

Rare Eastern Dining or R.E.D opened in 2003 with the aim to revel diversity of Oriental food in a pleasing and comfortable environment where service is attentive, warm but never pompous and judgmental.

If you haven't been here before, consider this. Sitting in an unfamiliar Oriental restaurant, have you already chosen old Oriental classics before opening these pages? Dishes like, spring rolls, golden fried prawns may have crossed your mind? Yes, we do have some of these comfort recipes and yes we do take a great deal of care preparing them.

At R.E.D, you can have much more than alternative versions of dishes you will already find in other Oriental restaurants. Our menu is almost entirely, a compilation of specialties unique to us and the recipes are never softened or diluted, remaining true to their Oriental origins.

Allow us therefore to offer you, new experiences in Oriental food ordering something unfamiliar. After all, a meal with no surprises is a culinary experience lost and a potentially memorable dining occasion wasted.

Dim Sums

XII)	Prawn Sui Mai - Open face dumpling consisting prawn	945
	Chicken Dumpling - Homemade dumplings with minced chicken	845
	Chicken Szechwan - Corn fed minced chicken	845
	BBQ Lamb - Minced lamb with barbeque sauce	845
	Non - Veg Dim Sum Basket	1245
1	Vegetable Dim Sum Basket	1045
	Pokchoi & Spinach - Super crystal dough filled with chopped pok choy & spinach	645
	Szechwan Vegetable dumpling – Chopped Vegetables Spiced with bright szechwan peppercorns	645
	Spicy Wonton in Broth – Bowl of spicy wonton soup and coriander, spring onions	645









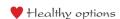


Salads and Appetizers

Seafood

	Som Tam Prawn - Green papaya salad with distinct flavors of sour, chilli, sweet and salty	1295
ÆD	Chilli Garlic Prawns - Crispy fried prawns tossed with mild chilli and garlic	1395
	Thai Pomelo Prawn - Coconut flakes, shrimp, red chili flakes, shallots, garlic, roasted peanuts, lime juice	1395
\$D	Fish in Mala Sauce - Crispy fish wok tossed in traditional mala sauce from Szechwan province of china	1095
	Ebi (Prawn) Tempura - Prawn coated in flour, dipped in an egg wash, coated with batter	1345
	Tempura Moriawase - Seafood tempura platter	2995
	Poultry	
	Kai Phad Khing - A street Thai delicacy of stir fried chicken with ginger juliennes, chillies and scallions	1045
	Spicy Minced Chicken - Chicken sautéed with freshly chopped garlic, chillies, coriander	1045
\$D	Chicken Honey Chilli Bean - Wok tossed chicken with honey chili bean or golden honey sauce - A Chinese Specialty	1045
	Honey Chicken - Crispy fried chicken tossed with Honey	1045
	Chicken Bandung - Indonesia's Bandung city favorite stir fried chicken with small chilies	1045
(B)	Szechwan Chilli Chicken - Laziji-traditional Chinese dish consists of marinated, deep-fried pieces of chicken, dried Szechwan chilli peppers, spicy bean sauce	1045
	Sliced Chicken and Lotus Stem - Sautéed slice chicken with garlic, oyster sauce and lotus stem	1045
	Pan Fried Chicken Jiaozi - Pan fried dumpling consisting of grounded chicken	1045
	Spinach and Chicken Wrap, Fresh Chili Soya - Leafy spinach wrapped with minced chicken	1045
	Steam Chicken, Chili black bean - Soft thigh chicken steamed with black bean sauce	1045

All prices are in indian rupees. Taxes as applicable. We levy 5% service charge. Please inform the server for any food allergies.







