



## NIBBLES

**Prawn Crackers** • 5

**Chilli & Lemongrass Spiced Cashews (V, VG)** • 6

**Curried White Bean Dip With Roti Chips (V)** • 7

### SANGRIA (1 Litre)

Juicy peaches, crisp white wine, fruity peach liqueur, fresh lemon & mint, crowned with sparkling soda • 25

## TO START & SHARE

### Combo Platter

a selection of our popular entrées to share • 35

### Baby Pho Bo

a taster serve of our Vietnamese beef fillet noodle soup • 9

### SFC

Sichuan spiced fried chicken with lemongrass mayo & Kecap Manis • 15

### South Island Salmon

house cured with a Thai green curry pea & herb sauce, fresh apple & a black vinegar caramel dressing • 17

### Firecracker Sliders

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

### Little Dragon Tacos

S.E. Asian shrimp in a smoky chilli sauce with avocado & fresh coriander in a soft roti shell • 15

### Malai Chicken

tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 16

### Peppered Squid

lightly battered with chilli flakes & coriander, served with a herb aioli • 14

### Stuffed Naan

filled with cream cheese, bacon & chilli jam then tandoor baked • 9

### Thai Gulf Jumbo Prawns

steamed with fresh spring onion, coriander, mint & basil • 17

### Vietnamese Summer Rolls (V\*, VG\*)

vegetables & glass noodles wrapped in rice paper, served with a lime, garlic & chilli dipping sauce • 13

### Spice Grill Chicken Satay

topped with our warm housemade peanut sauce • 16

### Krishna Pakhora (V, VG)

cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 13

CHEF: RAJU RAI

Gift vouchers available. Restaurant Association vouchers accepted.

# MONSOON POON

## TRADING HOUSE RESTAURANT



## MEAT, SEAFOOD & VEGETABLES

### Pho Bo

twice cooked beef fillet, rice noodles, beansprouts, chilli, Asian herbs & crushed peanuts, in a fragrant beef broth • 24

### Wok Lobster

Cook Strait crayfish wok tossed with jumbo prawns, XO sauce, water chestnuts & market vegetables • 39

### Malabar Fish Curry

fish fillets in creamy coconut, chilli, mustard seed, turmeric & onion • 25

### Sichuan Style Vegetables (V\*, VG\*)

seasonal vegetables, fresh chilli & tofu wok fried in a Chinese hot bean paste • 19

### 25 Herb & Spice Indian Lamb Curry

slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; a Monsoon classic • 24

### Sticky Pork Belly

with a chilli caramel glaze & black vinegar, topped with a Chinese cabbage, apple, mint & coriander slaw • 25

### Malay Hawker Style Fried Fish & Prawns

in a kaffir lime, coconut, candlenut & chilli sauce • 26

### Thai Yellow Chicken Curry

yellow coconut curry with kaffir lime, lemongrass & galangal • 24

### Nasi Goreng

Indonesian spiced fried rice with chicken, seafood, vegetables, egg & chilli • 24

### South Indian Spice Scented Lentil Curry (V, VG)

dhal & kidney beans in a spiced coconut cream • 18

### Black Pepper & Chilli Tofu (V)

with wok tossed bok choy & broccoli • 19

### Firecracker Chicken

chilli crumbed & wok fried in hot Malay chilli • 24

### Beef Rendang

Indonesian dry curry; slow braised beef with coconut milk, star anise, crispy shallots & cardamom • 25

### Shaking Beef

Vietnamese style wok seared beef fillet with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce • 26

### Bali Prawns

with green beans, zucchini, eggplant & broccoli in an aromatic green coconut broth • 26

### Kashmir Potato, Pea & Cauliflower Curry (V)

soft fried potatoes & cauliflower in savoury vegetable sauce with English peas & mint oil • 19

### Butter Chicken

marinated tandoor baked chicken served in our creamy tomato & butter sauce • 24

## NOODLES

### Singapore Fried Noodles (V\*, VG\*)

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions, chilli & egg • 24  
**MAKE IT** chilli crumbed chicken • 27

### Roast Duck Mee Goreng (V\*)

wok tossed egg noodles, house roasted 5 spice duck, red & green peppers, onions & bean sprouts • 26

### Bangkok Street Noodles (V\*, VG\*)

flat rice noodles, chicken, vegetables, tamarind, chilli, egg & crushed spiced cashews • 24

