



# MONSOON POON

## TRADING HOUSE RESTAURANT



### NIBBLES

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews \* • 6

Poppadoms & Chutneys \* • 7

### TO START & SHARE

#### 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

ADD a side of Firecracker chilli sauce • 5

#### 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

#### Wontons

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 Chicken

marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 17

#### 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 • 27

#### 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 • 26

#### 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 • 32

### 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

#### Aloo Gobi \* V

Indian spiced potatoes and cauliflower with green peas, turmeric, garam masala and cumin • 21

#### Broccoli & Tofu Stir Fry \* V

black bean, light soy & chilli • 21  
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 • 22  
ADD chicken • 5

#### Dhal \* V

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

### VEGETABLES

**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 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

PLEASE NOTE THAT ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 2%