



MONSOON POON

TRADING HOUSE RESTAURANT



Nibbles

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews* • 5

Poppadoms & Monsoon Poon Chutneys* • 7

TO START & TO SHARE

Tiger Beer Prawns

crispy battered with a mint, coriander & tamarind sauce • 16

Crispy Skin Chicken Wings

spiced rubbed chicken wings with lemon pepper & chilli sauce • 13

Malai Chicken

marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 15

Peppered Squid

with panko crumbs & chilli flakes, served with sweet chilli sauce • 14

Thai Gulf Jumbo Prawns

steamed in fresh coriander, mint & sesame oil • 16

Spice Grill Chicken Satay

1/2 dozen served with peanut sauce • 16

Vietnamese Summer Rolls

vegetables & glass noodles in rice paper • 13

Billy Tong's Money Bag Wontons

chicken, pork & spring onion, handmade, with a plum, hoisin & chilli sauce • 13

Krishna Pakhori*

cauliflower, pumpkin & potato fried in chickpea flour batter with a mint, coriander & tamarind sauce • 11

Imperial Lettuce Cups

wok fried market fish, crab & prawns with spring onion & hoisin • 15

Combo Platter • 32

★ 50c WONTONS in the bar every Thursday from 3-6pm ★

MEAT & SEAFOOD

Shaking Beef

Vietnamese style wok seared beef, with garlic, spring onion & red onion. Served on a bed of rocket greens, fresh seasonal Asian herbs & with a lime dipping sauce • 25

Bali Prawns

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

Firecracker Chicken

rubbed in Malay chilli paste & wok fried • 23

Sweet & Sour Pork

with fresh pineapple, red onion & peppers • 23

Duck & Pineapple Curry

roast duck, eggplant, green beans, peppers & fresh pineapple in red curry • 23

Beef Rendang

Indonesian dry curry with toasted coconut • 22

Butter Chicken • 23

Nasi Goreng (V*)

Indonesian fried rice with chicken, seafood, vegetables & chilli • 20

Golden Lemon Chicken

twice fried chicken with lemon zest & organic honey • 20

Thai Yellow Chicken Curry

yellow curry with coconut cream • 22

25 Herb & Spice Indian Lamb Curry

a Monsoon classic • 22

Malabar Fish Curry

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

Malay Hawker Style Fried Fish & Prawns

in a kaffir lime, coconut, candlenut & chilli sauce • 23

Maha Rajas Lamb Curry

spring lamb with Kasoori methi leaf, cumin, bay leaf & cardamom • 20



VEGETARIAN

Kashmir Potato & Pea Curry*

soft fried potatoes in savoury vegetable sauce • 17

Sichuan Style Clay Pot*

zucchini, eggplant, peppers, green beans, mushrooms, fresh chilli & tofu wok fried in a Chinese hot bean paste • 18

Thai Red Vegetable Curry

seasonal vegetables & tofu with Thai spices & coconut cream (contains shrimp paste) • 19



SALADS

Tandoor Roast Chicken Salad

with salad greens, red peppers, red onion & a mango & chilli dressing • 22

Thai Beef Salad

seared beef, sweet red onions, cucumber, carrot straw, lime, coriander & chilli • 21

Peking Duck Salad

house roasted 5 spice duck, baby spinach, cucumber, sprouts, Asian herbs & a sesame lime dressing • 21



NOODLES

Laksa

Malay noodle soup with chicken, seafood & market vegetables • 21

Singapore Fried Noodles (V*)

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 19

Bangkok Street Noodles (V*)

flat rice noodles wok fried with chicken, chilli, tamarind, vegetables & crushed spiced cashews • 21

Mee Goreng (V*)

seafood, chicken, vegetables & fried egg noodles • 19

Breads

Poppadoms
two baked lentil wafers • 3

Roti
Malaysian flat bread • 5

Naan
Punjabi style bread
tandoor baked • 4

Caramelized Onion & Garlic Naan • 5

Keema Naan
filled with tandoori
spiced chicken • 7

Aloo Naan
filled with crushed potato,
chilli & coriander, & topped
with mango chutney • 9

RICE & SIDES

Jasmine Rice • 4

Saffron Rice • 5

Coconut Rice • 5

Dr. Lim's Fried Rice • 7

Asian Greens
with oyster sauce • 8

Tossed Salad
with a lime & chilli dressing • 8

Condiments

Peanut Sauce

Mango Chutney

Mixed Vegetable Pickle

Chilli Sambal

Raita

Chopped Chilli

All
condiments
\$4

* = Vegetarian dish V* = Vegetarian option available | Food Allergy menu available, please inform your waiter of dietary requirements

Chef: Raju Rai | One account per table. Gift vouchers available. Restaurant Association vouchers are accepted.