

## 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 [local] and spices warmed with coconut cream sauce [DF,C.]	18.5
Bombay Pakoras	crisp chickpea flour encasing spiced vegetables, served with mint sauce [GF,DF,VEG.]	14.5
Vegetable Samosa	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 cumin and coriander seeds served with a roasted peanut sauce [GF,DF.]	16.0
Prawn Pakoras	crisp chickpea flour encasing juicy local prawns, served 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 spice and wrapped in bean curd sheets	15.5
Salad of Tamarind Pork	barbecued and tossed with cherry tomato, red onion finished with a tamarind dressing [DF.]	16.0
Money Bags	of finely diced chicken and finely chopped prawns [local] with fresh coriander, black pepper and wrapped in bean curd sheet [DF.]	16.0
Duck Salad	roasted and tossed with cherry tomato, cashew nut, coriander, mint cucumber, pineapple, lychee and spring onion [DF.]	19.5
Hanuman Tasting Plate	a special selection of favourite flavours of Hanuman (serves two)	36.0

## TANDOORI STARTERS

Kashmiri Chicken Tikka	marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala [GF.]	16.5
Fish Tikka	fillet of wild baramundi 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 [C.]	medium 28.5 large 38.5
Thai chilli prawns [local]	wok tossed with ginger, spring onion and egg [GF,C.]	37.5
Black Pepper Prawns [local]	with garlic, onion and vegetables	36.0
Wok tossed seafood [local prawns]	with vibrantly hot basil and oyster sauce [C.]	32.0
Goan Prawn Curry [local prawns]	cooked with fresh coconut and fragrant goan spices, finished with coriander [C.]	36.0
Hanuman Prawns [local prawns]	cooked in a delicate coconut, wild ginger and curry paste	36.0
Meen Moolie	of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut	28.5

## MEAT DISHES

Green Curry of Chicken	a classic Thai curry with sweet basil, kaffir lime leaf and chilli [DF,C.] [Vegetarian option available]	26.0
Cashew Nut Chicken	stir fried with chilli jam, ginger, garlic and cashew nuts [C.]	27.5
Jungle Curry Beef	slowly simmered with coconut, lemongrass, 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 Thai style scented with coriander root, cinnamon and star anise [DF.]	25.0
Lamb Korma	smooth curry with ground cashew, poppy seed, coconut, onion and tomato topped with fresh mint [GF,C.]	26.5
Goat Rogan Josh	simmered in fresh tomato and blended garam masala [C.]	25.5
Beef Vindaloo	slowly cooked with fragrant spices of cinnamon, clove, fennel and homemade garam masala [GF,CH,DF.]	27.5
Butter Chicken	our signature dish of silky cashew and tomato curry, infused with cardamom and fenugreek [GF.]	29.0
Chicken Chettinad	simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli	26.0

## 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 and curry 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 sauce of onion, tomato and spices [GF,DF,VEG,C.]	16.5
Baby Bok Choi	steamed and tossed with garlic and soya bean [DF,VEG,C.]	15.5
Kofta Curry	cooked in a rich cashew nut and tomato sauce with dried 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 cooked with onion, cumin seed, fresh tomato curry leaf and ghee [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 [VEG.]	5.5

## RICE AND NOODLES

Thai noodles	tossed with prawns [local], egg, peanut tamarind and raddish [DF,GF.]	22.5
Nonya Fried Rice	tossed with prawns [local], raddish and egg [DF.]	20.5
Chicken Biryani	basmati rice cooked with 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

Please note some of these dishes may contain traces of nuts