## SALADS

### Thai Beef Salad

beef fillet, cucumber, spiced cashews, bean sprouts, cherry tomatoes & Asian herbs, with a chilli, lime, ginger & lemongrass dressing • 23

### Peking Duck Salad

house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 25

### Indian Empire Spiced Chickpea Salad (V, VG\*)

with spiced cashews, cauliflower, cranberries, chaat masala, cucumber, chilli, yoghurt & Lot Eight Vietnamese olive oil • 19

## ON THE SIDE

### Sweet Chilli Eggplant

crispy slices wok tossed with garlic & coriander • 11

### Kachumber Salad (V, VG)

cucumber, tomato, red onion, lime & cumin with shredded fresh mint & coriander • 9

### Bok Choy (V\*, VG\*)

with black beans, oyster sauce & garlic • 10

### Steamed Green Beans (V, VG\*)

tossed in a chilli, garlic & lemongrass butter • 7

### Iceberg Wedge (V, VG\*)

with an Asian herb ranch dressing & pink onions • 6

## BREADS

- **Poppadoms (V, VG)** • 3
- **Roti (V)** • 5
- **Classic Naan (V)** • 4
- **Caramelized Onion & Garlic Naan (V)** • 5

## RICE

- **Steamed Basmati Rice (V, VG)** • 4
- **Coconut Rice (V, VG)** • 5

## CONDIMENTS - \$3

- **Peanut Sauce (V)**
- **Chilli Sambal**
- **Raita (V)**
- **Chopped Chilli (V, VG)**

(V) = Vegetarian dish (VG) = Vegan dish (\*) = on request

Food Allergy Menu available; please inform your waiter of any dietary requirements & note that not all ingredients are listed for each dish.

All of our red meat & poultry is Halal & all chicken & eggs are free range.

LÔVE U

LÔNG TÌME

# COCKTAILS

FOR GOOD TIMES

QUALITY COCKTAILS

POPULAR PRICES

## Coconut Mojito

This tasty fix of a drink muddles fresh lime & mint with Havana & Malibu rums, brown sugar & coconut water, before being crowned with refreshing soda • 15

## Mary Poppins

A magical fusion of Beefeater gin & berrylicious tea syrup, matched with Pavan grape liqueur, apple & lemon juices, & a spoonful of our housemade sherbert to help the medicine go down • 15

## Mai Tongue Tai

Our Tiki inspired cocktail; NZ Helmsman spiced rum, Cointreau blood orange liqueur & crushed pineapple, with a red wine reduction float, orange juice & lime • 14

## Shanghai Spritz

A summery little number for all seasons; treat yourself to NZ rosé & Aperol mixed with orange, lemon & grapefruit, topped with sparkling wine & crisp soda • 15

## Gurkarita

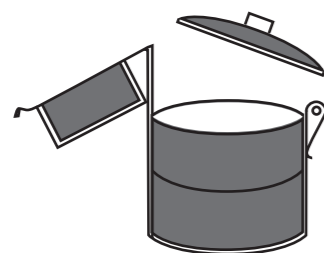
Every cocktail list needs a Margarita! Ours gives you a generous dose of El Jimador Reposado tequila with fresh lime, mango, agave nectar, orange bitters & a hint of chilli • 14

## Mabuk Monkey

A citrus smash of Belvedere vodka, lemon, lime & lemongrass, served slushy style with a zingy crown of lemonade • 14

## Pretty Thai For A Fly Guy

Like a Dark & Stormy only better! Generous pours of Stolen Spiced & Cruzan Black Strap rums, shaken with ginger, lime, palm sugar & a hint of chilli, then topped with refreshing ginger beer • 14



## MONSOON PUNCH

(serves 2)

A tropical combination of Havana white & gold rums, pineapple, lemon & cranberry juice, shaken up with pomegranate & passionfruit; perfect to share come rain, wind or shine. Served in a tiffin • 26

## P.I.M.P

Party In My Popsicle! The ultimate summer combo; we plunge a raspberry, pomegranate & lemonade infused popsicle into a tasty mix of Absolut Raspberri, apple juice, fresh lemon juice & mint. The twizzle is the shizzle! • 15

## Ho Chi Minh Mule

A New Zealand duo of 42 Below Feijoa vodka & Pinot Noir matched with fresh limes, mint & cranberry juice & spiked with ginger beer. This is a real treat • 14

