

AWAKEN YOUR SENSES TO THE THAI, INDIAN AND NONYA FLAVOURS OF JIMMY SHU'S HANUMAN RESTAURANT. RENOWNED FOR HIS PASSION FOR FRESH PRODUCE AND UNIQUE FLAVOURS, JIMMY TRAVELS THROUGH SOUTH-EAST ASIA SEEKING INSPIRATION AND INGREDIENTS WHICH HE USES TO INFLUENCE THE MANY DISHES CREATED AT HANUMAN CREATE.

HANUMAN OFFERS AN OPPORTUNITY TO EXPERIENCE THE MANY TASTES, FLAVOUR AND SPICES OF ASIA.

Guests are encouraged to explore these flavours in a variety of dishes and to savour the perfect balance each dish creates with the other. Chefs are sought from India, Thailand and Malaysia to bring forth the authentic fusions of Thai, Indian and Nonya in the menu.

Sita Banquet

\$58.00 PER PERSON

MINIMUM 6 PEOPLE

ENTRÉE PLATTERS INCLUDE:

- **Bombay Pakoras** of spiced, chickpea flour bound vegetables, crisp fried with yoghurt
- **Nonya Satay Chicken** marinated with lemongrass cracked cumin and coriander seeds served with a roasted peanut and tamarind sauce
- **Salad of Tamarind Pork** barbecued and tossed with cherry tomatoes, red onion finished with a tamarind and honey dressing

MAIN COURSE PLATTERS:

- **Thai Crispy Whole Fish** served with three flavoured sauce - hot, sweet and sour
- **Beef Masaman** aromatic curry with potato, ginger, nutmeg, tamarind and peanuts
- **Chettinad Chicken** simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli
- **Lamb Korma** smooth curry with ground cashew poppy seed, coconut, onion and tomato topped with fresh mint
- **Dhingri Mutter** button mushrooms and green peas cooked in a tomato curry with cashew, ground cumin and coriander
- **Steamed Jasmine Rice**

DESSERT (SERVED INDIVIDUALLY)

- **Chocolate macadamia nut brownie** with dark chocolate ganache and vanilla ice cream

Hanuman Banquet

\$70.00 PER PERSON

MINIMUM 6 PEOPLE

STARTER:

- **Hanuman Oysters** our signature dish with vivid taste of lemongrass, sweet basil, ginger, chilli and fresh coriander

ENTRÉE PLATTERS INCLUDE:

- **Fish Tikkas** fillet of wild baramundai marinated in yoghurt, ginger, garlic, chili, rose petal, garam masala and black mustard paste
- **Nonya Pork rolls** flavoured with Chinese five spice and wrapped in bean curd sheets
- **Masala Lamb Cutlet** marinated with punjabi spices of cardoman, clove, cinamon, coriander, cumin seed and coriander

MAIN COURSE PLATTERS:

- **Goan Prawn Curry** prawns [local] cooked with fresh coconut and fragrant goan spices, finished with coriander
- **Thai Crispy Fried Whole Fish** with three flavoured sauce hot, sweet, and sour
- **Butter Chicken** silky cashew and tomato curry, infused with cardoman and cumin
- **Wok Tossed Seafood** [local prawns] with vibrantly hot basil and oyster sauce
- **Lamb Korma** smooth curry with ground cashew poppy seed, coconut, onion and tomato topped with fresh mint
- **Jungle Curry of Beef** slowly simmered with coconut, lemon grass, ginger and kaffir lime leaf
- **Stir Fried Vegetables** served with oyster sauce, garlic and soy
- **Steamed Jasmine Rice**

DESSERT (SERVED INDIVIDUALLY)

- **Black rice brulee** pandan infused black rice cooked with coconut topped with caramelised custard

HANUMAN
THAI • INDIAN • NONYA

ADELAIDE • DARWIN • ALICE SPRINGS