

MRS



FOOD

OUR MENU IS DESIGNED
FOR SHARING. DISHES ARE
BROUGHT TO YOUR TABLE
CONTINUOUSLY THROUGHOUT
YOUR MEAL.

Please Inform Your Waitperson Of Any
Specific Allergies Or Dietary Requirements
When Ordering Your Food



/MrsQAsianKitchen

CHEF FEED ME

Allow our Chefs to present their best dishes of the day:

THE MR. Q	55PP
THE MRS. Q	65PP
VEGETARIAN FEED ME	45PP

ENTRÉE

Salted Egg Yolk Prawns (2) <i>GF</i>	24
Deep fried king prawns with salted egg yolk sauce	
Malaysian Satay Chicken (3) <i>GF</i>	17
Char grilled chicken skewers, served with spicy peanut sauce, cucumber and red onion	
Dumpling (4)	17
Prawn dumpling, served in spicy green curry sauce	
Peking Duck Pancake (6)	19
DIY wrap with cucumber, spring onion and special hoisin sauce	
Miang Kham Prawn (3)	16
Crushed peanut, roasted coconut, ginger, lime, chilli in palm sugar caramel sauce	
Japanese Karaage Chicken (4) <i>GF</i>	17
Deep fried boneless chicken fillet, served with wasabi mayo	
Korean Grilled Beef Wrap <i>GF</i>	22
Bulgogi style mild spicy sauce, accompanied with KIMCHI, bean sprouts salad, baby cos lettuce, garlic, ginger, sesame oil	

BBC GF VEGAN	22
Broad bean served with Chinese fungus, bean curd skin, capsicum, straw mushroom and salted mustard	
Salt & Pepper Eggplant VEG	22
Deep fried eggplant and wok tossed with salt and pepper, chilli, garlic	
Coconut Chicken Salad GF (MILD SPICY)	28
Grilled chicken thigh fillet, marinated with fresh turmeric, lemongrass, served with peanut, roasted coconut	
Balinese Style Prawns GF	38
Prawns with spicy Balinese sauce, snake bean, garlic, onion, chilli, tomato	
Soft Shell Crab GF	36
Yellow curry based, egg and curry leaves	
Thai Squid GF	28
Thai style wok tossed with snake bean, garlic, onion, and chilli with Thai chilli paste	
Thai Style Pork Neck	28
Crispy pork neck wok tossed with Thai style sauce, snake bean, garlic, onion, chilli	
Pad KRA-PRAO Beef	26
Stir fried beef with chilli, green beans, bamboo shoot, garlic and basil	
Pork Belly	29
Slow cooked 6 hours pork belly with Chinese spices, served with pickled green mustard	
Red Duck Curry GF	29
Roasted duck leg with pineapple, chilli and Thai basil	
Massaman Beef Cheek	32
Slow cooked beef cheek, massaman curry, served with potato	

MAIN

Crispy Poussin Chicken 28

Crispy whole chicken, served with pink salt and chef special lime juice

Steamed Barramundi

Steamed barramundi fillet with (choice of):

Ginger and Shallot 28

Nam Jim (Thai) *GF* 30

Crying Tiger *GF* 38

Chargrilled porterhouse steak, marinate with chilli lime coriander,
served with mixed salad and cracked rice powder

Singapore Black Pepper Bug Tails 48

Singapore style wok tossed with snake bean, garlic, onion, chilli with chef made black pepper sauce

SIDES

Pad Thai

Thai rice noodle, tofu, bean sprout, peanut and garlic chive, served in egg net

Chicken GF 20

Prawns GF 24

Vietnamese Salad VEG 18

Papaya, carrot, coriander, mint, fried shallot, peanuts, served with Vietnamese cracker

Asian Greens GF 16

With garlic sauce

Pineapple Chicken Fried Rice GF 20

Sliced chicken breast, onion, egg, spring onion, pineapple, capsicum, curry leaves

Jasmine Rice (PER PERSON) 4

Refillable (if you need more)

DESSERT

Lychee Panna Cotta..... 10

Sticky Rice with Coconut Ice Cream..... 15

Roti With Pandan Custard 12

VEGETARIAN

SMALL

Vegetarian SCB (4) GF VEGAN 15

DIY-Lettuce cup, corn, pea, water chestnut, Chinese mushroom, bamboo shoot, carrot

Veg Miang Kham (3) 16

Crushed peanut, roasted coconut, ginger, lime, chilli in palm sugar caramel sauce

MAIN

Salt & Pepper Eggplant 22

Deep fried eggplant and wok tossed with salt, pepper, onion, capsicum and garlic

BBC GF VEGAN 22

Broad bean served with Chinese fungus, bean curd skin, capsicum, straw mushroom and salted mustard

Green Curry GF 25

Combination of cabbage, mushrooms, tomatoes, carrots, beans, potatoes and tofu

SIDE

Vietnamese Salad VEGAN 18

Papaya, coriander, mint, fried shallot, peanuts, served with Vietnamese cracker

Asian Green GF 16

With garlic sauce

Vegetarian Pad Thai GF VEGAN 18

Thai rice noodle, tofu, tomato, mushroom, bean sprout, peanut and garlic chive

Vegetarian Fried Rice GF 18

Egg, tomato, mushroom, corn, pea, seasonal vegetables, carrot