


soups

-  **tom yum** prawns in a classic thai broth 10.35
of hot and sour flavours with kaffir lime
leaf, lemongrass and galangal
- tom kha** shredded chicken and 9.9
coconut cream scented with young
ginger

small plates

- bombay pakoras** of spiced, chickpea 10.35
flour bound vegetables, crisp fried
with yoghurt
- nonya satay beef or chicken** 12.15
marinated with lemongrass, cracked
cumin and coriander seed served with
a roasted peanut and tamarind sauce
- crispy rice crackers** with savoury 13.05
mince of shrimp and chicken cooked
with roasted peanuts, coconut and
coriander
- amritsari fish** battered with besan 13.40
flour, ajwain seed and ground turmeric
- pandan chicken** fragrant chicken and 12.50
pandan leaf parcels with sticky dipping
sauce
- nonya pork rolls** flavoured with chinese 11.25
five spice and wrapped in bean curd
sheets
- sweet tamarind pork** marinated, 11.60
barbequed and served with a sweet
tamarind sauce with a hint of chilli

tandoori starters

- kashmiri chicken tikka** marinated 12.50
with yoghurt, ginger, kashmiri chilli and
fragrant rose petal garam masala
- tandoori prawns** rubbed with fresh 16.65
ground cumin, yoghurt and cardamom
- masala lamb cutlets** marinated with 17.00
turmeric, chilli and tandoori garam
masala



take away menu

hilton cairns hotel
cairns queensland 4870

phone: (07) 4052 6786

wednesday to sunday noon to 2.30 pm
dinner seven days a week from 6 pm



seafood dishes

- thai crispy whole fish** served with 23.30
three flavoured sauce - hot, sweet and
sour:
- kapitan prawns** a rich curry of 29.25
fresh turmeric, lemon grass, galangal,
coconut and ground dried shrimps
-  **black pepper prawns** with garlic, 29.60
onion and fresh curry leaf
-  **wok tossed seafood** with vibrantly 25.65
hot basil and oyster sauce
-  **hanuman prawns** wok tossed in a 29.60
delicate coconut, wild ginger and curry
sauce
- meen moolie** of wild barramundi fillets 22.05
cooked with turmeric, fresh curry leaf
and coconut

meat dishes

-  **green curry of chicken** a classic thai 20.25
⑤ curry with sweet basil, kaffir lime leaf and chilli
-  **jungle curry of beef** slowly 21.15
simmered with coconut, lemon grass, ginger and kaffir lime leaf
-  **red curry of duck** roasted then 21.15
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 20.25
potato, ginger, nutmeg, tamarind and peanuts
- pork belly** cooked toew chiu 18.45
chinese style, scented with cinnamon and star anise
-  **madras lamb curry** braised with south 20.60
indian spices of fennel, cumin and coriander
-  **beef vindaloo** slowly cooked with 22.05
 fragrant spices of cinnamon, clove
 and fennel
- butter chicken** silky cashew 22.05
⑤ and tomato curry, infused with cardamom and cumin
- lamb korma** a smooth curry with 21.15
ground cashew, poppy seed, coconut, onion and tomato topped with fresh mint
- chicken masala** simmered in a rich 19.70
sauce of turmeric, chilli, tomato and masala spices

vegetarian options

- kang kong greens** water spinach, stir 12.15
fried with yellow soya beans, garlic and chilli
- seasonal vegetables** steamed and 13.95
served with tomato curry
- masala cauliflower** lightly fried with 11.60
roasted ground cumin and coriander seed
- aloo mutter** potato and pea curry 15.20
with coconut, tomato and curry leaf

eggplant pacchadi cooked in a 12.50
sauce of onion, tomato, spices and finished with tamarind

baby bok choy steamed and tossed 12.50
with ginger, garlic and chilli

cottage cheese and vegetable dumplings cooked in a tomato and 15.20
fenugreek leaf curry

red lentil dahl with tomato, cumin, 6.75
turmeric and garam masala

raita refreshing mix of yoghurt and 6.20
diced tomato, cucumber and roasted cumin

pappadoms plain or pepper 4.40

rice and noodles

⑤ **thai noodles** tossed with prawns, 17.55
eggs, peanuts, sharpened with tamarind

⑤ **thai fried rice** tossed with prawns, 15.75
shallots and eggs

lamb biryani basmati rice cooked 17.55
with saffron, vegetables, mint and coriander

steamed jasmine rice the 3.15
traditional accompaniment to meals

coconut jasmine rice infused with 3.50
ginger and pandan leaf

 medium chilli

  hot chilli

⑤ vegetarian option available