



HOT
Sauce

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For those looking for a venue that really brings the fire, there is Hot Sauce.

QT Wellington's Hot Sauce cranks up the cool with Asian inspired dishes and banging cocktails; an ideal spot for lazy afternoon grazing, vibrant evening dining or a cheeky nightcap... or three. From pulled pork baos to beef tataki, Hot Sauce offers traditional Singaporean, Japanese, Korean and Thai flavours with a contemporary twist.

Mouth-watering dishes with cutting-edge cocktails, tight tunes and an electric vibe that embodies – no fuss, just flavour.





THE VENUE

Hot Sauce is the spot that really brings the fire. Whether for fashion shows or private parties, the scarlet mood lighting and club vibe make for a rare backdrop.

This is an intimate bar and restaurant for those looking to redefine where every celebration should be held.

Is a bar takeover out of the question for your next gathering? It shouldn't be. Who are your closest 180 friends? We're able to host up to 180 guests for private events cocktail style.

Exclusive hire

Sunday – Wednesday

\$5000 minimum spend

Thursday – Saturday

\$8000 minimum spend

Capacity

Seated up to 60

Cocktail 180



HOT HOUSE

Our Hot House is the ultimate location for your next private event. This private dining space can cater for up to 14 guests, for a night of intimacy surrounded by memorable style. Still want the sweet Hot Sauce vibe flowing through? No worries. If you want your affair to remain invite only, we got that too. The Hot House is ready for long table dinners to celebrate a recent success or just to enjoy a culinary offering like no other, with whatever level of privacy you like.

Capacity

Seated 14

SHARING MENUS

7

We're all about keeping our dishes in sync with Mother Nature, so menu items are subject to seasonal changes.

CANAPES

PEKING DUCK \$6 per piece

Cucumbers – Spring Onions – Steamed Pancakes
– Orange Hoisin Glaze – Cranberries

SKEWERS \$5 per skewer

CHICKEN SATAY (GF, DF)
Peanut Sauce – Achar Pickles
PRESSED PORK BELLY (DF)
Hoisin Glaze – Hot Mustard

BAO \$6 per bao

CONFIT DUCK
Citrus Hoisin – 5 Spice – Pickled Cucumber & Daikon
PULLED PORK
Crushed Spicy Peanuts – Asian Herb Salad –
5 Spice Jus
TOFU (V)
Smoked Miso Mayo – Edamame Salsa

RAW \$6 per piece

BEEF TATAKI (GF)
Pickled Nashi Pear – Teriyaki – Vine Cherry Tomatoes
– Japanese Mayo
KOMBU CURED TUNA (DF, GF)
Honey Truffle Ponzu – Daikon – Furikake

VEGAN \$4 per piece

VEGETARIAN DUMPLING (V, DF)
Kimchi – Mushrooms – Tofu – Apples
MUSHROOM SKEWER (DF, GF, VG)
Garlic Oil – Yakitori Sauce
VEGETABLE SKEWER (DF, GF, VG)
Ginger Infused Sweet Soy – Fried Shallots



ASIAN FEAST

■ \$95 PER PERSON

STARTERS

SKEWERS

MUSHROOMS (DF, GF, VG)

Garlic Oil – Yakitori Sauce

VEGETABLE (DF, GF, VG)

Ginger Infused Sweet Soy – Fried Shallots

CHICKEN SATAY (GF, DF)

Peanut Sauce – Achar Pickles

PRESSED PORK BELLY (DF)

Hoisin Glaze – Hot Mustard

RAW

BEEF TATAKI (GF)

Pickled Nashi Pear – Teriyaki – Vine Cherry Tomatoes
– Japanese Mayo

KOMBU CURED TUNA (DF, GF)

Honey Truffle Ponzu – Daikon – Furikake

DUMPLINGS

VEGETARIAN (V, DF)

Kimchi – Mushrooms – Tofu – Apples

PAN FRIED BEEF AND CORIANDER (DF)

Crunchy Water Chestnuts – Spicy Roasted Pear
Worcestershire

MAINS

SALT BAKED FISH OF THE DAY

Chinese 5 Spice – Citrus – Asian Herb Salsa Verde

ROASTED CHICKEN

Braised Shiitake – Natural Jus – Ginger – Spring Onions

SIDES

TOSSED UDON NOODLES

Soy Sauce – Bok Choy

STIR FRIED RICE

Vegetables – Prawns

MARKET ASIAN GREENS (GF, DF, V)

PAPAYA AND MANGO SALAD (GF, DF)

PLATED MENUS

3



Set Menus are designed for groups from 8pax – 44pax

If bookings are over 20pax, a \$2000 minimum spend is required

We're all about keeping our dishes in sync with Mother Nature,
so menu items are subject to seasonal changes.

