



rice

oriental dining

Menu

... Rice ...

The world's most popular cereal grass and its seed. This plant is extensively cultivated in warm climates and the grain forms a large portion of the food for the world.

There are many varieties of rice and culinary preferences tend to vary regionally. Rice is a staple food, has a considerable cultural importance and forms an integral part of our daily lifestyle and dietary needs.

In India, there is a saying "Grains of rice should be like two brothers, close but not stuck together", whereas the Far Eastern Countries prefer soft & stickier varieties.

At our restaurant "Rice", our Chefs have encapsulated the magical and vast journey of rice through different cuisines ranging from Cantonese, Singaporean, Thai to Vietnamese. In our selection of dishes, we have tried to accentuate the experience of enjoying rice along with other dishes to the best of its flavour and preparation.

In our endeavor to serve you with a variety of food preparations with seasonal and fresh products, from wok-tossed vegetables, delectable chicken and fish, sautéed vegetables, rice / noodles with crab, prawn and vegetable combinations, we have laid great emphasis on sourcing ethnic ingredients. Our chefs take pride in ensuring that the freshest and highest quality products are used while we serve our guests an experience par-excellence.

Appetizers

- ✓ ■ Honey Chilli Lotus Stem
crispy fried lotus stem and peppers tossed in a sweet chilli sauce
- Wok Tossed Crispy Vegetables with Fragrant Salt
wok fried vegetables tossed with ginger, garlic and spring onions
- ♥ ■ Crispy Black Mushrooms
julienne of shiitake mushroom tossed with a sweet and spicy sauce
- Crispy Spinach with Pine Nuts
crispy fried shredded spinach with roasted pine nuts
- ✓ ■ Vegetarian Spring Rolls
an all time favourite, served with a sweet chilli dip
- Golden Fried or Salt & Pepper Style Baby Corn
golden brown baby corn served with a hot garlic sauce on side
- ✓ ■ Chilli Dry or Salt & Pepper Style Fresh Cottage Cheese
- ✓ ■ Crispy Shredded, Honey Chilli Dry or Salt & Pepper Style Potato
shredded potatoes tossed with fresh chillies & onions or honey chilli
- ♥ ■ Pan Fried Vegetable and Tofu Satay
- Tofu in Sweet and Spicy Sauce
- ♥ ■ Vegetable Dimsums
ask your server for details
- ✓ ■ Prawn Butter Chilli Garlic
prawns tossed with butter, chilli and spring onions
- Kung' Samrod
prawns in a sweet and spicy sauce flavoured with kaffir lime
- Golden Fried Prawns
batter fried king prawns served with a garlic sauce
- ✓ ■ Salt & Pepper or Chilli Dry Style Fish
- Chicken Hot Bean
dice of chicken tossed with a spicy hot bean sauce and spring onions
- ✓ ■ Spicy Chicken Winglets
chicken wings tossed with ginger, garlic, onion and chillies
- ✓ ■ Wok Tossed Chicken Dry Red Chilli Chong' Qing Style
soy marinated diced chicken, tossed with dry red chilli and cashew nuts
- Chicken Satay
classic Indonesian marinated chicken strips with peanut dressing

🔪📦 **Lemongrass Chicken**
chicken pieces flavoured with lemongrass and tossed with fresh red chillies

📦 **Salt & Pepper Chicken**

🔪📦 **Mongolian Chicken Dumplings**
deep fried chicken dumplings tossed with shredded onions & green chillies

📦 **Honey Glazed Spare Ribs**
slow cooked pork ribs tossed with honey

♥📦 **Chicken or Prawn Dimsums**
ask your server for details

Soup

Available options :

- 📦 Vegetarian
- 📦 Chicken
- 📦 Prawn / Seafood

Sweet Corn
classic oriental corn soup

Beijing Hot and Sour
sour and spicy soup, flavoured with soy

♥ **Lemon Coriander**
lemon and coriander flavoured clear soup

Tom Yam
spicy lemongrass and kaffir lime flavoured broth

Tom Kha
thai ginger soup with coconut milk

Dumpling Soup with Crispy Rice
clear soup with dumplings of your choice

Manchow Soup
coriander leaves flavoured soup

Salads

♥📦 **Assorted Fungus Salad**
white and black fungus seasoned with a vinegar and sesame oil dressing

📦 **Som Tam**
spicy green papaya salad with crushed peanuts

📦 **Laab Kai**
minced chicken salad with roasted rice powder

📦 **Shredded Chicken and Bell Pepper Salad**
juliennes of chicken and peppers with a sesame garlic dressing

