



MONSOON POON

TRADING HOUSE RESTAURANT



NIBBLES

Prawn Crackers • 4

Chilli & Lemongrass Spiced Cashews (v, VG) • 5

Carrot & Cumin Dip With Roti Chips
(v, VG*) • 7

TO START & SHARE

Combo Platter

a selection of our popular entrées to share • 35

Firecracker Sliders

our famous Firecracker spiced chicken sandwiched in a fresh bun with chilli mayo
• One for \$6 • Three for \$15

Little Dragon Tacos

S.E. Asian shrimp in a smoky chilli sauce with avocado & fresh coriander in a soft roti shell • 15

Malai Chicken

tender pieces of chicken marinated in yoghurt, cumin, ginger, cardamom & pepper then tandoor baked • 16

Peppered Squid

with crispy panko crumbs & chilli flakes, served with a Thai basil, mint & garlic mayo • 14

Stuffed Naan

filled with cream cheese, bacon & chilli jam then tandoor baked • 9

Thai Gulf Jumbo Prawns

steamed with fresh spring onion, coriander, mint & basil • 17

Vietnamese Summer Rolls (v*, VG*)

vegetables & glass noodles wrapped in rice paper, served with a lime & chilli dipping sauce • 13

Spice Grill Chicken Satay

topped with our warm housemade peanut sauce • 16

Krishna Pakhora (v, VG)

cauliflower, pumpkin & potato slices fried in chickpea batter, served with a mint, coriander & tamarind dipping sauce • 13

Kung Pao Chicken Wings

sweet, spicy & sticky • 15

Chef: Raju Rai

V = Vegetarian dish

VG = Vegan dish

* = on request

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

All of our red meat & poultry is Halal & all chicken & eggs are free range.

Gift vouchers available.
Restaurant Association vouchers are accepted.

MEAT, SEAFOOD & VEGETABLES

Malabar Fish Curry

fish fillets in coconut, chilli, mustard seed, turmeric & onions • 24

Firecracker Chicken

chilli crumbed & wok fried in hot Malay chilli • 24

Sichuan Style Vegetables (v*, VG*)

seasonal vegetables, fresh chilli & tofu wok fried in a Chinese hot bean paste • 19

Beef Rendang

Indonesian dry curry; slow braised beef with coconut milk, star anise, crispy shallots & cardamom • 25

25 Herb & Spice Indian Lamb Curry

slow cooked diced lamb in a savoury spiced curry with our secret mix of spices; a Monsoon classic • 24

Malay Hawker Style Fried Fish & Prawns

in a kaffir lime, coconut, candlenut & chilli sauce • 24

Nasi Goreng

Indonesian spiced fried rice with chicken, seafood, vegetables & chilli • 23

Black Pepper & Chilli Tofu (v)

with wok tossed bok choy & broccoli • 19

Sticky Pork Belly

with a chilli caramel glaze & black vinegar, topped with a Chinese cabbage, apple, mint & coriander slaw • 24

Thai Yellow Chicken Curry

yellow coconut curry with kaffir lime, lemongrass & galangal • 24

Bali Prawns

with green beans, zucchini, eggplant & broccoli in an aromatic green coconut broth • 26

Shaking Beef

Vietnamese style wok seared beef fillet, with garlic, spring onion & red onion, served on peppery leaves with a lime dipping sauce • 26

Kashmir Potato, Pea & Cauliflower Curry (v)

soft fried potatoes & cauliflower in savoury vegetable sauce with English peas & mint oil • 19

Butter Chicken

marinated tandoor baked chicken served in our creamy tomato & butter sauce • 24

Go in the monthly draw
to win a \$50 MP voucher

just add #PoonPics to your Instagram
uploads when you're @MonsoonPoon



Instagram

NOODLES

Singapore Fried Noodles (v*, VG*)

rice noodles, chicken, shrimp, bean sprouts, red & green peppers, onions & chilli • 23
MAKE IT chilli crumbed chicken • 25

Roast Duck Mee Goreng (v*)

egg noodles, house roasted 5 spice duck, red & green peppers, onions & bean sprouts • 24

