

# DINE IN MENU

2023

## ENTREES

### ROTI PARATHA - 7

a crisp grilled, leavened flat bread

### PAPPADOMS – 6.5

## TANDOORI STARTERS

### NAAN

classic indian tandoori bread  
plain naan 8 -butter naan 8-  
garlic naan 8 - onion and cheese kulcha  
8.5

**KASHMIRI CHICKEN TIKKA – 22**  
marinated with yogurt, ginger, kashmiri  
chilli, and fragrant rose petal garam  
masala


**MASALA LAMB CUTLETS - 35**  
marinated with turmeric, chilli, yoghurt  
and tandoori garam masala

## SMALL PLATES


 **FRIED OKRA - 17**  
crispy okra marinated with aromatic  
Indian spices

**BOMBAY PAKORAS - 17**  
crispy chickpea flour bound vegetables  
served with a mint and yoghurt sauce

**VEGETABLE SAMOSAS – 16**  
pastry filled with potatoes, peas, roasted  
cumin and spices

 **TOM YUM SOUP – Chicken 17 –  
Prawn 19**  
local prawns in a classic thai broth of  
hot and sour flavours, kaffir lime leaves,  
lemongrass and galangal

**HANUMAN OYSTERS – 29.5**  
our signature dish with vivid tastes of  
lemongrass, sweet basil, ginger, chilli,  
and coriander

 **TRUMPET MUSHROOMS - 28**  
topped with a mince of pork, local  
prawns, spices and coconut cream

### SOFT SHELL CRAB - 26

local soft-shell crab marinated in a  
special red curry paste and fried to  
perfection

### PRAWN PAKORAS - 25

local prawns with spiced chickpea flour  
served with mint sauce

### MONEY BAGS – 19.5

finely diced chicken and local prawns,  
with fresh coriander, black pepper &  
wrapped in bean curd sheets


**NONYA SATAY CHICKEN – 22**  
marinated with lemongrass, cracked  
cumin & coriander seeds served with a  
roasted peanut sauce

**PANDAN CHICKEN – 23**  
fragrant chicken and pandan leaf parcels  
with sticky palm sugar dipping sauce

### DUCK SALAD – 26

roasted and tossed with cherry tomato,  
cashew nut, mint, cucumber, pineapple,  
lychees, and spring onion

**NONYA PORK ROLLS – 19.5**  
flavoured with chinese five-spice and  
wrapped in bean curd sheets

 **WAGYU SALAD- 28**  
tender wagyu beef tossed in with fresh  
fruits and vegetables in a sweet and sour  
salad dressing

**HANUMAN TASTING PLATE - 42**  
serves two, selection spanning the  
flavours of Hanuman

## SIDES

**RAITA - 8**  
refreshing combination of yoghurt,  
diced tomatoes and cucumber

**SAUCES - 3**  
mint - peanut - tamarin – mango  
chutney – sweet chilli - chilli


## MAINS


### SEAFOOD DISHES


 **SNAPPER THAI CRISPY WHOLE  
FISH– 50 - Fillets 52**  
served with three flavoured sauce - hot,  
sweet and sour

**STEAMED BARRAMUNDI THAI FISH –  
45**  
served with a citrusy Thai style sauce  
with coriander root, lemon and garlic

 **SINGAPORE CHILLI PRAWNS - 40**  
wok-tossed with fresh ginger, spring  
onion & egg


 **HANUMAN PRAWNS - 41**  
local prawns cooked in a delicate  
coconut and wild ginger curry



 **SAMBAL PRAWNS - 40**  
tossed in special sambal, chillies,  
tamarind, dried shrimp, and belacan

 **MALAYSIAN FISH CURRY - 36**  
chilli, curry leaves, paprika, turmeric,  
coconut, and lemongrass


**MEEN MOOLIE - 35**  
barramundi fillets cooked with  
turmeric, fresh curry leaves and coconut

## MEAT DISHES

 **CASHEW NUT CHICKEN - 35**  
stir-fried with chilli jam, garlic, and  
cashew nuts

  **GREEN CHICKEN CURRY – 34**  
a classic thai curry with sweet basil,  
kaffir lime leaves, galangal and green  
chilli

**BUTTER CHICKEN - 37**  
our signature dish of silky ground  
cashews, tomatoes, and coconut infused  
with cardamom and fenugreek

 **CHICKEN CHETTINAD - 33**  
fennel, mustard seeds, house made  
masala, red onions, curry leaves, and  
dried chilli


 **CHILLI CHICKEN - 34**  
chicken thigh fillet pieces wok tossed  
with a house made special sauce and  
fresh vegetables

  **RED CURRY OF DUCK – 38**  
roasted duck tossed in a coconut & red  
curry with sweet basil, kaffir lime leaves,  
lychees, and fresh pineapple

**PORK BELLY - 32**  
cooked thai style, scented with coriander  
root, cinnamon, and star anise

**LAMB KORMA - 36**  
smooth curry with ground cashews,  
poppy seeds, coconut, red onions &  
tomato

 **LAMB ROGAN JOSH - 36**  
simmered with tomatoes and garam  
masala of fourteen spices

 **SOUTH INDIAN GOAT CURRY - 37**  
fresh tomatoes, coconut & ground  
cashew nuts

**BEEF MASAMAN - 36**  
aromatic curry with potatoes, fresh  
ginger, nutmeg, tamarind, and peanuts

  **BEEF VINDALOO - 36**  
slow cooked with fragrant spices of  
cinnamon, cloves & garam masala

## VEGETARIAN

**STIR FRY GREENS – 23**  
seasonal green vegetables, ginger, garlic,  
and soy

**KANG KONG GREENS - 20**  
stir-fried water spinach, yellow soya  
beans, garlic and a touch of chilli

**EGGPLANT PACCHADI - 25**  
cooked with red onions, tomatoes,  
humpty doo curry leaves & cumin

**JACK FRUIT CURRY - 25**  
cumin, mustard, coriander, turmeric &  
black pepper

**KOFTA CURRY - 29**  
cooked in a rich cashew nut and tomato  
curry with fenugreek leaves

**SPINACH DHAL - 21**  
yellow toor dhal cooked with baby  
spinach, cumin seeds, fresh tomato and  
curry leaves

 **POTATO MASALA – 24**  
creamy and rich potato dish cooked in  
an aromatic Indian spice blend

## RICE AND NOODLES

**PAD THAI NOODLES - Veg 25-  
Chicken 27-Prawn 29**  
tossed with local prawns, egg, peanuts,  
ground chilli, tamarind and pickle  
radishes

**NONYA FRIED RICE- Veg 25-  
Chicken 27-Prawn 29**  
tossed with local prawns and egg


**CHICKEN BIRYANI - 29**  
basmati rice cooked with saffron,  
cashew nuts, raisins, fresh mint and  
coriander

**STEAMED JASMINE RICE – 6**  
(per person)

**COCONUT JASMINE RICE – 7**  
(per person)

 medium chilli

  hot chilli

 vegetarian option available

please let us know if you have anything  
dietary requirements

one bill per table - no splitting bills please - tandoori items are not available for lunch