



WELCOME TO MEKONG, WHERE THE VIBRANT FLAVORS OF
INDO-ASIAN CUISINE MEET BREATHTAKING VIEWS OF
KATHMANDU VALLEY AND THE MAJESTIC SHIVAPURI HILLS.

PERCHED ON THE FIFTH FLOOR OF HOLIDAY INN RESORT
KATHMANDU BUDHANILKANTHA, MEKONG OFFERS AN
EXCEPTIONAL FINE-DINING EXPERIENCE.

Restaurant Operational Timing: 1300 HRS - 2230 HRS

ASIAN SPECIALTIES

OUR ASIAN MENU PRESENTS AN EXQUISITE JOURNEY THROUGH THE EAST'S FINEST CULINARY TRADITIONS. METICULOUSLY HANDCRAFTED BY OUR SKILLED CHEFS, FEATURING BOTH TRADITIONAL FAVORITES AND INNOVATIVE NEW INTERPRETATIONS.

THE CHINESE SELECTION SHOWCASES THE FINEST ASPECTS OF CANTONESE, SICHUAN, AND REGIONAL CHINESE CUISINE – FROM WOK-TOSSED SPECIALTIES THAT CAPTURE THE ESSENCE OF 'WOK HEI' TO SLOW-BRAISED DISHES THAT EXEMPLIFY THE PATIENCE AND PRECISION OF CHINESE COOKING.

OUR OTHER ASIAN OFFERINGS CAPTURE THE INTRICATE BALANCE OF SWEET, SOUR, AND SPICY FLAVORS THAT DEFINE THIS SOPHISTICATED CUISINE. EACH DISH IS PREPARED WITH HOUSE-MADE PASTES AND FRESH HERBS, WHILE OUR SEAFOOD DISHES CELEBRATE THE BOUNTY OF ASIAN WATERS THROUGH TRADITIONAL PREPARATION METHODS. THE MENU EXTENDS TO INCLUDE REFINED DISHES FROM ACROSS ASIA, EACH THOUGHTFULLY CRAFTED TO OFFER AUTHENTIC FLAVORS IN AN ELEGANT PRESENTATION.



DIM SUMS

NON-VEGETARIAN

▲ Prawn crystal dumpling	1200
▲ Minced chicken dumpling with coriander	900
▲ Pan fried chicken and chives	900
▲ Prawns and bamboo shoot siu mai	1200
▲ Char siu chicken bao	900

VEGETARIAN

■ Pok choy mushroom and glass noodles	750
■ Seven treasure	750
■ Corn, spinach and cheese	800
■ Asian barbeque mushroom	800

APPETIZER

NON-VEGETARIAN

▲ Crispy tiger prawns with fried garlic and chili flakes	1450
▲ Fish tossed with sweet and spicy sauce	1150
▲ Fok tossed diced chicken in dry chili and mala sauce	1050
▲ Wok fried chicken with bell pepper tossed in dry chili bean sauce	1050
▲ Honey glazed barbeque spare ribs	1250

VEGETARIAN

■ Panko crusted crispy fried tofu served with teriyaki dip	850
■ Crispy fried exotic vegetables tossed with chili and tamarind sauce	850
■ Fried broccoli, mushroom and baby corn tossed in sweet basil and green chili	850
■ Deep fried mushroom with assorted bell paper	850
■ Vegetable and glass noodles spring rolls served with sweet chili sauce	750

SOUP

Tom Yum

▲ Prawn ▲ Chicken ■ Vegetables	750 / 650 / 550
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Tom Kha

▲ Prawn ▲ Chicken ■ Vegetables	750 / 650 / 550
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Hot and Sour

▲ Prawn ▲ Chicken ■ Vegetables	750 / 650 / 550
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Sweet Corn

▲ Prawn ▲ Chicken ■ Vegetables	750 / 650 / 550
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MAIN COURSE

