

## Small Plates

R160 per dish

- Oysters**  
Hot & Sour tamarind curry dressing
- Tuna Kinilaw**  
Filipino-style ceviche
- Thai Venison Tataki**  
Oyster sauce, bean sprouts, roast peanuts, basil
- Prawn Toast**  
Sweet chili-coriander sauce, sesame seeds
- Pork Ribs**  
Filipino banana ketchup glaze
- Chili Salt Fried Squid**  
Sesame & Honey dipping sauce
- Korean Fried Chicken**  
Doenjang foam, house sriracha
- Crispy Beef**  
Chili, sesame-soy dressing
- Aubergine (V)**  
Sichuan "Fish-Fragrant sauce"
- Karaage Cauliflower (V)**  
Fermented black bean dressing, toasted peanut
- Cold Soba Noodle Salad (V)**  
Yuzu jasmine sake, coal fired shiitake mushrooms, silken tofu

## Dim Sum

R140 per dish

- Pork Dumplings**  
Gau Zi with chili and ginger
- Prawn Dumplings**  
Siu Mai with Soy and sesame
- Chicken Dumplings**  
Wonton with spring onion and Chinese cabbage
- Spinach Dumplings (V)**  
Gyoza with water chestnut and bamboo shoots
- Vietnamese Rice Roll (V)**  
Peanut satay, kimchi
- Char Siu Bao**  
Roast pork stuffed bun
- Crispy Linefish Bao**  
Kao Soi dressing
- Mushroom Bao (V)**  
Doenjang glazed mushrooms
- Duck & Spring Onion Pancake**  
Sweet & sour chili, black bean
- Beef Wonton Soup**  
Chili crisp, tare, fresh herbs

## Snacks & Sides

- Egg-fried Rice**  
Add lap cheong sausage (R20) R45
- Sesame-ginger Rice** R35
- Master Stock Noodles** R45
- Asian Slaw** R45
- Prawn Crackers** R45
- Edamame Beans** R70

# THE RED ROOM

BY CHEFS WAREHOUSE

\* Despite our best efforts and care, this menu may contain traces of allergens such as, but not limited to: nuts, shellfish, soy, dairy, eggs, and wheat.

Please communicate all dietary requirements with your server.

## Dim Sum Lounge