


MENU

 Spicy  Vegetarian  Recommended

@redpansg
www.redpan.sg
6255 5850 info@redpan.sg
www.redpan.sg/reservations

redpan

UPGRADE YOUR LUNCH!






available on weekdays, 12pm - 3pm, excluding public holidays

add **\$3** to your choice of main
to enjoy a starter + drink*



*choose 1 option each:

starter - truffle floss fries | caesar salad | soup of the day
drink - ice lemon earl grey tea | ice honey lime

TO START






- SOUP OF THE DAY** 8
ask us about the soup of the day
- CHAR SIEW NACHOS**  9
nachos with housemade char siew ragout, olives, melted cheese, sour cream & jalapeño salsa
- CHAR SIEW CHILI FRIES** 8
fries with housemade char siew ragout, sour cream & jalapeño salsa
- TRUFFLE FLOSS FRIES**  9
fries with truffle aioli, chives & chicken floss
- TUCKSHOP FRIED CHICKEN WINGS** 10
lightly coated chicken wings deep-fried till crispy, coated with honey tamarind
- SPICY FRIED CHICKEN WINGS**   10
deep-fried chicken wings in spicy house sauce
- VEGETABLE TEMPURA**  9
lotus root, fine bean, sweet potato & portobello mushroom

SALADS






- GRILLED PESTO CHICKEN**  15
grilled chicken, salad greens, olives, hazelnuts & pesto mayo dressing
- GRILLED SPICY BEEF**  19
grilled beef skirt, salad greens, crispy garlic & spicy chilli dressing
- SEARED SALMON EDAMAME** 19
seared scottish loch duart salmon, salad greens, edamame, orange slices, corn & miso sesame dressing
- GRILLED PORTOBELLO & FETA**  17
grilled portobello mushroom, salad greens, feta cheese & raspberry dressing

THE MAIN EVENT

PASTAS

- VEGETABLE LASAGNA**  16
terrine of baked pumpkin, grilled eggplant, mushrooms, pasta sheets, tomato sauce & curry béchamel
- ROASTED VEGETABLE AGLIO OLIO**  16
pan-roasted vegetables with aglio olio pasta
- 'BAK CHOR' FOIE GRAS PASTA**  19
tagliatelle tossed with minced pork stew, seared pork belly & topped with a piece of foie gras
- PRAWN & 'HAE BI HIAM' PASTA**   19
tagliatelle tossed with housemade spicy shrimp paste & sautéed prawns
- MUSHROOM BACON CARBONARA PASTA** 19
tagliatelle tossed with bacon, mushrooms, egg yolk & a touch of cream
- COLD PASTA WITH HOUSE-CURED SALMON** 20
scottish loch duart salmon cured with asian herbs, tossed with cold cappellini, tobikko caviar and truffle oil

MAINS

- TEMASEK CHICKEN CHOP** 15
grilled chicken steak with housemade mushroom gravy & smashed potatoes
- NEW ENGLAND FISH & CHIPS** 15
battered white fish served with tartar & fries
- 'HAR CHEONG' CHICKEN CUTLET** 15
chicken thigh marinated with prawn paste, coated & fried, served with smashed potatoes
- SEARED SALMON IN 'LAKSA' GRAVY**  25
seared scottish loch duart salmon, smashed potatoes & laksa sauce
- STEAK & 'CHINCHALOK'**   24
grilled ribeye steak (220g) with housemade spicy chinchalok, pickled onions & smashed potatoes
- SALTED EGG PRAWN TACO (2 PCS)** 16
fried prawn with salted egg sauce topped with tobiko in soft tacos
- TRUFFLE DUCK CONFIT TACO (2 PCS)** 16
duck confit topped with hoisin truffle mayo & crispy wonton strips in soft tacos
- DELUXE CHEESEBURGER** 19
100% freshly minced beef patty (200g), double cheese, housemade brioche buns
- CRISPY FISH 'OTAH' BURGER**  18
fish & prawn patty with sambal mayo in housemade brioche buns
- PAELLAS**
- 'LUP CHEONG' IBERICO CHORIZO PAELLA**  28
lup cheong, iberico chorizo in paella rice & fragrant garlic oil
- SQUID INK SEAFOOD PAELLA** 32
mussels, prawns, squid, lup cheong & housemade otah in paella rice

'BAK CHOR'
FOIE GRAS PASTA



TRUFFLE FLOSS FRIES

DURIAN
BAKED ALASKA



'LUP CHEONG' IBERICO
CHORIZO PAELLA



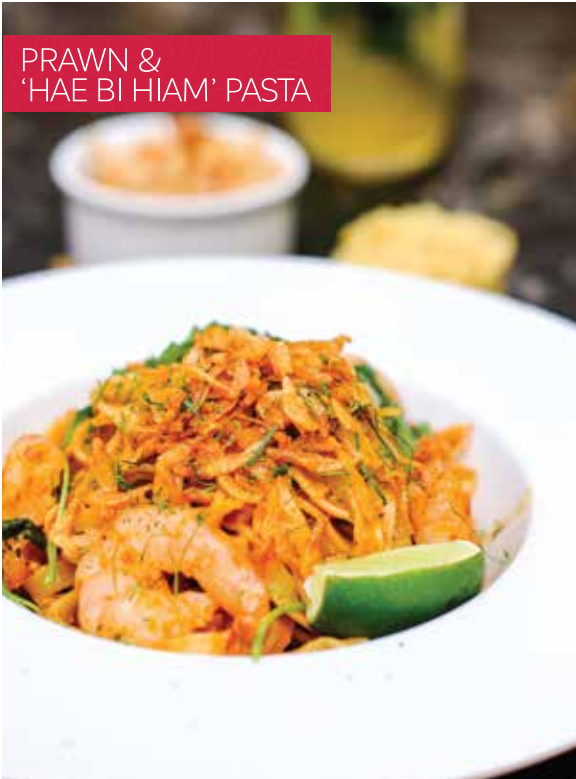
SPICY FRIED
CHICKEN WINGS



STEAK & 'CHINCHALOK'



