

## 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

<b>Korean Fried Chicken</b> , <i>boneless fried chicken, creamy onion sauce, chives</i>	17
<b>Tempura Cauliflower</b> , <i>sweet gochujang glaze, kewpie, peanut, chives (veg)</i>	16
<b>Yakitori Skewers</b> , <i>grilled chicken skewers, spring onion, signature tare (2) (gf,df)</i>	16
<b>Prawn Har Gow</b> , <i>steamed dumplings, chilli vinaigrette, coriander, crushed peanuts (3) (df,s)</i>	16
<b>Momo Steamed Dumplings</b> , <i>cottage cheese, cabbage, carrot, mild chilli sauce, black sesame seeds (4) (veg)</i>	15
<b>Butter Chicken Spring Rolls</b> , <i>marinated chicken, butter masala dip (2)</i>	17
<b>Fresh Oysters</b> , <i>yuze pepper vinaigrette, lemon (minimum order of 3) (gf,df)</i>	5.5 each

### MEDIUM

<b>Salt and Szechuan Pepper Squid</b> , <i>lightly dusted squid with Szechuan seasoning, shichimi mayo (s)</i>	21
<b>Chargrilled Octopus</b> , <i>WA octopus, Asian herb chimichurri, green mango and papaya, nuoc cham (df,s)</i>	26
<b>Grilled Shark Bay Scallops</b> , <i>XO butter, chilli thread, chives, crispy shallot (3) (gf,s)</i>	29
<b>Beef Tataki</b> , <i>seared black angus beef, yuzu ponzu, garlic chips, shallot, spring onion (gf,df)</i>	27
<b>Crispy Shark Bay Tiger Prawns</b> , <i>XO sauce, garlic, chilli, shallot, spring onion (s)</i>	24
<b>Grilled Broccolini</b> , <i>creamy paneer, velvety cashew sauce, toasted almond flakes (gf,veg)</i>	25
<b>Szechuan Spiced Grilled Eggplant</b> , <i>baby eggplant with tofu, pineapple, chilli and garlic sauce (df,veg,v)</i>	25

### LARGE

<b>Hokkien Mee</b> , <i>Singaporean style, prawn and pork broth, pork belly, fish cake, sambal (df,s)</i>	35
<b>Braised Pork Belly</b> , <i>peppery soy sauce, kai lan, egg, steamed rice (df)</i>	35
<b>Exmouth Goldband Snapper Fillet</b> , <i>grilled bok choy, baby corn, lychee, red curry coconut sauce, (gf,df,s)</i>	43
<b>Wagyu Flank Steak</b> , <i>Pardoo beef wagyu, Korean ghalbi marinade, grilled vegetables, (gfo,df)</i>	44
<b>Beef Rendang</b> , <i>slow cooked beef, curry leaves, dessicated coconut (gf,df)</i>	38
<b>Baked Salmon with Chilli &amp; Laksa Mint Glaze</b> , <i>coconut &amp; kaffir lime sauce, broccoli, tempura enoki (df,s)</i>	43
<b>Moonlight Hor Fun Noodles</b> , <i>stir-fry noodles, beef, bean shoot, mixed vegetables, egg yolk (dfo,vo)</i>	32

### SIDES

<b>HQ Chips</b> , <i>truffle, parmesan, herb, aioli</i>	13
<b>Deep Fried Mantou</b> , <i>sea salt (5)</i>	8
<b>Wok Tossed Edamame</b> , <i>sea salt, chilli</i>	12
<b>Stir Fried Asian Greens</b> , <i>chilli and garlic, soy sauce veg</i>	12
<b>Steamed Jasmine Rice</b> , <i>serves two</i>	7
<b>Paratha</b> , <i>2 pieces</i>	8

(gf) - gluten free, (gfo) - gluten free option - please ask your waitstaff, (veg) - vegetarian, (v) - vegan, (vo) - vegan option - please ask your waitstaff, (ef) - egg free, (nf) - nut free, (df) - dairy free, (s) - seafood.

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

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