📦 Indicates Vegetarian 📦 Indicates Non-Vegetarian ♥ Healthy 🔪 Spicy
Government taxes as applicable

Main Course

VEGETABLE

♥📦 **Broccoli and Black Mushroom**
oyster sauce flavoured braised shiitake mushroom served on a bed of broccoli

🔪📦 **Vegetables in Chilli Black Bean Sauce**
assortment of vegetables cooked in a chilli and black bean sauce

🔪📦 **Fried String Beans with Dry Red Chilli**
butter beans tossed with dried dry chilli and served with preserved vegetables

♥📦 **Braised Water Chestnuts, Pak Choi and Bamboo Shoots**
braised in chinese wine and garnished with roasted cashew nuts

🔪📦 **Baby Potatoes with Celery and Peppers**
stir fried potatoes, celery and peppers in a chilli, garlic and tamarind sauce

📦 **Kang Kiew Wan Phak**
thai vegetable green curry flavoured with basil

♥📦 **Wok Fried Assorted Mushrooms**
shiitake mushrooms, button mushrooms, oyster mushrooms and wood ear mushrooms cooked in a spicy soy

♥📦 **Wok Tossed Vegetables with Garlic, Ginger and Chestnut**
asparagus, baby corn, snow peas, carrot, chinese cabbage and wood ear mushrooms tossed with garlic, ginger and chestnuts

♥📦 **Stir Fried Chinese Greens**
seasonal fresh green vegetables cooked in a mild garlic sauce

📦 **Clay Pot Bean Curd**
silken tofu with snow peas, carrot, mushrooms and pak choy cooked in a spicy sauce

🔪📦 **Kung Pao Bean Curd**
diced silken tofu cooked with chilli, ginger and cashew nuts

📦 **Sweet & Sour Vegetables**

📦 **Four Treasure Vegetables**
baby corn, broccoli, button mushrooms & bamboo shoots cooked in a scheswan sauce

📦 **Vegetables Manchurian**

📦 **Eggplant in Black Bean or Hot Garlic Sauce**

📦 **Mixed Vegetables in Hot Garlic Sauce**

🔪📦 **Mixed Vegetables in Chilli Garlic Basil**

📦 **Mapo Tofu**

📦 Indicates Vegetarian 📦 Indicates Non-Vegetarian ♥ Healthy 🔪 Spicy
Government taxes as applicable

♥🍲 Steamed Tofu in a Soy Garlic Sauce

♥🍲 Steamed Green Soybeans

SEAFOOD

🍴🍲 Kung Pao Prawns
prawns cooked with chilli garlic, ginger and nuts

🍴🍲 Wok Fried Prawns with Szechwan Chilli
prawns with wood ear mushrooms, bamboo shoot cooked in a chilli sauce

🍲 Kung Pad Pong Karee
prawns in a curry flavoured sauce

🍲 Prawns in XO Sauce
prawns cooked in a seafood based sauce

♥🍲 Prawns with Green Onions
prawns cooked with light soy and green onions

🍲 Fried Sea Bass with Fragrant Spicy Sauce
chunks of sea bass fish served on a bed of cabbage, onion and served with a spicy sauce

🍴🍲 Pla Rad Prik
sliced fish in a chilli, garlic and tamarind sauce

🍲 Sweet & Sour Prawns

🍲 Sliced Fish in Szechwan Sauce

🍲 Sliced Fish in Oyster Sauce

🍲 Sliced Fish in Hot Garlic Sauce

♥🍲 Steamed Basa with Soy Ginger
lean fillet of basa steamed with light soy and ginger

♥🍲 Wasabi Marinated Steamed Snapper
wasabi marinated whole snapper steamed to perfection

POULTRY

🍲 Diced Chicken with Water Chestnuts
chicken with assorted mushrooms and chestnut in an oyster sauce

🍴🍲 Shredded Chicken With Cucumber
shredded chicken, bamboo shoot, wood ear mushrooms tossed in a chilli sauce with julienne of cucumber

🍲 Twice Cooked Crispy Chicken
roasted spring chicken served with fragrant spices

🍴🍲 Kung Pao Chicken
chicken cooked with chilli, garlic, ginger and served with cashew nuts

🍲 Kang Phad Kai
chicken in a spicy thai coconut milk based red curry flavoured with basil

🍲 Twice Cooked Crispy Duck
roasted duck served with a plum sauce

🍲 Chilli Chicken

🍲 Shredded Chicken in Honey Sauce

🍲 Chicken Hot Garlic Sauce

♥🍲 Poached Chicken with Sesame
sliced chicken breast cooked in sesame flavoured stock

