





### Celebration

₹3500 per person

#### Salad

Som Tum (Thai green papaya salad) or Larb Gai

#### Rolls

Oshitashi Avocado roll Beet cured Salmon roll

#### Dim Sum

✓ ✓ Red oil chilli vegetable dumpling or Jade prawn har gow "perfume de hen" dumpling

- **Soup** Tom Yum vegetable
- Asian green vegetable broth

#### Mains

- Cultivated mushroom, garlic chives, oyster sauce, chilli or Black pepper Prawns Braised lamb with bokchoy, basil and shitake
- Exotic Asian Vegetables in Brown chili garlic sauce
- Stir fried tofu with pok choy and broccoli ginger shao xing

#### Noodles & Rice

- Bangkok street cart basil vegetable fried rice
- Jasmine rice
- $\bigvee$  Honk's own stir fry vegetables noodles

#### Dessert

Caramel chocolate & peanut parfait

















## Innovation

₹3000 per person

#### Salad

Som Tum (Thai green papaya salad)

#### Rolls

Asparagus Avocado roll California roll crab, avocado, cucumber, tobiko mayo

### Dim Sum

Mushroom crystal vegetable dumpling Black pepper chicken dumpling

#### Mains

- Thai green curry with baby corn, broccoli, pea aubergine, mushroom
- ✓ Thai red curry chicken with baby corn, broccoli, eggplant Black pepper lamb
- Stir fried lotus root, broccoli, sugar snap peas, garlic, shaoxing

### Noodles & Rice

- Kimchi fried rice
- Jasmine rice
- Honk's own stir fry vegetables noodles

#### Dessert

Jasmine creme brulee, ginger medallion, honey streusel















#### Rolls

Kakiage roll Cajun Tuna

#### Dim Sum

- Butter garlic broccoli & sesame dumpling
- Chicken Sichuan dumpling

#### Mains

- Ma po tofu, braised shitakes, aged chilli paste, scallions
  - *→* Fragrant Chicken with Garlic and Green Chilli
  - Stir fried bokchoy and braised shitake

#### Noodles & Rice

- Garlic & chives fried rice
- Honk's own stir fry vegetables noodles

#### Dessert

Trio of ice cream

# Inception

₹2500 per person

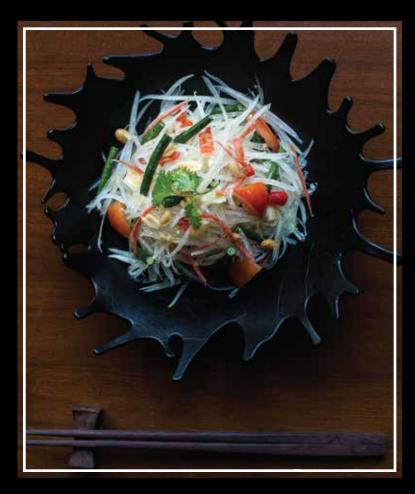












*✓* ∨ Som Tam ₹625 green papaya salad, bird's eye chili, grape tomatoes, slow roasted peanuts

*Larb Gai* ₹675 **(%)** thai style minced chicken with fresh mint salad

√ Asian greens ₹600 bean sprouts, avocado & orange sesame



Salad











Sashimi & Nigiri

Chef's sashimi platter ₹1650/₹2350 (6pcs/10pcs)

*Chutoro* ₹*62*5

Tuna/akami ₹600

*Salmon* ₹*625* 

Hamachi ₹575

*Ika/squid* ₹450

Bento box

₹1600 Three comparment (roll/soup/skewers) ₹1800

Six comartment (roll/soup/skewers/gohan/kare/tempura) ₹2100 Six compartment (roll/soup/skewers/gohan/kare/tempura) ₹2650







Rolls (8 pcs.)

