

QUERCUS

SMALL PLATES

CORN FED CHICKEN SATAY SKEWERS 14
peanut sauce

POPCORN SHRIMP 14
spicy mayonnaise

SWEETCORN, RED CHILLI, SPRING ONION FRITTER 12
yuzu kosho mayo

MALAYSIAN ROTI 10
coconut chutney, mango salsa, sambal cabe ijo

STARTERS

TIGER PRAWN & SALMON DUMPLINGS 15
gochujang, lime, coriander

CRISPY SALT & PEPPER TOFU 14
pickled cucumber, peanut, raw leaf salad

TEMPURA COURGETTE FLOWER (VG) 17
girolles, kimchi

CRISPY DUCK SALAD 16
edamame, pickled shiitake mushrooms

MAINS

WILD RICE NASI GORENG (VGA) 24
St Ewe egg, confit chicken, toasted cashews

BRAISED 'PANCH PORAN' BEEF RIB 34
sticky rice

GRILLED WHOLE SOUTH COAST PLAICE 25
lemongrass sambal

NATIVE RARE BREED SIRLOIN STEAK 300g 38
sambal cabe ijo

MISO ROAST AUBERGINE 21
sesame, grilled gai lan

SIDES 6

STICKY RICE · KOFFMAN'S FRIES · ASIAN SALAD · GREEN BEANS, SESAME

DESSERTS

PINEAPPLE 'KUIH BAHULU' 12.5
coconut cream

PAPAYA AND TAPIOCA KEK 12.5
kaya jam, papaya jelly

GINGER ICE CREAM 10
black sesame wonton, honeycomb

(VG) vegan · (VGA) vegan adaptable

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.