

BREADS

ROTI	A crisp grilled leavened flat bread	6.5
NAAN	Classic Indian tandoori bread	
	Plain naan	6.5
	Butter naan	6.9
	Garlic naan	6.9
	Onion and cheese kulcha	7.5

SOUPS

Tom Yum	local prawns in a classic Thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal [GF. DF.]	13.5
Seafood Tom Kha	mixed seafood [local] with lemongrass, coconut and lime leaf in a classic Thai broth [GF. DF.]	16.5

SMALL PLATES

Hanuman Oysters	our signature dish with vivid tastes of lemongrass, sweet basil, ginger, chilli and fresh coriander [GF. DF.]	19.5
Trumpet Mushroom	topped with a fine mince of pork, prawn and spices warmed with coconut cream sauce [DF.]	18.5
Bombay Pakoras	vegetables crisp fried in spicy chickpea batter with yoghurt [GF. DF. VEG.]	14.5
Vegetable Samosa	Indian style pastry filled with potato and peas, slow cooked with roasted cumin and spices (two pieces) [VEG.]	12.5
Nonya Satay	chicken marinated with lemongrass, cracked coriander and cumin seeds and served with a roasted peanut and tamarind sauce [GF. DF.]	16.0
Prawn Pakoras	prawn [local] bound with spiced chickpea flour, crisp fried with mint yogurt	16.5
Pandan Chicken	fragrant chicken and pandan leaf parcels with sticky sweet dipping sauce [DF.]	16.5
Nonya Pork Rolls	flavoured with Chinese five spices and wrapped in bean curd sheets	15.5
Salad of Tamarind Pork	barbecued and tossed with cherry tomato, red onion finished with a tamarind and honey dressing [DF.]	16.0
Money Bags	crisp tofu wrappers filled with finely diced chicken, prawn, fresh coriander root and black pepper [DF.]	16.0
Duck Salad	roasted and tossed with garlic, cashew nut, coriander, chilli and spring onion [DF.]	19.5
Hanuman Tasting Plate	a special selection of favourite flavours of Hanuman (serves two)	36.0

Please note some of these dishes may contain traces of nuts

VEGETARIAN

Kang Kong Greens water spinach stir fried with yellow soya bean, garlic and chilli [DF. VEG. C.]	16.5
Stir Fried Vegetables served with oyster sauce, garlic and soy [DF. VEG. C.]	16.0
Methi Aloo potato tossed with onion, mustard seed, curry leaf and fresh fenugreek leaf [DF. VEG. C.]	17.0
Dhal Makhani black urad dahl and red kidney beans sauteed with tomato, onion mild spices and finished with cream [VEG. C.]	19.0
Eggplant Pachadi cooked in a spicy tomato onion sauce with tangy tamarind [GF. DF. VEG. C.]	16.5
Baby Bok Choy steamed and tossed with ginger, garlic and chilli [DF. VEG. C.]	15.5
Kofta Curry fried vegetable dumpling cooked in a rich cashew nut and tomato sauce with fresh fenugreek leaf [GF. VEG.]	19.0
Dhingri Mutter button mushrooms and green peas cooked in a tomato curry with cashew, ground cumin and coriander [GF. VEG.]	18.5
Tadka Dahl yellow toor dahl tempered with ghee, cumin, mustard seed and balanced with fresh tomato [GF. VEG. C.]	11.5
Bhindi Masala okra toasted with fresh tomato and onion, finished with garam masala and yoghurt [GF. VEG.]	19.0
Raita refreshing mix of yoghurt, diced tomato and cucumber [GF. VEG. C.]	7.5
Pappadoms plain or pepper lentil wafer [VEG.]	5.5

RICE AND NOODLES

Pad Thai noodles tossed with prawns, egg, peanut and sharp tasting tamarind [DF. GF.]	22.5
Nonya Fried Rice tossed with prawns , shallot and egg [DF.]	20.5
Chicken Biryani basmati rice cooked with ghee, saffron, cashew nut, raisin, mint and coriander [GF.]	22.5
Steamed Jasmine Rice the traditional accompaniment to meals (per person) [GF. DF. VEG.]	4.0
Coconut Jasmine Rice infused with ginger and pandan leaf (per person) [GF. DF. VEG.]	5.0

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TANDOORI STARTERS

Kashmiri Chicken Tikka marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala [GF.]	16.5
Fish Tikka marinated in yoghurt, ginger, garlic, chilli, rose petal, garam masala and black mustard paste [GF.]	20.0
Masala Lamb Cutlets marinated with tumeric, chilli and tandoori garam masala [GF.]	22.5

SEAFOOD DISHES

Thai crispy whole fish served with three flavoured sauce, hot, sweet and sour	medium 28.5 large 38.5
Thai chilli prawns [local] tossed with ginger, fresh green chilli spring onion and egg [GF.]	37.5
Black Pepper Prawns [local] with garlic, onion and fresh curry leaf	36.0
Wok tossed seafood [local prawns] vibrantly hot basil and oyster sauce	32.0
Goan Prawn Curry [local prawns] cooked with fresh coconut and fragrant goan spices, finished with coriander	36.0
Hanuman Prawns [local prawns] cooked in a delicate coconut, wild ginger and curry sauce	36.0
Meen Moolie of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut	28.5

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MAINS

Green Curry of Chicken a classic Thai curry with sweet basil, kaffir lime leaf and chilli [DF. C.]	26.0
Cashew nut chicken stir fried with chilli jam, ginger, garlic and cashew nuts	27.5
Jungle curry beef slowly simmered with coconut, lemongraa, ginger and kaffir lime leaf	26.0
Red Curry of Duck roasted then simmered in a rich coconut and red curry sauce with thai basil, kaffir lime leaf, lychee and fresh pineapple [DF. CH. GF.]	27.5
Beef Masaman aromatic curry with potato, ginger, nutmeg, tamarind and peanut [GF. C.]	26.5
Pork Belly cooked Toew chiu Chinese style scented with cinnamon and star anise [DF.]	25.0
Lamb Korma smooth curry with ghee, ground cashew, poppy seed, coconut, onion and tomato topped with refreshing mint [GF. C.]	26.5
Goat Rogan Josh simmered in fresh tomato puree and blended garam masala	25.5
Beef Vindaloo slowly cooked with aromatic spices of cinnamon, clove, cardamom and star anise [GF. CH. DF.]	27.5
Butter chicken our signature dish of silky cashew and tomato curry, infused with cardamom and cumin and rose petals [GF.]	29.0
Chicken Chettinad simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli	26.0

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