Bangkok Street Noodles (v*, VG*)

flat rice noodles, chicken, vegetables, tamarind, chilli & crushed spiced cashews • 23

SALADS

Thai Beef Salad

beef fillet, cucumber, spiced cashews, bean sprouts, cherry tomatoes & Asian herbs, with a chilli, lime, ginger & lemongrass dressing • 23

Peking Duck Salad

house roasted 5 spice duck with mandarin, capsicum, cucumber, mesclun, spinach, pine nuts & a sesame lime dressing • 23

Indian Empire Spiced Chickpea Salad (v, VG*)

with spiced cashews, cauliflower, cranberries, chaat masala, cucumber, chilli, yoghurt & Lot Eight Vietnamese olive oil • 18

VEGETABLE SIDES

Sweet Chilli Eggplant

crispy slices wok tossed with garlic & coriander • 10

Bok Choy (v*, VG*)

with black beans, oyster sauce & garlic • 9

South Indian Spice Scented

Lentil Curry (v)

dhal & kidney beans in a spiced cream • 8

BREADS

Poppadoms (v, VG)

four baked lentil wafers • 3

Roti (v)

Malaysian flat bread • 5

Classic Naan (v)

Punjabi style bread
tandoor baked • 4

Caramelized Onion &

Garlic Naan (v) • 5

RICE

Jasmine Rice (v, VG) • 4

Coconut Rice (v, VG) • 5

CONDIMENTS

Peanut Sauce • Chilli Sambal • Raita

Chopped Chilli • Mango Chutney

All
condi-
ments
\$3

For parties of 8 or more, one account per table or evenly split



COCKTAILS

FOR GOOD TIMES



QUALITY COCKTAILS



POPULAR PRICES

Coconut Mojito

This tasty fix of a drink muddles fresh lime & mint with Havana & Malibu rums, brown sugar & coconut water, before being crowned with refreshing soda • 14

Mai Tongue Tai

Our Tiki inspired cocktail; NZ Helmsman spiced rum, Cointreau blood orange liqueur & crushed pineapple, shaken up with a red wine reduction, orange juice & lime • 14

Shanghai Spritz

A summery little number for all seasons; treat yourself to NZ rosé & Aperol mixed with orange, lemon & grapefruit, topped with Veuve Clicquot Champagne & crisp soda • 14

Lost In Translation

This is the Nepalese cousin of the Lagerita! Served long with Stolen Gold rum, kaffir lime syrup, ice cold Kingfisher lager & a dash of fresh lime. Don't knock it 'til you try it! • 13

Snap Coco Pop

A super smooth blend of caramel & cocoa nip infused Stoli vodka, cold brew coffee, Frangelico hazelnut liqueur & your childhood favourite; Coco Pops soaked fresh milk • 14

Pretty Thai For A Fly Guy

Like a Dark & Stormy only better! Generous pours of Stolen Spiced & Cruzan Black Strap rums, shaken with ginger, lime, palm sugar & a hint of chilli, then topped with refreshing ginger beer • 14

Mary Poppins

A magical fusion of Beefeater gin & berrylicious tea syrup, matched with Pavan grape liqueur, blueberries, apple & lemon juices, & a spoonful of our housemade sherbert to help the medicine go down • 14

Salted Caramel Hard Shake

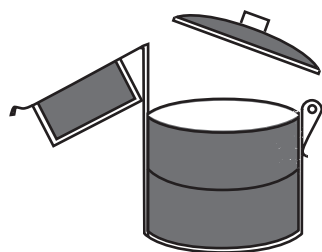
Housemade salted caramel combined with Stolen Dark rum, vanilla bean gelato, milk & butterscotch schnapps, topped with a cookie crumble • 15

Uncle Ho's Old Fashioned

We refashion this classic by stirring Kraken rum with barrel aged tawny Port, a blend of aromatic Sumatran spices & a dash of palm sugar. Uncle Ho reckons one is never enough! • 14

Mabuk Monkey

A citrus smash of Belvedere vodka, lemon, lime & lemongrass, served slushy style with a zingy crown of lemonade • 13



MONSOON PUNCH

(serves 2)

A tropical combination of Havana white & gold rums, pineapple, lemon & cranberry juice, shaken up with pomegranate & passionfruit; perfect to share come rain, wind or shine.

