
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 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



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

DESSERTS

Pandan Cannoli

pandan infused ricotta, desiccated coconut, gula melaka glaze

Matcha Tiramisu

matcha mascarpone, espresso soaked lady fingers, raspberry soil

(gf) - gluten free, (gfo) - gluten free option - please ask your waitstaff, (veg) - vegetarian,

(v) - vegan, (vo) - vegan option - please ask your waitstaff, (cf) - 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



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*

Pulled Pork Bao,

pickled cabbage, lettuce, cucumber, chilli, 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 *veg*

HQ Chips

truffle, parmesan, herb, aioli

Steamed Jasmine Rice



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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*

Pulled Pork Bao,

pickled cabbage, lettuce, cucumber, chilli, 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 *veg*

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*

Pulled Pork Bao,

pickled cabbage, lettuce, cucumber, chilli, 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

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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

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*

Pulled Pork Bao,

pickled cabbage, lettuce, cucumber, chilli, 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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