

SMALL

Beef & black bean dumplings Bang bang Chilli oil Pepitas <i>DF</i>	18
Kimchi & potato pancake* Mojo mayo Wakame Pink ginger Bonito <i>GF*/DF</i>	19
Duck spring roll Tamarind chutney <i>DF</i>	19
Prawn toast Sesame Pickles Caviar <i>DF</i>	23
Half shell scallop Pickled shitake Lap Cheung Octo vinaigrette <i>GF/DF</i>	24
Coconut soup Smoked fish Lime Herbs Chilli <i>GF/DF</i>	24
Korean Fried Chicken Chojang Sesame Spring onion	21
Fried Tofu* Beef Mapo Cucumber Daikon <i>GF*/DF</i>	24

MEDIUM

Local octopus Kim chi Ranch sauce XO butter <i>GF</i>	29
Wagyu Beef Tataki Truffle Mushroom* Nori Black mussels <i>GF*/DF</i>	34
Sashimi Kingfish Jellyfish Fennel Smoked soy* Finger lime Apple Buttermilk <i>GF*/DF*</i>	35
Pork belly Tamarind caramel Crispy noodles* Blood orange Nam Jim Herb salad <i>GF*/DF</i>	34

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LARGE

Lamb Katsu Lamb rib Lamb loin Mongolian vegetables Pumpkin Salsa verde <i>DF</i>	46
Beef cheek Mala hot pot Vermicelli Mushrooms Snake beans Tomato Crispy chilli oil <i>GF/DF</i>	45
Smoked duck breast Yakitori chicken wing Scallop mousse Mandarin Sesame tofu* <i>GF*/DF</i>	46
Market fish Sansho pepper Miso honey vinaigrette Charred carrot Brown butter* Shiso <i>GF/DF*</i>	46
Char siu kangaroo Daikon cake Cauliflower Spiced pear Sichuan caramel Shishito pepper <i>GF/DF</i>	45

SIDES

Green papaya Fennel Snake bean Cashews Nahm jim* <i>GF/DF/VEG*</i>	16
Wok tossed Asian greens Sacha sauce* Thai basil <i>GF/DF/VEG*</i>	16
Honeysuckle fried rice* Choice of prawn or vegetable <i>GF/DF</i>	16
Honeysuckle fried rice* Pork, Kimchi and butter <i>GF/DF*</i>	18
Steamed jasmine rice <i>GF/DF/VEG</i>	5

DESSERTS

Cookies* & cream Pumpkin Crème' Caramel Fig jam Cashew & coconut granola <i>GF*</i>	16
Toffee apple ice cream Sesame brittle Basil seeds Currants Tapioca <i>GF/DF/VEG</i>	16
Fried coconut custard Sweet corn Miso butterscotch Cornflakes <i>✓</i>	16
Chestnut éclair Matcha Meringue Chocolate <i>✓</i>	16



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RESTAURANT