

SUQ is a cultivated cuisine  
taking inspiration from  
around the world.

The food is creative, fresh and  
prepared daily using  
local and imported products  
and quality ingredients.

We hope you enjoy!

*Our menu is made up of share plates.  
Each plate serves two people,  
we recommend a mix of 3-4 share plates  
between 2 people (not including dessert).  
Please ask your waiter for recommendations  
for tables larger than two.*

Amex incurs a 1.5% surcharge  
10% surcharge applies on Public Holidays

## TO START

Japanese edamame with Maldon salt	8
Sicilian green olives, lime zest, extra virgin olive oil	8
Warm Kalamata olives with za'atar and balsamic	8
Fried goat's cheese, beetroot, quince and fig jam, toasted fig and almond sourdough	24

## LIGHTER

Grand Marnier duck liver pâté, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, toasted sourdough baguette	20
Yellow fin tuna sashimi, wasabi, sesame dressing, pickled ginger	25
Japanese scallop sashimi, miso, nori, soy	25
Crab and lobster snowball, prawn crumb, kaffir lime, watermelon, balsamic reduction	31
Carpaccio of black pepper Wagyu onglet seared rare with pomme puree, gremolata and capers	30
Tempura prawns, lime, wasabi mayo (4)	19
Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (3)	18
House made spiced Illabo lamb rolls, minted yoghurt (4)	18
Tokyo style chicken, rocket, sesame dressing, dry red shallots	23

## MAINS

Egyptian style broad bean falafel, tomato, cucumber, red onion salad, baba ghanoush, tahini, grilled roti bread	25
Tempura flathead, smashed chat potatoes, quince aioli, lemon wedge	26
Hot smoked Atlantic Ocean Trout, pineapple, mango, orange, bean shoots, lime aioli, black poppyseeds	35
Prawn hotpot of Moroccan spices, tomato and cream curry, roti bread	28
8-hour confit of Berkshire pork belly, carrot and ginger puree	31
Lamb souvlaki, kipfler potatoes, tzatziki, jus, muscatels	27
Crispy skin spiced duck breast, cauliflower and cardamom puree, passionfruit jus	36
Wagyu beef curry Malaysian style, riata, roti bread	28
300gr Black label Cape Grim sirloin, forest mushrooms, red wine jus	40

## SIDES

Roasted beetroot, gorgonzola, walnut, pomegranate balsamic reduction	15
Cairo style corn cob in lime aioli and shredded aged parmesan (2)	12
Green beans in sambal, with ricotta and macadamia	16
Smashed chat potato, quince mayo	9

## DESSERT

Passionfruit crème brûlée, mixed berry compote	16
Chocolate fondant, crème anglaise, vanilla bean gelato, mixed berry sorbet (please allow up to 18 min	16
Lemon curd tarts, lemon sorbet, berry compote	16
Fried banana, banana pudding, caramel sauce, vanilla bean gelato	16
Torta caprese - flourless chocolate cake, double cream, mixed berries	16
Trio of selected sorbets, raspberry coulis	16
Cheese plate of King Island blue and Italian Taleggio with beetroot and quince remoulade and toasted sourdough baguette	24