



*A common theme in many Asian cultures is shared dining. This is how we like to encourage our larger groups to experience Rice Queen's menu.*

***We will also provide substitute dishes for those with dietary requirements. Please provide us with a complete list when confirming your booking so that we can accommodate you better.***

### ***Banquet Menu A - \$39 per head***

#### ***Entrée***

Grilled chicken baby Bahn Mi with pickles, fresh salad, gochujang and kewpie mayo

Steamed pork and prawn dumplings with Tamari, sesame and black vinegar dressing

KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chilli

#### ***Main***

D.I.Y. Korean Tacos – slow roasted Korean style pork, steamed rice, pickles, kim chi, butter lettuce cups and homemade Ssam sauce

Thai beef salad with fresh herbs, roasted coconut, shallots, peanuts, capsicum, bean sprouts and Kenny's dressing

#### ***Sides***

Steamed rice

Wok tossed seasonal Asian greens

### ***Banquet Menu B - \$39 per head***

#### ***Entrée***

Pulled pork baby Bahn Mi with pickles, fresh salad, gochujang and kewpie mayo

Steamed pork and prawn dumplings with Tamari, sesame and black vinegar dressing

KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chilli

#### ***Main***

Lamb backstrap wok tossed with spicy cumin seasoning and mixed peppers

Salt and pepper squid on a glass noodle salad of carrot, cucumber, goji, fresh herbs, peanuts and lime chilli dressing

#### ***Sides***

Steamed rice

Selection of Housemade pickles



### ***Banquet Menu C - \$44 per head***

#### ***Entrée***

Pulled pork baby Bahn Mi with pickles, fresh salad, gochujang and kewpie mayo

Steamed pork and prawn dumplings with Tamari, sesame and black vinegar dressing

KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chilli

#### ***Main***

Kiri Hodi – An aromatic Sri Lankan vegetable curry of broccoli, baby corn potato and long beans

Lamb backstrap wok tossed with spicy cumin seasoning and mixed peppers

Salt and pepper squid on a glass noodle salad of carrot, cucumber, goji, fresh herbs, peanuts and lime chilli dressing

#### ***Sides***

Steamed Rice  
House made pickles  
Warm Roti

### ***Banquet Menu D - \$44 per head***

#### ***Entrée***

Pulled pork baby Bahn Mi with pickles, fresh salad, gochujang and kewpie mayo

Steamed pork and prawn dumplings with Tamari, sesame and black vinegar dressing

KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chilli

#### ***Main***

Penang Kway Teow – flat rice noodles, egg, fish cake, prawns, Chinese sausage, bean shoots, spring onion and chili lime sauce

48 hour cooked spicy beef short rib served with Bao buns, spicy soybean paste, pickled cucumbers and fresh herbs

Papaya salad with snake beans, cherry tomato, peanuts, crispy shallots and fresh herbs in a lime and soy dressing

#### ***Sides***

Steamed Rice  
Wok tossed seasonal Asian greens  
House made kimchi with sesame seeds



## ***Banquet Menu E - \$54 per head - PREMIUM***

### ***Entrée***

Soft shell crab baby Bahn Mi with pickles, fresh salad, gochulang and kewpie mayo

KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chilli

Seared wagyu beef tataki, ponzu dressing, wasabi mayo and herb salad

### ***Main***

48 hour cooked spicy beef short rib served with Bao buns, spicy soybean paste, pickled cucumbers and fresh herbs

Market fish fillets, coconut tom yum sauce, cucumber and tomato salad

Salt and pepper squid on a glass noodle salad of carrot, cucumber, goji, fresh herbs, peanuts and lime chilli dressing

### ***Sides***

Steamed Rice

Kimchi

Warm Roti

Blanched Spinach with wasabi and sesame dressing (served cold)

### ***Dessert***

Coconut panna cotta with berry soup and mango dust

Dark chocolate sorbet served with a dash of Kahlua & Frangelico, sesame seeds and a touch of chili