
2 COURSE ALTERNATE DROP SET MENU 82

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

TO START

Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

Thai Red Curry Chicken Skewers

cucumber, onion, crushed peanuts, peanut sauce *gf,df,s*

MAINS

Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

+

Steamed Jasmine Rice and Cauliflower Trio (vg) to share



(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

3 COURSE ALTERNATE DROP SET MENU 92

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

ENTRÉES

Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

Thai Red Curry Chicken Skewers

cucumber, onion, crushed peanuts, peanut sauce *gf,df,s*

MAINS

Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

+

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*



(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FEASTING SHARE PLATES 92

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

Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

Thai Red Curry Chicken Skewers

cucumber, onion, crushed peanuts, peanut sauce *gf,df,s*

Grilled Pork Bao

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

Prawn Har Gow

steamed dumplings, chilli soy vinaigrette, coriander, crushed peanuts *df,s*

HQ Chips

truffle, parmesan, herb, aioli

Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

Braised Beef Brisket

soy infused daikon, Asian greens *df*

Cauliflower Trio

roasted cauliflower, marinated cauliflower, cauliflower purée,
sesame dressing *vg*

Steamed Jasmine Rice



(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FEASTING SHARE PLATES + DESSERT BOARDS 102

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

Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

Thai Red Curry Chicken Skewers

cucumber, onion, crushed peanuts, peanut sauce *gf,df,s*

Grilled Pork Bao

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

Prawn Har Gow

steamed dumplings, chilli soy vinaigrette, coriander, crushed peanuts *df,s*

HQ Chips

truffle, parmesan, herb, aioli

Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

Braised Beef Brisket

soy infused daikon, Asian greens *df*

Cauliflower Trio

roasted cauliflower, marinated cauliflower, cauliflower purée, sesame dressing *vg*

Steamed Jasmine Rice

Dessert Boards

Chef's Selection of Dessert



(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

2 COURSE SET MENU 88

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

TO START

Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

Thai Red Curry Chicken Skewers

cucumber, onion, crushed peanuts, peanut sauce *gf,df,s*

Grilled Pork Bao

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

Crispy Tempura Mushroom Bao

lettuce, cucumber, spring onion, crispy shallot, vegan Sriracha mayonnaise *df,vg*

MAINS

Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

Miso Glazed Pumpkin

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

Pardoo Wagyu Flank

Korean galbi marinade, grilled vegetables, chilli and soybean sauce *gf*

+

Steamed Jasmine Rice and Cauliflower Trio (vg) to share



(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

3 COURSE SET MENU 98

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

TO START

Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

Thai Red Curry Chicken Skewers

cucumber, onion, crushed peanuts, peanut sauce *gf,df,s*

Grilled Pork Bao

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

Crispy Tempura Mushroom Bao

lettuce, cucumber, spring onion, crispy shallot, vegan Sriracha mayonnaise *df,vg*

MAINS

Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

Miso Glazed Pumpkin

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

Pardoo Wagyu Flank

Korean galbi marinade, grilled vegetables, chilli and soybean sauce *gf*

+

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*



(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS