



# MONSOON POON

## TRADING HOUSE RESTAURANT & BAR



### NIBBLES

**Prawn Crackers** • 7

**Curried White Bean Dip & Crunchy Vegetables** (V, VG) • 8

### TO START & SHARE

**Combo Platter**

a selection of our popular entrées to share • 49

**Sweet Chilli Eggplant** (V, VG)

crispy slices wok tossed with garlic & coriander • 15

**Thai Gulf Jumbo Prawns**

steamed with fresh spring onion, coriander, mint & basil • 20

**Firecracker Sliders**

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

**Peppered Squid**

chilli, black pepper & panko crumbed, served with a herb aioli & a spicy Thai chilli vinaigrette • 19

**Vietnamese Summer Rolls** (V\*, VG\*)

vegetables & glass noodles wrapped in rice paper, served with a lime, garlic & chilli dipping sauce • 16

**SFC**

Sichuan spiced fried chicken with lemongrass mayo & Kecap Manis • 19

**Kanpachi Crudo**

fresh market fish cured in our spiced 'Tiger's Milk' dressing of ginger, lime & housemade chilli oil, with red onion, cucumber & tamari pearls • 19

**Hong Kong BBQ Salmon**

with pickled seaweed, rocket salad & makrut lime oil • 21

**Baby Pho Bo**

a smaller serve of our Vietnamese beef fillet noodle soup • 16

**Three Cheese Naan** (V)

stuffed with a blend of spiced mozzarella, paneer, cream cheese & onion • 12

**Malai Chicken**

tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then baked in the tandoor oven • 19

**Krishna Pakhora** (V, VG)

cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 15

**Spice Grill Chicken Satay**

topped with our warm Fix & Fogg 'Smoke & Fire' peanut sauce • 19

(V) = Vegetarian dish (VG) = Vegan dish  
(\*) = available on request

Food Allergy Menu available; please inform your waiter of any dietary requirements, not all ingredients are listed for each dish.

All chicken & eggs are free range.

### MEAT, SEAFOOD & VEGETABLES

**Thai Yellow Chicken**

tender chicken in our yellow coconut curry with makrut lime, lemongrass & galangal • 27

**Bali Prawns**

with green beans, zucchini, eggplant & broccoli in an aromatic green coconut broth • 31

**South Indian Spice Scented Lentil Curry** (V, VG)

dhal & kidney beans in a spiced coconut cream • 22

**Butter Chicken**

marinated tandoor baked chicken served in our creamy tomato & butter sauce • 28

**Malabar Fish Curry**

fish fillets in a creamy sauce of coconut, tomato, chilli, mustard seed, turmeric & onion • 29

**Nasi Goreng**

Indonesian spiced fried rice with chicken, shrimp, squid, market vegetables, egg & chilli • 27

### NOODLES

**Singapore Fried Noodles** (V\*, VG\*)

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onion, chilli & egg • 27

**MAKE IT** chilli crumbed chicken • 30

**Roast Duck Mee Goreng** (V\*, VG\*)

udon noodles, house roasted 5 spice duck, red & green peppers, onion & bean sprouts • 29

**Bangkok Street Noodles** (V\*, VG\*)

flat rice noodles, chicken, market vegetables, tamarind, chilli, egg & crushed spiced cashews • 27

We have 2 private dining spaces for hire;  
the **Shangri-La** for groups up to 26  
& the **Atrium** for larger events.

Ask us about our **tiffin** lunch  
delivery service & our  
**out-catering** options

**Wok Seared Salmon**

tossed with jumbo prawns, scallops, market vegetables, water chestnuts & XO sauce • 45

**Shaking Beef**

Vietnamese style wok seared beef fillet with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce • 32

**Sichuan Style Vegetables** (V\*, VG\*)

market vegetables, fresh chilli & tofu wok fried in Chinese hot bean paste • 24

**25 Herb & Spice Indian Lamb Curry**

slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; this is a Monsoon Poon classic • 29

**Pho Bo**

twice cooked beef fillet, rice noodles, bean sprouts, chilli, Asian herbs & crushed peanuts, in a fragrant beef broth • 27

### SALADS

**Thai Beef Salad**

roasted beef fillet, cucumber, spiced cashews, bean sprouts, cherry tomatoes & Asian herbs, tossed with a chilli, lime, ginger & lemongrass dressing • 26

**Peking Duck Salad**

house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 27

**Mango & Black Rice Salad** (V, VG)

black rice, edamame, mango, mandarin, spring onion, capsicum & coriander, tossed with an orange, garlic, ginger & tamari dressing • 23

