



LUNCH SPECIAL

BEEF COMBINATION “PHỞ”

24

48-hours rich beef bone broth with combination of raw beefs, briskets and beef balls, rice noodles, smoked onion, and fragrant herbs

PORK CUTLET NOODLE - “BÚN THỊT NƯỚNG”

26

Chargrilled pork cutlet with rice vermicelli, fresh herbs, scallion oil and crispy pork rinds bean sprouts, peanuts, and sweet-sour fish sauce

VEG NOODLE SALAD - “BÚN CHAY”

18

Crispy fried tofu and vegetable spring rolls, mixed mushroom with rice vermicelli, fresh herbs, bean sprouts, peanuts, and homemade Vietnamese sweet soy sauce

BROKEN RICE - “CƠM TẤM”

28

Broken rice with chargrilled pork cutlet, homemade meatloaf, fried egg, scallion oil, crispy pork rinds and Vietnamese pickles and sweet-sour fish sauce

WAGYU BEEF “BÁNH MÌ” - “BÁNH MÌ BÒ LÁ LỐT”

18

Grilled Wagyu beef wrapped in fragrant betel leaves, served with chicken liver pâté Saigon style, pickled daikon, scallion truffle oil, rich peanut sauce, cucumber, and spring onion, coriander

PORK BELLY “BÁNH MÌ”

14

Crispy five-spice pork belly with chicken liver pâté Saigon style, pickled daikon, homemade Vietnamese jus and mayo, cucumber, and spring onion

TOFU “BÁNH MÌ”

12

Crispy fried tofu, mixed mushroom with pickled daikon, chilli mayo, homemade Vietnamese soy sauce, cucumber, and spring onion

CHICKEN RAGOÛT NOODLE

24

Slow-braised, tender skin-on chicken with potatoes and vegetables in a deeply aromatic ragoût-style broth; glossy, savoury-sweet and warming. rice vermicelli

“SÀI GÒN” BEEF WOK NOODLE

24

Wok-tossed beef with sautéed noodles, fresh greens, and rich homemade sauce, inspired by Saigon’s bustling night markets

SIZZLING SAIGON PAN

36

Sizzling beef oyster blade with homemade meatball, chicken liver pâté Saigon style and fried egg in Saigon sweet soy sauce, served with crusty baguette on the side



THE Q DINING

ENTRÉE

SCALLOPS ROYALE - 2pcs (GF) 24

Vietnamese pancake topped with grilled scallops, scallions oil, pickles, rich creamy soy, caviar

WAGYU BEEF "LÁ LỐT" - 4pcs (GF) 24

Grilled Wagyu beef wrapped in fragrant betel leaves, served with fresh Vietnamese herbs, scallion truffle oil, rich peanut sauce, and crushed peanuts for a flavourful, aromatic experience

DUCK CONFIT SPRING ROLL - 4pcs (VA) 24

Crispy rolls filled with tender duck confit, fresh herbs, and crisp lettuce, served with a vibrant sweet-and-sour fish sauce for a perfect balance of richness and freshness

"BÁNH XÈO" TACOS (VA) 16

Crispy "Bánh Xèo" tacos with roasted pork, prawn, fresh herbs, pickles, mayo, fish sauce gel, lime

GỎI - SALAD

SMOKY SAIGON OCTOPUS (GF) 28

Tender charcoal-grilled octopus infused with Vietnamese satay flavours, served with tangy green mango salad, red chilli & passionfruit gel, aromatic herb oil

PAPAYA SALAD W CRISPY CALAMARI (VA) 24

Fresh papaya salad with herbs, and tender calamari glazed in tamarind dressing and chilli mayo

SMOKED DUCK SALAD (GF) 26

Smoked duck with mango, cabbage, herbs, peanuts, and sweet-sour ginger fish sauce

KINGFISH CRUDO (GF) 28

Silky kingfish slices paired with crisp green mango salad, tangy pickles, and fresh micro herbs, drizzled with zesty green chilli dressing

DESSERT - SWEET...

