

Hanuman will tantalise your every sense.

Share our passion for exceptional food and our eternal eye for detail, all wrapped in genuine hospitality.

Our food is prepared using the freshest, ingredients and wherever possible we source local, seasonal produce.

We are open Wednesday to Sunday for lunch from 12 - 2.30pm and every day for dinner from 6pm.



This is our banquet menu. Also available for download at our website is the set lunch menu and take away menu.

All our menus change regularly to reflect seasonal produce.

www.hanuman.com.au



hilton cairns hotel
34 esplanade
cairns queensland



banquet menu



hanuman restaurant
hilton cairns hotel
cairns qld 4870

phone: (07) 4052 6786
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banquet

rama banquet

kashmiri chicken tikka marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala

vegetable samosas indian pastry filled with potato and peas slow cooked with roasted cumin and spices

trumpet mushrooms topped with a fine mince of pork, prawn and spices warmed with coconut cream sauce

thai crispy whole fish served with three flavoured sauce - hot, sweet and sour

green curry of chicken a classic thai curry with sweet basil, kaffir lime leaf and chilli

madras lamb curry braised with south indian spices of fennel, cumin and coriander

kang kong greens water spinach, stir fried with yellow soya beans, garlic and chilli

steamed jasmine rice

thai basil cheesecake with kaffir lime leaves and strawberries

\$39.5 per person
(minimum 6 people)

sita banquet

kashmiri chicken tikka marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala

vegetable samosas indian pastry filled with potato and peas slow cooked with roasted cumin and spices

nonya pork rolls flavoured with chinese five spice and wrapped in bean curd sheets

kapitan prawns a rich curry of fresh turmeric, lemon grass, galangal, coconut and ground dried shrimps

thai crispy whole fish served with three flavoured sauce - hot, sweet and sour

butter chicken silky cashew and tomato curry, infused with cardamom and cumin

beef masaman aromatic curry with potato, ginger, nutmeg, tamarind and peanuts

kang kong greens water spinach, stir fried with yellow soya beans, garlic and chilli

steamed jasmine rice

thai basil cheesecake with kaffir lime leaves and strawberries

\$49.5 per person
(minimum 6 people)

hanuman banquet

hanuman oysters our signature dish with vivid tastes of lemongrass, sweet basil, ginger, chilli and fresh coriander

tandoori prawns rubbed with fresh ground cumin, yoghurt and cardamom

amritsari fish battered with besan flour, ajwain seed and ground turmeric

masala lamb cutlet marinated with punjabi spices of cardamom, clove, cinnamon, coriander, cumin seed and yoghurt

wok tossed seafood with vibrantly hot basil and oyster sauce

hanuman prawns wok tossed in a delicate coconut, wild ginger and curry sauce

thai crispy whole fish served with three flavoured sauce - hot, sweet and sour

butter chicken silky cashew and tomato curry, infused with cardamom and cumin

lamb korma a smooth curry with ground cashew, poppy seed, coconut, onion and tomato topped with fresh mint

seasonal vegetables steamed and served with tomato curry

steamed jasmine rice

thai basil cheesecake with kaffir lime leaves and strawberries

\$62.0 per person
(minimum 6 people)