

HQ TASTE OF TEMPTATION MENU 78 per person

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

*Minimum of 2 people. Our Taste of Temptation requires the whole table to participate.

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

SMALL

Korean Fried Chicken , boneless fried chicken, creamy onion sauce	17
Tempura Broccoli , tentsuyu dipping sauce (s)	16
Yakitori Skewers , grilled chicken skewers, spring onion, signature tare (2) (gf,df)	16
Pork and Prawn Shu Mai , chilli vinaigrette (l)	16
Momo Steamed Dumplings , cottage cheese, cabbage, carrot, mild chilli sauce, black sesame sauce (4) (v)	15
Butter Chicken Spring Rolls , marinated chicken, butter masala dip (2)	17
Fresh Oysters , yuzu pepper vinaigrette, lemon (minimum order of (3) (gf,df), (A)	5.5 each
Bao Taster Board , tempura prawns, KFC, pickled cabbage, spicy keupie (1) (l)	17

MEDIUM

Salt and Szechuan Pepper Squid , lightly dusted squid with Szechuan seasoning, shichimi mayo (s)	21
Miso Koji Chicken , grilled chicken, bean sprouts, oyster mushrooms, bean shoots, burnt butter miso sauce (gf,df,s)	21
Grilled Shark Bay Scallops , XO butter, chilli thread, chives, crispy shallot (3) (gf,s), (A)	29
Beef Tataki , seared black angus beef, yuzu ponzu, garlic chips, shallot, spring onion (gf,df)	27
Stir-fry XO Prawns , battered prawns, XO sauce, garlic, chilli, shallot, spring onion (l)	26
Grilled Broccolini , creamy paneer, velvety cashew sauce, toasted almond flakes (gf,v)	23
Singaporean Carrot Cake , egg, sweet diced turnips, bean sprouts, dark soy	24
Claypot Dry Bak Kut Teh , braised pork rib and pork belly pieces, , shiitake, dark soy glaze, goji berries	28

LARGE

Goldband Snapper Fillet , grilled bok choy, baby corn, lychee, red curry coconut sauce, (gf,df,s.) (A)	43
Wagyu Flank Steak , Pardo beef wagyu, Korean ghalbi marinade, grilled vegetables, (gfo,df)	44
Wagyu Rendang , slow cooked beef, curry leaves, dessicated coconut (gf,df)	40
Indonesian Smashed Chicken , signature sambal, sweet soy sauce	33
Five Spiced Duck Breast , potato rosti, baby carrots, sauteed mushrooms, jus (gf)	45
Moonlight Beef Hor Fun Noodles , stir-fry noodles, beef, bean shoot, mixed vegetables, egg yolk (dfo,vo)	32

SIDES

HQ Chips , truffle, parmesan, herb, aioli	13
Deep Fried Mantou , sea salt (5)	8
Wok Tossed Edamame , sea salt, shichimi	12
Steamed Jasmine Rice , serves two	7
Egg Fried Rice	10
Stir Fried Asian Greens , chilli and garlic, soy sauce (vg)	12
Paratha , 2 pieces	8

(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (vo) - vegetarian option, (df) - dairy free, (dfo) - dairy free option, (vg) - vegan, (vgo) - vegan option, (s) - seafood, (ef) - egg free.

Seafood Labelling: (A) - Australian seafood, (I) - imported seafood, (M) - mixed seafood (Australian & imported).

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen. Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



DESSERT FROM THE KITCHEN

Black Forrest Ferrero , raspberry confit, vanilla cremeux, praline ganache, hazelnut crunch <i>(ef)</i>	18
Panna Cotta , coconut panna cotta, mango confit, compressed mango salsa <i>(gf,ef,nf)</i>	18
Matcha Tiramisu , matcha mascarpone, espresso-soaked lady fingers, raspberry soil	18
Thai Tea Basque Cheesecake , burnt cheesecake, yuzu sorbet	18

DESSERTS FROM THE BAR

COCKTAILS

Espresso Ocaso , citrange amaro, mezcal, coffee liqueur, cinnamon, espresso	24
Chestnut Grove , almond infused bourbon, chestnut liqueur, orgeat, chestnut cream, egg whites, <i>(efo)</i>	24
Snickers Me Timbers , Frangelico, amaretto, Irish cream, caramel sauce	22
Peaches n' Cream , brandy, apricot & peach liqueur, festive jelly, peaches	24

AFTER DINNER DIGESTIFS

Amaro Nonino Quintessentia	22
Citrange Limone Amaro	16
Hennessy XO	32
Hennessy VSOP	17
23rd Street Brandy	11
Ouzo 12	12
Opal Nera Sambuca	12

SWEET NIGHTCAPS

Trentham Noble 'Taminga' 375ml Botrytis	40
Galway Pipe 12 Grand Tawny Port	12
Tattarang Springs Limencello	12
Drambuie Liqueur	15
Grand Marnier	14

COFFEE & TEA SELECTION

4.5/5.5

(gf) - gluten free, (gfo) - gluten free option, please ask your waitstaff (v) - vegetarian, (cf) - egg free, (efo) - egg free option
(nf) - nut free, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, please ask your waitstaff

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