**ADD ON** Hong Kong BBQ Salmon • 33

### BREADS

**Poppadoms** (V, VG) • 5

**Roti** (V) • 8

**Classic Naan** (V) • 7

**Garlic Naan** (V) • 8

**Firecracker Chicken**

chilli crumbed pieces wok fried in our famous hot Malay chilli sambal sauce • 29

**Mowgli Chana Masala** (V)

Indian spiced market vegetables & chickpeas in a creamy vegetable, ginger, garlic & chilli sauce • 24

**Sticky Pork Belly**

with a chilli caramel glaze & Asian black vinegar, topped with a Chinese cabbage, radish, peanut, mint & coriander slaw • 28

**Beef Rendang**

Indonesian dry curry; slow braised beef with coconut milk, star anise & cardamom • 29

**Malay Hawker Style Fried Fish & Prawns**

with a makrut lime, coconut, candlenut & chilli sauce • 29

**Black Pepper & Chilli Tofu** (V)

with wok tossed bok choy & broccoli • 24

### ON THE SIDE

**Bok Choy** (V\*, VG\*)

with black beans, oyster sauce & garlic • 12

**Fire Crushed Cucumber** (V, VG)

glazed in peanut butter, sesame chilli oil, coconut milk, coriander & garlic • 10

**Steamed Seasonal Greens** (V, VG)

topped with a miso vinaigrette • 10

### RICE

**Steamed Basmati Rice** (V, VG) • 4

**Coconut Rice** (V, VG) • 5

### CONDIMENTS - \$5 EACH

**Peanut Sauce**

**Chilli Sambal**

**Raita** (V)

**Chopped Chilli** (V, VG)

*For parties of six or more, one account per table or evenly split please.  
If you would like to use a credit card or PayWave, we'll add a 2% charge to cover fees.  
If you would like to celebrate with your own cake here, a \$5/head charge applies.*

# COCKTAILS

## FOR GOOD TIMES

### Snake In The Eagle's Shadow \*\*

Our silky-smooth take on a clarified Mai Tai; Monsoon's 5 gold rum blend, De Kuyper Dry Orange liqueur, orgeat, pineapple, lime • 16

### South-East Side

An invigorating aperitif to awaken the senses; Greenstone gin, Reid & Reid Rev. Dawson's gin, pear liqueur, Benedictine, lemongrass, cucumber, basil • 16

### Ruby Tuesday

The ultimate pink drink; Absolut Raspberri vodka, Cointreau orange liqueur, De Kuyper Sour Rhubarb liqueur, grapefruit, lemon, raspberries • 16

### Tom Yum Collins

An Asian spin on a classic favourite; Reid & Reid Native gin, Reid & Reid Zesty Lemon gin, lemongrass, makrut lime, yuzu, lemon, mint, soda • 16

### The Poon-Tini

Refreshingly simple and oh so tasty; Finlandia vodka, Kwai Feh lychee liqueur, Dolin dry vermouth, elderflower • 16

### House of Fury

Like a Dark & Stormy only better; Black Tears Spiced rum, Cruzan Black Strap rum, ginger, lime, chilli, palm sugar, ginger beer • 16

## WE CHOOSE, YOU BOOZE!

### THE BARTENDER'S CHOICE;

LET US CUSTOM MAKE A CREATION FOR YOU

\$15

### Once Upon A Time In Bollywood \*

Our whiskey sour with a berry unexpected plot twist; Amrut Indian whiskey, Woodford Reserve bourbon, Benedictine, boysenberry, turmeric honey, lemon, egg white • 17

### Spiced Poona Colada

If you like Piña Coladas ... we're sure you'll love this; Black Magic rum, Sumatran spice blend, pineapple, coconut cream, lime • 17

### French Quarter Fizz

A beautiful herbaceous homage to a French 75; The Bond Store kawakawa gin, Crème de Violette, lavender, lemon, kawakawa reduction, Vallformosa Cava • 16

### Hong Kong Hustle

Busy day? Need a break from the hustle & bustle? Knock this one back; Monsoon Poon spiced rum blend, apple, cinnamon, maple, lime • 16

## SHARING IS CARING

### AHOY HANOI (1 litre)

Cruise into the summer with this on your horizon; City of London gin, Pallini Limoncello, grapes, lemongrass, cucumber, apple, chopping board nectar, lemon, mint, soda • 29

### PING'S PLUM PUNCH (1 litre) \*

The tropical way to help you get your 5-a-day; Finlandia Grapefruit vodka, De Kuyper Crème de Cassis, Black Doris plums, pomegranate, raspberries, grapefruit, apple, lemon, soda • 29

### RED SANGRIA (1 litre)

The quintessential crowd pleaser, Monsoon style; fruity red wine, Sumatran spice blend, orange liqueur, ginger, lemon, orange, basil, soda • 29

