

# TEAS

## Rise and Shine Tea

An uplifting and grounding, caffeine-free, delicious blend of organic ingredients including turmeric, ginger, cardamom and more, to start your day joyously!

## Genmaicha

Genmaicha is Japanese green tea combined with roasted brown rice, some grains of which have popped. The sugar and starch from the rice cause the tea to have a warm, full, nutty flavor. It is considered easy to drink and to make the stomach feel better.

## Silver Needle

Silver needle white tea consists of only the buds of the plant and is very rare, as it is harvested only two days of the year. Like all white teas, it is high in antioxidants and can potentially provide protection against a host of conditions. This is produced in Fujian Province in China.

## Christmas Tea

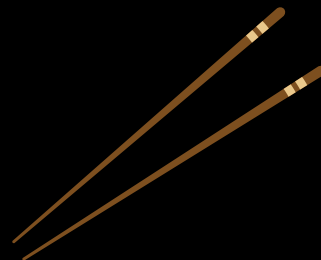
The tea to get you into the holiday spirit! This blend of bright, tangy Ceylon black tea flavored with warm cinnamon, pungent cloves, orange peels is a Christmas delight.

## Gunpowder Tea

Gunpowder tea is a form of Chinese tea in which each leaf has been rolled into a small round pellet. Its English name comes from its resemblance to grains of gunpowder. A bold taste and lightly smoky, higher in caffeine than most other green teas.

## Oolong Tea

Oolong is a traditional semi-oxidized Chinese tea produced through a process including withering the plant under strong sun and oxidation before curling and twisting. It may boost your metabolism and decrease your risk of developing diabetes and protect against certain types of cancer.



Inspired by Honking chaotic streets of Southeast Asia, we bring to you classic flavours of the region with a little twist here and there.

Honk is a bistro-style restaurant featuring contemporary Pan Asian menu. While the food takes inspiration from the street-style cuisine popular in Asia, the presentation and décor is distinctly natural. Honk offers food from diverse regions of Asia, primarily Chinese, Japanese and Thai with a bit of Singaporean & Indonesian which will give you glimpse of amazing flavours of the region. Guests can choose to dine inside or at alfresco area.

**Serving smart street food is the motto of Honk.**



# HONK LUNCHEON

by pullman



SERVED IN 45 MINUTES

Enjoy a healthy lunch 3 ways -  
**Bento Box, Dimcha or Thai Meal**  
All of this served with  
**Asian Teas, Soup, salad and Dessert**

**TIMINGS: 1230HRS TO 1500HRS**

# DIM SUM LUNCH

## SOUP

Lemon Coriander with Vegetables/Chicken or Seafood  
*or*  
Hot And Sour Soup with Vegetables or Chicken And Egg

## DIM SUM (Choose any Basket)

### Vegetarian Basket

- ✓ Pokchoy and Shitake Mushroom Dumpling
- ✓ Spicy Edamame and Pickled Mustard Leaves Dumpling 🌶
- ✓ Poached Lanzhao Style Vegetable Dumpling 🌶
- ✓ Vegetable Shou Mai
- ✓ Poached Spinach and Corn Wonton with Chilli Garlic
- ✓ Pan Fried Water Chestnut and Mushroom In Xo
- ✓ Fried Mapo Tofu Pocket 🌶

### Non-Vegetarian Basket

- Prawn Hargao
- Poached Chicken Dumpling with Spicy Sesame and Peanut Sauce - Kunming Style 🌶
- Steamed Chicken Shou Mai
- Pan Fried Chicken and Chives Dumpling with Spicy Aged Soya and Vinegar Dressing 🌶
- Pan Fried Lamb Dumpling
- Tenderloin Dumpling with Chives
- Slow Roast Honey Glazed Pork Bun

## MEAL IN A BOWL (Choose any one)

- ✓ Sichuan Style Spicy Tofu with Gailan 🌶
- ✓ Clay Pot Braised Eggplant In Pixan Chili Sauce 🌶
- Sichuan Style Spicy Lamb with Cumin 🌶
- Sour And Spicy Chicken with Spring Onions and Peanuts
- Minced Pork with Green Beans and Aged Soya

*Served with choice of steamed rice or chili garlic noodles*

## DESSERT (any one)

- Sticky Date Pudding with Vanilla Gelato
- Citrus Crème Brulee with Banana Caramel Gelato
- Green Tea Parfait with Pineapple Gelato
- Hot Chocolate Soufflé with Vanilla Gelato

# THAI SET MENU

## SOUP

Tom Yum 🌶  
Spicy Lemongrass and kaffir lime scented broth served with choice of seafood, chicken and vegetables

## SALAD

✓ Som-Tum Salad 🌶  
Raw papaya salad with sweet sour and spicy dressing and peanuts  
*or*  
Larb Gai 🌶  
Spicy minced chicken salad with fresh mint and shallots

## CURRIES

Thai Green Curry 🌶  
With choice of seafood, chicken and vegetables  
*or*  
Thai Red Curry 🌶  
With choice of seafood, chicken and vegetables

*Along with*

✓ Phad Phak Ruam  
Tossed green vegetables with garlic

Jasmine rice

*or*

✓ Vegetable Phad Thai noodles

## DESSERT (Choose any one)

- Sticky Date Pudding with Vanilla Gelato
- Citrus Crème Brulee with Banana Caramel Gelato
- Green Tea Parfait with Pineapple Gelato
- Hot Chocolate Soufflé with Vanilla Gelato

**Vegetarian ₹1499\***

**Non-Vegetarian ₹1699\***



Add a glass of domestic beer ₹300\*.



Add a glass of House wine ₹500\*.



Sake cocktails ₹675\*

✓ Vegetarian 🌶 Spicy 🚫 Gluten Free

# JAPANESE SET LUNCH

## SOUP

Miso Soup  
*or*

✓ Truffle Edamame Soup 🚫

## SALAD

✓ Kaiso Salad  
*or*  
Kanikama Salad

## SUSHI PLATTER (Choose any three)

- ✓ Crispy Spicy Avocado Maki 🌶
- ✓ Tree Seasonal Roll
- ✓ Crunchy Futomaki
- Baked Salmon Roll
- Spicy Tuna Maki 🌶
- Dragon Roll (Unagi roll)
- Kanikama Roll

## NIGIRI / GUNKAN (Choose any two)

- ✓ Avocado Nigiri
- ✓ Takuan Nigiri
- Sake Aburi
- Unagi Nigiri

✓ Cucumber And Cream Cheese Gunkan  
Kanikama Gunkan

## DESSERT (Choose any one)

- Sticky Date Pudding with Vanilla Gelato
- Citrus Crème Brulee with Banana Caramel Gelato
- Green Tea Parfait with Pineapple Gelato
- Hot Chocolate Soufflé with Vanilla Gelato

Common allergens - nuts, dairy, seafood, gluten, eggs. Please appraise the order taker of any allergies.

\*Taxes extra as applicable. We levy no service charge. Alcohol will not be served to guests below 25 years of age. T&C apply.