CARAMEL COFFEE FLAN 16

Silky caramel flan topped with rich coffee syrup, coconut ice cream, balancing sweetness and aromatic bitterness

VIETNAMESE STEAMED BANANA CAKE 16

Soft, sweet banana pudding cake topped with rich coconut cream and peanuts for a perfect tropical finish

"TÀO PHỞ" - SWEET SILKEN BEAN CURD 14

Silky, melt-in-your-mouth tofu in a cool, lightly sweet ginger syrup, offering comfort and delicate flavour in every spoonful

MAIN

Q'S WAGYU BEEF "PHỞ" 32

48-hours rich beef bone broth with sliced Wagyu brisket and tender ribs, rice noodles, smoked onion, and fragrant herbs

CHICKEN RAGOÛT 30

Slow-braised, tender skin-on chicken with potatoes and vegetables in a deeply aromatic ragoût-style broth; glossy, savoury-sweet and warming. Recommended with coconut rice or rice vermicelli

SALTED EGG YOLK SOFT-SHELL CRAB 38

Crispy soft-shell crab tossed in a rich, golden salted egg yolk sauce, delivering a perfect balance of savoury, creamy, and indulgent flavours, mild spicy.

"CHỢ LỚN" LOBSTER WOK 48

Wok-tossed lobster with sautéed noodles, fresh greens, and rich homemade sauce, inspired by Saigon's bustling night markets

SAIGON ROASTED CHICKEN 32

Golden roasted chicken with lemongrass, garlic, chilli, and shallots, glazed in curry-spiced oyster sauce for a bold, aromatic kick, served with taro chips

FIVE-SPICE CRISPY PORK BELLY PLATTER 38

Crispy five-spice pork belly served with "Bánh Mì", pickled daikon, Vietnamese mayo, chicken liver pâté Saigon style, mixed herbs and spicy sweet soy sauce

CHAR-GRILLED WAGYU STEAK WITH CHIMICHURRI (GF) 62

Juicy grilled Wagyu MB4+ Rib Eye steak in Medium-Rare paired with a vibrant Vietnamese-style fermented chili-lime sauce, scallions oil delivering a harmonious blend of heat, tang, and umami

LEMONGRASS CHILLI BAKED SNAPPER (GF) 42

Snapper baked with lemongrass, lemon, ginger, chilli, onion, and lemon leaf, brushed with red chili sauce for a fragrant, zesty, and mildly spicy finish, served with charred broccolini

SMOKY CHARRED EGGPLANT (VG) 26

Smoky grilled eggplant with scallions oil, mixed mushrooms, fresh herbs, crispy shallots, white soy emulsion and for a light yet flavourful vegan delight

SIDES

COCONUT RICE / RICE VERMICELLI 6

TARO CHIPS / BÁNH MÌ (each) 4

CHARRED BROCCOLINI 14

BABY CARROT WITH WHITE ALMOND GAZPACIO SAIGON STYLE 16

TASTING MENU

72pp

FEED ME MENU

86pp

SCALLOPS ROYALE (GF)

Vietnamese pancake topped with grilled scallops, scallions oil, pickles, rich creamy soy, caviar

WAGYU BEEF "LÁ LỐT" (GF)

Grilled Wagyu beef wrapped in fragrant betel leaves, served with fresh Vietnamese herbs, scallion truffle oil, rich peanut sauce, and crushed peanuts for a flavourful, aromatic experience

DUCK CONFIT SPRING ROLL (VA)

Crispy rolls filled with tender duck confit, fresh herbs, and crisp lettuce, served with a vibrant sweet-and-sour fish sauce for a perfect balance of richness and freshness

SMOKY SAIGON OCTOPUS (GF)

Tender charcoal-grilled octopus infused with Vietnamese satay flavours, served with tangy green mango salad, red chilli & passionfruit gel, aromatic herb oil

"BÁNH XÈO" TACOS (VA)

