STYLE:	Canton cvisine
LICENSI	ed: 100 %
VIBE:	Best ewioyed chilled !
BOOKINO	GS: (02) 9438 3612
inspived b comfort of local 4	PTION: esh and honest eats by southeun Chinese Food, a consciousness Fauming, and a good- h exceptional company
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(G) Gluten Free (GOp) Gluten Free - Optional

For bookings of B or more persons, our banquet menu applies.

Public holidays - a 10% surcharge applies on all items.

Credit cards accepted. Maximum 2 cards per table.

Cvedit cavds suvchavge - 1.5%

Dinevs Club not accepted.

With respect to diners who have allergies, we cannot guarantee that dishes will be presented completely free of nut or shellfish residue.

THE RICE DEN SHARED BANQUET MENU \$46 PER PERSON

Minimum 4 people

SMALL EATS

Steamed Hervey Bay scallops in half shell mung bean vermicelli, house made XO sauce, chilli oil

Traditional hand made cheong fun peanut sesame, hoisin sauce

Stir fry roast duck san choi bao hoisin sauce

Crispy lamb spring rolls sour plum sauce

Lightly fried calamari with five spice salt pickled ginger mayonnaise

BIGGER EATS

Steamed Cone Bay barramundi fillet with ginger, shallot and soy sauce

Crispy soft shell crab pork mince, spicy mung bean noodles

Slow braised Chu Hou beef cheeks kohlrabi, dutch carrot, baby corn

Stir fry broccolini preserved mustard green (G)

Yangzhou style pork and prawn fried rice (GOp)

THE RICE DEN

VEGETARIAN BANQUET MENU \$35 PER PERSON

Minimum 2 people

SMALL EATS

Traditional hand made cheong fun peanut sesame, hoisin sauce

Savoy cabbage and carrot salad with rice sheets, sesame and soy dressing, Chinkiang vinegar

Mixed wild mushroom pancake garlic chive, shallot, hoisin sauce

BIGGER EATS

Wok tossed mixed mushrooms with baby spinach and tofu

Stir fry broccolini preserved mustard green (G)

Cantonese vegetarian fried rice pickled radish (GOp)

HOUSE MADE SMALL EATS:

Assorted house made pickles 7

Drunken Queensland king prawns - served chilled chinese rice wine, prickly oil, Sichuan pepper and roasted peanut (4 pieces) 22

> Traditional hand made cheong fun peanut sesame, hoisin sauce 10

> > Crispy lamb spring rolls sour plum sauce (4 pieces) 13

Stir fry roast duck san choi bao hoisin sauce (2 pieces) 16

Mixed wild mushroom pancake garlic chive, shallot, hoisin sauce (2 pieces) 11

THE RICE DEN

HOUSE MADE SMALL EATS:

Satay chicken croquettes kaffir lime, house made chilli oil, sambal mayo (3 pieces) 12

Chicken, prawn and shiitake dim sum (4 pieces) 11

> Scallop and prawn sui mai (4 pieces) 16

Steamed Hervey Bay scallops in half shell mung bean vermicelli noodles, house made XO sauce (4 pieces) 22

BIGGER EATS:

Mum's jasmine tea smoked chicken salad rice sheets, peanut sesame and soy dressing, Chinkiang vinegar 18

> Canton style barbeque pork neck with molasses and honey glaze 20

Lightly fried calamari five spice salt, pickled ginger mayonnaise 18

Beef tenderloin mixed tempura mushrooms, smoked capsicum puree honey black bean glaze 32

> Crispy soft shell crab spicy pork mung bean noodles 26

THE RICE DEN

BIGGER EATS:

Roast duck breast with savoy cabbage chilli and leek plum sauce (G) 27

Steamed Cone Bay barramundi fillet ginger, shallot, soy sauce 30

Slow braised Chu Hou beef cheeks kohlrabi, dutch carrot, baby corn 34

VEGETARIAN:

Stir fry snake beans chilli salt and garlic chips 13

Stir fry broccolini preserved mustard green (G) 14

Wok tossed mushroom with baby spinach and tofu $$23\ensuremath{\mathbb{Z}}$

RICE AND NOODLES:

Steamed jasmine rice (S/L) 4/6

The Rice Den fried rice Chinese sausage, shiitake mushrooms 16

Yangzhou style pork and prawn fried rice (GOp) 16

Singapore noodles wok tossed with prawn and barbeque pork (GOp) 18

Garlic and shallot fried rice (GOp) 13

Vegetarian fried rice assorted mushrooms, pickled radish, tofu (GOp) 16

Vegetarian Singapore noodles assorted mushrooms, tofu, bean sprouts (GOp) 16

THE RICE DEN

DESSERTS:

Vanilla coconut cream sago fresh passionfruit pulp, macadamia almond meal crumble (G) 13

French toast dulce de leche, peanut crumble, mascarpone with matcha green tea 14

Dark chocolate tart coffee cream, crushed pistachio praline 13

> 30-32 Chandos St St Leonards NSW 2065

For group bookings, special events or lunch & dinner reservations, please contact us on 9438 3612

For other enquiries, please email us at info@thericeden.com.au