

Canapé items

40pp for 6 items | 50pp for 9 items | 55pp for 12 items

Pacific oyster w red nahm jim, coriander & fried shallot DF, NF, GF

Pomelo betel leaf w caramelised coconut, chilli & mint DF, VEG, SF, GF

Smoked duck betel leaf w jeaw, lemongrass, mint & coriander NF, SF, GF

Wild mushroom larb lettuce cup w mint & lemongrass DF, VEG, NF, SF, GF

Son-in-law eggs w yellow bean sauce, green mango & herb salad DF, NF, V

Cauliflower & shiso fritter w green chilli dipping sauce DF, V, NF, SF

Vegetable spring roll w lettuce, Vietnamese mint & nouc cham DF, VEG, NF, SF

Raw blue fin tuna & prawn rice cups w chilli jam dressing & salmon roe DF, NF, GF

Roast duck & pineapple rice cups w pickled cucumber & spring onion relish DF, NF, SF

Hung lae pork bao w peanut crackle & pickled mustard greens DF, SF

Chicken & water chestnut hoi jor w plum & tamarind dipping sauce DF, NF, SF

Mekong chicken ribs w garlic chilli fish sauce & lime DF, NF, GF, SF

Grilled Tao's chicken skewers w green nahm jim dipping sauce DF, SF, GF

Prickly ash cassava gems w sriracha & mayo NF, GF, SF

Sample menus; subject to change

THE Q



Substantial bowl items

15pp for 2 items | 25pp for 4 items

Roast duck & crispy rice salad w lychee, lemongrass, coriander & chilli jam dressing **NF, DF**

Yellow curry of spiced pumpkin w crispy shallots, Thai basil & pickled ginger **GF, DF, NF, VEG**

Massaman curry of beef brisket w kipfler potato, cucumber & chilli relish **GF, DF, SF**

Tom yum fried rice w chicken, cherry tomatoes, kaffir lime leaf & crispy garlic **GF, SF, DF, NF**

Stir fried market greens w mushroom sauce & crispy garlic **GF, DF, NF, VEG**

Sweets

Smoked pave w calamansi ganache, peanut butter crunch & mocha cream **v, SF 6pp**

Pandan & ginger w dark chocolate magnum **v, SF 6pp**

Cassia rice doughnuts w passionfruit curd **v, SF 5pp**