LAMB

🍴🍲 Braised Lamb in Sesame Pepper Sauce
succulent slices of lamb cooked with dry red chilli and freshly crushed black pepper

🍲 Sliced Lamb with Ginger
lamb cooked in an oyster sauce with green onions

🍲 Clay Pot Lamb
sliced lamb cooked with szechwan spices and served in clay pot on a bed of glass noodles

🍲 Crispy Lamb with Sweet and Spicy Sauce
crispy fried julienne of lamb tossed in a sweet and spicy sauce

🍲 Shredded Lamb in Hot Garlic Sauce with Spring Onions

Meal Combinations

Available options :

- 🍲 Vegetarian
- 🍲 Chicken
- 🍲 Prawn / Seafood

Pan Fried Noodles

noodle crispy outside and soft from inside, served with the sauce

American Chopsuey

Chinese Chopsuey

Rice

From the house of 'Jagat Rice'

🍲 Steamed Rice
jagat basmati rice

🍲 Pineapple Rice
assorted peppers, pineapple and curry flavoured fried rice with cashew nuts made with jagat basmati rice

♥🍲 Basil Rice
spicy fried rice flavoured with basil and green peppercorn made with jagat basmati rice

■ Butter Garlic Rice
plain jagal basmati rice tossed with butter, garlic and spring onions

■ Vegetable Fried Rice
wok tossed jagal basmati rice cooked with vegetables

■ Chicken or Prawn Fried Rice
wok tossed jagal basmati rice cooked with chicken / prawns

■ Yang Chow Fried Rice
fried jagal basmati rice cooked with ham, chicken, prawn and egg

■ Fujian Fried Rice
vegetarian / egg / chicken / pork / prawn / seafood /
mix meal made with jagal basmati rice

■ XO Rice
'Jagal Royal Basmati' or jasmine rice

■ Khao Pad Nam Prik Pao
vegetarian / egg / chicken / prawn made with jagal basmati rice

♥ ■ Ginger and Mushroom Rice
vegetarian / egg / chicken / pork / prawn / seafood /
mix meal made with 'Jagal Royal Basmati' or jasmine rice or red rice

■ Schezwan Rice
vegetarian / egg / chicken / pork / prawn / seafood /
mix meal made with jagal basmati rice

■ Crab Meat Rice
'Jagal Royal Basmati' or jagal jasmine rice

♥ ■ Corn and Three Pepper Rice
vegetarian / egg / chicken / pork / prawn / seafood /
mix meal made with 'Jagal Royal Basmati' or jasmine rice or red rice

■ Chilli Garlic Rice
burnt chilli garlic flavoured jagal basmati rice with
chicken or vegetables

■ Mixed Nut Rice
vegetarian / egg / chicken / pork / prawn / seafood /
mix meal made with jagal basmati rice

Noodles

■ Phad Thai Noodles Vegetable
flat rice noodles served with crushed peanuts

■ Phad Thai Noodles Chicken / Prawn
flat rice noodles served with chicken / prawn
and crushed peanuts

♥ ■ Wok Tossed Hakka Wheat Noodles with Vegetables
wok tossed soft noodles with vegetables

■ Wok Fried Hakka Noodles Chicken / Prawn
wok tossed soft noodles with chicken / prawn

■ Singapore Rice Noodles with Vegetables
thin rice noodles with mixed vegetables

■ Singapore Rice Noodles Chicken / Prawn
thin rice noodles with chicken / prawn

■ Twice Cooked Crispy Noodles with Vegetables
crispy fried noodles served with vegetables in soy

Dessert

♥ ■ Lemon Grass Crème Brûlée
lemon grass flavoured custard topped with caramelized sugar

■ Date Pancake with Vanilla Ice-Cream
strips of dates wrapped in wonton skin, deep fried and
served with ice-cream

■ Banana or Apple Toffee
batter fried banana or apple, coated with caramelized
sugar and served with ice-cream

■ Fried Ice-Cream
vanilla ice-cream coated with panko crumbs and fried

■ Tab Tim Grob
rose flavoured water chestnuts in sweet coconut milk

■ Silken Rum Flavoured Raisin Chocolate Cake

■ Sherry Infused Fruits

♥ ■ Seasonal Fresh Fruit Platter
a selection of exotic fresh fruits

■ Choice of Ice-Cream
butter scotch, chocolate, vanilla

The logo for 'rice oriental dining' is centered on a dark red circular background. The word 'rice' is written in a bold, white, lowercase sans-serif font. Below it, the words 'oriental dining' are written in a smaller, gold-colored, cursive script font. The entire logo is set against a dark grey background that features a faint, stylized leaf pattern.