Served in a tiffin • 26

Mr Miyagi

Tanqueray gin with fresh basil, lemon juice, watermelon & elderflower syrup, with a kick of lemonade to top it off. Hold on to your chopsticks with this one • 13

Tom Yum Collins

An Asian spin on this favourite, we take Hayman's Old Tom gin & team it with an exotic combination of ginger, chilli, lemon, kaffir lime, lemongrass & mint, then finish it with soda • 14

Gurkarita

A favourite classic revamped! El Jimador Reposado tequila with fresh lime, mango, agave nectar, orange bitters & a hint of chilli • 13

Hong Kong Hustle

Monsoon's twist on a Cappuccino; an addictive blend of Sailor Jerry spiced rum, Bailey's Irish Cream, Chinese cassia cinnamon & cold brew coffee • 14

Ting Ting's Tonic

A double bang of Jameson whiskey shaken with smoked honey & lemon juice, with a fresh ginger & egg white foam crest. The perfect remedy for anything! • 14

WE CHOOSE, YOU BOOZE!
\$13 gets you the bartender's choice

South East Side

Transport yourself to a happier place with this remix of one of our faves; Whitley Neill gin, lime, apple, lemongrass, cucumber, mint & an egg white foam finish • 13

P.I.M.P

Party In My Popsicle! The ultimate summer combo; we plunge a raspberry, pomegranate & lemonade infused popsicle into a tasty mix of Stoli Razberi vodka, apple juice, fresh lemon juice & mint. The twizzle is the shizzle! • 14

Manila Mallow Milkshake

Toasted marshmallows blended with vanilla bean gelato, milk & Stoli Vanil vodka. The grown up campfire treat • 14

Ruby Tuesday

This sour rhubarb liqueur & Stoli Razberi vodka delight is perfectly matched with fresh lemon & grapefruit juice, a dash of Cointreau & then finished with sweet raspberries • 14

Ho Chi Minh Mule

A New Zealand duo of 42 Below Feijoa vodka & Pinot Noir matched with fresh limes, mint & cranberry juice & spiked with ginger beer. This is a real treat • 14

Banoffee Dream

A heavenly mix of Stoli Vanil vodka, butterscotch schnapps, Crème de Bananes & maple syrup, enriched with a hint of double cream before being shaken up with freshly smashed banana • 14



WIMBLEDON

(serves 2)

A classic pairing of Pimm's No.1 & Hayman's London Dry gin, built with oranges, lemons, blueberries, cucumber & mint, then finished with lemonade fizz • 28

Zombie

Guaranteed to kick off a good night or keep one rolling. A monster mix of Havana white & gold rums, apricot brandy, fresh lime, pineapple juice & passionfruit, with a Black Strap rum float & a killer garnish • 15

Rosebud

This little number is a delightful blend of Stoli Vanil vodka, fresh pineapple & cranberry juices, then finished with a touch of lemon juice & a dash of passionfruit • 13



ON THE RICKSHAW

Refreshing & non-alcoholic

Crouching Tiger

Smooth coconut water, cranberry juice, lime, mint & blueberries, this is the perfect recipe for poolside hydration! • 8

Hidden Dragon

A thirst quenching combination of fresh lime, mint, apple juice & elderflower syrup, lengthened with sparkling soda water • 8

Maid In China

Muddled lychees & fresh basil paired with rosewater, elderflower syrup & a dash of lemon juice. Lengthened with crisp apple juice & sparkling soda • 8

Lombok Quencher

Peach nectar, fresh lime & mint, topped with refreshing ginger ale • 7

The Colonial (*The deluxe lemon, lime & bitters*)
Freshly muddled passionfruit, lemon & lime matched with Angostura Bitters & crowned with lemonade • 7

Virgin Rosebud

Fresh pineapple & cranberry juices, with a hint of lemon, passionfruit & vanilla • 7

Add a house spirit for \$6