PRAWN &
'HAE BI HIAM' PASTA



SQUID INK PAELLA



BANANA DONUTS
'MILO DINOSAUR'



ASSORTED TACOS

Salted Egg Prawn
Truffle Duck Confit



redpan
OPENING HOURS

12pm to 10pm
(extended to 11pm on Fridays)

KITCHEN CLOSSES
3pm - 5.30pm (weekdays)

Last orders 30 minutes before closing

DESSERTS & DRINKS

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SWEET ENDINGS

ASSORTED CAKES please refer to cake display	starting from	7
DURIAN BAKED ALASKA ★		9
durian ice-cream encased with meringue & blow-torched		
'TEH HALIA' CREME BRULEE		7
creme brulee infused with ginger & tea		
BANANA DONUTS 'MILO DINOSAUR' ★		9
with milo crumbs, condensed milk & hazelnuts (add a scoop of vanilla ice-cream +3.5)		

SPECIALTY COFFEE

ESPRESSO	5	ICE WHITE COFFEE	6
LATTE / FLAT WHITE	6	ICE MOCHA	6
CAPPUCCINO	6	HOT CHOCOLATE	5
LONG BLACK	5	ICED CHOCOLATE	6
MOCHA	6	EXTRA SHOT	2

HOT TEAS

EARL GREY pure ceylon black tea scented with bergamot	5	JASMINE green tea with floral notes of jasmine	5
GREEN smooth & delicate, ideal after a meal	5	DARJEELING distinct muscatel aroma & floral fragrance	5
ENGLISH BREAKFAST	5	PEPPERMINT	5
blend of assam & ceylon black teas, full-bodied & strong		caffeine-free, dry-cut peppermint leaves, aids with digestion	
CHAMOMILE	5		
caffeine-free, floral & light			

HOUSEMADE DRINKS

LYCHEE EARL GREY TEA ★	6
freshly muddled lychees in housemade iced earl grey tea	
STRAWBERRY AND LIME SODA	6
freshly muddled strawberries and calamansi in soda water	
LEMONGRASS WITH GULA MELAKA	5
housemade lemongrass brewed tea infused with pandan	
ROSELLE SOUR PLUM SODA ★	6
fizzy 'sng muay' drink with hibiscus flower	
ICE HONEY LIME	5
honey, fresh calamansi, lemon juice	
ICE LEMON EARL GREY TEA	5
housemade iced lemon tea brewed from premium tea leaves	



OTHERS	COKE	4
	SPRITE	4
	SPARKLING WATER	8

BEERS

DRAFT

HANDCRAFTED LOCALLY SINCE 1931

ARCHIPELAGO BOHEMIAN LAGER

Czech-style lager with distinctive aromas of passionfruit & guava

500ml / 250ml 14 / 8

ARCHIPELAGO BELGIAN WIT

blanc beer with a crisp taste and refreshing aromas of coriander & curacao orange peel

500ml / 250ml 14 / 8

BOTTLED

WEIHENSTEPHANER DUNKEL 14

500ml dark German wheat, gentle smooth body, light toffee on a fruity dry finish

MORITZ PALE LAGER ★ 12

clean and pale Spanish lager with a hint of sweet malt with delicate citric hops

ESTRELLA DAMM 12

light and crisp amber lager from Spain, hints of ripe fruit & floral hops

BIRRA MORETTI 12

smooth Italian lager, well-balanced, delicate malt flavour with slight light hop aroma

BUDEJOVICKY BUDVAR 12

The Original Czech Budweiser brewed since 1895

SIGNATURE COCKTAILS

LEMONGRASS MOJITO ★ 14

fresh mint infused with rum & housemade lemongrass-ginger tea

RED SANGRIA 14

fresh cut fruits muddled with housemade grape compot topped with a naughty blend of red wine & dry orange liquor

WHITE SANGRIA 14

housemade grape compote blended with fresh fruits and a hint of Yuzu topped with sweet dessert wine & citrus liquor

SOUR PLUM SHANDY ★ 14

wheat beer from the tap infused with housemade sweet & salty blend of sour plum extract with a hint of yuzu

WINE

RED

HOUSE RED

per glass 12
per bottle 50

MICHEL LYNCH MERLOT-CABERNET SAUVIGNON 2014 (FRANCE: BORDEAUX) 60

McMANIS CABERNET SAUVIGNON 2014 (US: CALIFORNIA) 75

McMANIS MERLOT 2014 (US: CALIFORNIA) 90

WHITE

HOUSE WHITE

per glass 12
per bottle 50

MICHEL LYNCH SAUVIGNON BLANC 2015 (FRANCE: BORDEAUX) 60

McMANIS PINOT GRIGIO 2015 (US: CALIFORNIA) 75

McMANIS CHARDONNAY 2015 (US: CALIFORNIA) 90

WHISKIES

GLENFIDDICH 15 YEARS SINGLE MALT (SCOTLAND) 280

GLENFIDDICH 12 YEARS SINGLE MALT (SCOTLAND) 180

HUDSON BABY BOURBON 350ML (USA) 180

HUDSON MANHATTAN RYE 350ML (USA) 180

TULLAMORE DEW (IRELAND) 140

BALVENIE 12 YEARS DOUBLEWOOD (SCOTLAND) per glass 16 per bottle 200

MONKEY SHOULDER (SCOTLAND) per glass 14 per bottle 160