



MONSOON POON

TRADING HOUSE RESTAURANT



NIBBLES

Prawn Crackers • 4
Poppadoms & Chutneys * • 7

TO START & SHARE

Combo Platter •

with Crispy Chicken Wings, Peppered Squid, Vietnamese Summer Rolls, Tandoori Chicken, Curry Puffs • 40

Spice Grill Chicken Satay

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

Indonesian Style Crispy Chicken Wings

marinated with tamarind, shallots, turmeric, lemongrass, ginger & 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 & fresh pepper

Wontons

duck, mushroom & spring onion with Chinese five spice. Plum & 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 Jumbo Prawns

steamed in fresh coriander, mint & sesame oil • 20

Vietnamese Summer Rolls * V

vegetables & glass noodles in rice paper • 14

Imperial Lettuce Cups

wok fried chicken with chilli, soy, capsicum & spring onion • 17

CHEF: SANJEEV KUMAR

MEAT & SEAFOOD

Penang Chicken

Malaysian style roasted chicken marinated with fresh ginger, turmeric, chilli, Thai lime, fennel seed & coconut cream • 28

Maharajah Lamb Curry

slow cooked diced lamb in a rich gravy with kasoori methi, cumin, bay leaves & cardamom • 26

Duck & Pineapple Curry

eggplant & fresh pineapple in a red curry of lemongrass, Thai lime & birds eye chilli • 28

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 • 27

Tandoori Lamb Cutlets

marinated with chilli, ginger, cardamom & citrus, served with a cooling cucumber & yoghurt raita • 34

Thai Yellow Chicken

yellow curry with Thai lime, lemongrass & galangal • 26

Soft Shell Crab

in a coconut curry with tomato, cardamom, turmeric & Thai red chillis. Served with coconut rice • 31

Nasi Goreng

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

Sour Orange Fish Curry

fresh fish simmered in a tangy orange sauce of tamarind, Siamese ginger, palm sugar & red chillis • 28

Butter Chicken

Tandoori roasted chicken cooked in our rich gravy of cream & tomato with fenugreek & garam masala • 26

Shaking Beef

Vietnamese style wok seared beef with garlic, spring onion, red onions & a lime dipping sauce • 34

NOODLE & SALADS

Laksa

spicy egg noodle soup with coconut milk, poached chicken & vegetables • 28

Singapore Fried Noodles **

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 26
ADD Firecracker spiced chicken • 29

Roast Duck Noodles

wok tossed with green beans, black fungus mushroom & fresh egg noodles • 28

Thai Beef Salad

sweet red onions, cucumber, coriander & carrot straw with a fresh & zingy lime & chilli dressing • 25

Peking Duck Salad

5 spice duck, baby spinach, cucumber, sprouts, Asian herbs & sesame lime dressing • 26

VEGAN

Aloo Gobi * V

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

Broccoli & Tofu Stir Fry * V

black bean, light soy & chilli • 23
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 • 13

VEGETABLES

Sweet Chilli Eggplant * V
wok fried with garlic & coriander • 14

Wok Fried Green Beans and Bok Choy * V
with garlic & light soy • 12

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 • 10

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%



COCKTAILS

FOR GOOD TIMES



ON THE RICKSHAW

REFRESHING & NON-ALCOHOLIC

Blueberry Pie

Blueberry & peach puree with Blood Orange syrup & 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

Jet Li

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

Add a spirit for \$5

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, el Jimador 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 & sparkling soda • 16

Last Samurai

A delicious mix of Angostura Reserva 3yr old White Rum, house made honey syrup, peach, fresh lime, pineapple juice & mint • 16

ORIGINALS

Firecracker Margarita

Red chilli infused tequila with a house made coconut cordial & fresh lime juice • 16

Pink Lotus

Belvedere Vodka mixed with Kwai Feh lychee liqueur, grapefruit syrup & fresh lemon juice, served in a chilled martini glass • 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 • 18

Princess Suzie

Belvedere Citrus vodka, lychee liqueur & passionfruit are given a hit of fresh lemon & a splash of soda to finish • 16

UNFORGETTABLES

Pineapple Moscow Mule

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

Singapore Sling

Greenall's Gin, orange liqueur, Cherry Brandy, grenadine & Benedictine all perfectly linked with fresh lime & pineapple then splashed with sparkling soda • 17

Mai Tai

The tropics in a glass, Angostura 5yr old Gold Rum, matched with Orgeat almond syrup & Orange Curacao topped off with pineapple juice & a Stolen Dark Rum float • 16

Spiced Negroni

Forget the classic & enter a new spicy world with a delight of Four Pillars spiced gin & Cocchi Rosa vermouth balanced with a classic Italian Campari • 18

Jimmy's Margarita

el Jimador tequila & yellow Chartreuse shaken with agave, orange bitters & fresh lime • 17

SHARED COCKTAILS

Purple Rain

Belvedere Vodka, Blue Curacao, lime juice, Cranberry, Pineapple & Peach 'I never wanted to be your weekend lover, I only wanted to be some kind of friend'
1 Ltr • 37

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 • 37

MARTINIS

Lychee Lemongrass Martini

Exotic south east Asian flavours give an old classic a refreshing twist. Belvedere vodka, Kwai Feh lychee liqueur, lemongrass syrup & fresh lime • 16

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 • 16

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 • 18

PORN STAR MARTINI

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

\$25

2 for 1 from 8-10pm every night!



Instagram

@monsoonpoonauckland

add #PoonPics to your photos

