

# MENU

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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



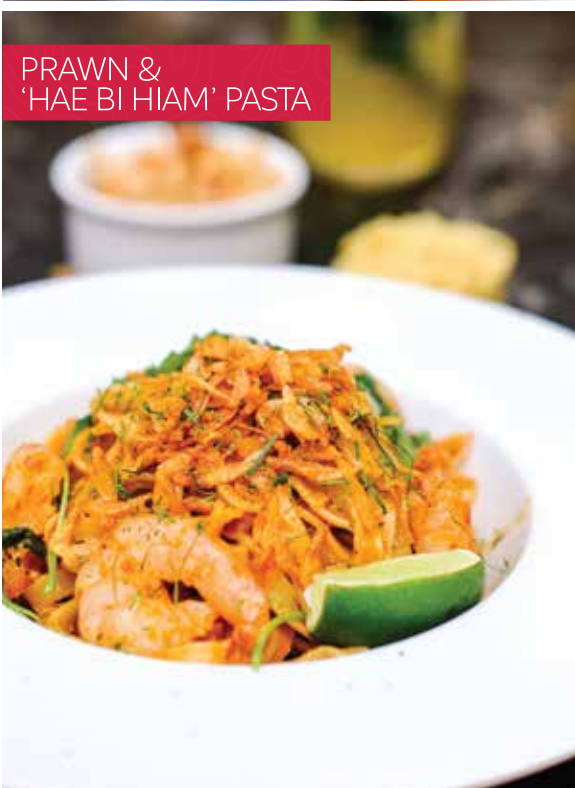
SPICY FRIED  
CHICKEN WINGS



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

<b>ASSORTED CAKES</b> please refer to cake display	starting from	7
<b>DURIAN BAKED ALASKA</b> ★		9
durian ice-cream encased with meringue & blow-torched		
<b>'TEH HALIA' CREME BRULEE</b>		7
creme brulee infused with ginger & tea		
<b>BANANA DONUTS 'MILO DINOSAUR'</b> ★		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

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

## HOUSEMADE DRINKS

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



<b>OTHERS</b>	<b>COKE</b>	4
	<b>SPRITE</b>	4
	<b>SPARKLING WATER</b>	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

Corkage fee of \$25 per bottle applies  
Prices subjected to 10% service charge & prevailing government taxes