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## 2 COURSE ALTERNATE DROP SET MENU 79

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*Two entrée dishes and two main dishes to be served in an alternate drop sequence around the table*

### TO START

#### **Seared Scallops**

honey citron dressing, endive, fennel,

lime gel, jamón crisps (*df,gf*)

#### **Thai Red Curry Chicken Skewers**

satay, cucumber, onion, crushed peanuts (*gf*)

### MAINS

#### **Signature Cone Bay Barramundi**

broccoli, goji berries, mushrooms, pickled tapioca

pearls, kelp and ginger infused soy dressing (*gfo*)

#### **Grilled Beef Tenderloin**

rendang sweet potato purée, brussels sprout,

beaten rice, herb kimchi (*gfo*)

+

*Steamed Jasmine Rice and Cauliflower Trio (vg) to share*



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### 3 COURSE ALTERNATE DROP SET MENU 89

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*Two entrée dishes, two main dishes and two dessert dishes to be served in an alternate drop sequence around the table*

#### ENTRÉES

##### Seared Scallops

honey citron dressing, endive, fennel,  
lime gel, jamón crisps (*df, gf*)

##### Thai Red Curry Chicken Skewers

satay, cucumber, onion, crushed peanuts (*gf*)

#### MAINS

##### Signature Cone Bay Barramundi

broccoli, goji berries, mushrooms, pickled  
tapioca pearls, kelp and ginger infused  
soy dressing (*gfo*)

##### Grilled Beef Tenderloin

rendang sweet potato purée, brussels sprout,  
beaten rice, herb kimchi (*gfo*)

+

*Steamed Jasmine Rice and Cauliflower Trio (*vg*) to share*

#### DESSERTS

##### Panna Cotta

coconut panna cotta, mango confit, compressed  
mango salsa (*gf, ef, nf*)

##### Matcha Basque Cheesecake

caramelized matcha cream, black sesame ice-cream (*gf*)



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## FEASTING SHARE PLATES 89

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*Indulge in a variety of our most popular dishes with feasting style share plates for your guests to enjoy together*

### **Seared Scallops**

honey citron dressing, endive, fennel, lime gel,  
jamón crisps (df,gf)

### **Thai Red Curry Chicken Skewers**

satay, cucumber, onion, crushed peanuts (gf)

### **Braised Pork Bao**

pickled mustard, peanut powder, cucumber,  
chilli, charcoal bun

### **Prawn Har Gow**

steamed dumpling, chilli vinaigrette  
sauce, coriander

### **HQ Rustic Chips**

truffle aioli (v)

### **Signature Cone Bay Barramundi**

broccoli, goji berries, mushrooms, pickled  
tapioca pearls, kelp and ginger infused soy  
dressing (gfo)

### **Taiwanese Stir-Fry Lamb**

Shacha sauce, seasonal Asian greens, crispy  
shallot, steamed jasmine rice (gf,df)

### **Cauliflower Trio**

roasted, marinated cauliflower, cauliflower  
purée, sesame dressing (vg)

### **Steamed Jasmine Rice**



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## FEASTING SHARE PLATES + DESSERT BOARDS 99

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*Indulge in a variety of our most popular dishes with feasting style share plates for your guests to enjoy together*

### **Seared Scallops**

honey citron dressing, endive, fennel, lime gel,  
jamón crisps (df,gf)

### **Thai Red Curry Chicken Skewers**

satay, cucumber, onion, crushed peanuts (gf)

### **Braised Pork Bao**

pickled mustard, peanut powder, cucumber,  
chilli, charcoal bun

### **Prawn Har Gow**

steamed dumpling, chilli vinaigrette  
sauce, coriander

### **HQ Rustic Chips**

truffle aioli (v)

### **Signature Cone Bay Barramundi**

broccoli, goji berries, mushrooms, pickled  
tapioca pearls, kelp and ginger infused soy  
dressing (gfo)

### **Taiwanese Stir-Fry Lamb**

Shacha sauce, seasonal Asian greens, crispy  
shallot, steamed jasmine rice (gf,df)

### **Cauliflower Trio**

roasted, marinated cauliflower, cauliflower  
purée, sesame dressing (vg)

### **Steamed Jasmine Rice**

### **+ Dessert Boards**

*Chef's Selection of Dessert*





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## 2 COURSE SET MENU 85

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*A traditional set menu with each guest selecting from the below options*

### TO START

#### Seared Scallops

honey citron dressing, endive, fennel, lime gel, jamón crisps (*df, gf*)

#### Thai Red Curry Chicken Skewers

satay, cucumber, onion, crushed peanuts (*gf*)

#### Braised Pork Bao

pickled mustard, peanut powder, cucumber, chilli, charcoal bun

#### King Oyster Mushroom Bao

soy glaze, spring onion, cucumber, sriracha mayonnaise (*vg*)

### MAINS

#### Signature Cone Bay Barramundi

broccoli, goji berries, mushrooms, pickled tapioca pearls, kelp and ginger  
infused soy dressing (*gfo*)

#### Grilled Beef Tenderloin

medium rare, rendang sweet potato purée, brussels sprout, beaten rice,  
herb kimchi (*gfo*)

#### Miso Glazed Pumpkin

miso hummus, sautéed mushrooms, kale, rice puffs, pine nuts (*vg, gf*)

#### Korean Porterhouse

marinated with Korean galbi sauce, grilled vegetables, chilli and  
soybean sauce

+

*Steamed Jasmine Rice and Cauliflower Trio (*vg*) to share*



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## 3 COURSE SET MENU 95

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*A traditional set menu with each guest selecting from the below options*

### TO START

#### Seared Scallops

honey citron dressing, endive, fennel, lime gel, jamón crisps (*df,gf*)

#### Thai Red Curry Chicken Skewers

satay, cucumber, onion, crushed peanuts (*gf*)

#### Braised Pork Bao

pickled mustard, peanut powder, cucumber, chilli, charcoal bun

#### King Oyster Mushroom Bao

soy glaze, spring onion, cucumber, sriracha mayonnaise (*vg*)

### MAINS

#### Signature Cone Bay Barramundi

broccoli, goji berries, mushrooms, pickled tapioca pearls, kelp and ginger  
infused soy dressing (*gfo*)

#### Grilled Beef Tenderloin

medium rare, rendang sweet potato purée, brussels sprout, beaten rice,  
herb kimchi (*gfo*)

#### Miso Glazed Pumpkin

miso hummus, sautéed mushrooms, kale, rice puffs, pine nuts (*vg, gf*)

#### Korean Porterhouse

marinated with Korean galbi sauce, grilled vegetables, chilli and  
soybean sauce

+

*Steamed Jasmine Rice and Cauliflower Trio (vg) to share*

### DESSERTS

#### Black Forrest Ferrero

raspberry confit, vanilla cremeux, praline ganache, hazelnut crunch (*ef*)

#### Panna Cotta

coconut panna cotta, mango confit, compressed mango salsa (*gf,ef,nf*)

#### Matcha Basque Cheesecake

caramelized matcha cream, black sesame ice-cream (*gf*)

#### Hummingbird Cake

banana & pineapple spiced cake (*vg*)

