

YUM CHA @ Lunch only

(UNAVAILABLE ON SPECIAL OCCASIONS)

CHOOSE ANY 5 ITEMS, FROM \$25pp
MINIMUM 2 PEOPLE, MAXIMUM 7 PEOPLE,
EVERYONE ON THE TABLE MUST HAVE THE SAME DISH

CRISPY NET SPRING ROLL (choice see main menu)

RICE PAPER ROLL (choice see main menu)

Pork Bao, spiced soy +\$2 pp

CHICKEN RIBS, HB lime aioli (l.g)

SAN CHOY BAO (v/l.g)

GINGER PRAWN DUMPLING, nuoc cham

VIETNAMESE PANCAKE (BANH XEO), nuoc cham +\$3 pp

SALT & PEPPER CALAMARI, lime, nam jim (l.g) + \$3 pp

5 SPICED PORK BELLY, honey soy, apple slaw + \$3 pp

ROTI, SATAY

TUNA SASHIMI, sesame soy dressing (l.g)

SAUTEED SEASONAL ASIAN GREENS, oyster sauce (l.g)

SWEET POTATO FRIES, chilli mayo (l.g)

CHEF'S TASTING PLATE

\$49 pp

Guests can indulge in Honey Boy's most favourite sharing dishes

For 2 or 3 persons, choose 3 entrees and 2 mains
For 4 persons or more, you have them all

Tuna sashimi, daikon, green chilli namjim (l.g)

Ginger prawn dumpling, nuoc cham

Chicken rib, spiced salt, lime aioli (l.g)

San Choy Bao, tofu, waterchestnut, wood ear mushroom (v/l.g)

Nasi Goreng, chicken, egg, greens, sambal (l.g)

Massaman lamb curry, roasted potato, peanuts, curry leaves (l.g)

Lemongrass beef salad, Asian slaw, cherry tomato, nam jim (l.g)

Steam jasmine rice (v/l.g)

Sweet potato fries, chilli mayo (l.g)

Mini sago pudding (v/l.g)(comp)

(Please note this is a sample menu,
entrees and mains can be altered or substituted
to suit your dietary requirements,
extra charge may apply)

To opt for the chef's tasting menu, everyone on the table must take part
of the menu, including children at \$29pp