### WHITE SANGRIA (1 litre)

Get the beach party started with this refreshing treat; fruity white wine, Kwai Feh lychee liqueur, elderflower nectar, raspberries, lychees, mint, lemon, soda • 29

### Ho Chi Minh Mule

A Monsoon Poon classic & a real treat; Stil Feijoa vodka, New Zealand Pinot Noir, cranberry, mint, lime, ginger beer • 17

### Mr Miyagi

The perfect thirst quencher after a bout of karate; Roots Eco gin, lemon, basil, elderflower, watermelon, lemonade • 16

### Coconut Mojito \*

Picture yourself lying on the beach with this one in hand; Tanduay Silver rum, coconut nectar, mint, lime, soda, coconut foam • 17

### Tropsicle \*

Summertime and the livin' is easy; pomegranate & passionfruit popsicle, house infused tropical vodka, passionfruit, lemon, pineapple, raspberry sherbet • 17

### The Yin Yang Margarita • 16

Which way will you go?



El Jimador Reposado tequila, agave nectar, lime & your choice of either; **Mango & Chilli** or **Pineapple & Strawberry**

### Calcutta Crush

Pucker up for this tall & refreshing citrus smash; El Jimador tequila, Pallini Limoncello, grapefruit, lime, salt, orange bitters, chopping board nectar • 15

### Zombie

Guaranteed to kick off a good night or keep one rolling; Mount Gay Gold rum, Flor de Cana 5yo rum, Cruzan Black Strap rum, De Kuyper Apricot Brandy, pineapple, lime, passionfruit • 17

### The Big Boss

This one packs a punch; Hennessy VS Cognac, Slane whiskey, Jameson whiskey, gingerbread, pineapple, lime, walnut bitters • 17

### Rosebud

Fruit juice for grown-ups; Stoli Vanilla vodka, cranberry, pineapple, passionfruit, lemon • 15

### Saigon Spritz

Sunshine in a glass; Vallformosa Cava, Aperol, Cappalletti Aperitivo, orange infused Champagne nectar, orange bitters, soda • 15

### Espresso Martini \*

A great treat at any time of day; Jumping Goat coffee vodka, Baileys Irish cream, Mr Black coffee liqueur, Frangelico hazelnut liqueur, cold brew coffee, palm sugar • 17

### Banoffee Dream \*

A heavenly mix; Langs banana rum, banana liqueur, cacao bitters, caramel, coconut foam • 16

### Jam Jam Chi Chi La La \*\*

A decadent little delight; De Kuyper Crème de Cacao, Chambord raspberry liqueur, Quick Brown Fox coffee liqueur, cream, chocolate jelly, cinnamon, toasted marshmallows • 16

### Ocean Dip \*

Finish your night on a high; Pallini Limoncello, Finlandia vodka, Galliano vanilla liqueur, pineapple, yuzu, crushed meringue • 16

### A Touch Of Zen

Relax & unwind while you sip on this Negroni inspired beauty; house-infused rhubarb gin, Aperol, Cappalletti Aperitivo, vermouth blend, rosewater • 16

### Bombay Breeze \*

Stay cool with this slushy style pick-me-up; Absolut Raspberri vodka, Absolut Citron vodka, watermelon, lemongrass, lemon, raspberry sherbet • 16



## KRAKATOA FIRE BOWL

Dare to try this one! Stolen Smoked rum, Flor de Cana 4yo rum, Helmsman Spiced rum, Cappalletti Aperitivo, pineapple, vanilla, lime, bitters

Limit 2 per person. May contain fire

\$26

## EASY DOES IT • \$11

Refreshing & Non-Alcoholic

### Golden Lotus

The ultimate in sunny poolside hydration; pineapple, lime, lemongrass, mint, soda

ADD IN Flor de Cana 4yo rum +5

### Kowloon Cooler

Long, juicy & refreshing; passionfruit, lime, lemon, bitters, lemonade

ADD IN Absolut Citron vodka +5

### Virgin Rosebud

A fruity little number; cranberry, pineapple, passionfruit, vanilla, lemon

ADD IN Finlandia Cranberry vodka +5

### Komodo Dragon

A thirst-quencher; lychees, grapefruit, watermelon, basil, lemon, soda

ADD IN Reid & Reid Native gin +5

### Rumble In The Jungle

A fruity, juicy, tropical punch; mango, peach, watermelon, lime, pineapple

ADD IN Mount Gay Gold rum +5



@monsoonpoon

add #PoonPics to your photos

\* can be made vegetarian or vegan on request

\*\* not suitable for vegans