

tom yum prawns - \$12

furkake scorched edamame beans,
chilli salt - \$7

steamed moon clam, paua xo sauce -
\$4ea

HHH fish board - poa

phad thai rice roll, tamarind & candy
cashews, 3 pc - \$15

cabbage & shitake pot sticker, salted
black beans, black vinegar sesame,
5pc- \$18

chicken laksa dumpling, green onion,
chicken crackling, chive oil, 5pc -
\$18

szechuan rolled venison, warm soba
vinaigrette, green peppercorns,
rhubarb - \$24

crispy peeking duck nibbles, sour
cucumber, carrot relish, hoisin - \$18

pan fried red curry fish cakes,
coconut poached mussels, basil - \$18

salt and pepper squid HHH style,
sprouts, bitter lime, pickled chilli
- \$18

thai spiced salmon gravlax, puffed
rice, kaffir lime gel - \$22

green fish curry (raw), beans,
broccoli stalk, crisp rice paper -
\$18

seua rong hai beef (crying tiger),
ground rice - \$28

massaman lamb shoulder, fried red
onions, smashed baby gems, peanuts
- \$27

wild thar jungle curry, scud chilli,
cherry tomato, charred corn, split
pea crunch - \$25

grilled malaysian chicken, salad of
ice berg, coriander, mango satay -
\$23

HHH market caught whole fish - poa

classic papaya salad, beans toms,
sour spice - \$12

bang bang cauliflower, hot sauce,
spring onion dip - \$10

hawker greens - \$10

NQA (not quite asian!), potato fries,
dipping sauce - \$10

lemon grass posset, mango crumble
cake w/ coconut praline - \$14

chocolate fondant, cherry gel, satay
ice cream - \$14

roti doughnuts, sour apple, palm
sugar vanilla custard - \$11

