

tom yum prawns - \$12

furikake scorched edamame beans,  
chilli salt - \$7

steamed moon clam, xo sauce - \$4ea

HHH fish board - poa

phad thai rice roll, tamarind & candy  
cashews, 3 pc - \$16

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 peking duck nibbles, sour  
cucumber, carrot relish, hoisin - \$20

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

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

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

green fish curry (raw), beans,  
broccoli stalk, crisp rice paper -  
\$20

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 - \$26

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

HHH market caught whole fish - poa

classic papaya salad, beans, toms,  
sour spice - \$13

bang bang cauliflower, hot sauce,  
spring onion dip - \$11

hawker greens - \$11

NQA (not quite asian!), potato fries,  
dipping sauce - \$11

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

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

**Like it hotter???**

**Ask the chefs to hit you up!**

