2 COURSE ALTERNATE DROP SET MENU 79

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
3 COURSE ALTERNATE DROP SET MENU 89

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

**Feasting Share Plates + Dessert Boards 99**

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
2 COURSE SET MENU 85

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

+  

Steamed Jasmine Rice and Cauliflower Trio (vg) to share
3 COURSE SET MENU 95

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
marinaded 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
cocoanit 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)