



## take away menu

Crown Plaza  
82 Barrett Drive  
**Alice Springs**  
Northern Territory

**telephone: (08) 8953 7188**

opening hours  
Lunch Monday to Friday from 12.00 - 2.30pm  
Closed for lunch on public holidays

Dinner from 6.30pm every night

Closed on Christmas Day, Boxing Day and New Year's Day

## seafood dishes

- **thai crispy whole fish** served with three flavoured sauce - hot, sweet and sour
  - medium 26
  - large 33
- hanuman prawns** (imported) cooked in a delicate coconut, wild ginger and curry sauce 32
- black pepper prawns** (imported) With garlic, onion and fresh curry leaf 32
- wild barramundi fillets** grilled & served with a sticky passionfruit & ginger sauce 27
- **wok tossed seafood** (imported prawns) with vibrantly hot basil and oyster sauce 29
- malay prawns** (imported) cooked with fresh turmeric, cinnamon stick, star anise & coconut 32
- local jewfish fillets** gently simmered in a broth of humpty doo wild ginger, galangal & fresh kaffir lime leaf 27.5
- meen moolie** of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut 24.5

## soups




- **tom yum prawns** (imported) in a classic thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal 12
- tamatar shorba** classic indian tomato soup cooked using fresh tomato, ginger and coriander 11

## small plates

- amritsari fish** battered in besan flour, ajwaan seed & ground tumeric 14.5
- soft shell crab** fried crisp & served with a tangy tamarind sauce 17
- pandan chicken** fragrant chicken and pandan leaf parcels with sticky dipping sauce 14.5
- vegetable samosas** indian pastry filled with potato and pea, slow cooked with roasted cumin and spices 13.5
- **trumpet mushrooms** topped with a fine mince of pork, prawn (imported) and spices warmed with coconut cream sauce 16
- south australian calamari** grilled & served with a sweet chilli, lemongrass & lime dressing 16
- chicken satay** marinated with candlenuts, ground coriander & cumin seeds 14
- vegetarian spring rolls** of shitake mushroom, glass noodles, taro yam & chinese five spice 11
- punjabi lamb cutlets** flavoured with a roasted cumin, fresh garlic, ginger & yoghurt 19
- duck salad** roasted and tossed with garlic, cashew nut, coriander, lychee, orange, chilli and spring onion 17.5

## meat dishes

-  **green curry of chicken** a classic thai 22  
⑤ curry with sweet basil, kaffir lime leaf and chilli
- red curry of duck** roasted then 24.5  
⑤ simmered in a rich coconut and red curry sauce with thai basil, kaffir lime leaf, lychee and fresh pineapple
- beef masaman** aromatic curry with 22.5  
potato, ginger nutmeg, tamarind & ginger
- butter chicken** silky cashew and 23.5  
⑤ tomato curry, infused with cardamom and cumin
-  **madras lamb** braised with south indian 23.5  
spices, fennel, cumin & coriander
- pork belly** cooked toew chiu 22  
chinese style, scented with cinnamon and star anise
-  **beef vindaloo** slowly cooked with 22.5  
fragrant spices of cinnamon, clove & fennel
-  **jungle curry of beef** slowly simmered 22.5  
with coconut, lemon grass, ginger and kaffir lime leaf
-  **chicken chettinad** simmered in a 23.5  
fennel & mustard seed masala , onion, curry leaf & dried chilli
- beef tenderloin** wok tossed with 24  
chinese wine, young ginger & red onions
-  **lamb rogan josh** slow cooked with 23.5  
fresh tomato, cinnamon, cloves & garam masala
- cashew chicken** stir fried with chilli jam, 23  
ginger, garlic & cashew nuts

 medium chilli  
  hot chilli

⑤ vegetarian option available

## vegetarian options

- masala cauliflower** lightly fried with 16.5  
roasted ground cumin & coriander seed
- vegetarian korma** curry of cashew nut, 17  
potato & green peas
- eggplant pachadi** cooked in a sauce 14.5  
of onion, tomato, spices & finished with tamarind
-  **aloo mutter** potato & pea curry with 16  
coconut, tomato & curry leaf
-  **chickpea masala** cooked with ghee, 16.5  
tomato & fresh ginger
- baby bok choy** steamed and tossed 13  
with ginger, garlic and chilli
- seasonal mixed vegetables** steamed 13  
and served with oyster sauce, garlic & soy
- tadka dhal** north indian style lentil 12  
cooked with onion, cumin seed, fresh tomato & curry leaf
- raita** refreshing mix of yoghurt and 6.5  
diced tomato, cucumber
- pappadoms** plain or pepper 4.5

## rice and noodles & bread

- ⑤ **pad thai** flat rice noodles wok tossed 17  
with prawns (imported), eggs, peanuts & sharpened with tamarind
- ⑤ **thai fried rice** tossed with prawns 17  
(imported) shallots & tomato
- thick rice noodles** stir fried with beef 16.5  
tenderloin & green vegetables
- steamed jasmine rice** the traditional 3.5  
accompaniment to meals (*per person*)
- indian roti** a crisp grilled leaved flat 4.5  
bread