



Welcome to Red Chamber

The Dream of the Red Chamber is one of the greatest novels in Chinese literature and we are proud to invite you to join us and enjoy the great art of Chinese culinary creations.

Emma Chen started Red Chamber in 1989, and the reason for its success is the belief that real food outlasts trendy food.

We encourage our guests to share a variety of dishes, especially unique dishes. A good Chinese meal must attain the harmony of taste, texture, colour and aroma, which can only be achieved by sharing a selection of dishes; each distinctive and contributing to the diverse flavours.

The menu is carefully designed and the aim is to offer a multitude of familiar dishes and something new. Being a Mandarin restaurant, we are not shy with spices. Garlic and onion especially are believed to be aphrodisiac.

**IF THERE IS SOMETHING YOU DO NOT EAT,  
PLEASE TELL US IN ADVANCE.**

Our new contemporary setting represents the spirit of authenticity with a modern twist.

Many of the staff serving you come from China, they try to speak the Western tongue and when it is not done satisfactorily, please say to them,

“Lai ren na!” (Call somebody else!) 来人哪！ 王朝馬漢何在？



**For your information, we have a NO MSG policy. Repeat, NO MSG.**

**No butter, no cheese.**

**Please note that extras such as pancakes and lettuce will be charged.**

## Dian Xin (Dim Sum) 🕒

蝦餃	B5	Har Gow (Prawn Dumplings) steamed, 4 pieces	62.00
鍋貼	12	Pork Potstickers 6 pieces	74.00
蒸餃	13	Pork Steamed Dumplings 6 pieces	72.00
牛肉鍋貼	B6	Beef Potstickers 6 pieces	78.00
牛肉蒸餃	B7	Beef Steamed Dumplings 6 pieces	76.00
素鍋貼	B2	Vegetarian Potstickers 6 pieces	78.00
素蒸餃	B3	Vegetarian Steamed Dumplings 6 pieces	76.00
綜合鍋貼	X	Potstickers Assorted 3 pork and 3 beef pieces	84.00
綜合蒸餃	Y	Steamed Dumplings Assorted 2 pork, 2 beef and 2 veg	84.00
綜合素餃	Z	Vegetarian Assorted 3 steamed and 3 potstickers	84.00

🕒 may takes 10-25 minutes

## Recommended Starters

老虎菜	16	Tiger Salad cucumber based salad, vicious enough to bite!	44.00
涼拌黃瓜	166	Cucumber Salad the real cucumber, chilli, garlic salad	44.00
炸豆腐	A23	Crispy Tofu with chilli, spring onion and coriander	54.00
豆豉四季豆	18	Deep Fried Green Beans with Black Bean and Chilli	62.00
雪菜腰果	15	Crispy Seaweed and Cashew Nuts a sweet dish	68.00
蔥油餅	19	Spring Onion Thin Pastry	44.00
五香雞翅	17	Five Spice Chicken Wings 3 pieces	57.00
芝麻蝦土司	A22	Sesame Prawn Toast	88.00
五香鴨腿	A24	Aromatic Duck Leg	99.00
春捲	10	Spring Roll vegetable only	27.00
涼拌海帶	14	Spicy Cold Seaweed Salad with Garlic and Chilli	52.00



## Recommended Mains

铁板沙茶虾仁	20	Sizzling Prawns in Chinese Satay Sauce <i>with onion and garlic</i>	161.00
陳皮蝦仁	A3	Ginger and Tangerine Prawns <i>no garlic, spicy too</i>	144.00
甘燒蝦仁	A1	Spicy Prawns with Chilli and Garlic	144.00
蝦鬆	A2	Diced Prawns with Veg <i>to be wrapped in lettuce, with cashew</i>	172.00
荔枝蝦仁	A29	Stir-fried Prawns with Lychee	165.00
椒鹽大蝦	22	Queen Prawns with Salt & Pepper <i>8 per portion in the shell</i>	232.00
陳皮大蝦	23	Queen Prawns with Ginger and Chilli <i>8 per portion i.t.s.</i>	232.00
菊花魚	A5	Sizzling Kingklip in Fruit Sauce	165.00
魚香菊花魚	A4	Sizzling Kingklip with Chilli and Garlic Sauce	165.00
豆豉花枝	A6	Calamari with Black Bean and Chilli <i>no sauce</i>	125.00
三杯雞	A9	Three Flavour Chicken <i>half a chicken, on the bone</i>	120.00
香脆雞柳	A7	Crispy Chicken Strips with Garlic and Chilli	106.00
檸檬雞柳	A8	Crispy Chicken in Lemon Sauce	106.00
雞鬆	A25	Diced Chicken with Veg <i>to be wrapped in lettuce, with nuts</i>	132.00
鐵板黑椒雞丁	48	Sizzling Diced Chicken with Black Pepper Sauce	118.00
香酥鴨	A16	Crispy Duck with Coriander <i>half a duck, deboned, no sauce</i>	196.00
烤鴨半支	55	Half Peking Duck <i>with 9 pancakes, sauce, cucumber etc</i>	272.00
宮保鴨片	56	Gongbao Duck Slices with Leeks and Chilli <i>with peanuts</i>	149.00
鐵板蔥爆牛	A10	Sizzling Beef with Spring Onion	128.00
干扁牛肉絲	A11	Crispy Beef Strips Tossed in Plum Chilli Sauce	120.00
香脆牛肉片	A12	Crispy Beef Tossed in Ginger, Garlic and Chilli Sauce	118.00
雀巢牛片	67	Black Pepper Beef Slices	128.00
水煮牛肉	69	Fire Cracker Beef <i>classic Sichuan dish</i>	120.00
京都排骨	A14	Pork Chops Mandarin Style	120.00
魚香茄子煲	76	Spicy Brinjal in Pot with Pork Mince	130.00
鐵板蔥爆羊肉	A21	Sizzling Lamb with Spring Onion	155.00
孜然辣味羊肉	A20	Stir-fried Lamb with Cumin Garlic and Chilli	145.00
炒時菜	A15	Flash-cooked Chinese Vegetable in Season	88.00

