# 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

Torched ScallopsXO butter, chilli, lime, spring onion, crispy shallot gf,s

Thai Red Curry Chicken Skewers cucumber, onion, crushed peanuts, peanut sauce df,gf,s

### MAINS

**Pan Fried Barramundi Fillet** shiitake and bonito broth, pak choy, sautéed mushrooms *df,s* 

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

Steamed Jasmine Rice and Cauliflower Trio (veg) to share

+

(gf) - gluten free, (gfo) - gluten free option - please ask your waitstaff, (veg) - vegetarian,
(v) - vegan, (vo) - vegan option - please ask your waitstaff, (ef) - egg free, (nf) - nut free, (df) - dairy free, (s) - seafood.
Whilst we offer gluten-free menu options, we are not a gluten-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

**Torched Scallops,** XO butter, chilli, lime, spring onion, crispy shallot *gf*,s

# Thai Red Curry Chicken Skewers

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

### MAINS

**Pan Fried Barramundi Fillet** shiitake and bonito broth, pak choy, sautéed mushrooms *df,s* 

### Wagyu Flank Steak

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

Steamed Jasmine Rice and Cauliflower Trio (veg) to share

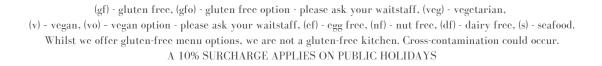
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### DESSERTS

**Pandan Cannoli** pandan infused ricotta, desiccated coconut, gula melaka glaze

#### Matcha Tiramisu

matcha mascarpone, espresso soaked lady fingers, raspberry soil





# FEASTING SHARE PLATES 92

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

Thai Red Curry Chicken Skewers

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

Prawn Har Gow

steamed dumplings, chilli vinaigrette sauce, coriander, crushed nuts df,s

**Grilled Pork Bao** 

lettuce, pickled cabbage, spring onion, Kewpie mayonnaise df

**Torched Scallops** XO butter, chilli, lime, spring onion, crispy shallot *gf,s* 

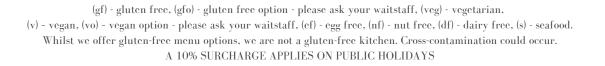
**Pan Fried Barramundi Fillet** shiitake and bonito broth, pak choy, sautéed mushrooms *df,s* 

**Pork Adobo** peppery soy-braised pork belly with egg, steamed jasmine rice *df* 

> **Cauliflower Trio** roasted, marinated, purée, goma dressing

> > HQ Chips truffle, parmesan, herb, aioli

**Steamed Jasmine Rice** 





### 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.

Thai Red Curry Chicken Skewers

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

**Prawn Har Gow** steamed dumplings, chilli vinaigrette sauce, coriander, crushed nuts *df,s* 

**Grilled Pork Bao** lettuce, pickled cabbage, spring onion, Kewpie mayonnaise *df* 

**Torched Scallops** XO butter, chilli, lime, spring onion, crispy shallot *gf,s* 

**Pan Fried Barramundi Fillet** shiitake and bonito broth, pak choy, sautéed mushrooms *df,s* 

**Pork Adobo** peppery soy-braised pork belly with egg, steamed jasmine rice *df* 

> Cauliflower Trio roasted, marinated, purée, goma dressing

> > HQ Chips truffle, parmesan, herb, aioli

**Steamed Jasmine Rice** 

**Dessert Boards** Chef's Selection of Desserts

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### 2 COURSE SET MENU 88

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

### TO START

**Torched Scallops** XO butter, chilli, lime, spring onion, crispy shallot *gf,s* 

Thai Red Curry Chicken Skewers cucumber, onion, crushed peanuts, peanut sauce df,gf,s

**Grilled Pork Bao** lettuce, pickled cabbage, spring onion, Kewpie mayonnaise *df* 

**Crispy Tempura Mushroom Bao** lettuce, cucumber, spring onion, vegan Sriracha mayonnaise *df,v* 

### MAINS

**Pan Fried Barramundi Fillet** shiitake and bonito broth, pak choy, sautéed mushrooms *df,s* 

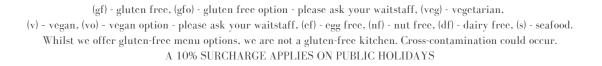
**Grilled Lamb Backstrap** Szechuan pepper and cumin salt, green beans, roasted onion *df,gf* 

Yee Mee crispy noodles, Asian greens, mixed mushroom, tofu, umami egg gravy *df,veg* 

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

Steamed Jasmine Rice and Cauliflower Trio (veg) to share

+





### **3 COURSE SET MENU 98**

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

### TO START

**Torched Scallops,** XO butter, chilli, lime, spring onion, crispy shallot *gf,s* 

**Thai Red Curry Chicken Skewers** cucumber, onion, crushed peanuts, peanut sauce *df,gf,s* 

**Grilled Pork Bao** lettuce, pickled cabbage, spring onion, Kewpie mayonnaise *df* 

**Crispy Tempura Mushroom Bao** lettuce, cucumber, spring onion, vegan Sriracha mayonnaise *df,v* 

### MAINS

**Pan Fried Barramundi Fillet** shiitake and bonito broth, pak choy, sautéed mushrooms *df,s* 

**Grilled Lamb Backstrap** 

Szechuan pepper and cumin salt, green beans, roasted onion df,gf

Yee Mee

crispy noodles, Asian greens, mixed mushroom, tofu, umami egg gravy df,veg

Wagyu Flank Steak

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

+

Steamed Jasmine Rice and Cauliflower Trio (veg) to share

#### DESSERTS

Mango Mousse Mochi Daifuku deep fried coconut milk and mango sorbet *nf* 

#### Pandan Cannoli

pandan infused ricotta, desiccated coconut, gula melaka glaze

### Matcha Tiramisu

matcha mascarpone, espresso soaked lady fingers, raspberry soil

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