

Starters

- Oysters**
Hot & Sour tamarind curry dressing **R160**
- Cold Soba Noodle Salad (V)**
Coal roasted shiitake mushrooms, silken tofu, edamame beans, jasmine and yuzu dressing **R160**

Chefs' Choice Menu

Small Plates

- Tuna Kimilaw**
Filipino-style ceviche
- Thai Venison Tataki**
Oyster sauce, bean sprouts, roast peanuts, basil
- Prawn Toast**
Sweet chilli-coriander sauce
- Korean Fried Chicken**
Doenjang foam, house sriracha
- Karaage Cauliflower (V)**
Fermented black bean dressing, toasted peanut

Dim Sum

- Pork Dumplings**
Gau Zi with chili and ginger
- Chicken Dumplings**
Wonton with spring onion and Chinese cabbage
- Duck & Spring Onion Pancake**
Sweet & sour chili, black bean
- Daikon Radish Cake**
Hoisin barbeque

Robata Grill

- Lamb Kohitsuji Yaki**
Daikon radish
- Linefish Pad Cha**
Lemongrass & tamarind dressing, mussels
- Grilled Tenderstem Broccoli (V)**
Bok choy, Kari Ikan Malaysian curry, crispy tofu, paratha

R850 per person

This menu is designed to be shared between 2 people.

House Speciality

- Peking Duck**
Mandarin pancakes, cucumber, spring onion, Hoisin sauce, Duck broth **R850**

Desserts

- Dessert for 2**
- Coconut Parfait
- Banana Rum Banh
- Matcha Pudding
- Fortune Cookie & Mochi **R295**
- Coconut Parfait**
Toasted coconut, parfait, honeycomb & chocolate crumb **R90**
- Banana Rum Banh**
Ginger caramel, spiced cremaux and miso toffee **R85**
- Matcha Pudding**
Elderflower jelly, caramelised white chocolate Namelaka, brandy snap **R95**
- Litchi and Yuzu Sorbet**
Spiced pineapple & white sky granita, longonberries **R45**
- Fortune Cookie & Mochi** **R60**

** 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.

THE RED ROOM

BY CHEFS WAREHOUSE