
2 COURSE ALTERNATE DROP SET MENU

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 Stir Fried Asian Greens (veg) to share



3 COURSE ALTERNATE DROP SET MENU

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 Stir Fried Asian Greens (veg) to share

DESSERTS

Pandan Cannoli

pandan infused ricotta, desiccated coconut, gula melaka glaze

Matcha Tiramisu

matcha mascarpone, espresso soaked lady fingers, raspberry soil



FEASTING SHARE PLATES

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*

Braised Pork Belly

peppery soy sauce, egg, steamed jasmine rice *df*

Stir Fried Asian Greens

chilli and garlic, soy sauce *veg*

HQ Chips

truffle, parmesan, herb, aioli

Steamed Jasmine Rice



FEASTING SHARE PLATES + DESSERT BOARDS

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*

Braised Pork Belly

peppery soy sauce, egg, steamed jasmine rice *df*

Stir Fried Asian Greens

chilli and garlic, soy sauce *veg*

HQ Chips

truffle, parmesan, herb, aioli

Steamed Jasmine Rice

Dessert Boards

Chef's Selection of Desserts



2 COURSE SET MENU

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*

Braised Pork Belly

peppery soy sauce, egg, steamed jasmine rice *df*

Oven Roasted Miso Glazed Pumpkin,

spiced pumpkin purée, pepitas, sautéed mushrooms, micro herbs *gf,df,v*

Wagyu Flank Steak

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

+

Steamed Jasmine Rice and Stir Fried Asian Greens (veg) to share



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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*

Braised Pork Belly

peppery soy sauce, egg, steamed jasmine rice *df*

Oven Roasted Miso Glazed Pumpkin,

spiced pumpkin purée, pepitas, sautéed mushrooms, micro herbs *gf,df,v*

Wagyu Flank Steak

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

+

Steamed Jasmine Rice and Stir Fried Asian Greens (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

