



MONSOON POON

TRADING HOUSE RESTAURANT



NIBBLES

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews * • 5

Poppadoms & Chutneys * • 7

TO START & SHARE

Combo Platter •

with Crispy Chicken Wings, Peppered Squid, Vietnamese Summer Rolls, Tandoori Chicken, Vegetable Curry Puffs • 39

Curry Puffs * V

Malaysian style flaky pastries filled with spiced vegetables and served with a sweet chilli sauce • 13

Indonesian Style Crispy Chicken Wings

marinated with tamarind, shallots, turmeric, lemongrass, ginger and garlic • 14

Little Dragon Tacos

all wrapped in a soft roti shell •

Three of one kind \$16

Chilli Salt Crumbed Fish

with smoked jalapeno mayo & fresh coriander

Indian Spiced Chicken

with mint chutney, lemongrass cashews & fresh pepper

Wontons

duck, mushroom and spring onion with Chinese five spice. Plum and Hoisin dipping sauce • 15

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with Dynamite mayo • One for \$6 • Three for \$17

Peppered Squid

panko crumbed with sichuan pepper & chilli • 16

Malai Chicken

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

Thai Gulf Jumbo Prawns

steamed in fresh coriander, mint & sesame oil • 18

Vietnamese Summer Rolls * V

vegetables & glass noodles in rice paper • 14

Imperial Lettuce Cups

wok fried chicken with chilli, soy, capsicum & spring onion • 16

SALADS

Tandoori Chicken

Tandoori roasted Indian spiced chicken with red peppers, cucumber, baby spinach and a citrus mayonnaise • 26

Thai Beef

sweet red onions, cucumber, coriander & carrot straw with a fresh & zingy lime & chilli dressing • 24

Peking Duck

5 spice duck, baby spinach, cucumber, sprouts, Asian herbs & sesame lime dressing • 25

MEAT & SEAFOOD

Firecracker Chicken

Our famous wok fried chilli-breaded chicken with Malaysian chilli sambal • 27



Shaking Beef

Vietnamese style wok seared beef with garlic, spring onion, red onions & a lime dipping sauce • 29

Soft Shell Crab

in a coconut curry with tomato, cardamom, turmeric & Thai red chillis. Served with coconut rice • 30

Karahi Goat Curry

Tender pieces of goat slow cooked in a rich tomato based gravy with cloves, cinnamon, cardamom, cumin, ginger and chilli • 28

25 Herb & Spice Indian Lamb Curry

tender lamb slow cooked with exotic Indian spices • 24

Thai Yellow Chicken

yellow curry with kaffir lime, lemongrass & galangal • 24

Nasi Goreng

Indonesian fried rice with jumbo prawns, poached chicken, vegetables, house made sambal, soy & oyster sauce and fresh chilli • 29

VEGAN

Dhal * V

South Indian style yellow lentils simmered with cumin, turmeric, curry leaves, mustard seed & garam masala • 12

Sichuan Style Clay Pot * V

zucchini, eggplant, fresh chilli & tofu, wok fried in a Chinese hot bean paste • 19

Navratan Vegetable Korma * V

seasonal vegetables simmered in a South Indian style cashew nut, coconut and tomato curry with cardamom, onion, garlic and ginger • 21

Broccoli & Tofu Stir Fry * V

black bean, light soy & chilli • 20

NOODLES

Laksa

a Malaysian egg noodle soup, spiced with lemongrass, chillies, coriander, cumin, garlic and fennel, with poached chicken and seasonal vegetables • 25

Singapore Fried Noodles **

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 24

ADD firecracker spiced chicken • 27

Roast Duck Noodles

house roasted duck, wok tossed with green beans, black fungus mushroom & fresh egg noodles • 26

* = VEGETARIAN DISH

** = VEGETARIAN OPTION AVAILABLE

V = VEGAN DISH

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

ONE PAYMENT PER TABLE OR
ACCOUNTS MAY BE SPLIT EVENLY

Sour Orange Fish Curry

fresh fish simmered in a tangy orange sauce of tamarind, Siamese ginger, palm sugar & red chillis • 25

Beef Rendang

Indonesian dry curry with star anise, tamarind & toasted coconut • 25

Tandoori Lamb Cutlets

marinated with chilli, ginger, cardamom & citrus, served with a cooling cucumber and yoghurt raita • 26

Penang Chicken

Malaysian style roasted chicken marinated with fresh ginger, turmeric, chilli, kaffir lime, fennel seed & coconut cream • 25

Duck & Pineapple Curry

house roasted duck, eggplant & fresh pineapple in a red curry of lemongrass, kaffir lime & birds eye chilli • 25

Bali Prawns

green coconut curry with green beans, zucchini & broccoli • 26

Butter Chicken

Tandoori roasted chicken cooked in our rich gravy of cream & tomato with fenugreek & garam masala • 25

VEGETABLES

Manchurian Cauliflower * V

a spicy Indo-Chinese stir fry with chilli, ginger, garlic, spring onion, soy and vinegar • 11

Sweet Chilli Eggplant * V

wok fried with garlic & coriander • 11

Wok Fried Green Beans * V

with garlic & light soy • 10

CONDIMENTS \$4

Mint & Coriander Chutney

Mango Chutney • Raita

Chilli Sambal • Fresh Chilli (\$2)

BREADS

Poppadoms • 3

Naan • 5

Caramelized Onion
& Garlic Naan • 6

Roti 2 pce • 6

RICE

Thai Jasmine Rice • 4.5

Saffron Rice • 5

Coconut Rice • 6

Dr. Lim's Fried Rice

wok fried with celery,
capsicum, spring onion & egg •
10

CHEF: SANJEEV KUMAR