## Mr Miyagi

Tanqueray gin with fresh basil, lemon juice, watermelon & elderflower syrup, with a kick of lemonade to top it off. Hold on to your chopsticks with this one • 14

## Zombie

Guaranteed to kick off a good night or keep one rolling. A monster mix of Havana white & gold rums, apricot brandy, fresh lime, pineapple juice & passionfruit, with a Black Strap rum float & a killer garnish • 15



## Stolen Smoked Zombie

Dare to upgrade your Zombie! With twice the booze & twice the garnish, it's twice the fun! Limit two per person; may contain fire • 28

## Tom Yum Collins

An Asian spin on this favourite, we take Hayman's Old Tom gin & team it with an exotic combination of ginger, chilli, lemon, lemongrass & mint, then finish it with soda • 14

## South East Side

Transport yourself to a happier place with this remix of one of our faves; Whitley Neill gin, lime, apple, lemongrass, cucumber, mint & an albumen foam finish • 14

## Ruby Tuesday

This sour rhubarb liqueur & Absolut Raspberri vodka delight is perfectly matched with fresh lemon & grapefruit juice, a dash of Cointreau & then finished with sweet raspberries • 14

## Pina Colada

The 80's called, they're making a comeback! Starting with this tasty classic; coconut cream, fresh pineapple, lime & Havana 3YO. And a little umbrella, obviously • 15

## WE CHOOSE, YOU BOOZE!

**\$14 gets you the bartender's choice**

## Rosebud

This little number is a delightful blend of Stoli Vanil vodka, fresh pineapple & cranberry juices, then finished with a touch of lemon juice & a dash of passionfruit • 14

## One Night In Bangkok

Make sure it's one to remember with a triple bang of Jameson whiskey shaken with spiced gingerbread nectar, fresh lime & pineapple juice • 14

## Uncle Ho's Old Fashioned

We refashion this classic by stirring Kraken rum with barrel aged tawny Port, a blend of aromatic Sumatran spices & a dash of palm sugar. Uncle Ho reckons one is never enough! • 15

## Salted Caramel Hard Shake

Housemade salted caramel combined with Stolen Dark rum, vanilla bean gelato, milk & butterscotch schnapps, topped with a cookie crumble • 15

## S'More

Melted chocolate & toasted marshmallows blended with vanilla bean gelato, milk & Stoli Vanil vodka, then topped with a biscuit crumb. The grown up campfire treat! • 15

## Espresso Martini

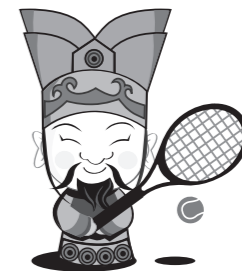
A healthy mix of Mr Black coffee liqueur, Belvedere vodka & palm sugar, with an ice chilled shot of house made cold brew coffee • 14

## Strawberries & Cream

Summertime dreaming starts here with this decadent fusion of strawberry nectar, coconut cream, lime & cranberry, laced with Belvedere vodka • 14

## Banoffee Dream

A heavenly mix of Stoli Vanil vodka, butterscotch schnapps, Crème de Bananes & maple syrup, enriched with a hint of cream before being shaken up with freshly smashed banana • 15



## WIMBLEDON

(serves 2)

A classic pairing of Pimm's No.1 & Hayman's London Dry gin, built with oranges, lemons, blueberries, cucumber & mint, then finished with lemonade fizz • 28

## EASY DOES IT

Refreshing & non-alcoholic

## Kowloon Kooler

Juicy pineapple wedges, shredded mint, crisp apple & lemon juice combine for your instant refreshment! • 8

## Hidden Dragon

A thirst quenching combination of fresh lime, mint, apple juice & elderflower syrup, lengthened with sparkling soda • 8

## Maid In China

Muddled lychees & fresh basil paired with rosewater, elderflower syrup & a dash of lemon juice. Lengthened with crisp apple juice & sparkling soda • 8

## Shaolin Smash

Strawberry nectar, lemon & basil topped with sparkling soda; this is summer in a glass! • 8

## The Colonial

Freshly muddled passionfruit, lemon & lime matched with Angostura Bitters & crowned with lemonade • 8

## Virgin Rosebud

Fresh pineapple & cranberry juices, with a hint of lemon, passionfruit & vanilla • 8

**Add a house spirit for \$6**