NON-VEGETARIAN

▲ Cantonese style prawns in xo sauce	1450
▲ Szechuan steamed fish with ginger and spring onion	1250
▲ Diced chicken in szechuan sauce	1050
▲ Shredded chicken with bamboo shoot in chili tomato sauce	1050
▲ Sliced lamb tossed in pineapple and cashew nuts, served in pineapple shell	1250
▲ ■ Thai curry - choice of red or green curry	
▲ Prawn ▲ Chicken ■ Vegetables	1450 / 1250 / 1050

VEGETARIAN

■ Stir fried exotic greens in soya garlic sauce	950
■ Tofu with vegetables cooked in spicy bean sauce	950
■ Eight treasure vegetable in spicy szechuan sauce	950
■ Vegetable manchurian	950

RICE AND NOODLES

Stir Fried Thai Noodle	900 / 800 / 700
▲ Prawn ▲ Chicken ■ Vegetables	
Spicy Noodles Flavored with Garlic and Lemon Grass	900 / 800 / 700
▲ Prawn ▲ Chicken ■ Vegetables	
Wok Fried Noodles	900 / 800 / 700
▲ Prawn ▲ Chicken ■ Vegetables	
Wok Fried Rice	900 / 800 / 700
▲ Prawn ▲ Chicken ■ Vegetables	
Spicy Fried Rice with Basil	900 / 800 / 700
▲ Prawn ▲ Chicken ■ Vegetables	
Jasmine Rice	650
Long-grain rice with a delicate floral aroma	

DESSERT

■ Kluay Tod	
Apple fritters served with ice cream	650
■ Darsaan	
Flat noodles drizzled with sesame and honey	650
■ Fresh Fruit Platter	
Seasonal fresh fruits	600

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INDIAN SELECTION

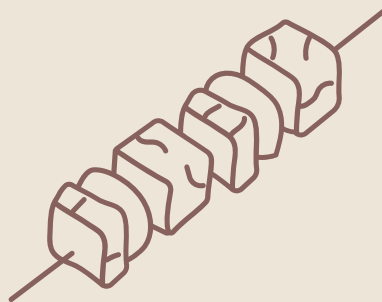
OUR INDIAN KITCHEN CELEBRATES THE GRAND CULINARY HERITAGE OF THE SUBCONTINENT THROUGH A THOUGHTFULLY CURATED MENU.

THE TANDOOR SECTION PRESENTS AROMATIC KEBABS AND BREADS, EXPERTLY PREPARED IN OUR TRADITIONAL CLAY OVEN. OUR CURRY SELECTION RANGES FROM ROBUST NORTH INDIAN GRAVIES TO DELICATE COASTAL PREPARATIONS, EACH SIMMERED TO PERFECTION WITH HAND-GROUND SPICES.

THE MENU FEATURES BOTH VEGETARIAN AND NON-VEGETARIAN SPECIALTIES – FROM TENDER TIKKAS AND SUCCULENT KEBABS TO RICH PANEER PREPARATIONS AND SLOW-COOKED LENTIL DELICACIES.

EVERY DISH SHOWCASES THE SOPHISTICATED SPICE BLENDS AND COOKING TECHNIQUES THAT MAKE INDIAN CUISINE EXTRAORDINARY, COMPLEMENTED BY CLASSIC INDIAN BREADS AND AROMATIC BIRYANIS.

OUR DESSERT SELECTION OFFERS ELEGANT INTERPRETATIONS OF TRADITIONAL INDIAN SWEETS, PROVIDING THE PERFECT CONCLUSION TO YOUR MEAL.



