



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 Samosas • 39

Spice Grill Chicken Satay

the most popular street food of Indonesia, with Fix & Fogg inspired smoke and fire peanut sauce • 18

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 • 16

Vietnamese Summer Rolls * V

vegetables & glass noodles in rice paper • 14

Imperial Lettuce Cups

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

NOODLES

Singapore Fried Noodles **

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 25
ADD firecracker spiced chicken • 28

Roast Duck Noodles

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

MEAT & SEAFOOD

Firecracker Chicken

Our famous wok fried chilli-breaded chicken with Malaysian chilli sambal • 28



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

Maharajah Lamb Curry

slow cooked diced lamb in a rich gravy with kasoori methi, cumin, bay leaves and cardamom • 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

Beef Rendang

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

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

VEGAN

Broccoli & Tofu Stir Fry * V

black bean, light soy & chilli • 20

ADD chicken • 5

Sichuan Style Clay Pot * V

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

ADD chicken • 5

Indian Vegetable Korma * V

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

Dhal * V

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

Tandoori Lamb Cutlets

marinated with chilli, ginger, cardamom & citrus, served with a cooling cucumber and yoghurt raita • 30

Penang Chicken

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

Phoenix & Dragon

jumbo prawns & boneless chicken wok fried with celery, red and green capsicum and red onion in a Sichuan pepper, dried chilli, oyster and soy sauce • 28

Duck & Pineapple Curry

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

Sour Orange Fish Curry

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

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

Cheese Naan

mozzarella, cumin, ginger & chilli.
Served with a green tomato & jalapeno chutney • 9

Roti 2 pce • 6

RICE

Thai Jasmine Rice • 4.5

Saffron Rice • 5

Coconut Rice • 5

Dr. Lim's Fried Rice

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

* = 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

CHEF: SANJEEV KUMAR