



RED ROSE

Chinese Restaurant & Jazz Lounge

Chinese culinary tradition has evolved as dynamically as the culture itself.

Classic Chinese cooking is based on slow, ingredient driven techniques. Modern Chinese relies on these same techniques, although with a lighter hand. Red Rose's Modern Chinese flavours are piquant, bold and bright, while remaining light, fresh and healthy. To fully appreciate the nuances of Modern Chinese cooking, allow our chef to treat you to a set menu -- four courses of our Chef's top house specialities. Enjoy!



Dim Sum

(11.00 - 17.00)

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|--|---|--------------------------------------|
| 1. Deep-Fried Spicy Shrimp Shu Mai  | 4. Steamed Har Gau with Shrimp Roe | 7. Steamed BBQ Pork Bun |
| served with Chunked Watermelon and Lychee | THB 50.-/pcs. | THB 30.-/pcs. |
| THB 40.-/pcs. | | |
| 2. Pan-Fried Homemade Turnip Cake | 5. Steamed Shrimp Shu Mai | 8. Steamed Homemade Flat Rice Noodle |
| THB 30.-/pcs. | THB 40.-/pcs. | wrapped with Shrimp |
| | | THB 120.-/pcs. |
| 3. Crispy Mashed Taro Ball with Diced Pork | 6. Steamed Lava Bun  | 9. Crispy Tofu Skin |
| THB 30.-/pcs. | THB 40.-/pcs. | wrapped with Shrimp and Nori |
| | | THB 30.-/pcs. |

Price include 10% service charge and applicable government taxes

Before placing your order please alert the manager or your server to your food allergy.




Dinner Set THB 1,500

Appetizer

- Stir-Fried Shrimp with Sweet and Sour Sauce

Soup

- “Monk Jump Over the Wall” 
Soup with Sea Cucumber, Abalone,
Dried Scallops, Ginseng
and Chinese Herbs

Main Course

- Steamed Snow Fish
with Superior Light Soya Sauce

Rice

- Baked Rice Kurobuta Pork
with Salted Olive

Dessert

- Homemade Avacado Crème
in Fresh Young Coconut

Signature Dish

“Monk Jump Over the Wall” Soup with Sea Cucumber, Abalone, Dried Scallops, Ginseng and Chinese Herbs

There's a reason this dish was on the Emperor's menu. This soup has a tantalizing mix of abalone, fresh fish maw, shitake mushrooms, dried scallop, sea cucumber and deliciously aromatic Chinese herbs. We cook it the traditional way – except for the shark fin, which we've happily replaced with tasty black chicken. It's boiled for no less than 18 hours. The broth is also cooked with renowned Yunnan ham, prized in Chinese cooking for flavouring soups and stews. Yunnan's cold climate means the ham can be dry-cured for at least eight months to three years allowing the meat to mellow, mature and develop the amazing savory umami flavour.

Legend has it this soup was once made by a farmer. The smell wafting in the air was so mouthwatering that when the farmer was gone, a monk jumped over the wall to steal it. When the Emperor heard the story he demanded to try it; the soup became his favourite. If it's fit for an Emperor, then it's fit for Shanghai Mansion guests.

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Dinner Set THB 1,800

Appetizer

- Crispy Wasabi Prawns Served with Peking Duck Skin

Soup

- Hot and Sour Szechuan Soup Style
Soup with Seafood



Main Course

- Pan-Fried Australian Beef
with Black Pepper Sauce

Rice

- Sticky Rice Steamed in Chinese Herbs
topped with Crabmeat



Dessert

- Homemade Avacado Crème
in Fresh Young Coconut

Signature Dish

Sticky Rice Steamed in Chinese Herbs topped
with Crabmeat

Another dish difficult to find on menus these days since it takes time and precision. The sticky rice is soaked for no less than 3 hours to achieve the right consistency. The rice is then fried with a delectable mix of yellow bean sauce, tender pork neck meat, Chinese herbs and dried cod until the rice is cooked, absorbing all the delicious flavours. The finishing touch: fresh marinated crab.

Hot and Sour Szechuan style soup with seafood

This iconic Chinese soup's origins is hotly debated. Some say it came from Hunan, others contend the spicy and tangy flavours are a nod to classic Szechuan style. No matter, this soup is enjoyed across China and is a must for aspiring epicureans. Our ode to Szechuan's most famous soup showcases the bite of Chinese white peppercorns and the tangy and sweet flavour of Chinkiang vinegar -- both added after cooking.

