



MONSOON POON

TRADING HOUSE RESTAURANT



to start & to share

Prawn Crackers	\$4
*Chilli & Lemongrass Spiced Cashews	\$5
*Poppadoms and Monsoon Poon Chutneys	\$7
*Aloo Naan > Indian bread filled with crushed potato, chilli & coriander. Served with mango chutney	\$8
Crispy Skin Chicken Wings > spice rubbed chicken wings with lemon pepper & chilli sauce	\$12
Malai Chicken > marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked	\$14
Peppered Squid > with panko crumbs & chilli flakes, served with sweet chilli sauce	\$13
Tom Yum Kung > Thai hot & sour prawn soup	\$16
Thai Gulf Jumbo Prawns > steamed in fresh coriander, mint & sesame oil	\$16
Spice Grill Chicken Satay > 1/2 dozen	\$14
Tiger Beer Prawns > crispy battered with mint & tamarind sauce	\$14
*Vietnamese Summer Rolls > vegetables & glass noodles in rice paper	\$13
*Krishna Pakhora > cauliflower, peppers & pumpkin fried in chickpea-flour batter with a mint, coriander & tamarind sauce	\$11
Imperial Lettuce Cups	
• market fish, crab & prawns with spring onion	\$15
• wok fried chicken with lemongrass & chilli	\$14
Combo Platter	\$32
noodles	
Laksa > Malay noodle soup with chicken, seafood & market vegetables	\$19
**Singapore Fried Noodles > rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli	\$19
Bangkok Street Noodles > flat rice noodles wok fried with chicken, chilli, tamarind, vegetables & crushed spiced cashews	\$19
**Mee Goreng > seafood, chicken & fried egg noodles	\$18

meat & seafood

Shaking Beef	\$22
> Vietnamese style wok seared beef, with garlic, spring onion, red onions & lime dipping sauce	
Tandoori Duo	\$18
> boneless chicken marinated in tikka & korma spices	
Bali Prawns	\$20
> with green beans, zucchini, broccoli & red peppers in a green coconut curry	
Firecracker Chicken	\$21
> rubbed in Monsoon's Malay chilli paste & wok fried	
Phoenix & Dragon	\$23
> chicken & prawns braised with eggplant, sweet plum sauce, tomato & tangerine	
Duck & Pineapple Curry	\$22
> roast duck, eggplant & fresh pineapple in red curry	
**Nasi Goreng > Indonesian fried rice	\$19
Golden Lemon Chicken	\$17
> twice fried chicken with sweet & tangy lemon sauce	
Thai Yellow Chicken Curry	\$20
> yellow curry with coconut cream	
25 Herb & Spice Indian Lamb Curry	\$19
> a Monsoon classic	
Beef Rendang	\$18
> Indonesian dry curry with toasted coconut	
Malabar Fish Curry	\$20
> fish fillets in coconut, chilli, mustard seed, turmeric & onions	
Indo Chinese Fried Fish & Prawns	\$21
> with Thai sweet chilli sauce, tomato, lemongrass & kaffir lime leaves	
Maha Rajas Lamb Curry	\$20
> spring lamb with kasoori methi leaf, cumin, bay leaf & cardamom	
Butter Chicken	\$20

salads

Tandoor Roast Chicken Salad > with salad greens, red peppers, red onion & a mango & chilli dressing	\$20
Thai Beef Salad > seared beef, sweet red onions, cucumber, carrot straw, lime, coriander & chilli	\$19
Peking Duck Salad > house roasted 5 spice duck, baby spinach, cucumber, sprouts, Asian herbs & a sesame lime dressing	\$20
vegetarian	
*Kashmir Potato Curry > soft fried potatoes in savoury vegetable sauce	\$16
*Sichuan Style Clay Pot > zucchini, eggplant, fresh chilli & tofu wok fried in a Chinese hot bean paste	\$17
*Thai Red Vegetable Curry > seasonal vegetables & tofu with Thai spices and coconut cream	\$17

bread

Poppadoms > two baked lentil wafers	\$3
Naan > Punjabi style bread baked in Tandoor	\$4
Caramelized Onion & Garlic Naan	\$5
Keema Naan > filled with tandoori spiced chicken	\$6
Roti > Malaysian flat bread	\$5

rice & sides

Steamed rice	\$4
Saffron rice	\$5
Coconut rice	\$5
*Dr. Lim's fried rice	\$7
Asian greens with oyster sauce	\$8
Tossed salad	\$8

condiments

• Peanut Sauce	• Chilli Sambal
• Mango Chutney	• Raita
• Mixed Vegetable Pickle	• Chopped Chilli

*** Vegetarian dish ** Vegetarian option available**

Food Allergy menu available, please inform your waiter of dietary requirements

Sorry no cheques accepted. One account per table.
Public holidays attract a surcharge of 15% on all food and beverages.



Chef: Raju Rai

Gift Vouchers Available



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Summer Selection

Served long & refreshing

Tuk Tuk

Pimm's No1, El Jimador tequila & Cointreau caressed into fresh lime & mint, lengthened with a locally made ginger beer float.

Hong Kong Phooey

A muddler that packs a punch. Lime, sugar & a cascade of Havana Anejo Blanco are given a kick with sour rhubarb liqueur & chilli, before being revived with lime & soda.

Gingha Swinger

Watermelon vodka is teamed with Absolut Kurant then sweetened with homemade ginger syrup, layers of guava nectar & sparkling lemonade seal the deal, just like putting your keys in the fruit bowl.

Wimbledon

A generous pour of Beefeater gin, Pimm's No1, built with seasonal fruit & crowned with sparkling lemonade. This is summer in a glass.

