



THE RICE DEN
MENU

THE MENU

The Rice Den is inspired by traditional Cantonese family recipes, fused with next generation modern, contemporary twists to enhance and build flavour.

The menu, designed by Chef Roy Chan and Emi Kudo, showcases fresh local ingredients focusing on share style dishes.

Please note we are not BYO. There is a cakeage fee of \$30. Cakes are available for pre-order.

Dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All cards incur a 1.5% surcharge. Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.

9 COURSE BANQUET

Edamame with Fried Shallot, XO Chilli Oil 80pp

Prawn, Water Chestnut, & Bamboo Dumplings

Roast Duck San Choi Bao with Hoisin Sauce

Sourdough Sesame Prawn Toast with Coriander, Sweet & Sour Sauce

Hong Kong Golden Egg Fried Rice, with Salted Chicken

Kung Pao Prawns with Roasted Peanut and Chilli

Steamed Barramundi Fillet, Ginger, Shallot & Soy

Crispy Shandong Chicken Maryland, Kale, Red Vinegar Herb dressing

Stir-Fry Broccolini & Bok Choy with Garlic