

DINNER MENU

DIMSUM

Crispy Shrimp Paper

yuba, shrimp mousse, mint, smoked nuoc mam

16

Coconut Cake

“bibingka”, chicken liver mousse

15

Lamb Neck Buns (2 pc)

carolina style, vinegar slaw

17

Candied Pork Bun (4 pc)

roasted pork, sugar crust bun

15

Lobster Egg Roll (per piece)

cabbage, mint, old bay, lemon-chili sauce

8

Shrimp & Bacon Shumai (4 pc)

benton’s ham, red eye soy, mustard

15

Lobster & Scallop Har Gow (4 pc)

squid ink, leek, sauce américaine

18

Pho Soup Dumpling (4 pc)

holy basil, shaved onion, pickled chili

16

Crispy Mapo Tofu Dumpling (4 pc)

shiitake, garlic, soy vinegar

16

APPETIZER

Crispy Papaya Salad

tamarind chili, watermelon, peanuts, herbs

15

Asian Green Salad

apple, spiced nuts, salsa verde

14

Cured Salmon Crudo

onion ash, myoga, jalapeno, maple bourbon soy

18

Octopus Skewers (2 pc)

shiso verde, crispy potato, lime

16

Pork Belly Skewers (2 pc)

date glaze, smoked pickled daikon

14

Corned Beef Tongue Skewers (2 pc)

adobo onion, horseradish, sorghum soy

15

TO SHARE

Roasted Cauliflower

soy sesame, pickled vegetables, red romaine

26

Grilled Lobster

sushi rice, tamarind brown butter, lime, toasted seaweed

52

Whole Smoked Branzino

caper-ginger relish, citrus ponzu, pea tendrils

38

Whole Jerk Roast Duck

jerk-hoisin sauce, pickled cucumber, scallion, steamed buns

62

Golden Chicken

stuffed shishitos, feta stuffed dates, persian rice, red & white sauce

32

Rabbit Vindaloo

braised, brussel sprouts, squash, rice

35

Tandoori Beef Rib

escarole, spiced honey

58

Dry Aged Bone-In Ribeye (36 oz)

confit shallots, red leaf lettuce, aged soy butter

145

RICE

Oyster Kimchi

sushi rice, ssamjang, gem lettuce

28

Thai Fried Chicken

dirty rice, pickled chili, kaffir lime peanuts

27

Duck Fried Rice

egg, prune, garlic, sesame, scallion

17

Lobster Fried Rice

xo butter, old bay, crispy potato, lemon

19

Acorn Sticky Rice

vegetable xo, apple pumpkin puree

23

Jasmine Rice

steamed

7

NOODLES

Pork Sigsig

rice noodle, pork neck, ear, egg, calamansi

31

Three Kings Pho Consommé

rice noodle, dry aged striploin, bone marrow, holy basil

32

Fideos

angel hair, chorizo, clam, mussel, paprika, green goddess

27

Pancit Palabok

rice noodle, dungeness crab gravy, smoked trout roe, quail egg, chicharron

43

SIDES

Blistered Shishito

sweet soy glaze, crispy anchovy

14

Fried Brussel Sprout

pommegrate nuac nom, crushed peanuts, dill

12

Peashoots

bacon, garlic, meyer lemon-soy

13

Charred Eggplant

xo yogurt, scallion, crispy shallot

15

DESSERT

15

Apple Cobbler

vanilla bean ice cream, roasted fuji apples, sugar crumble

Kings Sundae

assorted odd fellows ice cream, hong kong waffle, brûléed banana, cherry

Crispy Flan

spiced nuts, chocolate ice cream, blackberries



Kings Platter \$18

2 eggs (your way), bacon or chicken sausage, crispy-garlic herbed potatoes, choice of bread, includes choice of coffee, tea or juice

Yogurt & Granola \$14

mixed dried fruit, fresh strawberries, mint & sorghum syrup

Avocado Toast \$15

grilled sourdough, heirloom tomato, sunny side egg, salad

Everything Lox Bagel \$18

bagel by blackseed bagel, smoked salmon, whipped chive cream cheese, heirloom tomato, pickled shallot, capers, salad

Ham & Cheese Omelette \$15

bentons ham, cheddar, caramelized onion, salad with oregano vinaigrette

*egg white optional available/veg option available only upon request

Dale's Sandwich \$17

soft scrambled egg, cheddar, hash brown, applewood smoked bacon, sriracha ketchup, brioche, side of brûléed grapefruit

Corn Pancake \$15

corn butter, brown butter maple syrup, corn, blueberry, mint

Candied Roast Pork Bun (4 pc) \$13

roasted pork, sugar crust bun

Pho Soup Dumpling (4 pc) \$14

holy basil, shaved onion, pickled chili

Shrimp & Pork Shumai (4 pc) \$13

benton's ham, red eye soy, mustard

Vegetable Mapo Dumpling (4 pc) \$12

shiitake, tofu, soy-chili sauce

Taiwanese Beef Noodle Soup \$16

braised short rib, 6 minute egg, chinese broccoli

"Bibimbop" Grain Bowl \$14

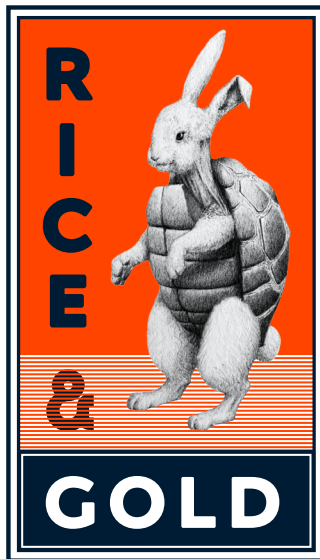
southern style succotash, 6 minute egg, pickled relish, tomato chili sauce

Eva's Arroz Caldo \$15

chicken, 6 minute egg, ginger, garlic, annatto seed oil



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SIDES

- Country Sourdough, Whole Wheat, or Multi-Grain \$5
- Crispy Garlic Herbed Potatoes \$5
- Salad \$6
- House Made Granola \$6
- Brûléed Grapefruit \$6
- Applewood Smoked Bacon (3) \$7
- Chicken Sausage (2) \$7

BEVERAGES

COFFEE BY LA COLOMBE

- Drip Coffee \$5
- Cappuccino \$7
- Latté \$7
- Double Espresso \$6
- Caffè Americano \$6

TEA • \$5

- English Breakfast
- Earl Grey
- Sencha Green
- Pomegranate Oolong
- Chamomile

JUICES

- Orange \$6
- Grapefruit \$5
- Cranberry \$5
- Tomato Juice \$6

BOTTLED WATER

- Still Voss (800ml) \$7
- Sparkling Voss (800ml) \$7



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