


bread

roti a crisp grilled leavened flat bread	4.95
naan classic indian tandoori bread:	
- plain naan	4.95
- butter naan	5.40
- garlic naan	5.40
- onion & cheese kulcha	5.85

soups

 tom yum prawns in a classic thai broth of hot and sour flavours with kaffir lime leaf, lemongrass and galangal	10.70
tom kha shredded chicken and coconut cream scented with young ginger	10.35

small plates

 trumpet mushrooms topped with a fine mince of pork, prawn and spices warmed with coconut cream sauce	13.95
bombay pakoras of spiced, chickpea flour bound vegetables, crisp fried with yoghurt	10.35
vegetable samosas indian pastry filled with potato and peas slow cooked with roasted cumin and spices	9.45
nonya satay beef or chicken marinated with lemongrass, cracked cumin and coriander seed served with a roasted peanut and tamarind sauce	12.15
crispy rice crackers with savoury mince of shrimp and chicken cooked with roasted peanuts, coconut and coriander	13.05
amritsari fish battered with besan flour, ajwain seed and ground turmeric	13.40
pandan chicken fragrant chicken and pandan leaf parcels with sticky dipping sauce	12.50
nonya pork rolls flavoured with chinese five spice and wrapped in bean curd sheets	11.25
sweet tamarind pork marinated, barbequed and served with a sweet tamarind sauce with a hint of chilli	11.60
money bags of finely diced chicken with fresh coriander root and black pepper	12.15
duck salad roasted and tossed with garlic, cashew nuts, coriander, lychee, orange and spring onion	16.10
hanuman tasting plate selection spanning the flavours of hanuman (serves two)	29.25



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

tandoori starters

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

seafood dishes

 thai crispy whole fish served with three flavoured sauce - hot, sweet and sour:	
	medium 23.30
	large 29.60
kapitan prawns a rich curry of fresh turmeric, lemon grass, galangal, coconut and ground dried shrimps	29.25
local jewfish fillets gently simmered in a broth of humpty doo wild ginger, galangal and fresh kaffir lime leaf	24.75
black pepper prawns with garlic, onion and fresh curry leaf	29.60
 wok tossed seafood with vibrantly hot basil and oyster sauce	25.65
 hanuman prawns wok tossed in a delicate coconut, wild ginger and curry sauce	29.60
meen moolie of wild barramundi fillets cooked with turmeric, fresh curry leaf and coconut	22.05

meat dishes

-  **green curry of chicken** a classic thai curry with sweet basil, kaffir lime leaf and chilli 20.25
Ⓟ
-  **jungle curry of beef** slowly simmered with coconut, lemon grass, ginger and kaffir lime leaf 21.15
- yellow chicken curry** cooked with fresh turmeric, coconut, lemongrass and galangal 20.25
-  **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 21.15
Ⓟ
- beef masaman** aromatic curry with potato, ginger, nutmeg, tamarind and peanuts 20.25
- pork belly** cooked toew chiu chinese style, scented with cinnamon and star anise 18.45
-  **madras lamb curry** braised with south indian spices of fennel, cumin and coriander 20.60
-  **beef vindaloo** slowly cooked with fragrant spices of cinnamon, clove and fennel 22.05


- Ⓟ **butter chicken** silky cashew and tomato curry, infused with cardamom and cumin 22.05
- lamb korma** a smooth curry with ground cashew, poppy seed, coconut, onion and tomato topped with fresh mint 21.15
-  **chicken chettinad** simmered in a fennel and mustard seed masala with red onion, curry leaf and dried chilli 19.70


vegetarian options

- kang kong greens** water spinach, stir fried with yellow soya beans, garlic and chilli 12.15
- seasonal vegetables** steamed and served with tomato curry 13.95
- masala cauliflower** lightly fried with roasted ground cumin and coriander seed 11.60
- aloo mutter** potato and pea curry with coconut, tomato and curry leaf 15.20
- eggplant pachadi** cooked in a sauce of onion, tomato, spices and finished with tamarind 12.50

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

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

 **madras okra** tossed with onion, tomato, chilli, tamarind and curry spices 15.20

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

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

pappadoms plain or pepper 4.40

rice and noodles

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

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

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

steamed jasmine rice the traditional accompaniment to meals 3.15

coconut jasmine rice infused with ginger and pandan leaf 3.50




sweet temptations

pineapple tart tatin pastry with cream cheese and coconut ice cream 12.15

chocolate macadamia nut brownie with dark chocolate ganache and vanilla ice cream 12.15

lemon and lime curd tart with mixed berry compote and double cream 12.15

cardamom and pistachio nut ice cream gulab jamun in rosewater syrup and almond tuiles 12.15

 medium chilli
  hot chilli

Ⓟ vegetarian option available