tom yum prawns – $12
furkake scorched edamame beans, chilli salt – $7
steamed moon clam, paua xo sauce – $4 ea
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