

MENU



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TO START

Sticky Pork Ribs					\$18
hoisin glaze, sesame seeds, pickled cabbage					
Prawn Dumplings	🍴🍴				\$18
Housemade Prawn Dumplings, Water Chestnut, Coriander, Spicy Coconut Broth					
Soft Shell Crab	🍴🍴				\$18
Singapore Chilli Crab Sauce, Fried Mantou					
Chicken Mid Wings					\$16
Choice of: Korean or Soy Honey					
Prawn Masala Tacos	🍴🍴				
crispy dumpling shell, lettuce					
		1PC	\$6		
		2PCS	\$10		
Brussels Sprouts (V)					\$14
Szechuan Sauce, Cashew Nuts					
Crispy Eggplant (V)	🍴🍴				\$14
Sweet Thai Chilli Sauce, Greek Yogurt, Paprika, Fried Shallots					
Charred Watermelon (V)					\$12
Housemade paneer, romesco sauce, crushed pistachio, balsamic pearls					

PASTA

Braised Beef Fettucine		\$26
12-hour Braised Five-spice Beef, Parmesan Cheese, Fried Shallots		
Squid Ink Spaghetti Vongole	🍴🍴	\$26
Clams, White wine, Chilli, Parsley		
Truffle Salted Egg Pasta (V)	🍴🍴	\$20
Mixed mushrooms, chilli, curry leaves, cream, truffle oil, parmesan, fried shallots		
Miso Flavoured Risotto (V)		\$20
Edamame, broccoli, shiitake mushrooms, spring onion, sous vide egg, pickled ginger		

DESSERT

Chocolate Lava Cake	🍴🍴	\$16
Lemon Passionfruit Tart		\$12
Coconut Lemongrass Panna Cotta	🍴🍴	\$12
Churros with Kaya Dipping Sauce		\$12

🍴🍴 Chef's Recommendations!

TO SHARE

NZ Ribeye (360g)	🍴🍴	\$46
Vine ripe tomatoes, baby potatoes, pickled cabbage, jeow som dressing		
Pan-Seared Halibut Fillet		\$28
White clams, saffron cream sauce, charred bok choy, cherry tomatoes		
QH Char Kway Teow		\$24
Crayfish, clams, noodles, garlic, egg, beansprouts, garlic chives, fried shallots		
QH Chicken Rice	🍴🍴	\$22
Poached chicken breast, Bok Choy, fragrant rice, soup, housemade chilli & ginger shallot sauce		
Add-on: Crispy Pork Belly		\$5
QH Chicken Satay	6PCS	\$20
Turmeric spiced chicken, housemade peanut sauce, polenta chips		
	12PCS	\$30

BAO SELECTIONS

Served in lotus leaf buns, with choice of single or double portions: **\$8 | \$14**

Fish Bao

Breaded fish fillet, spicy mayo, carrot, pickled cabbage, jalapeño

Pork Bao

🍴🍴

Twice-cooked pork belly, hoisin mayo, carrot, pickled cabbage

Tofu Bao (V)

Breaded tofu, 'Lao Gan Ma' mayo, carrot, cucumber, pickled cabbage

SMALL BITES

Rosemary Baby Potatoes	\$10
Served with Aioli	
Truffle Fries (V)	\$12
Truffle oil, parmesan cheese, fried shallots	
Mentaiko Fries	\$12
Mentaiko mayo, bonito flakes, spring onion	
Polenta Fries (V)	\$10
Fried Mantou (3pcs)	\$3
Steamed Jasmine Rice	\$2
Fragrant Rice	\$5

COCKTAILS

CLASSICS

Old Fashioned Bourbon, Sugar, Angostura Bitters	\$18
Aperol Spritz Aperol, Prosecco, Soda	\$18
Moscow Mule Vodka, Ginger Beer, Lime	\$18
Mojito Rum, Mint Leaves, Sugar, Soda, Lime	\$18
Espresso Martini Vodka, Kahlua, Espresso	\$20
Negroni Gin, Campari, Sweet Vermouth	\$20
Margarita Tequila, Triple Sec, Lime, Sugar	\$20
Cosmopolitan Vodka, Triple Sec, Cranberry	\$20
Manhattan Bourbon, Vermouth, Angostura Bitters	\$20
Gin/ Vodka Martini Gin/ Vodka, Dry Vermouth	\$20
Long Island Iced Tea Gin, Vodka, Rum, Tequila, Triple Sec, Lime, Sugar, Cola	\$22
Whisky Sour Bourbon, Egg White, Lemon, Sugar, Bitters	\$22

SIGNATURES

Golden Glow Vodka, Elderflower Liqueur, Chrysanthemum Tea, Fresh Lime	\$20
Turkish Mojito Rum, Mint, Pomegranate Syrup, Fresh Lime	\$20
Seoulful Spritz Aperol, Prosecco, Yuzu Soju, Soda	\$22
Mango Margs Tequila, Mango Juice, Togarashi Syrup, Lime	\$22
Bandung-Me-Up! Bandung Soju, Frangelico, Rose Syrup, Condensed Milk, Cream	\$24
Chilli Cha-Cha-Cha! Gin, Orange Juice, Chilli Padi, Passionfruit	\$24
Quay House Iced Tea Gin, Vodka, Tequila, Triple Sec, Malibu, Coke, Lime	\$24



