

## VEGETARIAN SMALL

Tofu   Sweet corn   Black bean   Cucumber   Crispy chilli oil	<i>GF/DF/VEG</i>	28
Taro dumplings   eggplant   Three flavour sauce   Goya   Pepitas	<i>DF/VEG</i>	24
Vegetable spring roll   Tamarind chutney	<i>DF/VEG</i>	24
Sesame toast   Mushroom   Truffle vinaigrette	<i>GF*/DF/VEG</i>	26
Spring onion pancakes   Sweet corn   Potato   Apple hoisin   Wakame	<i>GF/DF</i>	23
Coconut soup   Lime   Soy   Tomato   Herbs   Choy sum	<i>GF/DF/VEG</i>	26
Daikon cake   Dates   Pumpkin   Shishito peppers   Mole sauce	<i>GF/DF/VEG</i>	28
Green papaya   Fennel   Snake bean   Cashews   Sesame   Herbs	<i>GF/DF/VEG</i>	18

## VEGETARIAN MEDIUM

Dashi custard   Mushrooms   Salsa Verde   Wakame	<i>GF/DF/VEG</i>	36
Haloumi   Quinoa   Cashew satay   Cucumber relish	<i>GF</i>	34
Ttekbokki   Chojang*   Bang bang salad   Sesame   Pickles	<i>GF*/DF/VEG</i>	32

# honeysucklelê

## VEGETARIAN LARGE

Massaman curry   Tofu   Pink ginger   Silk melon   Okra	<i>GF/DF/VEG</i>	39
Ho Fun noodles   Hot turnip   Bean sprouts   Egg*   Cashews   Lime	<i>GF/DF/VEG*</i>	39

## SIDES

Wok tossed Asian greens   Salted black bean   Thai basil	<i>GF/DF/VEG</i>	18
Honeysuckle fried rice*	<i>GF/DF/VEG*</i>	18
Steamed jasmine rice	<i>GF/DF/VEG</i>	5

## DESSERTS

Banana ice cream   Adzuki beans   Chocolate   Spiced caramel   Currants	<i>GF/DF/VEG</i>	16
Fried coconut & white chocolate custard   Sweet corn   Miso butterscotch   Cornflakes	<i>V</i>	16
Chestnut éclair   Matcha   Meringue   Salted dark chocolate	<i>V</i>	18