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COCKTAILS

<b>YUZU SPRITZ</b> Yuzu liqueur, Orange, Prosecco	12
<b>TOKYO TAXI</b> Antagonist Half Cut Gin, Mint, Ginger Syrup, Lime, Freshly Squeezed	16
<b>LYCHINI</b> Vodka, Lychee, Lemon, Rose Lavender Bitters	18
<b>FITZROYAL</b> Vodka, Blood Orange Liqueur, Pomegranate, Lime, Agavé Syrup	18
<b>SUIJIN TROPICALE</b> Suijin Sake, Housemade Tepache, Pineapple, Lime	18
<b>KAFFIOSKA</b> Kaffir Lime Infused Vodka, Lime Palm Sugar	20
<b>SPICE QUEEN</b> Cuervo Silver, Cointreau, Yuzu, Agave, Chilli	20
<b>BEAUREGARDE</b> Patient Wolf Gin, Lillet Blanc, Creme de Violette, Cassis, Lemon	20
<b>PH'EGRONI</b> Vietnamese Spiced Gin, Campari, Vermouth, Thai Basil Lemon	20

**Card Payment Surcharge:**  
CC & Debit card: 1.4%

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SHARING PLATES

<b>SALMON JANG</b> Fresh salmon with wasabi tobiko & truffle soy on a nori cracker (2pc) GF/VGO/FF	14
<b>PRAWN TOAST</b> Spiced Tiger prawn on deli bread with a spicy chilli & garlic sauce (3pc)	15
<b>KFC</b> Tossed with famous house spices served with cucumber pickle (6pc) GF/FF/VGO	15
<b>PORK SSAM</b> Twice cooked pork belly, kimchi corn salsa, ssamjang & pressed baby cos (2pc) GF	15
<b>VIETNAMESE PICKLED MUSSELS</b> House made pickled mussels served with crispy rice paper, nuoc mom & tobiko mayo GF	17
<b>CRISPY TOFU</b> Silken tofu bites tossed in lemongrass seasoning in an Agadashi reduction & shaved Bonito (5pc) GF/VGO/FFO	14
<b>CRISPY EGGPLANT</b> Battered eggplant served with ginger & soy sweet sour dressing & pickled chilli GF/VG	16
<b>SAMBAL CALAMARI</b> Stir fried calamari with daikon & zucchini finished with a tamarind chilli oil GF	23

FEED ME

**CHEF SELECT 59PP**  
Sit back and relax and let her Majesty take care of it all.  
Min 2 people. Chef selected sharing dishes in 2 courses  
+ sides.

FEED ME

<b>PAD SEE EW</b> Wok-tossed flat rice noodles with chicken, egg, gai lan & a sweet caramel soy dressing GF/VGO/FF	21
<b>SHAN XI BOLOGNESE</b> Wok tossed Sichuan pork in a spicy garlic & silken egg sauce, served with Shan Xi noodles & fresh leek	20
<b>KIM CHI FRIED RICE</b> Served with smoked tofu, peas, wok tossed kim chi sauce & spring onion GF/VG/FFO	19
<b>RICE QUEEN FRIED RICE</b> Served with prawns, pork belly, egg, spring onion & roasted chilli sauce GF/VGO/FFO	21
<b>BBQ LAMB RIBS</b> Twice cooked lamb ribs in a sticky caramel sauce, served with a pisco, mint & apple slaw GF	24
<b>YELLOW CRAB CURRY</b> Crispy soft shell crab in a fragrant lemongrass, egg & ginger curry sauce GF	26
<b>MISO MUSHROOM EN PAPILOTTE</b> Confit mixed mushrooms in tomato & white miso with fresh leek GF/VG	21

SIDES

<b>ASIAN SLAW</b> GF/VG	10
<b>STEAMED RICE</b> VG/GF	4.5

we don't bite! If you have any questions ask our friendly staff

ORIENTAL DINER & BAR  
**RICE QUEEN**

gluten free **GF**  
vegetarian **V**  
vegan **VG**  
fructose free **FF**  
option

**Food Allergies** - some menu items contain nuts, seeds, shellfish  
and other allergens. We practice the strictest cross-contamination  
procedures to ensure your safety; however, due to the nature of  
commercial kitchens and Asian cuisine, we cannot guarantee the  
complete absence of all allergens in our food. If you have a severe  
allergy, please inform our waitstaff.