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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

#### Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

#### Thai Red Curry Chicken Skewers

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

### MAINS

#### Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

#### Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

+

*Steamed Jasmine Rice and Cauliflower Trio (vg) to share*



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

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

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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

#### Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

#### Thai Red Curry Chicken Skewers

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

### MAINS

#### Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

#### Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

+

*Steamed Jasmine Rice and Cauliflower Trio (vg) to share*

### DESSERTS

#### Chocolate Lava Cake

lychee and rose ganache, dehydrated lychee, chocolate soil *nf*

#### Matcha Basque Cheesecake

caramelised matcha cream, black sesame ice-cream *gf*



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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.*

### **Seared Scallops**

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

### **Thai Red Curry Chicken Skewers**

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

### **Grilled Pork Bao**

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

### **Prawn Har Gow**

steamed dumplings, chilli soy vinaigrette, coriander, crushed peanuts *df,s*

### **HQ Chips**

truffle, parmesan, herb, aioli

### **Signature Pan Fried Barramundi**

dashi broth, pak choy, mushrooms *s,df*

### **Braised Beef Brisket**

soy infused daikon, Asian greens *df*

### **Cauliflower Trio**

roasted cauliflower, marinated cauliflower, cauliflower purée,  
sesame dressing *vg*

### **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.*

### **Seared Scallops**

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

### **Thai Red Curry Chicken Skewers**

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

### **Grilled Pork Bao**

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

### **Prawn Har Gow**

steamed dumplings, chilli soy vinaigrette, coriander, crushed peanuts *df,s*

### **HQ Chips**

truffle, parmesan, herb, aioli

### **Signature Pan Fried Barramundi**

dashi broth, pak choy, mushrooms *s,df*

### **Braised Beef Brisket**

soy infused daikon, Asian greens *df*

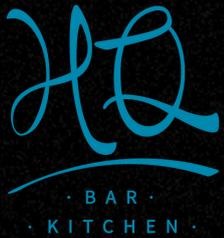
### **Cauliflower Trio**

roasted cauliflower, marinated cauliflower, cauliflower purée, sesame dressing *vg*

### **Steamed Jasmine Rice**

### **Dessert Boards**

*Chef's Selection of Dessert*



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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

#### Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

#### Thai Red Curry Chicken Skewers

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

#### Grilled Pork Bao

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

#### Crispy Tempura Mushroom Bao

lettuce, cucumber, spring onion, crispy shallot, vegan Sriracha mayonnaise *df,vg*

### MAINS

#### Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

#### Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

#### Miso Glazed Pumpkin

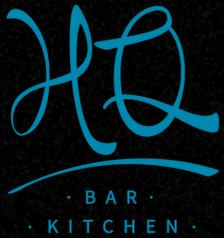
miso hummus, sautéed mushrooms, kale, rice puffs, pine nuts *gf,df,vg*

#### Pardoo Wagyu Flank

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

+

*Steamed Jasmine Rice and Cauliflower Trio (vg) 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

#### Seared Scallops

XO butter, chilli, lime, spring onion, crispy shallot *gfo,s*

#### Thai Red Curry Chicken Skewers

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

#### Grilled Pork Bao

lettuce, pickled cabbage, spring onion, crispy shallot, kewpie mayonnaise *df,s*

#### Crispy Tempura Mushroom Bao

lettuce, cucumber, spring onion, crispy shallot, vegan Sriracha mayonnaise *df,vg*

### MAINS

#### Signature Pan Fried Barramundi

dashi broth, pak choy, mushrooms *s,df*

#### Grilled Beef Tenderloin

Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper jus *gf,df*

#### Miso Glazed Pumpkin

miso hummus, sautéed mushrooms, kale, rice puffs, pine nuts *gf,df,vg*

#### Pardoo Wagyu Flank

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

+

*Steamed Jasmine Rice and Cauliflower Trio (vg) to share*

### DESSERTS

#### Mango Mousse Mochi Daifuku

deep fried coconut milk and mango sorbet *nf*

#### Chocolate Lava Cake

lychee and rose ganache, dehydrated lychee, chocolate soil *nf*

#### Matcha Basque Cheesecake

caramelised matcha cream, black sesame ice-cream *gf*

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