

MENU

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

redpan

 Spicy  Vegetarian  Kid-Friendly  Recommended

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

TRUFFLE FLOSS FRIES   9
fries with truffle aioli, chives & chicken floss

CHICKEN CHEESE ARABIKI SAUSAGES  9
smokey chicken cheese arabiki sausages with sambal mayo

FRIED CHICKEN WINGS 10
choice of:
- honey tamarind 
- spicy garlic  

SPINACH & CHEESE QUESADILLAS  9
grilled tortilla, baby spinach & feta cheese,
served with side salad


PORK POPS WITH SAMBAL MAYO  9
diced pork marinated in fermented beancurd, battered &
fried. Served with sambal mayo

SALADS

GRILLED PESTO CHICKEN  17
grilled chicken, salad greens, olives, hazelnuts &
pesto mayo dressing

HAINANESE POACHED CHICKEN 17
ginger & soy marinated chicken with citrus quinoa, watercress,
roasted pumpkin, capsicum, drizzled in lemon dressing

SEARED SALMON EDAMAME 19
seared norwegian 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  17
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

DRY MEE SIAM WITH PRAWNS & MUSSELS 19
Cappellini tossed with prawns, fresh mussels &
a housemade dry spice paste



MAINS

TEMASEK CHICKEN CHOP  16
grilled chicken steak with housemade mushroom gravy &
smashed potatoes

NEW ENGLAND FISH & CHIPS  17
battered white fish served with tartar & fries

GRILLED FISH & CHIPS 17
grilled pacific dory served with fries & side salad

'HAR CHEONG' CHICKEN CUTLET 16
chicken thigh marinated with prawn paste, coated & fried,
served with smashed potatoes

SEARED SALMON IN 'LAKSA' GRAVY   25
seared norwegian salmon steak, smashed potatoes &
laksa sauce

GRILLED KINGFISH COLLAR 22
grilled kingfish collar, salad greens, quinoa, corn, vinaigrette,
chinchalok salsa at the side

STEAK & 'CHINCHALOK'   25
grilled ribeye steak (220g) with housemade spicy chinchalok,
pickled onions & smashed potatoes

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

'LUP CHEONG' IBERICO CHORIZO PAELLA 28
lup cheong, iberico chorizo in paella rice & fragrant garlic oil

Vegetarian? Ask us for our vegetarian menu

Prices subjected to 10% service charge & prevailing government taxes

'BAK CHOR'
FOIE GRAS PASTA



TRUFFLE FLOSS FRIES



DURIAN
BAKED ALASKA



'LUP CHEONG' IBERICO
CHORIZO PAELLA



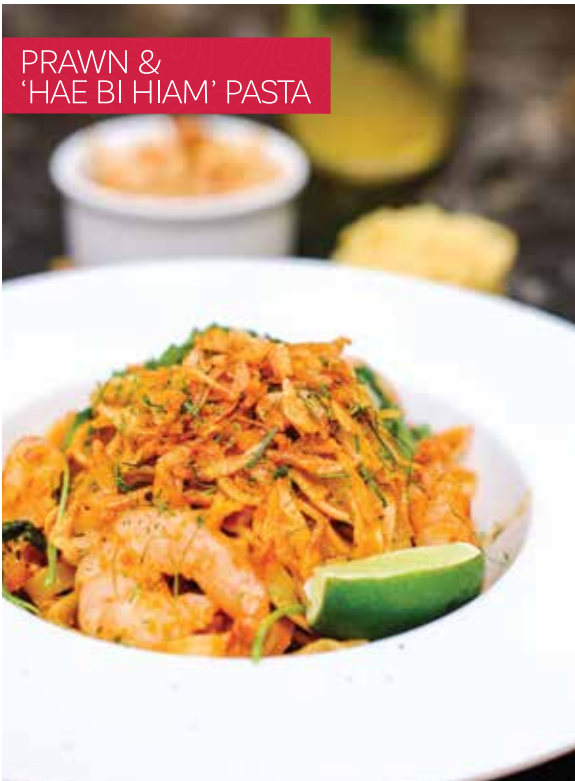
SPICY FRIED
CHICKEN WINGS



STEAK & 'CHINCHALOK'



PRAWN &
'HAE BI HIAM' PASTA



CRISPY FISH
'OTAH' BURGER



BANANA DONUTS
'MILO DINOSAUR'



HAINANESE
POACHED CHICKEN SALAD



redpan
OPENING HOURS

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

Last orders 30 minutes before closing

DESSERTS & DRINKS

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★ Recommended

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

full pint / half pint

Czech-style lager with distinctive aromas of passionfruit & guava

15 / 10

ARCHIPELAGO BELGIAN WIT

full pint / half pint

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

15 / 10

BOTTLED

TIGER BLACK

Asian Black Lager, brewed with raw black rice for maximum flavour

12

TIGER WHITE

Asia's Wheat beer, naturally cloudy and smooth with a refreshing finish

12

ERDINGER DUNKEL

A harmonious symphony of carefully selected wheat and barley malts with exquisite Hallertau aroma hops

15

ERDINGER WEIS

A balance between gently spicy wheat and yeast aromas blend with mildly bitter hops

15

BIRRA MORETTI

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

12

SIGNATURE COCKTAILS

LEMONGRASS MOJITO

Fresh mint infused with rum & housemade lemongrass-ginger tea

17

SOUR PLUM SHANDY

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

17

SUNNY ISLAND ICE TEA

Grey Goose Vodka, Rum, Gin, Triple Sec, Coke Light, Lime

18

PINK MISS VANDA

Gin, Egg White, Lime, Hibiscus

18

SOUR BIRD

Sour Plum Sauce, Sprite, Grey Goose Vodka

18

WINE

RED

HOUSE RED

bottle / glass

55 / 12

CHÂTEAU HAUT LA POINTE 2015 (FRANCE: CÔTES DE BOURG)

bottle / glass

80 / 15

Crimson colour with purple hues. Concentrated aromas of black berries, spices, and toast. Generous fruit flavours with velvety tannins. A long and elegant finish. Pairs well with duck and red meats

McMANIS MERLOT 2014 (US: CALIFORNIA)

bottle / glass

90 / 16

Juicy and concentrated, the lively mix of black fruit flavors are accompanied by the pleasant addition of a vanilla creamy texture, which has been contributed through oak aging. The wine is succulent and has a pleasing toasty finish

WHITE

HOUSE WHITE

bottle / glass

55 / 12

CLOSERIE DU BAILLI 2016 (FRANCE: BORDEAUX)

bottle / glass

80 / 15

Rich aromas of citrus and pear. Green and flinty flavours with a silky texture. Ideals with salads, white fish, seafood, vegetables, fried food, or on its own

McMANIS CHARDONNAY 2015 (US: CALIFORNIA)

bottle / glass

90 / 16

Notes of vanilla and toast are contributed from French oak aging. A richly textured offering of melon, pear and pineapple flavours on the palate with a long finish and well-balanced acidity

WHISKIES

GLEN MORANGIE ORIGINAL

bottle/glass

180 / 16

MONKEY SHOULDER (SCOTLAND)

bottle/glass

160 / 14

VODKA

GREY GOOSE

bottle/glass

200 / 17

GIN

TANQUERAY NO. TEN

bottle/glass

170 / 16