

APPETIZERS

Oysters Chiang Mai

Four per portion

West coast Saldanha Bay Oysters,
Daikon radish, chilli, birds eye chilli
(also available natural)

R120

Chinese Flower Bread

Hoisin butter, togarashi oil,
burnt leek dressing

R80

THE RED ROOM

BY CHEFS WAREHOUSE

CHEFS' MENU

R900 p/p

Line Fish Sashimi

Hot and sour curry, deep fried vermicelli noodles,
crispy curry leaves

Ox Tongue Ssam

Char Siu glaze, perilla leaves, pickled cucumber,
yuzu & jalapeño dressing

Venison Yukhoe

Nashi pear dressing, pickled lotus root,
maltose butter, brick pastry

Pork Mandu

Red Room XO dressing

Cabbage & Mushroom Dumpling

Chilli crisp dressing

Turnip Cake

Lap cheong sausage, tempura kale, spring onion,
sumac & sesame dressing, shiitake dust

Filipino Squid

Calamansi barbeque glaze,
Filipino-spiced peanuts

Yakitori Aubergine

Malay-spiced aubergine, sweet tamarind puree,
seed dressing, tofu

Grilled Crayfish

West Coast crayfish, shellfish broth, kimchi, crustacean oil,
Kumquat, plum

Peking Duck

Duck breast, pancakes, hoisin dressing
Duck broth, Chinese cabbage & duck roll, marinated tofu

DESSERT MENU

Taiwanese Pineapple

Pineapple cake, coconut parfait, white chocolate cream, strawberries, raspberry gel

R90

Japanese Cheesecake

Mango sorbet, passionfruit curd, mango mousse, vanilla & lime crumb

R110

Banana Banh

Caramelised banana in rum syrup, ginger caramel, miso toffee, banana ice cream

R120

Fortune Cookie

R90

DESSERT & FORTIFIED WINE

Benguela Cove Noble Late Harvest

R100/ R520

Donkiesbaai Hooiwijn

R950

De Trafford Straw Wine

R2100

Peter Bayly Port

R45

Boplass Cape Vintage Port

R75

Amos Block Reserve Sherry

R95

DIGESTIF & LIQUER

Amarula

R22

Wilderer Grappa

R55

Chambord

R40

Disaronno Amaretto

R42

Drambuie

R45

Jägermeister

R32

Fernet Branca

R42

THE RED ROOM

BY CHEFS WAREHOUSE

BAR MENU

Oysters Chiang Mai

Four per portion

West coast Saldanha Bay Oysters,
Daikon radish, chilli, birds eye chilli
(also available natural)

R120

Mushroom-Noodle Broth

Tofu, sweet potato noodles

R85

Karaage Cauliflower

Black bean XO, peanut crumb

R85

Dim sum for one

R200

Prawn Dumpling

Naam prik paste, Szechuan chilli dressing

Spinach Dumpling

Pecan nut XO dressing

Crispy Fried Tofu

Calamansi dressing

Steamed Sushi Rice

Red Room XO

Linefish Sashimi

Larb dressing, coriander

R95

Prawn Toast

Salmon mousse, fish roe

R95

Grilled Scallop

Tom Yum foam, kombu butter

R110

Khao Soi Hake

Turmeric, lime, lemongrass

R110

Crispy Vietnamese Rice Rolls

Pork filling, perilla leaves,
lemongrass & garlic dressing

R95

Korean BBQ Beef Buns

Slow-cooked beef shoulder, Chinese flower bread

R120

Char Siu Pork Belly

Salt-roasted & glazed

R120

Egg-fried Rice

Add calamari (R30)

Add lap cheong sausage (R30)

R50

THE RED ROOM

BY CHEFS WAREHOUSE

APPETIZERS

Chinese Flower Bread

Hoisin butter, togarashi oil,
burnt leek dressing

R80

THE RED ROOM

BY CHEFS WAREHOUSE

CHEFS' MENU- Vegetarian

R900 p/p

Mapo Silken Tofu

Szechuan-chilli dressing, peanuts, bean sprouts

Karaage Cauliflower

Fermented black bean dressing

Spinach Dumpling

Pecan nut XO dressing

Turnip Cake

Tempura kale, spring onion,
sesame dressing, shiitake dust

Filipino Broccoli

Char-grilled, calamansi barbeque glaze,
Filipino-spiced peanuts

Grilled Aubergine

Malay-spiced aubergine, sweet tamarind puree,
seed dressing, tofu

Peking Mushroom

Lacquered & roasted king oyster mushroom
Pancakes and hoisin dressing
Mushroom Broth
Mushroom & cabbage roll

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Chinese Flower Bread

Hoisin butter, togarashi oil,
burnt leek dressing

R80

THE RED ROOM

BY CHEFS WAREHOUSE

CHEFS' MENU- Pescatarian

R900 p/p

Line Fish Sashimi

Hot and sour curry, deep fried vermicelli noodles,
crispy curry leaves

Zucchini Ssam

Char Siu glazed, shiso leaves, pickled cucumber,
yuzu & jalapeño dressing

Prawn Dumpling

Nahm prik paste, Szechuan chilli dressing

Cabbage & Mushroom Dumpling

Chilli crisp dressing

Turnip Cake

Tempura kale, spring onion,
sumac & sesame dressing, shiitake dust

Filipino Squid

Calamansi barbeque glaze,
Filipino-spiced peanuts

Grilled Aubergine

Malay-spiced aubergine, sweet tamarind puree,
seed dressing, tofu

Karaage Cauliflower

Black bean XO, peanut crumb

Grilled Crayfish

West Coast crayfish, shellfish broth, kimchi, crustacean oil

Chargrilled Linefish

Lemongrass & garlic dressing
Coconut rice