HUMBLERAYSMELB

EST. 2016

HUMBLE RAYS

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

15% SURCHARGE ON PUBLIC HOLIDAYS
10% SURCHARGE ON WEEKENDS
SORRY, NO SPLIT BILLS.



USERNAME : HUMBLE RAYS
PASSWORD : Stayhungrybehumble

COFFEE

BLACK COFFEE	5.5
WHITE COFFEE	5.5
BATCH BREW	6.0
MOCHACINO	6.5
AFFOGATO	7.0

POUR OVER
Please ask our staff for the selection of coffee beans available today.

NON COFFEE

CHOCOLATE	6.5
CHAI LATTE	6.0
ICED THAI MILK TEA	8.5
MATCHA LATTE	7.0
HOJICHA LATTE	6.5

SIGNATURE COFFEE

JASMINE COLD BREW 9.0
Ethiopian cold brew, jasmine cream, white sugar

LE BLANC 9.0
Espresso, Milk, Tiramisu, Cream

MILO CREME LATTE 10.0
Espresso, milk, vanilla, Milo cream, Kitkat bar

BLACKCURRANT SPRITZ 9.0
Kenyan cold brew, blackcurrant, grapefruit, blackberry, sparkling water

SIGNATURE MATCHA

BANANA MATCHA CLOUD 9.0
Banana milk, matcha cream, caramelised banana

PINK VELVET MATCHA 10.0
Rose & strawberry cream, matcha, full cream milk

BLUE SKY 12.5
Blue spirulina, jasmine, honey, cream, matcha, full cream milk, coconut yogurt

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

DRINK

SODA POPS

ROSEBERRY 10.0
Rose soda lime, Raspberry pureé, Strawberry popping pearls

MANGO × PASSIONFRUIT 10.0
Passionfruit syrup, Mango pureé, Mango popping pearls

LYCHEE LOVER 10.5
Lychee puree, Sala cordial, Lychee fruits, Yoghurt popping pearls

COLD PRESSED JUICE

GREEN SUPREME 7.5
Green apple, Banana,Spinach, Passion fruit

JACK ROSE 7.5
Apple, Lemon, Strawberry, Mint

BERRY BLISS 7.5
Apple, Pear, Banana, Berries

ORANGE JUICE 7.5

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

SOFT DRINKS

COKE	4.5
COKE ZERO	4.5

ALL DAY MENU

EGGS ON TOAST 16.0
Eggs your way : Poached, Fried or Scrambled
on buttered white sourdough / seeded sourdough
Croissant optional 18.5

BIG BREAKFAST (VE Optional) 30.0
Eggs your way : Poached, Fried or Scrambled
on toasted sourdough, Bacon, Chorizo,
Tomato, Mushroom, Smashed Avocado and Feta

GRANOLA BOWL (VG) 18.0
Maple granola, Seasonal fruits & Coconut yoghurt

SMASHED AVOCADO (VE) 26.0
Avocado on toasted sourdough, Spiced hummus, Feta,
Crispy kale, Sesame dukkah
Add poached egg +3
Add smoked salmon +6.5
VG optional (No Feta)

EGG WHITE & BACON (DF) 25.0
Folded egg white omelette, Edamame, Grilled bacon,
Rice, Fresh Chilli, Tomato, Coriander, Spring onion,
Fried shallot, Dark soy, Chilli mayo

BELLY DANCING 25.0
Pancakes stacks, Banana, Grilled bacon, Nutella,
Sunny side up egg, Salted caramel sauce,
Grated cheese, Thyme served with maple syrup

EGG BENNY 29.0
Ginger braised pork belly, 2 Poached eggs,
Yuzu hollandaise, Pumpkin Korokke, Bacon jam,
Lotus chips, Panko parsley crumbs

Seafood Origin:
Smoked Salmon - Australian
Salmon - Australian
Crabmeat - Imported from Vietnam

ALL DAY MENU

CRABMEAT SCRAMBLE 29.0
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 32.0
Sirloin steak (180g), Chimichurri, Fried eggs,
Garlic chili oil, Rustic fries, Mushroom diane sauce

SPICY SALMON UDON ALFREDO 28.0
Grilled salmon glazed with Gochujang,
Japanese udon noodle in a creamy garlic sauce,
Spinach, Edamame, Bonito flakes, Chilli oil, Salmon roe

GRILLED CHICKEN CURRY RICE 24.0
Tender grilled chicken breast with a gentle curry sauce,
Carrots & potatoes, Steamed rice, Sunny side up fried egg,
Crispy fried shallots, Pickles

DUCK CONGEE 25.0
Confit five-spice duck on rice porridge, Ginger,
Spring onion, Onsen egg, Crispy shitake mushroom,
Rice crackers
VG optional with mushrooms

SALMON OKONOMIYAKI BENEDICT 27.0
Japanese veggie pancake, Smoked salmon, Spinach,
Smashed avo, Salmon roe, Two poached eggs,
Hollandaise sauce, Bonito flakes

BOWL OF CHIPS WITH GARLIC AIOLI 9.5

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

ALL DAY MENU

LITTLE HUMAN

KIDS CONGEE 12.0
with chicken

KIDS PANCAKES 12.0
Savoury: with grilled bacon
Sweet: with fresh fruit and cream

Sides
- Poached egg / Fried egg / Onsen 4.0
- Scramble egg 6.0
- Halloumi 5.0
- Mushroom 5.0
- Chorizo / bacon 6.5
- Smoked salmon 7.5
- Salad Bowl with Vinaigrette 6.5

Extra
- Butter / Fresh Chilli 2.0
- Aioli / Caramel sauce / Nutella 2.5

SWEET

FRENCH TOAST FOREVER (VE) 27.0
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) 26.0
Hong Kong egg waffle, Strawberries, Caramelized banana,
Fresh cream, Walnut & almond oat crumble,
Chocolate sauce, Shaved chocolate, Salted caramel sauce,
Vanilla bean ice cream

STAY HUNGRY, BE HUMBLE.