STARTERS

NON-VEGETARIAN



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|  Jhinga Angare | 1450 |
| Prawns marinated in roasted chilies, yoghurt and cilantro | |
|  Ajwaini Macchi Tikka | 1250 |
| Fillet of fish marinated in carom seeds, cardamom and cloves | |
|  Galouti Kebab | 1250 |
| Finely minced lamb with aromatic spices | |
|  Mutton Seekh Gilafi | 1250 |
| Minced mutton marinated in black cumin, garlic, ginger, mint and raw capsicum | |
|  Tabak Maaz | 1250 |
| Tender lamb ribs, slow-cooked and deep-fried to a crisp golden brown | |
|  Murgh Tikka Amritsari | 1050 |
| Spicy and flavorful chicken tikka with a unique amritsari touch | |
|  Hunzai Kebab | 1050 |
| Traditional seekh kebab with a blend of spices and aromatic herbs | |

VEGETARIAN

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|  Aam Papad Paneer Tikka | 850 |
| Cottage cheese marinated in spices and aam papad (dried mango) | |
|  Paneer Ka Soola | 850 |
| Cottage cheese marinated in a blend of selected spices | |
|  Malai Broccoli | 850 |
| Broccoli florets marinated in ginger, garlic, cumin and cream | |
|  Suran Aur Palak Ki Galouti | 850 |
| Patties of yam (suran) and spinach flavored with saffron | |
|  Firdausi Aloo | 750 |
| Stuffed potatoes with cottage cheese and nuts, finished in clay oven | |
|  Chukandari Kebab | 850 |
| Chef's special melt in mouth beetroot kebab | |
|  Dahi Kebab | 850 |
| Kebab crafted from yoghurt, cheese blended with herbs | |





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SOUPS

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|  Murgh Yakhni | 650 |
| Mint and herbs flavored chicken soup | |
|  Tamatar Dhania Ka Shorba | 550 |
| Thin coriander flavored tomato soup | |

INDIAN MAIN COURSE

NON-VEGETARIAN

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|  Smoked Murgh Makhani | 1150 |
| Boneless chicken infused with smoky flavors | |
|  Dhaba Murgh | 1050 |
| Tender chicken cooked in a rich and flavorful gravy | |
|  Amritsari Mutton Rara | 1350 |
| Tender mutton cooked in a rich and flavorful gravy | |
|  Mutton Nihari | 1350 |
| Slow-cooked mutton in a rich and flavorful gravy | |

KADHAI

Cooked in a traditional Indian wok, offering rich flavors and a delightful aroma

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|  Prawn | 1450 |
|  Mutton | 1350 |
|  Chicken | 1050 |
|  Egg | 950 |
|  Paneer Makhani | 950 |
| Cottage cheese simmered in a rich tomato-based gravy | |
|  Aloo Gobi Adraki | 750 |
| Potato and cauliflower cooked with Indian spices and ginger | |
|  Dal Tadka | 750 |
| Split pigeon peas with onion, tomato and garlic | |
|  Dal Makhani | 850 |
| Black lentils cooked overnight, finished with dollops of cream and butter | |

KADHAI

Cooked in a traditional Indian wok, offering rich flavors and a delightful aroma

▣ Kadhai Paneer	950
▣ Palak Paneer	950
▣ Matar Paneer	950
▣ Aloo Jeera Tamatar	750
▣ Hing Dhaniya Ke Chatpate Aloo	750

Dum Biryani

Awadhi style fragrant basmati rice, mint, saffron and brown onion served with burani raita

▣ Mutton	1250
▣ Chicken	1050
▣ Vegetable	950
▣ Raita Jeera/Boondi/Burani	350
▣ Plain Natural Yogurt	300

ROTI/BREADS

▣ Kulcha Choice of paneer, potato or onion	300
▣ Naan Choice of garlic, plain or butter	250
▣ Parantha Choice of laccha or mint	250
▣ Roti Choice of plain, missi roti or roomali roti	200

MEETHA/DESSERT

▣ Hyderabadi Double Ka Meetha Fried bread soaked in fragrant milk and sugar syrup	750
▣ Gulab Jamun Deep-fried cottage cheese dumplings soaked in sugar syrup	600
▣ Badam Ka Halwa Ground almonds, milk, sugar and ghee	750

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