Honk's Sampler (12 pcs.) Nigiri, uramaki & robatayaki ₹1375 ₹1675 Nigiri, uramaki & robatayaki

Kaiba shira ₹1025 🕦 unagi, prawn, avocado, spicy mayo

> Fireball roll ₹1075 🕦 Israeli cucumber, kanikama, spicy mayo

Rainbow maki roll ₹1075 tuna, hamachi, salmon, Israeli cucumber, avocado, kanikama mayo

Red dragon roll ₹975 🕦 tuna, prawn, israeli cucumber, spicy mayo

Truffled salmon roll ₹975 yuzu, cream cheese, eel sauce

Beet cured salmon roll ₹1075 fennel, coriander, Japanese mayonnaise





Shrimp tempura roll ₹950 cured mango, obanjan aioli, crispy panko, spicy mayo

 Lobster roll ₹1075 kanikama, tobiko, Japanese mayo

> California roll ₹975 crab, avocado, cucumber, sesame, tobiko mayo

Crunchy yellow tail ₹1075 Tobanjan mayonnaise, spicy onion

Crispy rice tuna ₹950 ponzu aioli sauce

Cajun tuna roll ₹950 cajun spice, tuna, ponzu aioli

|Tuna pizza ₹1075 🕦 tuna carpaccio, spicy mayo, micro greens

Rolls (8 pcs.)















- Piiman roll ₹875 ® piiman, cream cheese, jalepeno, spicy mayo
- Kakiage roll (5pcs) ₹850 maminori, crispy vegetables with chili mayo
- Green valley ₹850 (%) (1) guacamole, jalepeno mayo, avocado, asparagus
  - Cucumber roll tenuki, yuzu mayo, honk sushi sauce
  - *Oshitashi avocado* ₹875 spinach, avocado, takwan, yuzu mayo
  - Vegetable rainbow roll ₹875 tempura vegetable, double cream cheese, pickled bell peppers with spicy mayo













Stuffed wings with thai herbs chicken minced with scallion, cilantro ginger chili

Tuna tartare ₹1025 avacado, cucumber, sichuan pepper chilli

Grilled prawns ₹1050 🕦

Crispy lotous stem asparagus, chilli & brown garlic

Edamame(steamed/butter garlic) ₹675

Salmon carpaccio ₹975 tatami washi, yuzu soy

Raw & Nibbles











*Lobster* ₹1275

*Prawn* ₹1225

*Chicken* ₹1075

♥ Asparagus ₹525

*Tomato* ₹475

∨ Mushroom ₹525

√ Pumpkin ₹475



# Tempura (5Pcs)







Served with a side of Suma Salad, Thai lemon

Asparagus ₹575 Chicken thigh meat ₹675

*Tomato* ₹425 Chicken tsukane ₹675

√ Okra ₹525 Bacon usunuyaki ₹650

Lamb tsukane ₹675

Atsuage - deep fry tofu ₹550

Salmon ₹725

Zucchini bocconcini ₹575

Choice of Dressings

Apple Tonkatsu – Grated green apple, tonkatsu, apple reduction

🤳 Anticucho – Yuzu vinegar, chili paste, oregano, garlic Gochujang Miso – Gochujang, miso, vinegar, sesame oil, garlic

**Skewers** (2 pcs.)



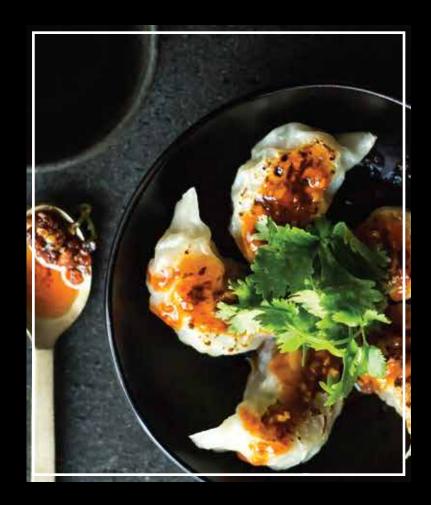












Dumplings (5 pcs.)