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Red Rose Recommended Menu

10. Classic Peking Duck THB 1790.-

Traditionally prepared and served in two courses

First,
the crispy skin, trimmed and served without any fat, is presented
with light wheat crepes.

Second,
Stir fried sliced Peking duck meat with black pepper sauce or
garlic sauce

Price include 10% service charge and applicable government taxes

Appetizer

11. Crispy Prawn Salad with Mayonnaise Sauce
in Taro Basket
THB 300.-

12. Chilled Sake-infused Crabmeat Salad with Shredded Palm Heart and Mushroom
THB 300.-

13. Crab Meat Spring Roll THB 200.-

14. Vegetables Spring Roll THB 200.-

15. Deep-Fried Squid with Chinese Five Spice and Fragrant Minced Garlic
THB 200.-

16. Rib Eye Beef Spring Roll with Kimji
THB 300.-

17. Crispy Wasabi Prawns served with Peking Duck Skin
THB 300.-

Signature Dish

Chilled Sake-infused Crabmeat salad with Shredded palm heart and mushrooms.


For millennia, the South China Sea and China's serpentine network of rivers has endowed the country's cuisine with robust assortment of seafood. Succulent white crab meat long been a delicacy for the Chinese palate, and our chef upped the ante by infusing it with Japanese sake. Tossed with shredded heart of palm and mushrooms, the salad is bright and lively, balancing the marine, salty flavour with sake's earthy and fragrant profile. The dish is our homage to Chinese traditional cooking, with a modern twist!




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Soup

18. Black Chicken with Conch
in Chinese Herbs Broth
THB 350.-

19. Hot and Sour Soup with Seafood 
Szechuan Style Sauce
THB 350.-

20. Snow Fish Soup with Century Egg, Salted Egg, 
Ginger and Shimeji Mushrooms
THB 350.-

21. Double-Boiled Pumpkin Soup,
accompanied with Thin Wheat Crepes
filled Seafood
THB 350.-

22. Clear Broth Soup with Sea Cucumber,
Abalone, Dried Scallops, Ginseng
and Chinese Herbs
THB 500.-

Signature Dish

Hot and Sour Szechuan style soup with seafood

This iconic Chinese soup's origins is hotly debated. Some say it came from Hunan, others contend the spicy and tangy flavours are a nod to classic Szechuan style. No matter, this soup is enjoyed across China and is a must for aspiring epicureans. Our ode to Szechuan's most famous soup showcases the bite of Chinese white peppercorns and the tangy and sweet flavour of Chinkiang vinegar -- both added after cooking.

Stock: It takes the finest ingredients and no less than 24 hours of careful, slow simmering to make our stock.





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Meat Dish

*Keeping with Chinese tradition,
we recommend ordering a side dish (or two)
with each main plate

**23. Red Rose Roasted Chicken
with Sweet Chilli Sauce**
THB 300.-

**24. Stir-Fried Chicken with Dried Chili
in Szechuan Style**
THB 300.-

**25. Braised Pork Belly in Chinese Brown Rice Sauce
served with Homemade Mantou Bun**
THB 350.-



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Meat Dish

26. Mapo Tofu Minced Kurobuta Pork
with Spicy Szechuan Sauce
THB 300.-

27. Stir-Fried Kurobuta Pork with
Chinese Five Spice and
Fragrant Minced Garlic
THB 300.-

28. Baked Pork Spare Ribs in Red Sauce
THB 400.-

29. Pan-Fried Australian Beef with
Black Pepper Sauce
THB 850.-



Signature Dish

Australian Beef with Special Black Pepper

Australian Beef is renowned for being pleasantly rich, tender and extremely juicy. We lightly marinate and then sear cubes of Australian Beef before adding our special black pepper sauce, which enhances the flavour while still allowing the full taste and natural characteristics of the Australian Beef to come through and be savoured.





Fish and Seafood

30. Snow Fish Fillet (300g) THB 850.-



Your choice of:

- Snow Fish with Superior Light Soya Sauce
(Steamed /Deep-Fried)
- Deep-Fried Snow Fish with Sweet Chilli Sauce
- Steamed Snow Fish with Spicy Lime Juice

Signature Dish



Snow fish fillet

In a typical Cantonese kitchen, food preparation mimics the industry and speed of commerce. Wok frying, steaming, grilling -- all done in high heat and high speed. Our generous snow fish fillet is prepared in classic Cantonese style - rapidly steamed and served in a light, lively soya sauce. A long-standing favourite among Red Rose Restaurant's patrons, the dish is light and nuanced, without compromising flavour and substance.



