QP BISTRO

CANAPÉS

Mushroom arancini
Aged Parmesan, Truffle Aioli

Tuna tartare
Yellow Fin Tuna, Tapioca Crisp, Avocado Mousse

Ground provision chips VG
Avocado Mousse, Tomato Salsa

FIRST BASE

Roasted bone marrow vol au vent
Surrey Farm Braised Beef, Onion Jam, Black Winter Truffle

Lobster cocktail
Mixed Leaf Salad, Spicy Mayo, Herring Caviar

Stuffed aubergine
Bell Peppers, Chickpeas, Tomatoes, Feta Cheese

SECOND BASE

Black garlic and miso monkfish
Coconut Crusted Shrimp, Pumpkin Velouté, Sauté Veg, Spiced Crumb

Free range pork chop
Parsnip Purée, Burnt Apple Gel, Charcuterie Sauce, Asparagus

Surrey Farm ribeye
Truffle Fries, Mini Caesar Salad, Café de Paris Butter, Mushroom Jus

BBQ cabbage
Sesame Dressing, Charred Broccoli, Stewed Lentils, Spice Crumb

DESSERT

Roses are....
Red Velvet Sponge with White Chocolate Mousse, Salted Caramel Crunch and Textures of Berries

Ying yang (shared)
YING (Gluten free)
Black Sesame Seed Cheesecake with Cocoa Sable, Burnt Honey Sauce and Coffee Gel
YANG (dairy free)
Lychee Coconut Panna Cotta with Rosewater Gelee and Fresh Macerated Strawberry and Mint

Vegan chocolate tart
64% Manjari Dark Chocolate, Strawberry Sorbet, Chocolate Covered Strawberries

PETIT FOURS
Homemade Chocolate Hearts

$450 BBD PER PERSON