Dim Sum basket (10 pcs) Vegetarian/non-vegetarian ₹1375/₹1475

₹925 Jade prawn har gow "perfume de hen"

Chicken & chorizo dumpling ₹875

✓ Black pepper chicken dumpling ₹875 🕦

Laksa crab and prawn dumpling ₹*975* 🕦

Lobster with black truffle caviar dumpling ₹975 🕦

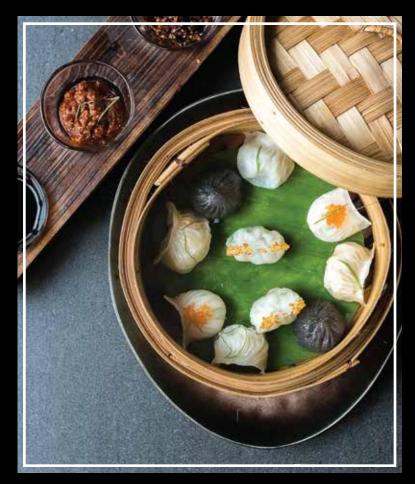
Char sui pork buns(3pcs) ₹850

Chicken & chives stock dumpling ₹875

Panfried pork dumpling ₹850

Chicken sichuan dumpling ₹875







- White truffle mushroom dumpling
- Red oil chilli vegetable crystal dumpling ₹725 🕦
  - Mushroom crystal vegetable dumpling ₹750 № 🐿
- Butter garlic broccoli and sesame dumpling ₹725



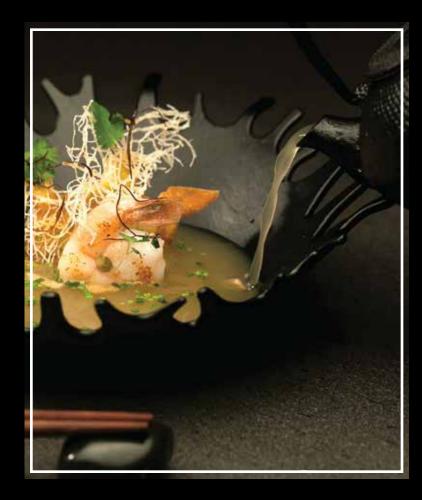
**Dumplings** (5 pcs.)















- Singapore hokkein noodles soup ₹700 poached squid, prawn and pork belly in pork stock with noodles
- Spicy chicken and glass noodle soup ₹*625* 🕦 julienne chicken, glass noodle, thai chilli, celery
- Tom yum lemongrass, kaffir lime, mushroom, thai chili, cilantro *prawn* ₹675 chicken ₹625 vegetable ₹575

Asian green broth ® bokchoy, lemongrass, celery ₹700 prawn chicken ₹625 vegetable ₹575



Khao suey Burmese style soup with coconut milk chicken ₹675 vegetable ₹575

> Shiro miso ₹700 prawn chicken ₹675 vegetable ₹575







- Cultivated mushroom ₹875 garlic chives, oyester sauce, chilli
- Stir fried tofu with broccoli and pok choy, ginger shao xing ₹875
- Exotic asian vegetables ₹875 brown chilli garlic sauce
  - Stir fry bokchoy & braised shitake ₹875
- Ma po tofu ₹875 braised shitake, aged chilli paste, scallions
  - Singaporean style stir fried chinese greens ₹875 🕲 🕦













Mains Seafood, Poultry & Meats

Goong tod kratiem ₹1325 prawns fried with garlic & white pepper

© Steamed chilean sea bass with soya ginger and spring onion ₹1875

Black pepper prawn ₹1325

- Honk's own spicy prawn ₹1325 **®** 
  - Fragrant chicken garlic & green chilli ₹1025
  - Kung pao chicken ₹1025 sichuan pepper corn, havenly facing chilies & cashew
  - Braised lamb with bokchoy, basil & shikate ₹975

Slow cooked pork belly ₹975

Nanjing style duck, cooked our way

*Stir fried shredded lamb in black pepper sauce Stir fried shredded lamb in black pepper sauce* ₹975 🕦







