HQ TASTE OF TEMPTATION MENU 72 per person

Indulge in a feasting style menu with our chef's selection of share plates. *Minimum of 2 people

Our menu is designed to be best enjoyed as a share-style concept. Please alert your waitstaff of any allergies.

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SWALL	
Leeuwin Coast Akoya Oysters, nam jim jaew, chilli lime pearls (3) gf,df,s	17
Kung Pao Chicken Drumettes roasted, sticky chilli sauce, cashews df	15
Roasted Duck Spring Rolls, homemade, nuoc cham df	15
Tahu Goreng, deep fried tofu, Malay peanut sauce, cucumber v	14
Prawn Har Gow, steamed dumplings, chilli vinaigrette sauce, coriander, crushed nuts (3) df,s	14
Thai Red Curry Chicken Skewers, cucumber, onion, crushed peanuts, peanut sauce (3) gf,df,s	16
Vietnamese Grilled Pork Skewers, lemongrass, honey soy, sesame seeds (3) gf,df.s	16
MEDIUM	
Crispy Tempura Mushroom Bao, lettuce, cucumber, spring onion, vegan, Sriracha mayonnaise (3) df,vg	21
Grilled Pork Bao, lettuce, pickled cabbage, spring onion, crispy shallot, kewpie (3) df,s	24
Ko Shui Ji, poached chicken Maryland, Szechuan pepper oil, compressed cucumber df,gf	22
Wok Fried Prawn Cutlets, Singaporean chilli sauce, coriander oil, mantou df,s	26
Seared Scallops, XO butter, chilli, lime, spring onion, crispy shallot (5) gf,s	27
Char Tau Kueh, stir fried radish cake, sweet turnips, garlic chive, dried garlic df	22
LARGE	
$\textbf{Grilled Beef Tenderloin,} \ \text{Thai eggplant, pickled mustard,} \ \text{Chinese broccoli, sansho pepper} \ \textit{gf,df}$	43
Lamb Shank Massaman Curry, onion, sweet potato, steamed rice df,gf,s	33
Miso Glazed Pumpkin, miso hummus, sautéed mushrooms, crispy kale, rice puffs, pine nuts <i>gf,df,vg</i>	29
Pan Fried Barramundi Fillet, dashi broth, pak choy, mushrooms s,df	39
Prawn Mee, tiger prawn, pork and prawn broth, egg noodle s,df	28
Braised Beef Brisket, soy infused daikon, Asian green, steamed jasmine rice df	33
Pardoo Wagyu Flank, marinade with Korean galbi sauce, grilled vegetables, chilli and soybean sauce gf	44
SIDES	
HQ Chips, truffle, parmesan, herb, aioli	13
Cauliflower Trio, roasted, marinated cauliflower, cauliflower purée, sesame dressing vg	18
Mixed Green Salad, yuzu miso dressing vg, gf	12
Stir Fried Asian Greens, mixed Asian greens, chilli and garlic	12
Sambal Okra, stir fried, sambal blachan	12
Steamed Jasmine Rice vg, gf	7