Crispy "Bánh Xèo" tacos with roasted pork, prawn, fresh herbs, pickles, mayo, fish sauce gel, lime

"TÀO PHỞ" - SWEET SILKEN BEAN CURD

Silky, melt-in-your-mouth tofu in a cool, lightly sweet ginger syrup, offering comfort and delicate flavour in every spoonful

KINGFISH CRUDO (GF) 🌿

Silky kingfish slices paired with crisp green mango salad, tangy pickles, and fresh micro herbs, drizzled with zesty green chilli dressing

WAGYU BEEF "LÁ LỐT" (GF)

Grilled Wagyu beef wrapped in fragrant betel leaves, served with fresh Vietnamese herbs, scallion truffle oil, rich peanut sauce, and crushed peanuts for a flavourful, aromatic experience

LEMONGRASS CHILLI BAKED SNAPPER (GF) 🌿

Snapper baked with lemongrass, lemon, ginger, chilli, onion, and lemon leaf, brushed with red chilli sauce for a fragrant, zesty, mildly spicy finish, served with charred broccolini

FIVE-SPICE CRISPY PORK BELLY PLATTER 🌿

Crispy five-spice pork belly served with "Bánh Mì", pickled daikon, Vietnamese mayo, chicken liver pâté Saigon style, mixed herbs and spicy sweet soy sauce

COCONUT RICE or RICE VERMICELLI

VIETNAMESE BREAD or

CHARRED BROCCOLINI

CARAMEL COFFEE FLAN

Silky caramel flan topped with rich coffee syrup, coconut ice cream balancing sweetness and aromatic bitterness



BEVERAGE



"Q" SIGNATURE



"ÁO DÀI"

24

A graceful blend of Saigon Gin, lychee, grapefruit, and citrus—elegant and vibrant, like Vietnam's iconic dress

MR. "Q"

25

Double oak bourbon, amaretto, Vietnamese coffee, lemon, and chocolate bitters over a single ice block, finished with smoked chocolate

CRISPY BANANA

24

Think "Chuối Chiên" gone cocktail! Creamy banana meet almond, mango, lemon, for a nostalgic yet naughty tropical treat

JADE INFERNO

24

A tropical spark of Saigon — tropical fruit, Midori, and elderflower ignite with Malibu and lime in this vibrant oriental gem

G' MORNING SGN

24

A bold Saigon wake-up call—rye whisky, spiced coffee liqueur, rich Vietnamese black coffee, and a touch of sweet condensed milk.

D.4 HEAT

22

A spicy little troublemaker from the backstreets of Saigon. Green chilli vodka meets Aperol, lime, and sugar — sweet, zesty, just the right amount of kick

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"Q" CLASSIC



WHISKY SOUR 22

Whisky, lemon, sugar, and egg white shaken to a smooth, citrusy perfection

NEGRONI 22

A bold mix of gin, Campari, and sweet vermouth, stirred over ice and finished with an orange twist

MARGARITA 20

Tequila, triple sec, and fresh lime juice shaken to a crisp, tangy perfection with a half salted rim

MANHATTAN 22

Whisky, sweet vermouth, and bitters stirred over ice, served up with a cherry garnish

EXPRESSO MARTINI 22

Vodka, coffee liqueur, and fresh espresso shaken to a smooth, rich crema finish

PORN STAR MARTINI 22

A bold mix of vanilla vodka and passionfruit liqueur, shaken with fresh lime and paired with sparkling wine, delivering a vibrant, tropical kick with a sleek modern edge

NON-ALCOHOL



LYCHEE BLOSSOM 14

Delicate and floral — pink grapefruit, lychee, coconut, lime, and orgeat create a creamy, refreshing mocktail

PASSIONFRUIT MOJITO 14

A zesty burst of mint, lime, and tropical passionfruit—topped with lemonade for a fizzy, feel-good twist

LONGAN BLOSSOM FIZZ 14

Longan and tropical pineapple with zesty lemon and floral hibiscus, topped with crisp ginger beer for a vibrant, lightly spiced finish