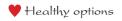




Lamb and Other Meats

E _{her}	Pork Spare Ribs, Honey Pepper - Baby back ribs, deep fried, tossed with honey pepper	1045
English (II)	Singaporean Style Pork Ribs - Chunks of pork ribs glazed with espresso - Singaporean style	1045
(IB	Konjee Lamb - A crispy fried lamb tossed in spicy tangy sauce	1045
E)	Vietnamese Pork Ribs - Black pepper and sugar tossed pork spare ribs	1045
Enorth	Steam Pork Ribs, Chili Black Bean - Soft baby ribs steamed with black bean Sauce	1045
	Negetarian Selection	
	Spring Rolls - Vegetable Spring Rolls	845
	Crispy Vegetables in Salt & Pepper/ Aniseed Style - Assorted crisp vegetables, tossed in the unique flavor of aniseed or salt and pepper	845
	Crispy Corns in Salt & Pepper/ Aniseed Style - Crisp kernels of corn tossed with spicy szechwan sauce or salt and pepper	845
	Singaporean Style Black Mushroom - Crispy Black Mushrooms Wok Tossed With Rare Eastern Spices - a Singaporean delight	845
	Chinese Greens - Wok tossed asparagus, broccoli and pok choy. Perfect as a side dish. Try Enhancing it with mushrooms or tofu	845
	Chilli Vinegar Tofu - Silken Tofu Fried Crisp and Tossed In A Tingly and Spicy Combination of Chili-Vinegar	845
	Som Tam - Green papaya salad with distinct flavors of sour, chilli, sweet and salty	845
	Steamed Edamame Beans - Steamed and healthy edamame beans	845
	Grilled Tofu Steak, House Sauce - Grilled tofu steak and pok choy, house sauce	845
	Lotus Stem in Sweet chilli Sauce - Elephant lotus stem, sweet n chili sauce	845
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Yasai Moriawase Tempura - Assorted vegetable platter











1445

Soups (Non Vegetarian 495 & Vegetarian 445)

- Tom Yum Kung/kai/phak Thailand's most famous soup made of fresh lemon grass, kaffir lime leaves and crushed chillies
- 🚯 Tom Kha Kung/kai/phak Coconut base Thai soup, flavored with lemon grass and galangal
 - Hot & Sour Soup Xia rou/chi rou/soochai A truly classic hot & sour comforting soup
- Man Chow Xia rou/chi rou/soochai A thick chinese white soup with chopped vegetables, garnished with roasted crushed garlic

Lemon Corriander Soup - Xia rou/chi rou/soochai - The simplicity of this soup is in the clear & fragrant broth, bursting with coriander and lemony sensation

Sweet Corn Soup - Xia rou/chi rou/soochai - Chinese traditional soup with kernels of corn, this soup is a favorite for those, who believe in eastern philosophy of less in more







Main Course

Sea Food

	Steamed Seabass, Ginger Soy Sauce - Steamed Sea bass, ginger, coriander and light Soya	1395
	Szechwan Garlic Prawns - Garlic Prawns, Szechwan oil	1695
	Lobster Oyster Pepper Sauce - Lobster meat stir fried in a delicate oyster pepper sauce	2195
	Lobster Chilli Coriander - Lobster dry garlic, chili and coriander	2195
	Butter Garlic Scallops - Classic butter garlic scallops	1795
	Thai Basil Prawns - Wok tossed prawns in a spicy Thai sauce perfumed with freshly chopped basil	1695
SED.	Thai Basil Fish – Fillet of fish steamed and dressed in a aromatic and spicy Thai basil sauce	1395
	Steamed Fish with Lemon Coriander Sauce - Flavorful fish preparation with lemon grass and coriander	1395
XID	Fried Fish in Hong Kong Sauce - Crisp fried fish with a fragrant Hong Kong sauce	1395
	Poultry	
ŒD)	Kung Pao Chicken - Highly addictive stir-fried chicken with the perfect combination of salty, sweet and spicy flavor with crisp-tender	1195
₹Đ)	Chicken Clay Pot - Peppery hot bean chicken clay pot	1195
	Chicken in Black Bean Sauce – Diced chicken tossed, with fermented black beans, chinese mushrooms, capsicum and onions	1195
•	Chicken Cashewnuts - A mild and elegant preparation of chicken wok tossed in a clear white sauce, garnished with cashewsnuts	1195
j	Szechwan Chicken - Wok tossed diced chicken with szechwan chilli paste, our signature sauce is medium spicy	1195







