



MONSOON POON

TRADING HOUSE RESTAURANT



NIBBLES

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews * • 5

Poppadoms and Chutneys * • 7

TO START AND TO SHARE

Aloo Naan *

filled with crushed potato, chilli and coriander. Served with mango chutney • 9

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with a Sriracha chilli mayo & raita
• One for \$6 • Three for \$15



Billy Tong's Wontons

chicken, prawn and spring onion with a plum, hoisin and chilli sauce • 15

Crispy Skin Chicken Wings

spiced rubbed with lemon pepper and chilli sauce • 13

Malai Chicken

marinated in yoghurt, cumin, ginger, cardamom and pepper then tandoor baked • 16

Indonesian Corn Fritters *

with spring onion, chilli, celery and a chilli, soy and sesame dipping sauce • 14

Peppered Squid

panko crumbed with sichuan pepper and chilli • 14

Thai Gulf Jumbo Prawns

steamed in fresh coriander, mint and sesame oil • 16

Spice Grill Chicken Satay • 16

Vietnamese Summer Rolls *

vegetables and glass noodles in rice paper • 13

Imperial Lettuce Cups

• crab, market fish and prawns with spring onion and hoisin • 15
• wok fried chicken with lemongrass and chilli • 14

Combo Platter • 34

MEAT AND SEAFOOD

Firecracker Chicken

rubbed in Malay chilli paste and wok fried • 23

Shaking Beef

Vietnamese style wok seared beef with garlic, spring onion, red onions and a lime dipping sauce • 25

Malay Hawker Style Fried Fish and Prawns

in a kaffir lime, coconut and chilli sauce • 23

Bali Prawns

with green beans, zucchini, broccoli and red peppers in a green coconut curry • 23

Duck and Pineapple Curry

roast duck, eggplant and fresh pineapple in red curry • 22

Butter Chicken • 23

Hunan Sweet and Sour Chicken

red and green peppers and fresh pineapple in a sweet tangy sauce • 19

Thai Yellow Chicken Curry

yellow curry with coconut cream • 22

25 Herb and Spice Indian Lamb Curry

a Monsoon classic • 22

Beef Rendang

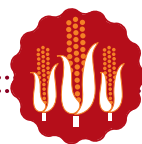
Indonesian dry curry with toasted coconut • 22

Malabar Fish Curry

fish fillets in coconut, chilli, mustard seed, turmeric and onions • 23

Nasi Goreng **

Indonesian spicy fried rice with chicken, seafood and vegetables • 20



VEGETARIAN

Kashmir Vegetable Curry *

seasonal vegetables in a savoury tomato, cumin, turmeric and chilli gravy • 17

Sichuan Style Clay Pot *

zucchini, eggplant, fresh chilli and tofu wok fried in a Chinese hot bean paste • 18

Thai Red Vegetable Curry *

seasonal vegetables and tofu with Thai spices and coconut cream • 19



SALADS

Tandoor Roast Chicken Salad

salad greens, red peppers, red onion and mango and chilli dressing • 22

Thai Beef Salad

sweet red onions, cucumber, carrot straw, lime, coriander and chilli • 21

Peking Duck Salad

5 spice duck, baby spinach, cucumber, sprouts, Asian herbs and sesame lime dressing • 22



NOODLES

Laksa

with chicken, seafood and market vegetables • 21

Singapore Fried Noodles **

rice noodles, chicken, shrimp, bean sprouts, red and green peppers, onions and chilli • 20

Bangkok Street Noodles

flat rice noodles with chicken, chilli, tamarind, vegetables and spiced cashews • 21

Roast Duck Noodles

wok tossed with vegetables and fresh egg noodles • 22

Banquet Menus

• Select Banquet \$35 pp • Deluxe Banquet \$45 pp • Premium Banquet \$60 pp

For groups of ten or more – Please ask your waiter for details

☆ 50c ☆ Wontons

Every Thursday 3–6pm

BREADS

Poppadoms • 3

Naan • 4

Caramelized Onion and Garlic Naan • 5

Keema Naan

filled with tandoori spiced chicken • 8

Roti • 5

RICE AND SIDES

Thai Jasmine Rice • 4

Saffron Rice • 5

Coconut Rice • 5

Dr. Lim's Fried Rice • 8

Asian Greens

with oyster sauce • 8

Tossed Salad

with a lime and chilli dressing • 8

CONDIMENTS • \$4

Mint and Coriander Chutney

Mango Chutney • Chopped Chilli

Mixed Vegetable Pickle • Raita

Chilli Sambal

* = Vegetarian dish ** = Vegetarian option available | Food Allergy menu available, please inform your waiter of dietary requirements
Chef: Sanjeev Kumar | One account per table. Public holidays attract a surcharge of 15% on all food and beverages.