



BLACK COFFEE	5.0
WHITE COFFEE	5.0
BATCH BREW	5.0
MOCHACINO	6.0
CHOCOLATE	6.0
MATCHA LATTE	6.5
HOJICHA LATTE	6.5
CHAI LATTE	6.0

POUR OVER                      See Coffee Board

ICED THAI MILK TEA	7.5
AFFOGATO	7.0
ICED CINNAMON LATTE	9.0
ICED PEACH TEA	9.5
ORANGE ESPRESSO	8.0
LE BLANC	7.5
Espresso, Milk, Tiramisu, Cream	



• Extra Shot	0.5
• Soy • Almond • Oat	0.8
• Ice-cream	2.0
• On Ice	1.0
• Cream	1.0
• Syrup (Vanilla, Caramel)	0.5

# DRINK



## TEA BY TEA DROP

	HOT	ICED
ENGLISH BREAKFAST	5.5	6.5
FRENCH EARL GREY	5.5	6.5
CHAMOMILE BLOSSOM	5.5	6.5
LEMONGRASS & GINGER	5.5	6.5
PEPPERMINT	5.5	6.5
HONEYDEW GREEN	5.5	6.5
BREW LEAF CHAI WITH MILK	7.0	N/A

## COLD PRESSED JUICE

GREEN SUPREME	7.5
Green apple, Spinach, Passion fruit	
JACK ROSE	7.5
Apple, Lemon, Strawberry, Mint	
BERRY BLISS	7.5
Apple, Pear, Banana, Berries	
FRESHLY SQUEEZED ORANGE JUICE	10.0

## SOFT DRINKS

COKE	4.5
COKE ZERO	4.5

## SODA POPS

ROSEBERRY	9.0
Rose soda lime, Raspberry pureé, Strawberry popping pearls	
MANGO x PASSIONFRUIT	9.0
Passionfruit syrup, Mango pureé, Mango popping pearls	
BUBBLE BLUE	9.0
Bubblegum syrup, Blue curacao mix, Lychee pureé, Blueberry popping pearls	
LYCHEE LOVER	9.5
Lychee puree, Sala cordial, Lychee fruits, Yoghurt popping pearls	







#### **EGGS ON TOAST**

**12.5**

Free range poached, Fried or scrambled eggs on buttered white sourdough / seeded sourdough  
**Croissant optional 15.0**

#### **BIG BREAKFAST (VE Optional)**

**28.0**

Eggs your way : Poached, Fried or Scrambled on toasted sourdough, Bacon, Chorizo, Potato rosti, Tomato, Mushroom

#### **GRANOLA BOWL (VG)**

**17.0**

Maple granola, Seasonal fruits & Coconut yoghurt

**EGG WHITE & BACON (DF) 24.0**

Folded egg white omelette, Edamame, Grilled bacon, Rice, Fresh Chilli, Tomato, Coriander, Spring onion, Fried shallot, Dark soy, Chilli mayo

**BELLY DANCING 23.0**

Pancakes stacks, Banana, Grilled bacon, Nutella, Sunny side up egg, Salted caramel sauce, Grated cheese, Thyme served with maple syrup

**EGG BENNY 26.0**

Ginger braised pork belly, 2 Poached eggs, Yuzu hollandaise, Pumpkin Korokke, Bacon jam, Lotus chips, Panko parsley crumbs

## ALL DAY MENU

**CRABMEAT SCRAMBLE 26.0**

Crabmeat scrambled eggs, Coriander, Spring onion, Crispy shallot, Red chilli, Crispy rice crackers, Sriracha mayo, Chilli oil served with a croissant  
**Sourdough toast or Rice optional**

**STEAK AND EGGS 28.5**

Sirloin steak (180g), Chimichurri, Fried eggs, Garlic chili oil, Sweet potato fries, Mushroom diane sauce

**SPICY SALMON UDON ALFREDO 26.0**

Grilled salmon glazed with Gochujang, Japanese udon noodle in a creamy garlic sauce, Spinach, Edamame, Bonito flakes, Chilli oil, Salmon roe

