



# MONSOON POON

## TRADING HOUSE RESTAURANT



### TO START & SHARE

**Prawn Crackers** • 4

**Poppadoms & Chutneys** • 8

**Combo Platter**

with Crispy Chicken Wings, Peppered Squid, Vietnamese Summer Rolls, Tandoori Chicken, Curry Puffs • 49

**Spice Grill Chicken Satay**

with a smoke & fire peanut sauce • 18

**Jumbo Prawns**

steamed in fresh coriander, mint & sesame oil • 24

**Little Dragon Tacos**

Three of one kind • 23

- 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 • 20

**Indonesian Style Crispy Chicken Wings**

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

**Firecracker Chicken Sliders**

Sriracha mayo OR firecracker sauce  
• One for \$8 • Three for \$24

**Peppered Squid**

panko crumbed with sichuan pepper & chilli • 16

**Malai Chicken**

marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 20

**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 • 30

**Firecracker Chicken** 

Our famous spicy wok fried chilli crumbed chicken cooked in a Malaysian chilli sambal • 35

**Beef Rendang**

Indonesian dry curry with star anise, ginger, lemongrass & toasted coconut • 32

**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 • 30

**Thai Beef Salad**

sweet red onions, cucumber, tomato, carrot straw with a fresh & zingy citrus and chilli dressing • 30

**Soft Shell Crab**

in a coconut curry with tomato, cardamom, turmeric & Thai red chillis with coconut rice • 32

**Nasi Goreng \*\***

Indonesian fried rice with jumbo prawns, poached chicken, vegetables, house made sambal, soy & oyster sauce & fresh chilli • 35

**Butter Chicken**

tandoori roasted chicken in a rich gravy of cream & tomato with fenugreek & garam masala • 30

**Shaking Beef**

Vietnamese style wok seared beef with garlic, spring onion, red onions & a lime dipping sauce • 40

**Red Duck Curry**

with roasted eggplant, red & green capsicum, green beans, coconut • 31

#### NOODLES

**Laksa**

spicy egg noodle soup with coconut milk, poached chicken & vegetables • 34

**Singapore Fried Noodles \*\***

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 32  
ADD Firecracker spiced chicken • 36

**Roast Duck Noodles**

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

#### VEGAN

**Broccoli & Tofu Stir Fry (V)**

black bean, light soy & chilli • 26  
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 • 15

**Wok Fried Seasonal Greens (V)**

with garlic & light soy • 14

#### RICE

**Thai Jasmine Rice** • 5

**Coconut Rice** • 6

**Dr. Lim's Fried Rice** • 12

wok fried with celery, egg, spring onion, & capsicum

#### BREADS & CONDIMENTS

**Poppadoms** • 4

**Roti 2 pce** • 6

**Naan** • 6

**Caramelized Onion & Garlic Naan** • 7

**Condiments** • 4

Mint & Coriander Chutney; Fresh Chilli; Mango Chutney; Raita; Chilli Sambal

**WE SAY  
GOODBYE ON  
3  
MAY**

Thank you for the laughter,  
conversations, cocktails,  
wines, and shared  
meals.

Fancy something sweet? We have a delicious dessert menu!

\*\* = 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



Add an Aroma Bubble to any martini style cocktail for \$3



**Pink Lotus** 18  
Meili Vodka mixed with Kwai Feh Lychee liqueur, grapefruit syrup & fresh lemon juice



**Chilli Coconut Margarita** 17  
Chilli infused tequila with fresh lime, orange liqueur and coconut syrup



**Princess Suzie** 18  
Citrus Vodka, lychee liqueur & passionfruit are given a hit of fresh lemon & a splash of lemonade to finish



**Tuk Tuk** 17  
Pimms, tequila & orange liqueur with fresh lime & mint, topped with delicious sparkling ginger beer



**Coconut Lime Mojito** 18  
Bacardi White Rum, coconut syrup, fresh lime, mint leaves and sparkling soda



**Lychee Lemongrass Martini** 18  
Exotic south east Asian flavours give an old classic a refreshing twist. Vodka, Kwai Feh lychee liqueur, lemongrass syrup & fresh lime



**Pineapple Moscow Mule** 18  
Absolut vodka, pineapple & lime juice, ginger beer, fresh mint & bitters



**Mai Tai** 19  
The tropics in a glass, Bacardi white rum, matched with Orgeat almond syrup & Orange Curacao topped off with pineapple juice & a dark rum float



**Spiced Negroni** 20  
Forget the classic & enter a new spicy world with a delight of Awildian Spiced gin & vermouth balanced with a classic Italian Campari



**Jimmy's Margarita** 20  
Our favourite tequila & yellow Chartreuse shaken with agave, orange bitters & fresh lime

### SHARING IS CARING

#### Purple Rain (1 litre)

Absolut Peach vodka, Blue Curacao, lime juice, cranberry & pineapple. "I never wanted to be your weekend lover, I only wanted to be some kind of friend" • 39



Instagram

@monsoonpoon

add #PoonPics to your photos

### 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

Add a spirit for \$5