LIQUOR

GIN

Gordon's
Hendrick's



\$12
\$16



\$98
\$108

VODKA

Smirnoff
Belvedere

\$12
\$16

\$98
\$108

RUM

Bacardi
Capt. Morgan Spiced Rum

\$12
\$16

\$98
\$108

BOURBON

Jim Beam White
Michter Single Barrel Rye
Eagle Rare 10 Years
Sazerac Rye

\$12
\$12
\$16
\$18

\$98

TEQUILA

Jose Cuervo Especial Gold

\$12

\$108

WHISKEY

Johnnie Walker Black Label
Famous Grouse
Jameson
Glenmorangie Lasanta
Highland Park 12 Years
Bushmills Original
Glenfiddich 12 Years
Glenlivet 15 Years
Johnnie Walker Gold Label



\$12

\$98

\$12

\$108

\$14

\$18

\$18

\$18

\$18

\$20

\$22

APERITIFS

Aperol
Amaretto di Saronno
Campari
Bailey's
Jagermeister
Frangelico

\$12

\$12

\$12

\$12

\$12

\$12

BEER

DRAUGHT

Asahi

300ML
\$11

500ML
\$15

BOTTLED

Heineken
Corona

\$12

\$12



QUAY
HOUSE

WINE

BUBBLES



PICCINI 1882 SPUMANTE N.V.

Citrus & tropical fruit flavours in crisp acidity and delicate bubbles.
Glera - Venetia, Italy

\$19 \$98

REMI COUVREUR

Hints of almond, yeasts and green apple.
Pinot Noir, Pinot Meunier, Chardonnay - Champagne, France

\$128

SOLESENCE ROSÉ EXTRA BRUT NV

Pomegranate, grapefruit with brioche undertones.
Chardonnay, Pinot Noir, Pinot Meunier - Champagne, France

\$138

WHITES



SANTA HELENA SAUVIGNON BLANC

Herbal notes of tomato leaf, fresh tropical fruits
Sauvignon Blanc - Central Valley, Chile

\$19 \$75

FANTINI PINOT GRIGIO

Herbal aromas with vanilla and nutmeg. Layers of peach, grapefruit, lemon-lime flavours.
Pinot Grigio - Abruzzo, Italy, 2023

\$19 \$90

ADLER SCHNABEL PINOT BIANCO

Delicate floral notes with green apples. Fresh with long mineral after taste.
Pinot Bianco - Trentino, Italy, 2021

\$108

ROBERTO SAROTTO GAVI DI GAVI

White peach notes, stone fruit honeydew melon.
Cortese - Piedmont, Italy, 2022

\$118

CHATEAU LESTIGNAC BLANC XIX

Citrus & earth notes. Floral sweetness with balanced acidity and a hint of cocoa.
Sauvignon, Semillon, Trebbiano, Merlot Blanc, - Perigord, France 2019

\$118

REDS



SANTA HELENA VARIETAL MERLOT

Light jammy plum nose. Palate of plum, light spice, and slight chocolate notes.
Merlot - Central Valley, Chile, 2023

\$19 \$75

VIGNA MADRE KRIYA BIO

Organic; Blackcurrant, cedar smooth tannins, well balanced finish.
Cabernet Sauvignon, Abruzzo, Italy, 2021

\$19 \$90

LAKE BREEZE BULL ANT

Complex yet balanced. Red cherry, floral, earthy minerality, firm tannins.
Shiraz - Langhorne Creek, Australia, 2022

\$98

MICHEL LYNCH MERLOT-CABERNET

Aromas of black cherry & blackcurrant, enhanced by notes of black pepper.
Merlot, Cabernet - Bordeaux, France, 2020

\$108

TENUTA SANT'ANNA AMARONE DELLA VALPOLICELLA

Full-bodied and softly elegant, with an intense & enveloping flavour.
Corvina, Molinara, Corvinone Rondinella- Veneto, Italy, 2020

\$138

COFFEE/TEA

CLASSIC COFFEE

Espresso/ Double Espresso	\$4/ \$5
Americano/ Long Black	\$5
Flat White/ Latte	\$5
Cappuccino	\$5
Mocha	\$5
Macchiato/ Double Macchiato	\$5/ \$6

SPECIALTY COFFEE

Hazelnut Kopi	\$8
Nanyang Black Coffee, Hazelnut, Steamed Milk	
QH Dolce Latte (Hot/ Cold)	\$8
Dolce Syrup, Espresso, Fresh Milk	
Coconut Latte (Hot/ Cold)	\$8
Coconut Milk, Espresso, Fresh Milk	

CLASSIC TEA

English Breakfast	\$5
Earl Grey	\$5
Peppermint	\$5
Green Tea	\$5
Chamomile	\$5

SPECIALTY TEA

Spiced Chai Latte (Hot/Cold)	\$8
Spiced Chai Tea, Fresh Milk, Cinnamon	
Minty Lemon Tea	\$8
Black Tea, Lemon Juice, Mint Leaves	
Golden Earl Tea	\$8
Black tea, Orange Juice, Grenadine, Soda	

NO ALCOHOL

MOCKTAILS

Tokyo Lemonade	\$12
Strawberry Calpis, Sprite	
Mango Tango	\$12
Mango Juice, Sprite, Whipped Cream	
Citrus Blush	\$12
Orange Juice, Apple Juice, Cranberry Juice, Blueberry, Lemon Juice Soda	

JUICES

Orange/ Mango/ Apple	\$5
Pineapple/ Cranberry	

SOFT DRINKS

Coke/ Coke Zero/ Soda	\$5
Sprite/ Ginger Ale/ Tonic	

MILKSHAKES

Lava Chip Milkshake	\$10
Chocolate, Chocolate Chips, Fresh Milk	
Very Strawberry Milkshake	\$10
Strawberry, Yogurt, Fresh Milk	

BOTTLED WATER

Eira Still Water	\$8
Eira Sparkling Water	\$8