**Sides**

- Poached egg / Fried egg / Onsen 3.0
- Scramble egg 6.0
- Halloumi 5.0
- Sautéed greens / Mushroom 5.0
- Chorizo / bacon 6.5
- Smoked salmon 7.5

**Extra**

- Butter / Fresh Chilli 1.5
- Aioli / Caramel sauce / Nutella 2.0





<b>DUCK CONGEE</b>	<b>24.0</b>
Confit five-spice duck on rice porridge, Ginger, Spring onion, Onsen egg, Crispy shitake mushroom, Rice crackers <b>VG optional with grilled vegs &amp; mushrooms</b>	
<b>SALMON OKONOMIYAKI BENEDICT</b>	<b>24.0</b>
Japanese veggie pancake, Smoked salmon, Spinach, Smashed avo, Salmon roe, Two poached eggs, Hollandaise sauce, Bonito flakes	
<b>SMASHED AVOCADO (VE)</b>	<b>23.0</b>
Avocado on toasted bagel, Spiced hummus, Feta, Crispy kale, Sesame dukkah <b>Add poached egg +3</b> <b>Add smoked salmon +7.5</b> <b>VG optional</b> (No Feta)	
<b>MEET THE HUMBLE</b>	<b>55.0</b>
Chicken congee, Ginger-braised pork belly, Onsen eggs, Buttered sweet toast with condensed milk, Granola with seasonal fresh fruits, A daily sweet and choices of Milo or Horlick drinks for two	
<b>BOWL OF CHIPS WITH GARLIC AIOLI</b>	<b>9.5</b>

## ALL DAY MENU



### LITTLE HUMAN

<b>KIDS CONGEE</b>	<b>12.0</b>
with onsen egg and chicken	
<b>KIDS PANCAKES</b>	<b>12.0</b>
<b>Savoury:</b> with fried egg and bacon <b>Sweet:</b> with fresh fruit and cream	



Unfortunately, we cannot guarantee that our food is strictly allergies-free. We certainly do our best, but cross-contamination is a possibility during production. Please inform us of any food allergies you or someone in your party has. We will do our best to accommodate your needs. Please be advised that all our dishes are prepared in an environment where peanuts, dairy, shellfish or other known allergens are also being prepared.

Dukkah (NF) - Contains sesame  
VG - Vegan VE - Vegetarian

# SWEET

## **FRENCH TOAST FOREVER (VE) 24.0**

Vanilla bean cream cheese stuffed french toast, Vanilla bean ice cream, Fresh and freeze-dried seasonal fruits, Double cream, Berries coulis, Fairy floss, Walnut & almond crumble

## **HAPPY MONKEY (VE) 23.0**

Hong Kong egg waffle, Strawberries, Caramelized banana, Fresh cream, Walnut & almond oat crumble, Chocolate sauce, Shaved chocolate, Salted caramel sauce, Vanilla bean ice cream

## **RED VELVET SKOOKIE 15.0**

Red velvet white chocolate cookie, House-made marshmallow, Boysenberry ice-cream, Persian fairy floss



## EVERYDAY FROM 8AM - 4PM KITCHEN CLOSES AT 3PM

15% SURCHARGE ON PUBLIC HOLIDAYS

10% SURCHARGE ON WEEKENDS

SORRY, NO SPLIT BILLS.



### OUR STORY

Opening in December 2016, Humble Rays has now become a Melbourne staple in the heart of the CBD. Chef and co-owner, Sutinee works her magic on an array of Asian-inspired comfort dishes, balancing spice, sweetness, sourness, and saltiness to perfection.

Whether you want to kick start your day with a locally roasted coffee, an oat milk matcha latte or a cold pressed juice, Humble Rays has something for you. Sit back, immerse yourself in the calm and relaxing tones of eggshell blue, mint green and colourful vibrant patterns to enjoy your beautiful dishes.

Our staff are hand picked for their playful and down to earth nature and will be sure to give you personalised attention throughout your visit.



USERNAME : HUMBLE RAYS  
PASSWORD : Stayhungrybehumble