls of fragrant curries steam gently beside tender tofu & vegetables gathered from fertile soil. Every bite feels rooted in nature & touched by timeless traditions of wellness & calm. It is a chapter of stillness, a pause where the spirit of the river finds peace.

VEGETARIAN





























Guided by the yin–yang belief in balance, vegetarian cuisine transforms simple ingredients into harmonious flavors that nourish body, mind & tradition.

CURRIES

Thai curries hold centuries of cultural exchange. Spices of traders, herbs of monks, chilies of explorers- transformed into harmonious bowls where sweet, sour, salty & spicy achieve balance.




VEGETARIAN

-  **Broccoli, Button Mushroom,** 1150
Corn Kernel    
Broccoli, button mushroom in black pepper sauce
250gms-210Kcal
-  **Mapo Tofu, Bamboo Shoots,** 1250
Shiitake & Asparagus   
Seasonal greens tossed in spicy Sichuan sauce
250gms-210Kcal
-   **Clay Pot Bean Curd Tofu,** 1250
Assorted Mushroom    
Slow-cooked tofu & mushrooms in rich soy
250gms-210Kcal
-   **Spicy Eggplant, Fresh Chili,** 1250
Spring Onion, Chili Garlic Sauce   
Fiery eggplant tossed with fresh chili & spring onion
250gms-418Kcal
-   **King Oyster, Shimeji Mushroom,** 1250
Chili Sauce    
Sautéed mushrooms & broccoli in chili sauce
250gms-210Kcal
-  **Long Bean, Shimeji Mushroom,** 1250
Sichuan Sauce   
Tofu & vegetables wok-tossed in Sichuan sauce
300gms-318Kcal
-  **Stir Fried Asian Green,** 1550
Hot Garlic    
Market Asian greens tossed with hot garlic sauce
300gms-225Kcal

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THAI CURRIES

- | | |
|---|------|
|  Southern Thai Yellow Curry, Round Cabbage, Eggplant, Golden Tofu   | 1850 |
| Garden-fresh vegetables in rich yellow curry
200gms-486Kcal | |
|  Melaka Assam Kaffir Curry, Garden Greens, Mushroom   | 1950 |
| Seasonal greens in simmered in zesty Melaka curry
220gms-498Kcal | |
|  Vegetarian Green Curry, Eggplant Bird Eye Chili    | 1850 |
| Spicy Thai green curry with eggplant & fresh herbs
250gms-510Kcal | |
| All curries comes with a portion of jasmine rice | |
| Add on | |
|  Chicken | 300 |
|  Prawns  | 500 |

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Staples & Celebration

As the river approaches its end, it carries with it the staples that sustain & the celebrations that delight. Bowls of rice & noodles, humble yet essential, tie every meal together like the steady rhythm of the current itself. Then the finale arrives, as desserts glow with the brightness of mango & the richness of chocolate, radiant as lanterns drifting across water. Sweet, joyful, & enduring, they are the river's last gift, a reminder that every journey ends in celebration.

RICE AND NOODLES

Rice, believed to be a gift of the earth & noodles, seen as threads of fortune, have long been at the center of the region's palate, also as symbols of prosperity & sustenance. No hearty Asian meal is ever complete without this staple.

DESSERTS

Desserts are tokens of love shared after every meal. Carrying whispers of celebration & fortune. From delicate puddings to jewel-like fruits, they honor ancient traditions that remind us to indulge in the sweetness of togetherness.

RICE & NOODLES

- | | | | |
|---|---|---|-------------|
|  |  | Crispy Chili Fried Rice, Corn,
Edamame  | 1050 |
| | | Jasmine rice wok-tossed with spice & garden freshness
250gms-210Kcal | |
| |  | Vietnamese Fried Rice, Lotus Leaf    | 1250 |
| | | Carrot, beans, sprouts, gherkin & lettuce
250gms-575Kcal | |
| |  | Burnt Garlic Rice    | 1250 |
| | | Jasmine rice with burnt garlic, butter, soy &
caramelised onion
250gms-424Kcal | |
| |  | Hong Kong Noodles    | 1350 |
| | | Wok-tossed Hong Kong noodles with seasonal vegetables
250gms-500Kcal | |
| |  | Crispy Noodles, Black Pepper
Sauce    | 1450 |
| | | Vegetables in black pepper sauce, tobanjan & chili paste
300gms-388Kcal | |
| |  | Pad Thai Noodles | 1350 |
| | | Tofu, tamarind, soy, peanuts & sprouts
300gms-423Kcal | |
| | | Add on | |
| |  | Chicken | 300 |
| |  | Prawns  | 500 |

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DESSERTS

-  **Mango Sago Pudding, Pomelo**    1050
Silky mango pudding with sago, finished with pomelo
180gms-260Kcal
-  **Cacao 64**   1050
Rich cacao with chocolate soil, raspberry sorbet & a touch of rock salt
250gms-365Kcal
-  **Thab Tim Krob**   950
Thai red-ruby dessert - crunchy chestnut in coconut milk, with coconut ice cream & jackfruit
250gms-300Kcal
-  **Air Brûlée**      950
Baked jaggery custard with caramel notes & pistachio crunch
180gms-365Kcal
-  **Ice Cream Coupe**  850
Selection of ice creams: custard apple, chocolate & vanilla
250gms-365Kcal
-  **Far East**     850
Passion foam, home made raw mango preserve, single origin milk chocolate cream, coco nib craquelin
200gms-280Kcal

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