SET MENU A

\$45 PER PERSON

SET MENUS ARE ACCOMPANIED WITH RICE &
ASIAN GREENS FOR THE TABLE

TO START

SKEWERS (2PC PP)

MUSHROOMS (DF, GF, VG)

Garlic Oil – Yakitori Sauce

VEGETABLE (DF, GF, VG)

Ginger Infused Sweet Soy – Fried Shallots

CHICKEN SATAY (GF, DF)

Peanut Sauce – Achar Pickles

PRESSED PORK BELLY (DF)

Hoisin Glaze – Hot Mustard

DUMPLING PLATTER

VEGETARIAN (V, DF)

Kimchi – Mushrooms – Tofu – Apples

SHANGHAI PORK POT STICKERS (DF)

Sichuan Sauce

TO FINISH

CHILLI LIME CEREAL CRUSTED PRAWNS

Smoked Paprika Aioli – Fried Basil Leaves

FREE RANGE POPCORN CHICKEN (DF)

Smoked Maple – Sriracha Mayo – Salted – Pineapple
– Fried Garlic

BANANA LEAF WRAPPED FISH OF THE DAY (GF, DF)

Singaporean Style Sambal – Pickled Shallots –

Fried Garlic – Mango & Papaya Salad

BURNT COCONUT AND MUSHROOM CURRY (GF,DF)

Brown Mushrooms – Portobello – Shiitake – Nuts –
Edamame

PAPAYA AND MANGO SALAD (GF, DF)

Asian Herbs – Lime – Turmeric Rampah

SET MENU B

\$55 PER PERSON

SET MENUS ARE ACCOMPANIED WITH RICE &
ASIAN GREENS FOR THE TABLE

TO START

SKEWERS (2PC PP)

MUSHROOMS (DF, GF, VG)

Garlic Oil – Yakitori Sauce

VEGETABLE (DF, GF, VG)

Ginger Infused Sweet Soy – Fried Shallots

CHICKEN SATAY (GF, DF)

Peanut Sauce – Achar Pickles

PRESSED PORK BELLY (DF)

Hoisin Glaze – Hot Mustard

DUMPLINGS

VEGETARIAN (V, DF)

Kimchi – Mushrooms – Tofu – Apples

SHANGHAI PORK POT STICKERS (DF)

Sichuan Sauce

SELECTION OF BAOS

CHICKEN

PORK

CRISPY SQUID (GF)

Numbing Spice – Cured Yolk Snow

– Cucumber Salad

TO FINISH

CHILLI LIME CEREAL CRUSTED PRAWNS

Smoked Paprika Aioli – Fried Basil Leaves

FREE RANGE POPCORN CHICKEN (DF)

Smoked Maple – Sriracha Mayo – Salted – Pineapple
– Fried Garlic

BANANA LEAF WRAPPED FISH OF THE DAY (GF, DF)

Singaporean Style Sambal – Pickled Shallots –

Fried Garlic – Mango & Papaya Salad

BURNT COCONUT AND MUSHROOM CURRY (GF,DF)

Brown Mushrooms – Portobello – Shiitake – Nuts –
Edamame

ESPRESSO PORK CHEEKS

L'Affare Espresso Glaze – Cucumber Salad

SET MENU C

\$65 PER PERSON

SET MENUS ARE ACCOMPANIED WITH RICE & ASIAN GREENS FOR THE TABLE

TO START

SKEWERS (2PC PP)

MUSHROOMS (DF, GF, VG)

Garlic Oil – Yakitori Sauce

VEGETABLE (DF, GF, VG)

Ginger Infused Sweet Soy – Fried Shallots

CHICKEN SATAY (GF, DF)

Peanut Sauce – Achar Pickles

PRESSED PORK BELLY (DF)

Hoisin Glaze – Hot Mustard

RAW

TORCHED AKAROA SALMON (DF)

Pickled Shallots – Soy Caramel – Sesame Chilli Oil

BEEF TATAKI (GF)

Pickled Nashi Pear – Teriyaki – Vine Cherry Tomatoes
– Japanese Mayo

DUMPLING PLATTER

VEGETARIAN (V, DF)

Kimchi – Mushrooms – Tofu – Apples

SHANGHAI PORK POT STICKERS (DF)

Sichuan Sauce

TO FINISH

CRISPY SOFT SHELL CRAB (GF, DF)

Singapore Style Chilli Crab Sauce – Asian Herbs

FREE RANGE POPCORN CHICKEN (DF)

Smoked Maple – Sriracha Mayo – Salted – Pineapple
– Fried Garlic

BANANA LEAF WRAPPED FISH OF THE DAY (GF, DF)

Singaporean Style Sambal – Pickled Shallots –

Fried Garlic – Mango & Papaya Salad

BURNT COCONUT AND MUSHROOM CURRY (GF,DF)

Brown Mushrooms – Portobello – Shiitake – Nuts –
Edamame

ESPRESSO PORK CHEEKS

L'Affare Espresso Glaze – Cucumber Salad

DESSERT

MATCHA MISU

Green Tea – Mascarpone Cream

ASIAN FRUIT SALAD (GF, DF)

Fresh Mangoes – Papaya – Roasted

Pineapple – Brulée Bananas – Coconut

Sauce



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