



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 • 46

MFC, Monsoon Fried Chicken

chilli crumbed & spicy, with a creamy sriracha mayo and fresh salad greens • 20

Spice Grill Chicken Satay

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

Jumbo Prawns

steamed in fresh coriander, mint & sesame oil • 20

Little Dragon Tacos

all wrapped in a soft roti shell
Three of one kind • 20

- **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 • 18

Indonesian Style Crispy Chicken Wings

marinated with tamarind, turmeric, lemongrass, ginger & garlic • 15
ADD a side of Firecracker chilli sauce • 5

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with sriracha mayo
One for \$8 • Three for \$22

Peppered Squid

panko crumbed with sichuan pepper & chilli • 16

Malai Chicken

marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 18

Vietnamese Summer Rolls (V)

vegetables & glass noodles in rice paper • 16

Imperial Lettuce Cups

wok fried chicken with chilli, soy, capsicum & spring onion • 18

MEAT & SEAFOOD

Penang Chicken

Malaysian style roasted chicken marinated with fresh ginger, turmeric, candlenut, chilli, Thai lime, fennel seed & coconut cream • 30

Maharajah Lamb Curry

slow cooked diced lamb in a rich gravy with kasoori methi, cumin, bay leaves & cardamom • 29

Firecracker Chicken

Our famous wok fried chilli-breaded chicken with Malaysian chilli sambal • 32

Beef Rendang

Indonesian dry curry with star anise, ginger, lemongrass & toasted coconut • 28

Tandoori Lamb Cutlets

marinated with chilli, ginger, cardamom & citrus, served with a cooling cucumber & yoghurt raita • 42

Thai Yellow Chicken

yellow curry with Thai lime, lemongrass & galangal • 28

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 • 34

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 • 29

Shaking Beef

Vietnamese style wok seared beef with garlic, spring onion, red onions & a lime dipping sauce • 38

BREADS & CONDIMENTS

Poppadoms • 4

Roti 2 pce • 6

Naan • 5

Caramelized Onion & Garlic Naan • 6

Cheese Naan • 10

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

Condiments • 4

Mint & Coriander Chutney; Mango Chutney; Raita; Chilli Sambal; Satay Sauce

Fresh Chilli • 2

RICE

Thai Jasmine Rice • 5

Coconut Rice • 6

Dr. Lim's Fried Rice • 12
wok fried with celery, egg, spring onion, & capsicum

VEGAN

Aloo Gobi (V)

Indian Potato & Cauliflower curry with tomato, cardamom, garam masala, cumin & turmeric • 25

Broccoli & Tofu Stir Fry (V)

black bean, light soy & chilli • 26
ADD chicken • 5

Sichuan Style Vegetables (V)

zucchini, broccoli, eggplant, green beans, peppers, fresh chilli & tofu, wok fried in a Toban Djan Chilli bean sauce • 25
ADD chicken • 5

Dhal (V)

South Indian style yellow lentils simmered with cumin, turmeric, curry leaves, mustard seed & garam masala • 15

Sweet Chilli Eggplant (V)

wok fried with garlic & coriander • 14

Wok Fried Seasonal Greens (V)

with garlic & light soy • 14

NOODLES & SALAD

Laksa

spicy egg noodle soup with coconut milk, poached chicken & vegetables • 30

Singapore Fried Noodles **

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 30
ADD Firecracker spiced chicken • 34

Roast Duck Noodles

wok tossed with green beans, black fungus mushroom & fresh egg noodles • 32

Thai Beef Salad

sweet red onions, cucumber, carrot straw with a fresh & zingy citrus & chilli dressing • 26

** = 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

COCKTAILS FOR GOOD TIMES

- | | | |
|---|--|----|
|  | Pink Lotus
Vodka mixed with Kwai Feh lychee liqueur, grapefruit syrup & fresh lemon juice, served in a chilled martini glass | 18 |
|  | Chilli Coconut Margarita
With coconut syrup, fresh lime and a house made chilli tequila | 17 |
|  | Princess Suzie
Citrus Vodka, lychee liqueur & passionfruit are given a hit of fresh lemon & a splash of soda to finish | 17 |
|  | Tuk Tuk
Pimms, tequila & orange liqueur with fresh lime & mint, topped with delicious sparkling ginger beer | 17 |
|  | Coconut Lime Mojito
This is the closest you will get to a holiday in Havana! Bacardi White Rum, coconut syrup, fresh lime, mint leaves and sparkling soda | 18 |
|  | Lychee Lemongrass Martini
Exotic south east Asian flavours give an old classic a refreshing twist. vodka, Kwai Feh lychee liqueur, lemongrass syrup & fresh lime | 18 |
|  | The Hendricks
Our favourite Scottish distilled gin expertly mixed with zesty lime juice, sweet apple, fresh cucumber & mint to create an enticing & refreshing drink | 18 |
|  | Pineapple Moscow Mule
Vodka mixed with tropical pineapple & lime juices, topped with sparkling ginger beer, then livened up with fresh mint leaves & a dash of bitters | 18 |
|  | Singapore Sling
Gin, orange liqueur, Cherry Brandy, grenadine & Benedictine all perfectly linked with fresh lime & pineapple then splashed with sparkling soda | 19 |
|  | Mai Tai
The tropics in a glass, Stolen Gold Rum, matched with Orgeat almond syrup & Orange Curacao topped off with pineapple juice & a dark rum float | 19 |
|  | Spiced Negroni
Forget the classic & enter a new spicy world with a delight of Four Pillars spiced gin & vermouth balanced with a classic Italian Campari | 20 |
|  | Jimmy's Margarita
Our favourite tequila & yellow Chartreuse shaken with agave, orange bitters & fresh lime | 20 |



Add an Aroma Bubble to any martini style cocktail for \$4

SHARING IS CARING

- Purple Rain (1 litre)**
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" • 39
- ChinChin Plum Punch (1 litre)**
Vodka, plum wine, pomegranate, apple juice & a touch of blackberry jam combine to make this our go to drink to share • 39

ZERO ALCOHOL COCKTAILS

- Blueberry Pie**
Blueberry & peach puree with blood orange syrup & a dash of fresh lemon juice, topped with sparkling soda • 14
- The Colonial**
Freshly muddled passionfruit, lemon & lime matched with Angostura Bitters & crowned with sparkling lemonade • 15
- Jet Li**
Succulent lychees muddled with passionfruit syrup & fresh lime, then shaken with cloudy apple juice • 15
- Blood Orange Spritz**
Lyres Italian Orange, Lyres Orange Sec & sparkling blood orange. Beautiful morello cherry, citrus and orange flavours • 16
- Pineapple & Chilli Margarita**
Lyres Agave Blanco, Lyres Orange Sec, Pineapple Juice and a touch of fresh chilli • 16
- Lyres Amalfi Spritz**
Italian bittersweet Orange sparkling, served over ice with orange slices • 12

Add a spirit for \$5



Instagram

@monsoonpoon

add #PoonPics to your photos