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## 2 COURSE ALTERNATE DROP SET MENU \$82

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*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**

grilled bok choy, baby corn, lychee, red curry coconut sauce,  
chilli oil *gf,df,s*

#### **Wagyu Flank Steak**

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

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



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### 3 COURSE ALTERNATE DROP SET MENU \$92

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*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**

grilled bok choy, baby corn, lychee, red curry coconut sauce,  
chilli oil *gf,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



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## FEASTING SHARE PLATES \$92

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*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**

grilled bok choy, baby corn, lychee, red curry coconut sauce, chilli oil *gf, 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**



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## FEASTING SHARE PLATES + DESSERT BOARDS \$102

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*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**

grilled bok choy, baby corn, lychee, red curry coconut sauce,  
chilli oil *gf,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*



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## 2 COURSE SET MENU \$88

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*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**

grilled bok choy, baby corn, lychee, red curry coconut sauce,  
chilli oil *gf,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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## 3 COURSE SET MENU \$98

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*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**

grilled bok choy, baby corn, lychee, red curry coconut sauce,  
chilli oil *gf,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

