

Rice Paper Scissors, One of the Ideal Hens Night Venues in Melbourne

January 14, 2020

January 14, 2020 - PRESSADVANTAGE -

Rice Paper Scissors has revealed that they are one of ideal hens venues Melbourne residents can go to. Specifically, one of their restaurants is located in Brunswick Street, Fitzroy. It has a capacity for 30 seated guests or 60 standing in its private function area. The venue can also be used by groups of 12 people or more. For larger groups of up to 100 people, it is possible to rent the whole venue. The food and beverage menu can be custom-fitted based on the preferences of the guests. Naturally, it can also be used for other occasions, such as birthdays, cocktail classes, corporate events, engagement events, Christmas parties, or wedding receptions.

Those who have already used the venue have had positive things to say about it. For instance, Caoimhe says, ?Most amazing food, drinks atmosphere and staff. The total experience. To top it all the price is a bargain and the quality of food is 5 star. Love love love it all #ricepaprscrs you rock.?

Rice Paper Scissors was established by Shane Stafford and Rahmie Clowes, who thought of opening a place that is based on the well-loved style of Asian street food, a place people would be able to enjoy. They envisioned a place with no rules where people can just drink beer, enjoy Asian food and beer. In 2013, the

two friends fulfilled their dream of opening a restaurant where people can just use their hands to eat. They ensured that the food is great, and the cocktails are even better. And most of all, it is a place for Asian fusion Melbourne food and where people can share their amazing experiences.

With regards to their menu, they cater to all tastes and they have a checklist for menu items for each location that can accommodate some of the usual food allergies and intolerances, such as dairy, gluten, fructose, and ingredients that can cause anaphylaxis. They also have vegan and vegetarian menus.

At their Fitzroy location, they have various choices for lunch and dinner. These include Asian greens or phat gai choy, Galloping horses or ma hor, Steamed pork buns or banh bao, Crispy pork fritters or laap muu thaut, Tuna cracker or gohu ikan, Vietnamese baguette or banh mi cha ca, Crying Tiger or seua rong hai, Wok tossed squid or pad ped plahmuk, Bbq lamb ribs or sii krong nuex, Burmese tea leaf salad or lahpet thoke, Bbq king prawns or gung yang, Sticky pork belly or muu krob, Thai bbq chicken or gai yang, Crispy barramundi or yam pla foo, Balinese steamed duck or bebek betutu, and Coconut snapper ceviche or koi pla.

Gluten-free dishes are also available: Royal Thai steamed jasmine rice and Malaysian roti. There are also a number of vegan dishes. These include the Tempura buns, Ma hor, Salt & Depper banana blossom, Eggplant ceviche, Burmese tea leaf salad, Asian greens, Banana blossom salad, Mini banh mi, and Crispy barramundi.

Asian greens are wok-tossed Asian greens with seasonal vegetables in soy and black vinegar, plus some crispy pork belly. Galloping horses is caramelised duck leg relish with summer sour fruits. Steamed pork buns are made from pork belly, shallots, cucumber, and hoisin sauce. Crispy pork fritters are fried pork fritters with roasted rice powder, lettuce cups, and herbs. Tuna cracker is made from Balinese sashimi tuna and lemongrass salad on rice wafers with squid ink emulsion. Vietnamese baguette is filled with local rockling, pate, pickes, dill, and kaffir lime mayo. Crying Tiger is char-grilled wagyu beef with a spicy citrus dipping sauce. Wok-stossed squid is wok tossed calamari in a Southern style dry red curry with ?krachai? ginger and green pepper corns. Bbq lamb ribs is Mekhong whiskey marinated lamb ribs in a sticky special sauce.

Those who are interested in booking the Rice Paper Scissors venue can visit their website at ricepaperscissors.com.au, or contact them on the telephone, or via email. They are open from Monday to Sunday but have varying opening hours, which people can check through their website.

###

For more information about Helium Digital, contact the company here:Helium DigitalGreg Gillespie+61414619891greg@heliumseo.com.auSydneyNSWAustralia

Helium Digital

Helium Digital have been providing class leading digital marketing services for over 10 years now.

Website: https://heliumseo.com.au Email: greg@heliumseo.com.au

Phone: +61414619891



Powered by PressAdvantage.com