

The background of the image shows several pieces of rice cakes (tongkol) arranged on a wooden cutting board. The rice cakes are light-colored with a fibrous, porous texture. The wooden board has a warm, reddish-brown tone. The entire scene is overlaid with a semi-transparent red filter.

RICE BOI

FUNCTIONS & EVENTS

LANEWAY

Capacity: 20 - 30 Cocktail

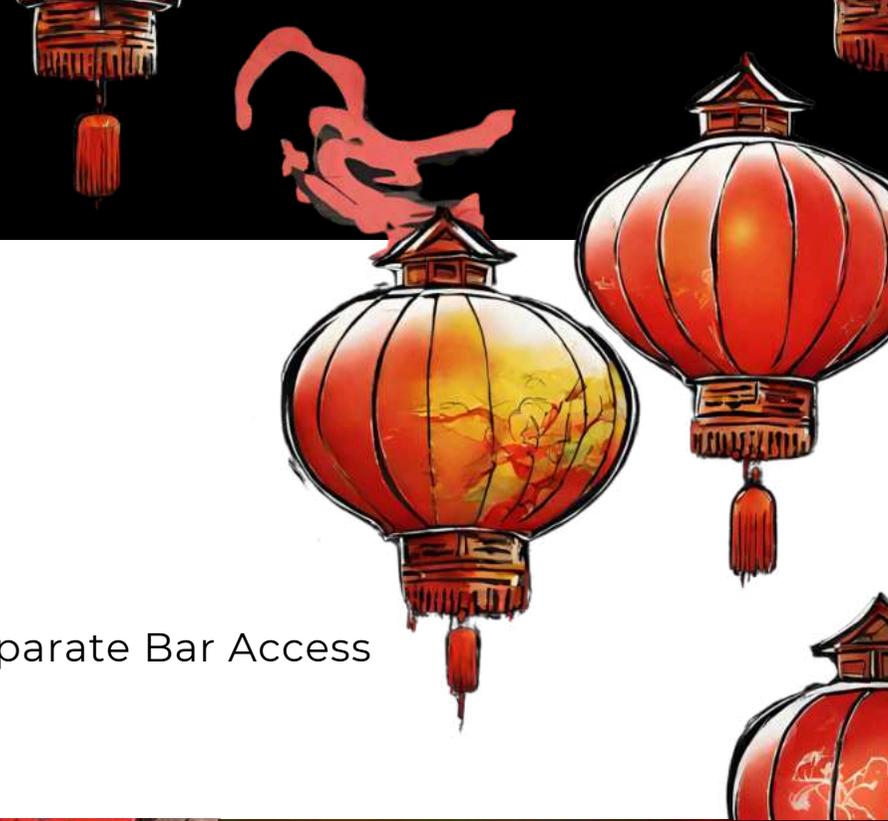
Booking Type: Dedicated Area

Food Opportunities: Canapé Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Cocktail Seating, Lantern Lighting, Separate Bar Access

Booking Cost: Minimum Spend Requirements Apply





NAUGHTY CORNER

Capacity: 20 - 30 Cocktail

Booking Type: Dedicated Area

Food Opportunities: Canapé Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Cocktail Seating, Dance Floor, View of DJ

Booking Cost: Minimum Spend Requirements Apply



WATERFRONT

Capacity: 20 - 40 Cocktail

Booking Type: Dedicated Area

Food Opportunities: Canapé Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Waterfront Views, Cocktail Seating

Booking Cost: Minimum Spend Requirements Apply





KOI BOOTHS

Capacity: 20 - 30 Cocktail

Booking Type: Dedicated Area

Food Opportunities: Canapé Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Secluded Area, Booth Seating

Booking Cost: Minimum Spend Requirements Apply



EXCLUSIVE VENUE

Capacity: 50 - 200 Cocktail

Booking Type: Exclusive Full Venue Hire

Food Opportunities: Canapé Menu

Beverage Options: Bar Tab On Consumption

Standout Features: Dance Floor, DJ Booth, Bar, Waterfront Balcony

Booking Cost: Minimum Spend Requirements Apply



CANAPÉ MENU

\$50 PER PERSON- 5 PIECES

***ADDITIONAL CHOICES \$8 EACH, PER PERSON**

- wafu beef w/ japanese flavours, sesame, pickled daikon, dashi crackers
- crispy pork belly, star anise caramel, green mango (GF)
- miso fried cauliflower, red dragon sauce, kewpie, spring onion (GF/V)
- katsu curry fries, pickled ginger, sesame
- eggplant chips, black vinegar caramel, wasabi sesame, spring onion (GF/V)
- thai chicken yellow curry spring rolls, banana mayo
- master stock pork belly bao, pickled cucumber, hoisin ketchup
- southern fried chicken bao, korean chilli sauce, pickled daikon, qp
- sriracha pulled pork steam buns, goma, chilli jam
- chicken satay, coconut, eggplant jeaw, coriander, jasmine rice
- 10hr braised coconut beef, kaffir lime, jasmine rice (low gluten)

DIETARY REQUIREMENTS CATERED FOR SEPARATELY, PLEASE ADVISE WHEN BOOKING



BEVERAGE MENU

wine glass \$12 | bottle \$50

dal zotto prosecco, king valley
tai tira sauvignon blanc, new zealand
amelia park 'trellis' chardonnay,
margaret river
debussy reverie rose, france
cloud street pinot noir, yarra valley
days & days 'freethinker' shiraz,
limestone coast

cocktails \$20

giddy geisha citrus vodka, triple sec, watermelon, yuzu shu, sherbet rim

passionfruit & yuzu gin sour japanese gin, passionfruit, yuzu, citrus, peach bitters, whites

sticky rice lula coconut, triple sec, rice syrup, passionfruit, mango, lime, coconut salt rim

umeshu highball umeshu, elderflower, ruby grapefruit, lime, soda

yuzu wong vodka, yuzu liqueur, ginger, rice syrup

ladyboi japanese gin, lychee liqueur, apple, lemon, bitters

smoked pineapple & roasted rice margarita smoked pineapple tequila, triple sec,
pineapple, lemon, roasted rice rim

mango, coconut & kaffir lime daiquiri lula rum, triple sec, mango, coconut, kaffir lime,
lemon

softdrinks and mocktails also available

beer

\$

tap	12
cider	12
imports	12
local	14
light	8
alcoholic ginger beer	13

