

MONSOON POON TRADING HOUSE RESTAURANT

NIBBLES

Prawn Crackers • 6

Chilli & Lemongrass Spiced Cashews (V, VG) • 7 Curried White Bean Dip With Roti Chips (V) • 8

★ FIRECRACKER CLUB ★

JOIN US ON THE FIRST MONDAY OF EVERY MONTH FOR ALL YOU CAN EAT SPICY FIRECRACKER CHICKEN FOR ONLY \$35 & YOUR FIRST KINGFISHER BEER IS ON US!

TO START & SHARE

Combo Platter

a selection of our popular entrées to share • 38

SFC

Sichuan spiced fried chicken with lemongrass mayo & Kecap Manis • 16 Little Dragon Tacos

S.E. Asian shrimp in a smoky chilli sauce with avocado & fresh coriander in

a soft roti shell • 16 Baby Pho Bo

a taster serve of our Vietnamese beef fillet noodle soup • 11

South Island Salmon

house cured salmon with a Thai green curry pea & herb sauce, fresh apple & a black vinegar caramel dressing • 18

Thai Gulf Jumbo Prawns

steamed with fresh spring onion, coriander, mint & basil • 18

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with chilli mayo • One for \$6 • Three for \$16

Vietnamese Summer Rolls (V*, VG*)

vegetables & glass noodles wrapped in rice paper, served with a lime, garlic & chilli dipping sauce • 14

Stuffed Naan

filled with cream cheese, bacon & chilli jam then tandoor baked • 11

Malai Chicken

tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 17

Peppered Squid

lightly battered with chilli flakes & coriander, served with a herb aioli • 15

Krishna Pakhora (V, VG)

cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 14

Spice Grill Chicken Satav

topped with our warm housemade peanut sauce • 17

CHEF: RAJU RAI

Gift vouchers available. Restaurant Association vouchers accepted.

Sticky Pork Belly

with a chilli caramel glaze & Asian black vinegar,

topped with a Chinese cabbage, apple, mint & coriander slaw • 26

Pho Bo

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twice cooked beef fillet, rice noodles, bean sprouts, 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

Sichuan Style Vegetables (V*, VG*) seasonal vegetables, fresh chilli & tofu wok fried in Chinese hot bean paste • 21

Malabar Fish Curry

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

MEAT, SEAFOOD & VEGETABLES

	Shaking Beef Vietnamese style wok seared beef fillet with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce • 27	2 s v F
S,	Malay Hawker Style Fried Fish & Prawns with a kaffir lime, coconut, candlenut & chilli sauce • 26	E V T
	Butter Chicken marinated tandoor baked chicken served in our creamy tomato & butter sauce • 24	t k E
	South Indian Spice Scented Lentil Curry (V, VG) dhal & kidney beans in a spiced coconut cream • 19	v a
١	Firecracker Chicken chilli crumbed pieces wok fried in our famous hot Malay chilli sambal sauce • 25	l s
	Beef Rendang Indonesian dry curry; slow braised beef with coconut milk, star anise, crispy shallots &	ł s v

NOODLES

Singapore Fried Noodles (V*, VG*) rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onion, chilli & egg • 24 MAKE IT chilli crumbed chicken • 27

Roast Duck Mee Goreng (V*) egg noodles, house roasted 5 spice duck, red & green peppers, onion & bean sprouts • 26

Bangkok Street Noodles (V*, VG*) flat rice noodles, chicken, market vegetables,

tamarind, chilli, egg & crushed spiced cashews • 24

SALADS

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cardamom • 25

Thai Beef Salad

roasted beef fillet, cucumber, spiced cashews, bean sprouts, cherry tomatoes & Asian herbs, with a chilli, lime, ginger & lemongrass dressing • 24

Peking Duck Salad

house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 26

Indian Empire Spiced Chickpea Salad (V, VG*) crispy chickpeas with spiced cashews, cauliflower, cranberries, chilli, cucumber, chaat masala, yoghurt & Lot Eight Vietnamese olive oil • 19

BREADS

- Poppadoms (V, VG) 4
- Roti (V) 6
- Classic Naan (V) 5
- Caramelised Onion & Garlic Naan (V) 6

(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.

