


CHEF'S SIGNATURE DISHES

Ikan Bakar

Indonesian chilli rubbed saltwater barramundi baked in banana leaf, served with Chinese broccoli and coconut broth (GF, DF)  34

Nasi Lemak

Lamb Rendang, boiled egg, crispy anchovies, peanuts, fresh herbs and vegetables, served with fragrant rice cooked in Coconut milk and Pandan leaf (GF, DF) 36

SHARING PLATES


Pan fried pork dumplings with Mirin dipping sauce 16

Steamed Har Gao prawn dumplings with bamboo shoot and chilli oil (DF) 15

Singapore chilli soft shell crab Bao (DF) 16

Chinese marinated chicken ribs (GF, DF) 15

Free range Peking duck pancakes with fresh chilli, coriander, spring onion and Peking sauce 16


Sichuan salt and pepper squid with coriander, fermented red chilli mayo and fresh lime  18


“Sharing food and conversation defines the human spirit”



AUTUMN INSPIRED

Wok fried Hokkien noodles with Asian vegetables, garlic, oyster sauce and fresh herbs (with a choice of chicken, pork or tofu) (VO) 27

Authentic Thai green curry with chicken, baby eggplant, red capsicum, baby corn and fresh Holy basil, served with fragrant steamed rice  (GF, VO) 30

Slow braised pork belly with spicy Sambal tossed green beans, served with steamed rice  (DF) 32

Nasi Goreng fried rice with vegetables, served with fried egg and chicken Satay (VO) 32

Victorian chargrilled steak with spiced crinkle cut chips and QP mayo (GF)
300g Porterhouse 34
500g T-Bone 42

 Medium  Hot

Please inform us of any dietary requirements

(GF) gluten free, (DF) dairy free,
(V) vegetarian, (VO) vegetarian option available

SOMETHING EXTRA ON THE SIDE?

Spring rolls with Thai Nam Jim sauce
vegetarian 7
prawn 10

Garlic tossed Asian greens (V, GF, DF) 9

Roti (V) 4

Lemon pepper crinkle cut chips with aioli (V) 9

Steamed rice (V, GF, DF) 4

HOP SING DESSERTS

Hop Sing surprise of the day 12

Assam chai panna cotta with shortbread biscuit 14

Warm sticky rice pudding, sweet coconut cream, Longan, served with mango sorbet 14

Selection of local cheeses (3) with quince, nuts & lavosh 18

FEED ME NOW

\$45 PP

Can't decide?

Experience our chef's sharing menu to sample a variety of dishes.

You will be served 5 dishes to share from the menu including one of chef's signature dish.

*minimum of 2 persons