ASORTED SOFT DRINKS 6

VIETNAMESE COFFEE 8

VIETNAMESE EGG COFFEE 9

TEA 6

Camomile, Green Tea, EB, Peppermint

COFFEE 6

Espresso, Capuccino, Flat White, Latte

ASAHI SUPER DRY 0.0% 12

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BEER



LOCAL

BENTSPOKE CRANKSHAFT IPA, <i>ACT</i>	14
GN SUPER CRISP LAGER, <i>QLD</i>	13
CAPITAL BREWING XPA, <i>ACT</i>	13
WHITE RABBIT DARK ALE, <i>VIC</i>	13
BATLOW CLOUDY APPLE CIDER, <i>NSW</i>	12
MATSO'S GINGER BEER, <i>WA</i>	15

IMPORTED

SAIGON SPECIAL LAGER, <i>VN</i>	14
333, <i>VN</i>	14
HANOI LAGER, <i>VN</i>	14
CORONA, <i>MEX</i>	13
PERONI, <i>IT</i>	13
ASAHI SUPER DRY, <i>JP</i>	13

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VODKA – GIN



VODKA

ABSOLUT	12
KAI VODKA	13
BELVEDERE	14
STOLICHNAYA CUCUMBER	12
GREY GOOSE	16
UKIYO JAPNESE RICE VODKA	18

GIN

BEEFEATER	12
FOUR PILLAR BLOODY SHIRAZ	16
MONKEY 47 SLOE GIN	22
HENDRICK'S	18
SAIGON BAIGUR DRY	15
SONG CAI GIN	13

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TEQUILA – MEZCAL



TEQUILA

EL JIMADOR BLANCO	12
1800 REPOSADO	16
FORTALEZA TEQUILA RESPOSADO	26
FORTALEZA TEQUILA ANEJO	30
HERRADURA PLATA	18
HERRADURA REPOSADO	20
HERRADURA ANEJO	22
HERRADURA LEGEND ANEJO	48
DON JULIO 1942	48
CLASE AZUL REPOSADO	54

MEZCAL

400 CONEJOS MEZCAL JOVEN	14
ILEGAL REPOSADO	24

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RUM – BOURBON



RUM

HAVANA CLUB ANEJO 3YO	12
KRAKEN BLACK SPICED RUM	12
DIPLOMATICO EXCLUSIVA RESERVA	20
FLOR DE CANA 18YO CENTENARIO	24
RON ZACAPA CENTENARIO XO	42
GERMANA SOUL CACHACA	12

BOURBON

JACK DANIEL	12
MAKER'S MARK	14
WOODFORD RESERVE	14
WOODFORD DOUBLE OAKED	18
WOODFORD MASTER COLLECTION	48
BUFFALO TRACE KENTUKY	12

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WHISKY



SINGLE MALT

LAPHROAIG 10 YO	20
MACALLAN 12YO DOUBLE CASK	26
MACALLAN 15YO DOUBLE CASK	50
GLENFIDDICH 12YO	18
BALLANTINES FINEST	12
BALVENIE 12YO DOUBLEWOOD	22

BLENDED

CHIVAS REGAL 12YO	12
CHIVAS REGAL 25YO	106
J/W BLACK LABEL	12
J/W GOLD LABEL	18
J/W BLUE LABEL TIFFANY	46
MONKEY SHOULDER	14

WINE BY GLASS



SPARKLING – CHAMPAGNE

NV BILLY BUTTON PROSECCO 14
Alpine Valleys, VIC

COEUR DES SAGES 'LE JOUEUR' BRUT 16
Burgundy, FR

TAITTINGER BRUT PRESTIGE 48
Champagne, FR

ROSÉ

UNICO ZELO, ORIGAMI ROSE 16
Adelaide Hills, SA

RAMEAU D'OR ROSÉ 18
Provence, FR

WHITE

SKIPJACK SAUVIGON BLANC 14
Marlborough, NZ

TAR+ROSES PINOT GRIGIO 16
Central Victoria, AUS

NICK O'LEARY RIESLING 18
Canberra, AUS

RED

MR RIGGS OUTPOST, CAB SAV 16
Coonawarra, SA

DUNE, GRENACHE 16
McLaren Vale, SA

ALAIN JAUME COTE DU RHONE SHIRAZ 20
Cotes Du Rhone, FR

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SPARKLING – CHAMPAGNE – ROSÉ