## Health Corner

鐵板駝鳥肉	A26	Sizzling Ostrich Sliced with Spring Onion <i>When available</i>	165.00
清蒸魚片	A17	Steamed Kingklip with Spring Onion and Ginger	142.00
鐵板花枝	39	Sizzling Calamari	135.00
燙時菜	A15	Blanched Chinese Vegetable in Season	89.00
冬菇豆腐	86	Braised Tofu with Chinese Shiitake Mushroom	128.00
羅漢齋粉絲煲	89	Monk's Dish with Glass Noodle in Pot	115.00
素什錦豆腐	87	Mixed Vegetable with Fried Tofu	103.00

**Stir-frying is a process that naturally uses little oil.**

**We also recommend lettuce leaves to be ordered as a side dish for customers on a low-carb diet.**

## Soup

玉米濃湯	1	Chicken Sweet Corn Soup	58.00
云吞湯	2	Won Ton Soup	62.00
酸辣湯	3	Classic Hot and Sour Soup <i>pork is normally used</i>	62.00
泰式海鮮湯	4	Seafood Tom Yum Soup <i>spicy, but no coconut milk</i>	76.00
鴨味湯	5	Shredded Duck and Coriander Soup	65.00
素辣羹	6	Spicy Vegetable Soup <i>thick soup</i>	60.00
薑絲魚片湯	8	Fish Ginger Soup	62.00



## Shellfish without shells

咕佬蝦	25	Sweet and Sour Prawns	144.00
鳳尾蝦	26	Deep Fried Prawns in Batter <i>served with sweet &amp; sour sauce</i>	146.00
腰果蝦仁	27	Stir-fried Prawns with Cashew Nuts	164.00
錦繡蝦仁	28	Stir-fried Prawns with Vegetable	144.00
蝦仁芙蓉	29	Prawns Foo-Rong <i>flat Omelette</i>	164.00

## Fish and other seafood

水煮魚片	37	Fire Cracker Kingklip Slices <i>classic Sichuan dish</i>	145.00
糖醋魚片	36	Sweet and Sour Kingklip Slices	145.00
椒盐花枝	38	Salt and Pepper Calamari	125.00
辣汁螃蟹	A30	Crab Singapore Style <i>when available</i>	208.00

## Chicken

東安雞	40	Diced Chicken Stir-fry with Ginger and Chilli	104.00
腰果雞丁	41	Diced Chicken with Cashew Nuts	124.00
雞什錦	44	Stir-fried Chicken with Mixed Vegetable	104.00
豆豉雞丁	49	Sliced Chicken in Black Bean Sauce <i>with garlic</i>	104.00
咕佬雞塊	45	Sweet and Sour Chicken	106.00
雞芙蓉	46	Chicken Fu-Rong <i>egg omelette</i>	124.00
脆皮雞	47	Double Crispy Chicken <i>half a chicken 30 – 40 minutes</i>	128.00

## Duck

北京烤鴨	50	Whole Peking Duck <i>feed 3 to 4</i> <i>with pancake, cucumber, plum sauce and 18 pancakes</i>	448.00
鐵板醬鴨	52	Sizzling Duck Slices with Spring Onion	159.00
京醬鴨絲	53	Shredded Duck in Sweet Bean Paste <i>served with pancakes</i>	167.00

## Beef

咕佬牛肉	60	Sweet and Sour Beef	118.00
宮保牛肉	66	Gongbao Sliced Beef with Leeks and Chilli	118.00
豆豉牛肉絲	61	Crispy Beef with Chilli and Black Bean <i>no sauce</i>	120.00
蠔油牛肉	63	Sliced Beef with Oyster Sauce on Chinese Green	118.00
京醬牛肉	64	Beef in Sweet Bean Paste <i>served with pancakes</i>	138.00
豆豉牛肉	65	Sliced Beef in Black Bean Sauce <i>with garlic</i>	118.00
牛什錦	68	Stir-fried Beef with Mixed Vegetable	118.00