Fish and Seafood

31. Sea Bass (Whole Fish) THB 850.-

Your choice of:

- Sea Bass with Superior Light Soya Sauce
(Steamed or Deep-Fried)
- Steamed Sea Bass with Chinese Plum Sauce
- Deep-Fried Sea Bass with Chinese Five Spice
and Fragrant Minced Garlic

Price include 10% service charge and applicable government taxes



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Fish and Seafood

32. Banana prawns (300g) THB 850.-



Your choice of:

- Stir fried Banana prawns with X.O. sauce
- Steamed Banana prawns in Superior soya sauce
- Steamed Banana prawns with fresh garlic
- Fried Banana prawns with salt and chilli

33. Stir-Fried Shrimp with
Sweet and Sour Sauce
THB 400.-



Rice & Noodles

34. Sticky Rice Steamed in Chinese Herbs
topped with Crabmeat
THB 300.-



Signature Dish



Crab Sticky Rice with Chinese Herbs

Another dish difficult to find on menus these days since it takes time and precision. The sticky rice is soaked for no less than 3 hours to achieve the right consistency. The rice is then fried with a delectable mix of yellow bean sauce, tender pork neck meat, Chinese herbs and dried cod until the rice is cooked, absorbing all the delicious flavours. The finishing touch: fresh marinated crab.

Fried rice & Noodles

35. Seafood Fried Rice
with Shrimp Roe
THB 250.-

36. Egg Noodles with Mixed Seafood
and Gravy Sauce
THB 350.-

37. Steamed Rice with Chicken Lotus Seeds
Dried Shrimp and Chinese Sausage
wrapped in Lotus Leaf
THB 300.-



38. Baked Rice with Salted Olive and Minced Pork
THB 300.-

39. Baked Riceberry Rice with Chinese Sausage
THB 300.-

40. Hok-Kien Noodle - Stir fried egg noodle
with shrimp, roasted BBQ pork, Shiitake mushroom,
bell pepper, bean sprout, pickle mustard and
topped with sesame and shredded omelette.
THB 250.-

Signature Dish

Steamed Rice in Lotus Leaf

The broad, beautiful lotus leaf is a wonderful tool for wrapping -- and it enhances food with a subtle earthy flavour and floral aroma. This recipe is inspired by Lo Mai Gai or 'pearl chicken', a type of dim sum served in southern China, where rice, Chinese sausage, chicken and lotus leaves and spices are wrapped in lotus leaves and steamed into delicious treat. Our chef's version is equally mouthwatering. Jasmine rice, marinated chicken, organic lotus seed, premium Chinese sausage and Thai dried shrimp are wrapped in lotus leaves and steamed in the our secret stock recipe, which takes over 24 hours to make. The result - an exotic, mouthwatering meal.





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Vegetable

41. Stir-Fried Asparagus and
Chimeji Mushrooms
THB 250.-

42. Stir-Fried Broccoli with
Hot and Sour Sauce
THB 250.-

43. Deep-Fried Homemade Tofu, 
infused with a medley of carrots, ginko
and mushrooms - a house specialty
THB 250.-

44. Steam Chinese Spinach with Century Egg 
and Salted Egg broth
THB 250.-

Signature Dish

Deep fried homemade Tofu, infused with a medley of carrots, ginko and mushrooms

Tofu is a mainstay in Chinese cuisine, and the best tofu is home-made in small batches. Our Chef take great pride in crafting his own tofu in-house, infusing it with a medley of carrots, ginko leaves and mushroom. Deep-frying keeps the flavours locked in and the dish is filling, yet light. The dish is bold and earthy, full of complexity - taking this staple Chinese ingredient from ordinary to extraordinary.



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Side Dishes

45. Jasmine Rice
THB 30.-

46. Mantou bun (3 pcs)
THB 80.-

47. Grilled Turnip Cake
THB 80.-

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Dessert

48. Homemade Avacado Crème
in Fresh Young Coconut
THB 250.-



49. Homemade Sorbet Ice Cream
with Aloe Vera and Grass Jelly
THB 190.-

50. Homemade Fried Durian Ice Cream (Seasonal)
THB 190.-

51. Vanilla and Pumpkin Ice Cream
THB 120.-

52. Chilled Mango Pudding
THB 190.-