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The text 'Beverage List' is written in a gold-colored, cursive script font, positioned in the bottom right corner of the page. The background behind the text is dark grey with a faint, stylized leaf pattern.

Beverage List

Beverage List

BEER (IMPORTED)

Amstel Light
Asahi
Bavaria
Corona
Hoggaarden
Stella Artois Leuven Beer

BEER (DOMESTIC)

Budweiser
Carlsberg
Foster's
Heineken
Indus Pride Citrusy Cardamom
Indus Pride Citrusy Coriander
Indus Pride Spicy Fennel
Indus Pride Fiery Cinnamon
Kingfisher
Miller High Life

APERITIFS (60 ml)

Campari
Martini Rosso
Martini Bianco
Martini Dry
Pernod

REGULAR SCOTCH

Ballantine's
J & B Rare
Johnnie Walker Red Label

PREMIUM SCOTCH

Chivas Regal 12 YO
Chivas Regal 18 YO
Dewar's 12 YO
Johnnie Walker Black Label
Johnnie Walker Blue Label
Johnnie Walker Gold Label
Johnnie Walker Double Black Label
Johnnie Walker Platinum Label 18 YO
Royal Salute 21 YO

Beverage List

IRISH

Jameson

BOURBON

Gentleman Jack
Jim Beam

CANADIAN

Canadian Club

MALT

The Balvenie 12 YO
The Balvenie 21 YO
The Glenlivet 12 YO
The Glenlivet 15 YO
The Glenlivet 18 YO
Cragganmore 12 YO
Dalmore 12 YO
Glenfiddich 12 YO
Glenfiddich 15 YO
Glenfiddich 18 YO
Jura 10 YO
Laphroaig 10 YO
Oban Malt Whisky 14 YO
Talisker 10 YO

GIN

Beefeater
Bombay Sapphire
Gordon's
Tanqueray

TEQUILA

Camino Silver
Sauza Gold
Sauza Silver

Beverage List

VODKA

Absolut Blue
Absolut Vanilla
Belvedere
Belvedere Citrus
Ciroe Vodka
FinlandiaFinlandia Cranberry
Grey Goose
Skyy Vodka
Stolichnaya Vodka
Tigre Blanc

COGNAC

Hennessy V.S.
Hennessy V.S.O.P.
Hennessy X.O.
Remy Martin V.S.O.P.
Remy Martin X.O.

LIQUEURS

Amaretto
Bailey's Irish Crème
Blue Curaçao
Cointreau
Crème De Cacao
Crème De Cassis
Crème De Menthe
Drambuie
Galliano
Kahlua
Limoncello
Malibu
Peach Schnapps
Sambuca
Triple Sec

SHERRY

Harvey's Bristol Cream

Beverage List

DOMESTIC SPIRITS

SCOTCH

100 Pipers
Black Dog 12 YO
Black Dog Centenary
Teacher's Highland Cream
Teacher's Origin

RUM

Bacardi Carta Blanca
Bacardi Gold
Jolly Roger
Old Monk

VODKA

Smirnoff Red
Vladivar
Wodka Corbatschow

BRANDY

Honey Bee

GIN

Blue Moon

WINE SELECTIONS

CHAMPAGNE

Dom Pérignon, 2002
Moët & Chandon Brut NV
Laurent - Perrier Brut NV
Bouvet Lado Bay Saumur Brut NV

SPARKLING

Sula Brut

Beverage List

WHITE WINE

Chenin Blanc, Sula,

India Chenin Blanc, Four Seasons, India, 2012

Chardonnay, Viña Tarapaca, Chile 2012

Mouton Cadet Blanc Bordeaux, Baron Philippe De Rothschild, France 2011

Chardonnay, Jacob's Creek, Australia, 2012

Pinot Grigio, Argento, Argentina, 2011

Pinot Bianco Chardonnay, Vin Opera, Italy, 2011 Chardonnay, Cosceha Tarapaca, Chile, 2011

Pouilly-Fumé, Henri Bourgeois, France 2011

Chardonnay, AC Forty Seven, Argentina 2012

Pinot Grigio DOC, Torre Dei Vescovi, Italy 2011

Soave, Castelnuovo Le Ballerina, Italy 2011

Chablis, D'Adet Seward, France 2010

RED WINE

Cabernet Shiraz, Sula, India

Cabernet Sauvignon, Four Seasons, India, 2012

Mouton Cadet Rouge Bordeaux, Baron Philippe De Rothschild, France 2010

Malbec Shiraz, AC Forty Seven, Argentina 2011

Shiraz Cabernet, Jacob's Creek, Australia, 2010

Cabernet Sauvignon, Argento, Argentina, 2011

Cabernet Sauvignon, Baron Philippe De Rothschild Cadet D'OC, France, 2011 Sangiovese

