

Review of a fried rice dish from Chinta Ria Soul

The Venue Itself

Location: Chinta Ria Soul,
Melbourne Emporium

The look of the venue had a very bright and monotone appearance at first glance but taking a closer look it seemed that this suited the venue. The restaurant where I had ordered my meal had a mostly dark design with lighter highlights, such as the wooden beams and white writing on the black menu, this helped the words seem brighter and easier for a customer to read. Sadly, there were not many seating options within the actual restaurant but as this was in a food court there was other seating around the area, those of which were quite bland and boring with no real unique design to them, mostly just generic everyday seating area you would find in any food court.



At my seat, while I ate, there was surprisingly not a lot of noise, with the only sounds being that of quieted conversations of the other guests, the sizzling of food being cooked and the footsteps of other people.

The venue also had decided to have quite a lot of traditional items for an Asian restaurant such as the names of meals, the cooking procedure of said meals and finally the iconic chopsticks which I used, which helped my meal feel more authentic. Along with all the traditional senses, the restaurant had modern aspects as all places to eat out are these days with the chopsticks in a paper holder to keep them clean and cutlery for those who preferred.

Altogether the venue was quite unique and suited well to my tastes of places to eat, with its simplistic design and fair prices for the sizes of the meals being served, having my meal of fried rice coming to a total of \$13.50 with a quite large bowl.

My meal: Traditional Fried Rice

The meal I ordered from Chinta Ria Soul was a classic bowl of fried rice, I had chosen this dish because I was familiar with it, yet I wanted to see if this new place would cook the meal any differently from other restaurants I have been to.



To my surprise this bowl of fried rice was quite different from other ones I have eaten before, new foods items within my meal that were the prawns. I had known that this food was used in fried rice, but I have never had prawn in any other fried rice meal I have had in the past. Other than the new ingredient the meal contained all the usual ingredients; rice fried in oil, sliced chicken, egg strewn through and diced spring onions.

My food was cooked was in the traditional sense, which I was able to see into the kitchen, my fried rice meal was cooked in a big wok with the rice, egg, and springs onions cooked all together in an oil which I could not determine what it was, I was unable to see the chicken and prawn being cooked along with the rest of the ingredients though and I wondered if that was because it was prepared in advance. Once everything had been cooked the prawns and chicken were added to the rest of the dish and placed into a semi-large black plastic bowl.

At first when I began eating my meal, I was expecting the average taste of fried rice, that of which I was used to, but that is not what I got, I found it was amazing, I was able to taste each ingredient individually, the rice was warm, and savoury, while the chicken and prawn were rich and tender, finally the egg topped it all off with an odd, but welcoming, salty and light taste to it.

I was very happy with my meal from this venue as it had a great rich taste and fresh, savoury aroma, I was still surprised that I felt full from a dish that only to a total of \$13.50.