SPARKLING – CHAMPAGNE

NV BILLY BUTTON PROSECCO <i>Alpine Valleys, VIC, AUS</i>	66
COEUR DES SAGES 'LE JOUEUR' BRUT <i>Burgundy, FR</i>	72
BIANCA VIGNA PROSECCO BRUT <i>Veneto, IT</i>	82
DERWENT ESTATE BRUT <i>Tasmania, AUS</i>	126
TAITTINGER BRUT PRESTIGE <i>Champagne, FR</i>	280
LOUIS ROEDERER COLLECTION <i>Champagne, FR</i>	320

ROSÉ

UNICO ZELO, ORIGAMI ROSE <i>Adelaide Hills, SA</i>	78
RAMEAU D'OR ROSÉ <i>Provence, FR</i>	82
MMAD VINEYARD ROSÉ <i>Blewitt Springs, SA</i>	96
LAS ALBINO ROSE, <i>Margaret River, WA</i>	182

WHITE



SKIPJACK SAUVIGON BLANC <i>Marlborough, NZ</i>	76
TOTARA SAUVIGNON BLANC <i>Marlborough, NZ</i>	78
TAR+ROSES PINOT GRIGIO <i>Central Victoria, AUS</i>	86
MR RIGGS PINOT GRIS, <i>Adelaide Hills, SA</i>	86
USHER TINKLER, DEATH BY SEMILLON <i>Hunter Valley, NSW, AUS</i>	88
NICK O'LEARY RIESLING <i>Canberra, AUS</i>	88
SHAW+SMITH RIESLING <i>Adelaide Hills, SA</i>	128
DOMAINE DU PRÉ SEMELÉ SANCERRE <i>Sancerre, France</i>	146
L&C POITOUT CHABLIS <i>Chablis, FR</i>	152
USHER TINKLER, CHARDONNAY <i>Hunter Valley, NSW, AUS</i>	92
NICK O'LEARY CHARDONNAY <i>Canberra, AUS</i>	96
HUGHES N HUGHES CHARDONNAY <i>Tasmania, AUS</i>	118
SHAW + SMITH, CHARDONNAY <i>Adelaide Hills, SA</i>	280

RED



MR RIGGS OUTPOST, CAB SAV <i>Coonawarra, SA</i>	86
PIERRO LTCF, CAB SAV <i>Magaret River, WA</i>	138
DUNE, GRENACHE <i>McLaren Vale, SA</i>	88
THE OTHER WINE CO. GRENACHE <i>McLaren Vale, SA</i>	94
LA LINEA, TEMPRANILLO <i>Adelaide Hills, SA</i>	88
FRINGE SOCIETY GAMAY (LANGEUDOC) <i>Langueoc-Rousillon, FR</i>	78
ALAIN JAUME COTE DU RHONE SHIRAZ <i>Cotes Du Rhone, FR</i>	92
DE LULIUS, SHIRAZ <i>Hunter Valley, NSW, AUS</i>	86
NICK O'LEARY 'BOLARO' SHIRAZ <i>Canberra, AUS</i>	156
LUMINANT PINOT NOIR <i>Yarra Valley, VIC, AUS</i>	88
SHAW+SMITH PINOT NOIR <i>Adelaide Hills, SA</i>	156
GOAT 'SUPER NANNY', PINOT NOIR <i>Central Otago, NZ</i>	256
GOMEZ CRUZADO CRIANZA, RIOJA <i>Rioja, SP</i>	128

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