

MONSOON POON

TRADING HOUSE RESTAURANT

NIBBLES

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews * • 6

Poppadoms & Chutneys * • 7



Combo Platter •

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

Spice Grill Chicken Satay

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

Indonesian Style Crispy Chicken Wings marinated with tamarind, shallots, turmeric, lemongrass, ginger and garlic • 14

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Little Dragon Tacos all wrapped in a soft roti shell • Three of one kind \$17

- Chilli Salt Crumbed Fish with Sriracha mayo & fresh coriander
- Indian Spiced Chicken with mint chutney, lemongrass cashews & fresh pepper

Wonton

duck, mushroom and spring onion with Chinese five spice. Plum and Hoisin dipping sauce • 16

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with Dynamite mayo
• One for \$7 • Three for \$19

Peppered Squid

panko crumbed with sichuan pepper & chilli • 16

Malai Chicker

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

CHEF: SANJEEV KUMAR

MEAT & SEAFOOD

Penang Chicken

Malaysian style roasted chicken marinated with fresh ginger, turmeric, chilli, kaffir lime, fennel seed & coconut cream • 26

Maharajah Lamb Curry

slow cooked diced lamb in a rich gravy with kasoori methi, cumin, bay leaves and cardamom • 25

Duck & Pineapple Curry

eggplant & fresh pineapple in a red curry of lemongrass, kaffir lime & birds eye chilli • 26

Firecracker Chicken

Our famous wok fried chilli-breaded chicken with Malaysian chilli sambal • 30

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 • 30

Thai Yellow Chicken

yellow curry with kaffir lime, lemongrass & galangal • 25

Soft Shell Crab

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

Nasi Goreng

Indonesian fried rice with jumbo prawns, poached chicken, vegetables, house made sambal, soy & oyster sauce and fresh chilli • 30

Sour Orange Fish Curry

fresh fish simmered in a tangy orange sauce of tamarind, Siamese ginger, palm sugar & red chillis • 26

Butter Chicken

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

Shaking Beef

Vietnamese style wok seared beef with garlic, spring onion, red onions & a lime dipping sauce • 30



NOODLE & SALADS

Laksa

spicy egg noodle soup with coconut milk, poached chicken and vegetables • 26

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

Thai Beef Salad

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

Peking Duck Salad

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 Clay Pot * V

zucchini, broccoli, eggplant, green beans, peppers, fresh chilli & tofu, wok fried in a Toban Djan Chilli bean sauce • 20

ADD chicken • 5

Dhal * V

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



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 • 6

Dr. Lim's Fried Ricewok 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
PLEASE NOTE THAT ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 2%



COCKTAILS FOR GOOD TIMES



ON THE RICKSHAW

REFRESHING & NON-ALCOHOLIC

Blueberry Pie

Blueberry and peach puree with Blood Orange syrup and a dash of fresh lemon juice, topped with sparkling soda • 10

The Colonial (*The deluxe lemon, lime & bitters*)
Freshly muddled passionfruit, lemon & lime matched with Angostura Bitters & crowned with sparkling lemonade • 10

Second Dann

Juicy watermelon muddled & married with guava, passionfruit & cloudy apple juice • 11

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Succulent lychees muddled with passionfruit syrup & fresh lime, then shaken with cloudy apple juice • 10

Add a spirit for \$5

UNFORGETTABLES

Pineapple Moscow Mule

Belvedere Vodka shaken with tropical pineapple and lime juices, topped with Monsoon Ginger beer, then livened up with fresh mint leaves and a dash of bitters • 15

Singapore Sling

Bombay Sapphire Gin, orange liqueur, Cherry Brandy, grenadine & Benedictine all perfectly linked with fresh lime & pineapple then splashed with sparkling soda • 16

Mai Tai

The tropics in a glass, Plantation Dark rum, matched with Orgeat almond syrup & Orange Curacao topped off with pineapple juice & a Stolen Dark Rum float • 16

Spiced Negroni

Forget the classic and enter a new spicy world with a delight of Four Pillars spiced gin & Cocchi Rosa vermouth balanced with a classic Italian Campari

• 16

Jimmy's Margarita

Espolon Tequila & yellow Chartreuse shaken with agave, orange bitters & fresh lime • 15



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add #PoonPics to your photos

STICK DRINKS

SERVED LONG, COOL & REFRESHING

Thai Ice Tea

Chilli infused 42 Below vodka balanced with Malibu, coconut sugar, lime & pineapple juice • 16

Tuk Tuk

Pimms, Espolon Tequila & orange liqueur with fresh lime & mint, topped with delicious Monsoon ginger beer • 16

Coconut Lime Mojito

This is the closest you will get to a holiday in Havana! Malibu Coconut Rum, Gold Rum, fresh lime, mint leaves and sparkling soda • 16

Last Samurai

A delicious mix of Plantation 3 Stars rum, house made honey syrup, peach, fresh lime, pineapple juice & mint • 15

SHARED COCKTAILS

Purple Rain

Absolut Apeach Vodka, Blue Curacao, lime juice, Cranberry & Pineapple 'I never wanted to be your weekend lover, I only wanted to be some kind of friend'

1 Ltr • 35

ChinChin Plum Punch

Belvedere vodka, plum wine, pomegranate, apple juice & a touch of blackberry jam combine to make this our go to drink to share

1 Ltr • 35

Sangria Monsoon Style!

Choose red or white wine, we add a generous splash of rum, orange liqueur, fresh orange juice, fruit, & a splash of soda

1 Ltr • 34

MARTINIS

Lychee Lemongrass Martini

Exotic south east Asian flavours give an old classic a refreshing twist. Belvedere vodka, Kwai Feh lychee liqueur, lemongrass syrup and fresh lime • 15

Enter the Dragon

The perfect balance of white & gold rum from the tropics, tied together with fresh lime & spiked with passionfruit • 15

The Hendricks

Our favourite Scottish distilled Gin expertly mixed with zesty lime juice, sweet apple, fresh cucumber & mint to create an enticing & refreshing drink • 15

Coconut Margarita

Reserva 1800 Coconut Agave Tequila given a shake with orange liqueur, coconut sugar & lime juice to create a dynamic twist on an old favourite • 15

HAPPY HOUR

4-7 PM EVERY DAY IN THE BAR

Cider, beer, wine & snacks at a price that makes you happy!



Ping Pong

Belvedere Vodka, cherry syrup, egg white & fresh citrus with a splash of raspberry & cinnamon with chilli & a sneaky dash of Hellfire Bitters • 16

Pink Lotus

Belvedere vodka mixed with lychee, grapefruit & lemon - given a 'hard shake' then enhanced with a tropical hibiscus flower • 17

Summer Berry Fon Fon

Absolut Raspberri shaken with Aperol, nectar of strawberry & raspberry, with an injection of citrus & finished with our signature coconut lime foam • 16

Suzie Wong

This lady is luscious, tropical & energizing! – Belvedere Citrus vodka, lychee liqueur & passionfruit are given a hit of fresh lemon & a splash of soda to finish • 15

PORN STAR MARTINI

Absolut Vanilia, passionfruit & fresh lime juice. Luscious, tropical flavours shaken and strained into a martini glass, with a shot of Prosecco on the side.

\$25

2 for 1 from 8-10pm every night!





