

## bread

<b>roti</b> a crisp grilled leavened flat bread	5.4
<b>naan</b> classic indian tandoori bread:	
- plain naan	5.4
- butter naan	5.85
- garlic naan	5.85
- onion & cheese kulcha	6.3

## soups

🍴 <b>tom yum prawns</b> (imported) in a classic thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal	11.7
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<b>tamatar shorba</b> classic indian tomato soup cooked using fresh tomato, ginger and coriander	10.8
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## small plates

🍴 <b>trumpet mushrooms</b> topped with a fine mince of pork, prawn (imported) and spices warmed with coconut cream sauce	15.75
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<b>bombay pakoras</b> of spiced, chickpea flour bound vegetables, crisp fried with yoghurt	12.15
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<b>vegetable samosas</b> indian pastry filled with potato and peas slow cooked with roasted cumin and spices	10.35
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<b>nonya satay beef or chicken</b> marinated with lemongrass, cracked cumin and coriander seed served with a roasted peanut and tamarind sauce	13.95
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<b>masala fried fish</b> battered with besan flour, mustard seed, kashmiri chilli and curry leaf	14.4
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<b>pandan chicken</b> fragrant chicken and pandan leaf parcels with sticky dipping sauce	14.4
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<b>nonya pork rolls</b> flavoured with chinese five spice and wrapped in bean curd sheets	13.05
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<b>salad of tamarind pork</b> barbequed and tossed with cherry tomato, red onion finished with a tamarind and honey dressing	13.95
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<b>money bags</b> of finely diced chicken and finely chopped prawns (imported), with fresh coriander root and black pepper	13.95
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<b>duck salad</b> roasted and tossed with garlic, cashew nuts, coriander, lychee, orange and spring onion	17.55
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## tandoori starters

<b>kashmiri chicken tikka</b> marinated with yoghurt, ginger, kashmiri chilli and fragrant rose petal garam masala	13.95
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<b>methi prawns</b> (imported) rubbed with fresh fenugreek leaf, turmeric and ground cumin	19.8
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## take away menu

holiday inn esplanade  
93 mitchell street  
darwin

phone: (08) 8941 3500

monday to friday noon to 3 pm  
dinner seven days a week from 6 pm

<b>masala lamb cutlets</b> marinated with turmeric, chilli and tandoori garam masala	19.36
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## seafood dishes

🍴 <b>thai crispy whole fish</b> served with three flavoured sauce - hot, sweet and sour:	
medium	25.2
large	31.5

<b>local jewfish fillets</b> gently simmered in a broth of humpty doo wild ginger, galangal and fresh kaffir lime leaf	27
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<b>malay prawn curry</b> (imported) cooked with fresh turmeric, cinnamon stick, star anise and coconut	31.95
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🍴 <b>thai chilli prawns</b> wok tossed with ginger, fresh green chilli, spring onion and egg	33.3
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🍴 <b>black pepper prawns</b> (imported) with garlic, onion and fresh curry leaf	31.95
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🍴 <b>wok tossed seafood</b> (imported prawns) with vibrantly hot basil and oyster sauce	27.45
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<b>hanuman prawns</b> (imported) cooked in a delicate coconut, wild ginger and curry sauce	31.95
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<b>meen moolie</b> of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut	24.75
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<b>slipper lobster pong gari</b> cooked koh samui style with an authentic yellow curry powder	32.4
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## meat dishes

- 🍴 **green curry of chicken** a classic thai curry 22.5  
① with sweet basil, kaffir lime leaf and chilli
- 🍴 **yellow curry of chicken** cooked with 22.5  
turmeric, lemongrass, galangal and potato
- 🍴 **jungle curry of beef** slowly simmered 22.95  
with coconut, lemon grass, ginger and kaffir lime leaf
- ① **red curry of duck** roasted then simmered 23.85  
in a rich coconut and red curry sauce with thai basil, kaffir lime leaf, lychee and fresh pineapple
- beef masaman** aromatic curry with 23.4  
potato, ginger, nutmeg, tamarind and peanuts
- pork belly** cooked toew chiu chinese 21.6  
style, scented with cinnamon and star anise
- lamb korma** smooth curry with ground 23.4  
cashew, poppy seed, coconut, onion and tomato topped with fresh mint
- 🍴 **rogan josh of lamb shank** simmered in 24.3  
fresh tomato puree and blended garam masala
- 🍴🍴 **beef vindaloo** slowly cooked with 24.3  
fragrant spices of cinnamon, clove and fennel
- ① **butter chicken** silky cashew and tomato 24.75  
curry, infused with cardamom and cumin
- 🍴 **lamb stir fry** minced with thai hot basil, 23.4  
green peppercorn and chilli jam
- 🍴 **chicken masala** cooked in a rich sauce of 22.5  
tomato, red onion and dried chilli

## vegetarian options

- kang kong greens** water spinach, stir fried 14.4  
with yellow soya beans, garlic and chilli
- seasonal vegetables** steamed and served 15.75  
with oyster sauce, garlic and soy
- 🍴 **madras okra** tossed with onion, tomato, 14.4  
chilli, tamarind and curry spices
- 🍴 **chickpea masala** with potato cooked with 16.2  
ghee, tomato and fresh ginger

**eggplant pacchadi** cooked in a sauce of 14.4  
onion, tomato, spices and finished with tamarind

**baby bok choy** steamed and tossed with 13.95  
ginger, garlic and chilli

**kofta curry** cooked in a rich cashew nut 16.65  
and tomato sauce with fresh fenugreek leaf

**mixed dahl** yellow toor dhal and green 9  
mung bean with tomato, cumin, and garam masala

**raita** refreshing mix of yoghurt and diced 6.75  
tomato, cucumber

**fresh salad** of onion, cucumber, tomato 7.65  
and carrot

**pappadoms** plain or pepper 4.50

## rice and noodles

① **thai noodles** tossed with prawns 20.25  
(imported), egg, and peanut, sharpened with tamarind

① **nonya fried rice** tossed with prawns 18  
(imported), shallot and egg

**kapi fried rice** served with shredded 18  
omelette, pineapple, cucumber and pork

**vegetable pulav** basmati rice cooked with 17.55  
saffron, vegetables, cashew nut, raisin, mint and coriander

**steamed jasmine rice** the traditional 3.6  
accompaniment to meals (per person)

**coconut jasmine** rice infused with ginger 4.5  
and pandan leaf (per person)

🍴 medium chilli  
🍴🍴 hot chilli

① vegetarian option available