Ho Chi Minh Mule

A New Zealand duo of 42 Below Feijoa vodka & Marlborough Pinot Noir matched with fresh limes, mint & cranberry juice & spiked with Hardieboys ginger beer. This is a real treat.

Monsoon Martinis

Unique collection of originals

Jimmy Choo

A generous pour of apple infused Bacardi Superior glazed with Cointreau, perfectly balanced with fresh lime & Apple Soürs, & a fresh lychee finish.

Poon Tang

An outstanding balance of Havana Club Anejo Reserva & Anejo Blanco rums fused with fresh lime juice & spiked with passionfruit.

Fortune Cookie

A divine marriage of Absolut Mandrin vodka, Cointreau & sweetened raspberries, with a fresh lemon juice lift & a Crème de Cassis liqueur.

Double Happiness

Shredded sweet lychees are shaken with 42 Below Feijoa vodka, peach liqueur, Kwai Feh Lychee liqueur & fresh feijoa nectar and then finished with a subtle mint persuasion.

Inhouse Iced Tea Cocktails

Flavoured iced teas served long, refreshing and with a kick!

Nepal Masala

Nepal Masala tea infused with Beefeater gin, passionfruit syrup, peach schnapps & finished with soda.

Mango Star

Mango Star tea infused with El Jimador tequila, Cointreau, fresh lime & topped with sparkling lemonade.

Tropical Fruits

Tropical Fruits tea infused with Absolut Vanilia vodka, Cointreau & then crowned with cloudy apple juice.

On the Rickshaw

Refreshing & Non-Alcoholic

\$14 Mona Vie Refresher

Muddled blueberries & fresh lemon fused with Acai berry essence, crisp apple juice, passionfruit & quenched in sparkling mineral water.

\$13 The Colonial *(The deluxe lemon, lime & bitters)*

Freshly muddled passionfruit, lemon & lime matched with Angostura Bitters & crowned with sparkling lemonade.

\$14 Punjabi Punch

A blend of fresh basil & lime married with cranberry juice & finished with Hardieboys ginger beer.

\$12 Kowloon Cooler

Raspberries & blueberries matched with tropical juices & crowned with soda.

\$12 Jet Li

Lychees muddled with passionfruit syrup & fresh lime, then shaken with cloudy apple juice.

Short, not necessarily sweet

Served short over ice

\$13 Madame Sun

Lemon juice & egg white is shaken & caressed with apricot brandy, Absolut Mandrin & then tickled with Amaretto & Bitters.

\$13 Frontera Grill Margarita

This secret recipe was kindly given to us by our friends from this landmark South Western restaurant located in Chicago USA. Hope you enjoy it as much as we do.

\$12 Ruby Tuesday

This sour rhubarb liqueur & Absolut Raspberri vodka delight is perfectly matched with grapefruit juice & finished with fresh raspberries.

Unforgettables

Classics that will never be forgotten

\$14 Singapore Sling

Beefeater gin, Cointreau, cherry brandy & Benedictine all decadently linked with fresh pineapple & lime juice with a grenadine kiss. This will save you a trip to Singapore's Raffles Hotel where this cocktail was invented.

\$13 Mojito

The Cuban classic; Havana Club Anejo Blanco matched with refreshing muddled limes & mint, finished with a sparkling soda crown.

\$13 Mai Tai

The tropics in a glass; a duo of Havana white & gold rum, matched with Disaranno Amaretto, Cointreau, lemon juice, a splash of pineapple & orange & a drizzle of grenadine.

\$13 The Bloodiest Mary

Pure tomato juice & Monsoon's own secret herbs & spices come together with jalapeño Absolut Peppar vodka & presented in a cucumber wrap.

Bellinis

Stylishly presented in a champagne flute

\$8 The Hibiscus

The floating edible hibiscus flower exuding flavours of rhubarb & raspberry immersed in our favourite NZ bubbles; Nautilus Cuvee. A beautiful drink.

\$7 Bombay Bellini

Freshly pressed raspberries with a duo of liqueurs; Chambord raspberry & chocolate Crème de Cacao & smothered in Nautilus Cuvee.

\$7 Dessert Cocktails

Perfect way to finish

\$7 Cafe Avec

The classic after dinner treat...Delamain XO Cognac & espresso. Served short & strong.

\$7 Banoffee Dream

A cascade of vanilla infused vodka, butterscotch schnapps, De Kuyper Crème de Bananes & Canadian maple syrup shaken with a hint of double cream & poured over freshly smashed banana.

\$13 Mint Manjula

Mint sorbet blended with chocolate vodka, Crème de Menthe & finished with mint slice biscuit pieces.

\$12 Lazy Sundae

A base of raspberries & blueberries muddled with Crème de Cacao and Chambord Liqueur, then capped with rich chocolate ice cream & a Havana gold drizzle.

\$12 Mandarito

A scoop of vanilla bean ice cream caressed with Mandarine Napoleon liqueur & hot espresso coffee. A South East Asian affogato.

\$12 Espresso Martini

A healthy mixture of Kahlua, vodka and orange vanilla flavoured Tuaca liqueur with an ice chilled shot of espresso.

Beer Asia

Served Ice Cold

Singha Thailand	330ml	\$7
Saigon 333 Vietnam	355ml	\$7
Kingfisher India	330ml	\$7
Tsingtao China	330ml / 650ml	\$7/\$13
Bintang Indonesia	330ml / 620ml	\$7/\$13

Beer on tap

Tiger Singapore	425ml	\$8.50
Tiger Pitcher	1.7Ltr	\$30

