

menu

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 prawns <small>(local)</small> in a classic thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal	13.5
seafood tom kha mixed seafood <small>(local)</small> with lemongrass, coconut and lime leaf in a classic thai broth	16.5

small plates

hanuman oysters our signature dish with vivid tastes of lemongrass, sweet basil, ginger, chilli and fresh coriander	19.5
trumpet mushrooms topped with a fine mince of pork, prawn <small>(local)</small> and spices warmed with coconut cream sauce	18.5
bombay pakoras of spiced, chickpea flour bound vegetables, crisp fried with yoghurt	14.5
vegetable samosas indian pastry filled with potato and pea, slow cooked with roasted cumin and spices	12.5
nonya satay chicken marinated with lemongrass, cracked cumin & coriander seed served with a roasted peanut & tamarind sauce	16
prawn pakoras prawns <small>(local)</small> bound with spiced chickpea flour, crisp fried with mint yogurt	16.5
pandan chicken fragrant chicken and pandan leaf parcels with sticky dipping sauce	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 and honey dressing	16
money bags of finely diced chicken and finely chopped prawns <small>(local)</small> , with fresh coriander root and black pepper	16
duck salad roasted and tossed with garlic, cashew nut, coriander, lychee, orange, chilli and spring onion	19.5
hanuman tasting plate selection spanning the flavours of hanuman (serves two)	36

tandoori starters

kashmiri chicken tikka marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala	16.5
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only one bill per table please

fish tikka fillet of wild baramundi marinated in yoghurt, ginger, garlic, chilli, rose petal, garam masala and black mustard paste	20
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masala lamb cutlets marinated with turmeric, chilli and tandoori garam masala	22.5
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seafood dishes

thai crispy whole fish served with three flavoured sauce - hot, sweet and sour		medium	28.5
		large	35.5
thai chilli prawns <small>(local)</small> wok tossed with ginger, fresh green chilli, spring onion and egg	37.5		
black pepper prawns <small>(local)</small> with garlic, onion and fresh curry leaf	36		
wok tossed seafood <small>(local prawns)</small> with vibrantly hot basil and oyster sauce	32		
goan prawn curry prawns <small>(local)</small> cooked with fresh coconut and fragrant goan spices, finished with coriander	36		
hanuman prawns <small>(local)</small> cooked in a delicate coconut, wild ginger and curry sauce	36		
meen moolie of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut	28.5		
slipper lobster pong gari cooked koh samui style with an authentic yellow curry powder	37		

meat dishes

green curry of chicken a classic thai curry with sweet basil, kaffir lime leaf and chilli	26
cashew nut chicken stir fried with chilli jam, ginger, garlic and cashew nuts	27.5
jungle curry of beef slowly simmered with coconut, lemon grass, ginger and kaffir lime leaf	26
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	27.5
beef masaman aromatic curry with potato, ginger, nutmeg, tamarind and peanut	26.5
pork belly cooked toew chiu chinese style, scented with cinnamon and star anise	25
lamb korma smooth curry with ground cashew, poppy seed, coconut, onion and tomato topped with fresh mint	26.5
goat rogan josh simmered in fresh tomato puree and blended garam masala	25.5
beef vindaloo slowly cooked with fragrant spices of cinnamon, clove and fennel	27.5

butter chicken our signature dish of silky cashew and tomato curry, infused with cardamom and cumin	29
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beef tenderloin wok tossed with chinese wine, young ginger and red onion	26.5
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chicken chettinad simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli	26
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vegetarian options

kang kong greens water spinach, stir fried with yellow soya bean, garlic and chilli	16.5
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stir fry vegetables served with oyster sauce, garlic and soy	16
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methi aloo potato tossed with onion, mustard seed, curry leaf and fresh fenugreek leaf	17
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dhal makhani black urad dahl and red kidney beans sautéed with tomato, onion, mild spices and finished with cream	19
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eggplant pacchadi cooked in a sauce of onion, tomato, spices and finished with tamarind	16.5
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baby bok choy steamed and tossed with ginger, garlic and chilli	15.5
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kofta curry cooked in a rich cashew nut and tomato sauce with fresh fenugreek leaf	19
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dhingri mutter button mushrooms and green peas cooked in a tomato curry with cashew, ground cumin and coriander	18.5
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tadka dhal yellow toor dhal cooked with onion, cumin seed, fresh tomato, curry leaf and ghee	11.5
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bhindi masala okra toasted with fresh tomato and onion, finished with garam masala and yoghurt	17.5
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raita refreshing mix of yoghurt and diced tomato, cucumber	7.5
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pappadoms plain or pepper	5.5
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rice and noodles

thai noodles tossed with prawns <small>(local)</small> , egg, and peanut, sharpened with tamarind	22.5
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nonya fried rice tossed with prawns <small>(local)</small> , shallot and egg	20.5
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chicken biryani basmati rice cooked with saffron, cashew nut, raisin, mint and coriander	22
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steamed jasmine rice the traditional accompaniment to meals <i>(per person)</i>	4
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coconut jasmine rice infused with ginger and pandan leaf <i>(per person)</i>	5
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🌿 medium chilli

🌶️ hot chilli

🍃 vegetarian option available