- RICE

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





- 25 Herb & Spice Indian Lamb Curry slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; this is a Monsoon Poon classic • 25 Black Pepper & Chilli Tofu (V) with wok tossed bok choy & broccoli • 21 Thai Yellow Chicken tender chicken in our yellow coconut curry with kaffir lime, lemongrass & galangal • 24 **Bali Prawns** with green beans, zucchini, eggplant & broccoli in an aromatic green coconut broth • 26 Nasi Goreng Indonesian spiced fried rice with chicken, shrimp, squid, market vegetables, egg & chilli • 24 Kashmir Potato, Pea & Cauliflower Curry (V) soft fried potatoes & cauliflower in savoury
- vegetable sauce with English peas & mint oil 21

ON THE SIDE

- Sweet Chilli Eggplant crispy slices wok tossed with garlic & coriander • 11 Bok Chov (V*, VG*) with black beans, oyster sauce & garlic • 11 Kachumber Salad (V, VG) cucumber, tomato, red onion, lime & cumin with shredded fresh mint & coriander • 9
- Steamed Green Beans (V, VG*)
- tossed in a chilli, garlic & lemongrass butter 8
- Iceberg Lettuce Wedge (V, VG*)
- with an Asian herb ranch dressing & pink onions 6

CONDIMENTS - \$4

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

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LÔVE U LÔNG TĨME

COCKTAILS FOR GOOD TIMES

Coconut Moiito

Picture yourself lying on the beach with this one in your hand; Havana 3yo rum, Malibu coconut rum, lime, coconut water, mint, sparkling soda • 15

The Fresh Prince of Twelve Blair Chilling out, maxing, relaxing all cool; Beefeater gin, Pavan grape liqueur, berrylicious tea, apple, lemon • 15

Gurkarita

Every cocktail list needs a Margarita, this is ours; El Jimador Reposado tequila, líme, mango, agave nectar, chilli • 15

Mabuk Monkey

A zingy citrus slushy to awaken the tastebuds; Belvedere vodka, lemon, lime, lemongrass, lemonade • 15

One Night In Bangkok

Make sure it's one to remember; Jameson whiskey, gingerbread, pineapple, lime • 15

Dynasty

Refreshingly simple & oh so tasty; Havana 3yo rum, kaffir lime leaves, lime, sugar • 14

Pretty Thai For A Fly Guy Like a Dark & Stormy only better; Stolen Spiced rum, Cruzan Black Strap rum, ginger, lime, chilli, palm sugar, ginger beer • 15

Ruby Tuesday

The últimate pínk drink; Absolut Raspberri vodka, Cointreau orange liqueur, sour rhubarb liqueur, grapefruit, lemon, raspberries • 15

Loan Me A Panda

A summery little number for all seasons; Campari, Áperol, Napoleon mandarin liqueur, watermelon, apple, lemon • 14

WE CHOOSE, YOU BOOZE!

\$14 gets you the bartender's choice



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

Ho Chi Minh Mule

A Monsoon Poon classic & a real treat; 42 Below Feijoa vodka, New Zealand Pinot Noir, cranberry, mint, lime, ginger beer • 15

Mr Miyagi

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The perfect thirst quencher after a bout of karate; Tanqueray gin, lemon, basil, elderflower, watermelon, lemonade • 15

Uncle Ho's Old Fashioned

He reckons one is never enough; Kraken spiced rum, Tawny Port, Sumatran spices, palm sugar, Angostura bitters • 15

Tom Yum Collins

An Asian spin on a classic favourite; Hayman's Old Tom gin, lemongrass, coriander, chilli, lemon, ginger, sparkling soda • 15

Zombie

Guaranteed to kick off a good night or keep one rolling; Havana 3yo rum, Havana Especial rum, Cruzan Black Strap rum, apricot brandy, pineapple, lime, passionfruit • 16

Rosebud

Fruit juice for grown-ups; Belvedere vodka, vanilla, cranberry, pineapple, passionfruit, lemon • 14

DESSERT COCKTAILS

Sweet Treats & Happy Endings

Salted Caramel Hard Shake

A decadent way to combine dessert with your next drink; Stolen dark rum, butterscotch liqueur, vanilla bean gelato, salted caramel, milk • 15

Espresso Martini

A beautiful pick-me-up at any time of day; Mr. Black coffee liqueur, Belvedere vodka, house made cold brew coffee, palm sugar • 15

Strawberries & Cream

A heavenly summer's dream; Belvedere vodka, strawberry, cranberry, coconut cream, lime • 15

S'More

The revamped campfire treat; Belvedere vodka, chocolate, toasted marshmallows, vanilla bean gelato, milk, cookie crumb • 15



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