## Vegetarian Mostly

素什錦	80	Stir-fried Seasonal Mixed Vegetable	88.00
宮保觀音齋	81	Stir-fried Mixed Veg with Mushroom, Chilli and Peanuts	116.00
素炒雙冬	82	Fried Mushroom and Bamboo Shoots with Greens	102.00
冬菇菜心	83	Chinese Greens with Shiitake Mushroom	112.00
家常豆腐	85	Spicy Tofu	120.00
冬菇豆腐	86	Braised Tofu with Chinese Shiitake Mushroom	130.00
素菜鬆	A81	Diced Mixed Veg <i>to be wrapped with lettuce, with cashew</i>	116.00
素什錦豆腐	87	Mixed Vegetable with Fried Tofu	103.00
素芙蓉	88	Vegetable Fu-rong <i>flat omelette</i>	108.00
麻婆豆腐	A85	Ma Po Tofu <i>classic Sichuan with little pork mince</i>	120.00
素茄子煲	A76	Spicy Brinjal in Pot <i>Vegetarian</i>	125.00

## Pork

咕咾肉	70	Sweet and Sour Pork	110.00
魚香肉絲	71	Shredded Pork with Spicy Sauce <i>with garlic</i>	110.00
豬什錦	72	Stir-fried Pork with Mixed Vegetable	108.00
京醬豬肉	73	Pork in Sweet Bean Paste <i>served with pancakes</i>	128.00
木須肉	74	Mu Hsu Stir-fried Pork	110.00
豆豉肉片	77	Stir Fried Pork in Black Bean Sauce	108.00
椒鹽排骨	75	Pork Chops with Salt and Pepper	120.00

## Noodles and rice

海鮮煎麵	90	Shanghai Seafood Crispy Noodles	152.00
素菜煎麪	93	Crispy Noodles with Mixed Vegetable	108.00
什錦炒麵	91	Special Fried Assorted Noodles	130.00
蝦仁炒麵	99	Stir-fried Noodles with Prawns	154.00
雞肉炒麵	92	Stir-fried Chicken Noodles	114.00
牛肉炒麵	94	Stir-fried Beef Noodles	128.00
鸡肉湯麵	95	Chicken Soup Noodles <i>a pick-youup and babalas remedy</i>	116.00
素炒麵	96	Vegetable Fried Noodles	99.80
什錦炒飯	97	Special Fried Assorted Rice	130.00
蝦仁炒飯	98	Stir-fried Rice with Prawns	154.00
雞肉炒飯	A92	Stir-fried Chicken Rice	114.00
牛肉炒飯	A94	Stir-fried Beef Rice	128.00
素炒飯	A96	Vegetable Fried Rice	98.00
蛋炒飯	100	Egg Fried Rice	32.00
白炒麵	101	Plain Home Made Thick Mandarin Noodles <i>with onion</i>	38.00
白飯	102	Steamed Rice	28.00
生菜葉	103	Fresh Lettuce	18.00



# **Welcome to Red Chamber**

**Tel: 011.3256048**

**6 M Hyde Park Corner Shopping Centre**

**Jan Smuts Ave Hyde Park Johannesburg**

**(For your information, we have a NO MSG policy.)**

**Find us on [facebook.com/redchamberrestaurant](https://www.facebook.com/redchamberrestaurant)**

**Please Note: prices subject to change.**



## Desserts

Ginger	R 35.00
Lychees	R 32.00
Red Bean Crisps <i>2 per portion</i>	R 40.00
Ice Cream with Ginger	R 48.00
Ice Cream with Lychees	R 45.00
Vanilla Ice Cream	R 40.00
Seasonal Sorbet	R 42.00
Chilli Chocolate Tart <i>served with cream</i>	R 40.00
Deep Fried Banana <i>served with ice cream</i>	R 48.00
Bowtie	R 22.00
Fortune Cookie	R 8.00

## Chinese tea and Coffees

Jasmine Tea, Green Tea, Sweet Ginger Tea, Chinese Health Tea for Slimmer's Oolong Tea (*unfermented mountain tea*)

Cappuccino, Espresso, Double Espresso, Café Latte, Café Americano, Irish Coffee and others

## Dessert Wines

- 50 **Klein Constantia Vin de Constance** R 140/50m  
*South African wine history in a bottle. This iconic wine offers the perfect balance between sweet dried pineapple, mango and raisins and refreshing, zingy acidity.* 1
- 51 **Villiera Inspiration** R 230/  
*This noble late harvest is a blend of botrytis infected Chenin Blanc and Rhine Riesling grapes and has a brilliant golden appearance. It is intensely fragrant with hints of honey, raisins, marmalade and nuts penetrating the aroma.* 375ml  
bottle
- 52 **Pierre Jourdan Ratafia** R 50/50ml  
*A Chardonnay aperitif fortified with their estate potstill brandy. It is a fun though sophisticated drink packed with honey flavours.*