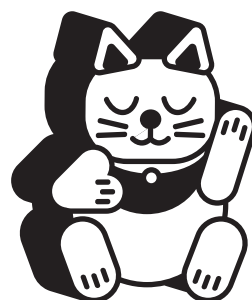


# RICE QUEEN ORIENTAL DINER & BAR

## COCKTAILS

<b>YUZU SPRITZ</b>	12
Yuzu liqueur, orange, prosecco	
<b>KAFFIOSKA</b>	17
Kaffir lime infused vodka, lime, sugar	
<b>THINK PINK</b>	17
Aperol, pink grapefruit, spiced rhubarb, sparkling wine	
<b>PRINCE HARRY</b>	17
Beefeater gin, ginger liqueur, lime, orgeat, orange	
<b>KOKUTO SOUR</b>	17
Brown sugar umeshu, lemon, orange bitters, orange blossom, whites	
<b>KILLER QUEEN</b>	19
Beefeater gin, Lillet Blanc, lemon, honey, lavender bitters	
<b>BELAFONTE</b>	20
House spiced rum, pineapple rum, lime, caramelised pineapple, apricot liqueur	
<b>GINGER MOJITO</b>	20
3 star rum, lime, mint, raw sugar, ginger	
<b>MISS SAIGON - 1L</b>	38
House made lychee syrup, vodka fresh lemon juice	
<b>CROUCHING TIGER - 1L</b>	38
Kaffir lime infused vodka, lime juice, palm sugar, topped with soda	



**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.

## SMALLER SHARING

<b>STEAMED EDAMAME</b>	9.5
With Korean chilli salt GF/VG/FF	
<b>PRAWN TOAST</b>	14
Spiced Tiger prawn mince on deli bread topped with wasabi mayo & fresh herbs	
<b>KFC – KOREAN FRIED CHICKEN RIBS</b>	15/25
Tossed with cumin pickled onion & whole chillies, served with a basil & mint sauce (6pc/12pc) GF/FFO	
<b>KOREAN FRIED CAULIFLOWER</b>	12/20
Florets tossed with cumin pickled onion & whole chillies, served with a basil & mint sauce (6pc/12pc) GF/VG/FFO	
<b>TUNA TATAKI</b>	16.5
Pan seared Sashimi grade Tuna served with ginger ponzu dressing, edamame, shiso & umami flakes GFO/FFO	
<b>SAN CHOI BAO</b>	16.5
Spicy pork belly tossed with fresh mint & tomato, served with crispy plaintain chips & lettuce cups GF/VGO	
<b>PORK BELLY BITES</b>	16
Twice cooked served with tamarind caramel, nam jim & fresh herbs GF/FFO	
<b>STEAMED DUMPLINGS</b>	
With a sesame & black vinegar dressing	
Pork & Prawn (6pc)	12
Vegetable & Chive (6pc) VG	12
Extra	2.5
<b>STEAMED BAO</b>	
With wasabi mayo, coriander & pickled ginger (2pc)	
Twice cooked pork belly	15
Crispy tofu V	12

## KARAOKE

**KaraOKAY** sometimes not so **OKAY!** Hidden towards the back of the diner, you and your friends can relax, with exclusive use of the room, have a cocktail (or two) and reacquaint yourself with your inner Elvis.

Ask our waitstaff how it works.

## LARGER SHARING

<b>GREEN PAPAYA SALAD</b>	18
Fresh with snake beans, heirloom cherry tomatoes, peanuts, crispy shallots & fresh herbs. Finished with a lime & soy dressing GF/VG/FFO	
<b>DUCK SALAD</b>	19
Beijing roasted duck, pickled cucumber tossed with fresh herbs, lotus root & a hoi sin vinaigrette GF/FFO	
<b>CRISPY FISH SALAD</b>	19.5
Salt cured market fish, tossed with cucmuber, apple, fresh herbs & green Nam Jim. Finshed with roasted peanuts GF/FF	
<b>SMOKED CAULIFLOWER</b>	19.5
Grilled hickory smoked cauliflower with togarashi, umami salt. Finished with a red miso ‘béchamel’ sauce GF/VG/FF	
<b>VIETNAMESE BBQ CHICKEN</b>	21
Chicken breast marinated in 5 spice, oyster sauce, lemongrass & garlic, cooked sous-vide, then chargrilled & served with herbs, lime & a spicy sweet soy sauce GF	

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## S-A-I-S

<b>Stir fried Asian greens with a garlic sauce</b>	10
GF/VG/FFO	
<b>Crispy chat potatoes in Sriracha mayo</b>	10
VG/GF	
<b>Steamed rice</b> VG/GF	4.5
<b>Brown rice</b> VG/GF	5
<b>Roti Chanai</b> (2pc) VG	5
<b>House made satay sauce</b> GF/VG	3.5

GF - Gluten Free  
VG - Vegan

V - Vegetarian  
FF - Fructose Free

## WOKS AND GRILL

<b>PAD SEE EW</b>	19.5
Wok-tossed flat rice noodles with chicken, egg, gai lan & a sweet caramel soy dressing GF/VGO/FF	
<b>DRUNKEN NOODLES</b>	21
Spicy rice noodles tossed with chicken, prawn, pork, egg & gai lan. finished with rice wine and caramel soy GF/FFO	
<b>RICE QUEEN FRIED RICE</b>	18
Served with prawns, Char Siu roast pork, egg, spring onion & a roasted chilli sauce GF/VGO/FFO	
<b>CRAB FRIED RICE</b>	19.5
Served with Spanner crab, egg, baby corn, green peas & a fragrant Tom Yum sauce GF/VGO/FFO	
<b>SPICY EGGPLANT</b>	18
Wok-fried eggplant with chilli, spring onion, Sichuan pepper & ginger. Finished with a sticky sambal sauce GF/VG/FFO	
<b>RED BRAISED SQUID</b>	21
Charred baby squid braised in a Chinese rice wine & ginger sauce, with chilli, a crispy herb salad & sesame GF/FF	
<b>CRISPY TOFU</b>	20
Yenson’s silken tofu in a spicy hoi sin & ginger sauce.Finished with a mushroom XO sauce & chilli oil GFO/VG	
<b>GREEN CURRY</b>	22
Sous-vide broccoli in a fragrant curry sauce served with green chillies, snow peas, coriander & green peppercorns GF/VG	
<b>LAMB SHANK</b>	26
24 hour braised in a coconut Rendang curry sauce. Finished with peanuts, burnt whole chillies & coriander GF	

## FEED ME

**Premium Banquet** 69 pp  
Combine dishes you’re dying to try with chef’s selected compliments to tailor your perfect dining experience. Min 2 people. 7 shared dishes + sides & dessert platter.

**Chef Select** 55 pp  
Sit back and relax and let her Majesty take care of it all. Min 2 people. 5 Chef selected sharing dishes + sides.