

Entrée

Soft Shell Crab – 1 per serve (GF)	9.5
Soft shell crab lightly battered and fried, wok-tossed with minced garlic, spring onion, onions, chillies and curry leaves in salt and pepper seasoning and serve with homemade chilli and coriander mayonnaise on the side	
Aroi Scallops – 2 per serve	9.0
Diced scallop with lemongrass, onions, mints and almond flakes in Thai style soya bean paste, served on prawn cracker.	
Prawns In Blues – 2 per serve	9.0
Deep fried peeled prawn curled with vermicelli, served with chilli mayonnaise sauce.	
Sassy's Egg – 4 per serve (GF)	7.0
Deep fried egg omelette with diced potatoes, glass noodles and coated with biscuits and seaweed crumbs.	
The Brinjal – 2 per serve	7.0
Deep fried eggplant with garlic and chilli, wrapped with seaweed and rice paper and coated with sesame.	
Jade's Trio – 3 per serve	9.0
Steamed minced prawns in a fine pastry, served with soy, chilli and vinegar sauce.	
Lohbak – 2 per serve	8.0
Deep fried bean curd skin wrapped minced chicken with five spice seasoning.	
Satay Chicken – 2 per serve (GF)	7.0
Marinated chicken skewers topped with homemade spicy peanut sauce.	
Curry Puffs – 2 per serve	6.5
Braised onions, diced potatoes, corns, peas and carrots, blended with curry spices in crispy puff pastry.	
Spring Rolls – 2 per serve	6.5
Filled with seasoned vegetables in crispy fine pastry.	

Seafood

Tamarind Salmon	27.0
Pan fried salmon fillet with steamed pumpkin and string beans in a mild spicy sweet and tamarind sauce.	
The Chi Lite's	26.0
Lightly battered soft shell crab served on bed of homemade yellow curry paste with a side of steamed broccolis	
Honey Pepper	27.0
Sizzling king prawns and scallops with broccoli, cauliflower, snow peas and capsicums in homemade honey and black pepper sauce.	
King Ling Sum	27.0
Rockling fillets, king prawns and scallops with zucchini, red capsicums, ginger and garlic in spicy bean sauce.	
BB King Prawns	25.5
Lightly battered king prawns with a full tangy mayonnaise coating, topped with grounded peanuts.	
Chilli Prawns (GF)	25.0
King prawns in sweet grounded chilli sauce, topped with spring onions.	
Spicy Calamari (GFBR)	24.5
Wok-tossed lightly battered calamari with rice wine, spicy seasoning, garlic, chopped chillies and spring onions.	
Duck & Chicken	
Nyonya Chicken	23.0
Grilled chicken thigh fillet served on a piquant sauce of chilli, ginger flower, kafir lime leaves, lemongrass, a dash of lemon juice and string beans. Garnished with shredded red onions, cucumber, chillies and coriander.	
Kung Poh Chicken (GF)	22.5
Wok-tossed chicken breast in a blend of spices, fresh ginger roots, dried chillies, carrots, snow peas, onions and spring onions garnished with cashews.	

(V) – Vegetarian Option Available (GF) – Gluten Free (GFBR) – Gluten Free By Request

Chicken Curry (GF)	22.5
Pieces of chicken in an aromatic curry paste mixed with coconut milk.	
Hot Plate Tofu (V)	17.5
Sizzling egg tofu with minced chicken, egg, spring onions and chillies in homemade sauce.	
Ayam Kapitan	23.0
Grilled chicken thighs with potato in a spicy blend of tomato based sauce with turmeric, garlic, ginger, lime leaves, coconut milk, lemon juice garnished with steamed snow peas and chillies.	
Boneless Duck	24.5
Deboned duck braised with honey soy served with steamed broccolis.	

Beef & Lamb

Tenderloin (GF)	28.5
Sizzling steak fillets with onions, capsicums in plum based sauce.	
Lemongrass Heart Beef (GF)	23.0
Wok tossed beef slices with onions, lemongrass, garlic, fresh chillies topped with lemon zest.	
Dan's Beef	23.0
Wok tossed beef fillets with garlic in maltose soy sauce.	
Beef Rendang (GF)	22.5
Beef cubes in an aromatic curry paste mixed with coconut milk.	
Red Lamb curry (GF)	22.5
Diced loin lamb in an aromatic curry paste with potatoes and coconut milk.	

Soups Noodles

Chicken Curry Laksa (V)(GFBR) 14.5

Vermicelli and hokkien noodles, fried bean curd puff, fish cake, chicken, bean shoots and string beans in a piquant spicy coconut curry soup, topped with spring onions and mint leaves.

Seafood Laksa (GFBR) 15.5

Vermicelli and hokkien noodles, fried bean curd puff, fish cake, king prawns, calamari, bean shoots and string beans in a piquant spicy coconut curry soup, topped with spring onions and mint leaves.

Tom Yum Soup (V)(GFBR) 15.5

Vermicelli and hokkien noodles, prawns, calamari, fish cake, tomatoes, bean shoots, baby corn and mushrooms in spicy tamarind soup, topped with fresh coriander

Fried Noodles

Char Kway Teow (V) 14.5

Wok fried rice noodles with prawns, egg, spring onions, garlic, bean shoots with a hint of chilli.

Indian Style Mee Goreng (V) 14.5

Wok tossed hokkien noodles with bean curd cubes, potatoes, tomatoes, chicken, egg, prawns, onions, spring onions and bean shoots in a blend of spices, topped with fresh lettuce, shallots and lemon.

Sing Mai (V)(GFBR) 14.5

Wok fried vermicelli noodles with chicken, prawns, onions, spring onions, egg and bean shoots in chilli sauce, topped with fresh lettuce, shallots & lemon.

Hokkien Noodles (V) 14.5

Soft cooked hokkien noodles with fish cake, prawns, calamari and bok choy in dark soy sauce.

Roti

Roti – Flaky Malay bread 4.0

Roti with Peanut Sauce 6.5

Vegetables

String Beans Char (GF) 14.0

Stir fried string beans in turmeric sauces topped with fish floss.

Sambal Spinach (GF) 14.0

Stir fried spinach with dry sambal sauce.

Garlic Spinach (GF) 14.0

Stir fried spinach with garlic.

Gado Gado (GF) 14.0

Steamed cucumbers, cabbages, bean shoots and tofu topped with homemade spicy peanut sauce, egg slices and pappadams.

Stir-fried assorted vegetables (GF) 14.0

Rice

Nasi Pattaya 15.5

Malay style fried rice with prawns, calamari, diced potatoes, onions, spring onions and bean curd in turmeric sauce, wrapped with a plain omelette.

Monk's Fried Rice (V)(GFBR) 14.5

Traditional Chinese style fried rice with chicken, prawns, egg, spring onions and bean shoots.

Nasi Goreng (V) 14.5

Spicy traditional Malay style fried rice with chicken, egg, onions, spring onions, bean shoots, diced potatoes and bean curd cubes in sambal sauce, topped with fresh lettuce and dry shallots.

Steamed Rice 2.5

Coconut Rice 3.0

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www.monkandme.com.au

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TAKE AWAY MENU

Trading Hours – Open 7 days

Lunch

12.00pm to 2.30pm

Dinner

Sunday - Thursday
5.30pm till 10.00pm

Friday & Saturday
5.30pm till 10.30pm

Last Update: July 2016

Prices subject to change without notice