

LARGE PLATES

ALL LARGE PLATES SERVED WITH STEAMED JASMINE RICE

"PAW PAW'S" CURRY //

Spicy aromatic curry sauce, crisp panko breadcrumbs, pickled slaw, spring onion

- Katsu Chicken 17
- Sweet Potato & Aubergine 16

THAI RED CURRY ● //

Creamy coconut, red chilli & citrus curry with peppers, onions & coriander

- Chicken 16.5
- King Prawn 20
- Tofu 16
- Vegetables 15

STEAMED SALMON FILLET 19

With soy, ginger, spring onion & fresh chillies

TATAKI SIRLOIN STEAK 30

8oz 30 day matured sirloin, seasoned seared and sliced, with soy, ginger, garlic glaze, tenderstem broccoli, chilli & sesame

WOK HEI

Wok fried in a light oyster sauce with sugar snap peas, shimeji mushroom & courgette

- Chicken 16.5
- King Prawn 20
- Tofu 16

STICKY SESAME ●

Crispy fried strips of chicken or beef in sweet sesame seed glaze & carrots

- Chicken 16.5
- Beef 16.5

SIRLOIN STEAK CANTONESE STYLE ● 30

8oz 30 Day Matured Sirloin, sliced & wok fried with onions & garlic in a sweet, tangy Peking Sauce

SWEET & SOUR HONG ● KONG STYLE

Lightly battered with peppers, onions, carrots & pineapple

- Chicken 16.5
- Pork 16.5
- Monk Fish 20
- Cauliflower 16
- King Prawn 20

SICHUAN DOUBAN ///

Wok fried with onions, peppers, fresh & dried chillies in a fiery red chilli bean sauce

- Chicken 16.5
- King Prawn 20
- Tofu & Aubergine 16

SALT & CHILLI (LIGHTLY BATTERED) ● /

Tossed in sea salt, aromatic spices, fresh & dried chillies & spring onions

- Chicken 16.5
- Tofu 16
- Monk Fish 20
- King Prawn 20

KINDO ● //

Lightly battered in a spicy sweet garlic sauce with onions, peppers, dried chillies & cashew nuts

- Chicken 16.5
- King Prawn 20
- Cauliflower 16
- Pork 16.5
- Monk Fish 20

SWEET SHREDDED CHILLI ● /

Crispy fried strips of chicken or beef in a spicy peking sauce, garlic, onions & peppers

- Chicken 16.5
- Beef 16.5

NOODLES

SOUP NOODLES - RAMEN OR UDON

Flavourful broth of pork & chicken or vegetable & miso filled with noodles, topped with tea stained egg, spring onion, pak choi, coriander, narutomaki (japanese fish cakes) & your choice of:

- Char Sui Pork Belly 16
- BBQ Pulled Beef 16
- Silken Tofu, Eringi & Enoki Mushroom 16

KING PRAWN SINGAPORE ● / VERMICELLI 17

Wok fried with egg, onions, peppers, beansprouts & fresh chillies in curry oil

WOK FRIED NOODLES

Stir fried noodles, beansprouts, red onion, peppers, mangetout & spring onion. Choose from; Udon ●, Egg Noodles or Rice Vermicelli ● ●

- Teriyaki Salmon 21
Fillet of Salmon in a sweet teriyaki glaze, toasted sesame seeds
- Tataki Sirloin Steak 22
5oz 30 day dry aged sirloin, seasoned, seared & sliced
- Char Sui Pork Belly 17.5
Traditional Chinese roast pork in five spice & red beancurd
- Soy Chicken 18
Poached in an aromatic soya sauce marinade
- Miso Glazed Eringi (King Oyster) Mushroom ● 17
Grilled in a sweet & sticky miso, soy & garlic glaze
- Yasai ● 14
Seasonal vegetables

DESSERTS

MISO SALTED CARAMEL BROWNIE ● 7

With vanilla ice cream & miso caramel sauce

YUZU MERINGUE TART 7

Yuzu Curd, marshmallow, meringue & coconut ice cream

STICKY COCONUT RICE ● ● 7

With mango compote, chilli glazed pineapple, coconut & sesame crumb

ASIAN PEAR STICKY TOFFEE PUDDING 7

Infused with jasmine tea, poached pear, salted toffee sauce & vanilla ice cream

PANDAN PAVLOVA ● 7

Raspberry meringue, pandan cream, passion fruit & fresh raspberries

CHAI SUGAR CRÈME BRÛLÉE ● 7

Vanilla creme, chai spiced caramel & candied orange & ginger biscuit

LITTLE MOONS ICE CREAM ● MOCHI 4.5

Choose 3 flavours

- Chocolate hazelnut ●
- Salted caramel
- Iced Latte
- Summer raspberry
- Blonde Chocolate
- Coconut

