



THE Q DINING





## SMALL BITES

**SCALLOPS ROYALE** - 2pcs (GF) 26

*Vietnamese pancake topped with grilled scallops, 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

**SMOKY SAIGON OCTOPUS** (GF)  28

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

**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

**PAPAYA SALAD W CRISPY CALAMARI** (VA) 24

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

**SMOKED DUCK SALAD** (GF) 28

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

**SALMON CRUDO** (GF) 34

Silky salmon slices paired with crisp green mango salad, tangy pickles, and fresh micro herbs, drizzled with zesty passion fruit dressing and vibrant lime gel

## PHỞ - NOODLES

**Q'S WAGYU BEEF PHỞ** 32

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

**CHICKEN RAGOÛT NOODLE SOUP** 26

Tender chicken and sweet potatoes, vegetables simmered in a fragrant ragoût-style broth, served with soft vermicelli noodles for a hearty and comforting dish

## SIDES

**COCONUT RICE / STEAMED BUNS** (2PCS) 6

**CHARRED BROCCOLINI WITH OYSTER SAUCE** 14

## BIGGER BIGGER

**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

**"CHỢ LỚN" LOSTER WOK** 86

Crispy pan-fried noodles with wok-tossed lobster, fresh greens, and rich homemade sauce, inspired by Saigon's bustling night markets

**DELTA TAMARIND COD** (GF) 42

Wild-caught Murray cod with crispy skin in a tangy tamarind broth with pineapple, tomato, okra, bean sprouts, rice paddy herb, and fragrant crispy garlic oil

**SGN STREET ROASTED CHICKEN** 32

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

**FIVE-SPICE CRISPY PORK BELLY PLATTER** 36

Crispy five-spice pork belly served with fluffy bao, pickled daikon, chilli mayo, and spicy sweet soy sauce

**CHAR-GRILLED WAGYU STEAK WITH CHIMICHURRI**  68

Juicy grilled Wagyu MB6+ Tajima Rib Eye steak paired with a vibrant Vietnamese-style fermented chili-lime sauce, delivering a harmonious blend of heat, tang, and umami

**LEMONGRASS CHILLI BAKED SNAPPER** (GF)  38

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

**SMOKY CHARRED EGGPLANT** (VG) 26

Smoky grilled eggplant with scallion oil, mixed mushrooms, fresh herbs, vegan sauce gel, and crisp peanuts for a light yet flavorful vegan delight

## SWEET...

**CARAMEL COFFEE FLAN** 16

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

**LYCHEE ALMOND TOFU** 16

Delicate almond-infused tofu served in a light, fragrant lychee juice for a refreshing and silky treat

**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