Lamb and Other Meats

\$D	Lamb Jn Black Pepper Sauce - Our recipe of lamb in black pepper sauce is bursting with aroma of black pepper	1295
	Sliced Lamb, Asian Pickling Chili - Sautéed tender lamb, with jalapeño chilli	1295
المال	Sweet & Sour Pork - A legacy from canton, crisp fried pork stir-fried in a sweet and sour sauce	1295
الم	Three Pepper Pork - Wok fried pork with three pepper, a spicy and pungent dish from China	1295
	Lamb Cumin, Fresh Coriander - Flavours of northern china with this cumin-spiked ugrian stir-fry lamb	1295

Curries

Kaeng Phet - Red curry

Kaeng Pa - Yellow curry

Kaeng Kiew Wan - Green curry

Kaeng Masaman - Masaman curry

Koong - Prawn	1695
Phla - Fish	1245
Kai - Chicken	1245
Phak - Vegetable	1045

The above mentioned curries are available with above choices



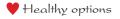






Negetarian Selection

	${\it Mapo\ Tofu,\ Chilli\ Bean\ -\ A\ szechwan\ speciality,\ of\ tofu\ set\ in\ a\ spicy,}$ chilli and bean based sauce with diced mushrooms	1045
	Vegetables in Black Pepper Sauce - Seasonal mixed vegetables wok tossed in a signature black pepper sauce	1045
	Kung Pao Slken Tofu - Highly addictive stir-fried tofu with the perfect combination of salty, sweet and spicy flavor with crisp-tender	1045
	Eggplant in House Sauce - Crispy egg plant with signature hot garlic sauce	1045
¥Đ)	Peppery Hot Bean Tofu Clay Pot - Hot and mala flavor with szechwan peppers	1045
	Treasure Vegetables - Tofu, chestnuts, wolfberry, and giant garlic in fragrant sauce and pakchoy	1045
	Szechwan Tofu - Crispy tofu with spicy szechwan pepper	1045
	Vegetables in Chili Garlic Sauce - Vegetables in spicy chilli garlic sauce	1045
	Vegetables in Ginger Oyster Sauce - Bamboo, shiitake, celery, ginger oyster	1045
	Crispy Mushroom - Chili bean crispy mushroom	1045
	Butter Chilli Garlic Beans - Long butter beans, chili garlic black bean	1045











Rice & Noodles (Non Vegetarian 895 & Vegetarian 795)

Phad Thai Kung, Gai Rue Phak - A noodle favourite thai well known for its sweet, sour, spicy and nutty taste, served with a

choice of: prawn/chicken/vegetables

Pan Fried Noodles - Crispy noodles pan fried, topped with a delicate and clear white sauce, served with a choice of: prawn/ chicken/vegetables

Chilli and Garlic Noodles - Traditional yellow noodles wok tossed with chilli paste, sliced capsicum and roasted garlic

Hong Kong Style Noodles - Traditional yellow noodles wok fried with spring onion, sliced carrot and bell peppers

Fried Bee Hoon - A favourite in homes across singapore, thin vermicelli noodles fried with chinese cabbage. Add prawns for imperial touch

Khao Baan Thai - Spicy thai style fried rice with chicken or

o Khao Phad Supparot - Pineapple and ginger fried rice 795 Stir-Fried Rice 795 Steamed Rice/ Gohan Rice 795 Butter and Garlic Fried Sticky Rice with Shiitake and Onions 795

A Sweet Ending

 Jce-Cream Spring Rolls - A great contrast of yin and yang, 495 featuring four bites of lychee ice-cream filled spring rolls

Chocolate Mud Cake - Warm mud cake served with a scoop of 495 vanilla ice-cream

Date Pancake - Pancake stuffed with minced dates, served with 495 a scoop of vanilla ice-cream

Coffee Brûlée, Fresh Fruits 495

Rose Sago Pudding, Coconut Macaroon 495

Jce Cream - Strawberry, chocolate, vanilla, butterscotch, 495 coconut, lychee

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