ICE CREAM & SORBET ● Choice of 3: 6

- Vanilla, chocolate ●, black coconut, coconut ●, pistachio or strawberries & cream
- Mango sorbet ●, raspberry ● or blood orange ●

EXTRAS

- KIMCHI ● ● 2.2
Fermented cabbage, chilli, mooli, garlic & ginger

- PRAWN CRACKERS 2.2

- STEAMED JASMINE RICE 3

- EGG FRIED RICE 4.2

- HOU HOU MEI PICKLES ● 2.2
Sweet & chilli pickled carrot, cucumber, mooli & radish

- "PAW PAW'S" CURRY SAUCE ● // 2.5

- SWEET CHILLI KINDO SAUCE ● ● // 2.5

- STICKY SESAME SAUCE ● ● 2.5

- SWEET & SOUR SAUCE ● ● 2.5

- BOKKEUMBAP 6.5
(KIMCHI FRIED RICE)
Egg Fried Rice with our homemade kimchi, gochujang & topped with a fried egg

- ASIAN GREENS ● 5
Tenderstem broccoli, choi sum & pak choi wok fried in garlic & mushroom stir fry sauce

- EGG NOODLES 5.5
Wok fried with onions, beansprouts, carrots & spring onions

- PINEAPPLE EGG FRIED RICE 5.2

HOU HOU MEI

好好味



WELCOME TO HOU HOU MEI

Hou Hou Mei - meaning "Very Very Yummy" in cantonese.

This is the heart of our restaurant, food as it should be - YUMMY!

Our menu, inspired by family & flavour, designed by founders JP & Karen, delivers a modern take on traditional Asian cuisine with influences from Japanese, Korean, Thai & Cantonese techniques.

We invite our diners to experience the Chinese custom of sharing dishes with their guests. Choose from our diverse menu of delightful small plates, indulgent main courses & delicious desserts.

We hope you love our menu as much as we do! If you have any questions at all, our team are happy to help.

SMALL PLATES

WANTON SOUP	6	WINGS 🌱	7.5
Pork & prawn parcels in a light flavourful broth, spring onion & pak choi		Deep fried and crispy	
		• Salt & Chilli 🌶️	
		• Sticky Sesame	
WOR TIP	6.5	CAULIFLOWER "WINGS" 🌱🌱 6.5	
Steamed & pan fried chinese dumplings with soy vinegar dip		Deep fried and crispy	
• Pork		• Salt & Chilli 🌶️	
• Kimchi, Tofu & Vegetable 🌱		• Sticky Sesame	
EDAMAME 🌱🌱	5	SATAY SKEWERS	7.5
Steamed Soya Beans		Marinated skewers with a peanut sauce, spring onion, coriander & lime.	
• Sea Salt		• Chicken 🌱	
• Garlic Chilli Salt		• Paneer 🌱	
AROMATIC DUCK SPRING ROLLS	8.5	BAO	7.5
Hand rolled pastries, filled with hoisin pulled duck, spring onion & carrot		Fluffy steamed buns, pickled slaw, coriander & sriracha mayo	
VEGETABLE SPRING ROLLS 🌱 7		• Char Siu Pork Belly	
Hand rolled pastries filled with glass noodles, carrots, cabbage & shiitake mushrooms.		• BBQ Beef	
CRISPY WANTONS	6	• Crispy Tofu 🌱	
Golden fried pork & prawn parcels		SIU MAI	6.5
YASAI TEMPURA 🌱🌱	6.5	Steamed chicken & chestnut dumpling served with a soy vinegar.	
Seasonal vegetables deep fried in a crispy light batter.		CHICKEN YAKITORI	7.5
SESAME PRAWN TOAST	8	Marinated chicken thighs, skewered & grilled in a sweet soy, mirin glaze & sesame.	
Crisp fried, layered with minced prawn & topped with sesame seeds		SALT & CHILLI SQUID 🌱🌶️ 8	
		Crisp & light, tossed in a spicy aromatic salt	