Chianti DOCC, Barbanera, Italy 2010

Cabernet Merlot, Vin Opera, Italy, 2011

Shiraz Cabernet, Lindemans Premier selection,

Australia Cabernet Sauvignon, Cosceha Tarapaca, Chile, 2012

Ripasso Valpolicella, Rubens, Italy, 2010

St. Emilion, D'Adet Seward, France, 2008

Cotes Du Rhone, D'Adet Seward, France, 2010

Beaujolais, D'Adet Seward, France, 2010

STILL ROSÉ

Malbec Rosé, Portugal

Beverage List

COCKTAIL

SIGNATURE COCKTAIL

Zeppelin

White Rum, Gin, Vodka, Cointreau, Tequila Topped With Red Bull

Melon Jalapeno Martini

Vodka Based Martini With Watermelon Scoops And Jalapeno Rings

Rude Cosmopolitan

The Classic With Tequila Instead Of Vodka, Enhanced With Grand Marnier

Black Jack

Scotch, Kahlua, Triple Sec

Candied Ginger Capriosa

Vodka Muddled With Lemon, Mint And Candied Ginger Topped On Crushed Ice With Sprite

Sweet Spice

Sambuca, Tequila, Tabasco, Lemon Juice, Sugar Syrup Shaken And Served In A Shooter

Spicy Cucumber Margarita

Frozen Margarita With Cucumber And Green Chillies

Diva

Dark Rum, Cointreau With Brown Sugar Topped With A Dash Of Orange Juice And Sprite

Roast Pumpkin Martini

Vodka, Sugar Syrup, Lemon Juice, Roast Pumpkin And Grated Nutmeg

RADISSON BLU SIGNATURE COCKTAIL

Blu Sapphire

This cocktail derives much of its essence from the texture of this blue stone from Kashmir - its unique softness, that envelops like a blue blanket, banishing darkness with that bluest of blues. J.W. Double black, Bombay sapphire, drambuie, blue curacao

Beverage List

CLASSIC COCKTAIL

Martini

Classic Gin, Classic Vodka, Apple, Citrus, Espresso, Glacier
Blue, Chocolate

Daiquiri

Guava & Lime, Strawberry, Mango, Watermelon

Whisky

Manhattan, Whisky Sour

Vodka

Cosmopolitan, Kamikaze, Black Russian, Capriosa, Bloody
Mary

Rum

Mojito, Pina Colada, Planters Punch, Mai Tai

Gin

White Lady, Tom Collins, Singapore Sling, Tequila
Sunrise, Slinger

Brandy

Between The Sheets, Sidecar, Hot Toddy

Margarita

Strawberry, Mango, Peach, Cadillac, Melon

Other Classics

Long Island Iced Tea (LIIT), Irish Coffee, Caipirinha





RICE

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Soft Beverages

Beverage List

NON ALCOHOLIC COCKTAIL

Virgin Mary

Tomato Juice, Tabasco, Worcestershire Sauce,
Italian Smooch

Coke, Lemon Chunks, Mint And Ginger ale

Virgin Mojito

Mint, Lemon Chunks, Soda

Shirley Temple

Strawberry Crush, Ginger ale

Choco Desire

Chocolate Sauce, Vanilla Ice Cream and Milk

Fruit Punch

Pineapple Juice, Mango Juice, Orange Juice, Vanilla Ice Cream
And Strawberry Crush

Green Hornet

Green Chilies, Sprite, Mint

Virgin Colada

Pineapple Juice, Coconut Cream

RADISSON BLU NON ALCOHOLIC COCKTAIL

Blu Topaz

This non alcoholic cocktail derives much of its essence from the icy blue shades of gemstones used for peaceful communication.
Blue curacao, lemon juice, mint leaves

SOFT BEVERAGES

Seasonal Fresh Fruit Juice

Tea

Assam, Darjeeling Earl Grey, English Breakfast, Jasmine

Coffee

Espresso, Cappuccino, Latte, Macchiato

Cold Coffee

Hazelnut, Vanilla, Mocha

Milk Shake

Vanilla, Chocolate, Mango, Butter Scotch

Lassi

Plain, Salted, Sweet, Masala

Aerated Beverages

Energy Drink

H2O

Domestic 1 Ltr

Evian 1 Ltr

Perricr 330 ml

Perricr 750 ml