

Brunch

Recommended Drinks

Detox	\$50
- pear, cucumber, celery, pineapple	
Sunrise	\$50
- orange, strawberry, banana	
Mimosa	\$75
- fresh squeezed orange juice, sparkling wine	
RED mary	\$75
- spiced svedka vodka, tomato juice, mustard, spices	
House cosmopolitan	\$75
- muddled cranberries, orange, lime, svedka orange	
SoHo sidecar	\$75
- makers mark bourbon, grand Marnier, lemon	

Appetisers

	Standard	Large		Standard	Large
King scallop ceviche	\$108		Italian meats & cheeses with fig relish	\$128	
Tuna or beef carpaccio	\$108		Old bay crab cake, honey mustard sauce	\$98	
Tartare of beef with caviar	\$128		Avocado, tomato & herb ricotta tower (v)	\$98	
Soft shell crabs, ginger soy dipping sauce	\$118		Proscuitto wrapped asparagus and aged balsamic	\$118	

Salads

Classic Cobb salad	\$108	\$138	Spinach and pecan salad, fig vinaigrette (v)	\$108	\$148
Seared yellow fin tuna Niçoise	\$128	\$158	Grilled steak salad, white miso dressing	\$138	\$178
Grilled asparagus panzanella salad (v)	\$108	\$138	Caesar salad	\$88	\$118
Roasted beet, frisée, apple & gorgonzola (v)	\$108	\$138	With poached eggs	\$108	\$138
Vine ripe tomato, avocado, basil & mozzarella (v)	\$128	\$158	With grilled chicken breast	\$118	\$148

Seafood Selection

Oysters of the day (1/2 doz/dozen)	\$168	\$298	Chilled crab claws (4/8)	\$268	\$488
Baby cherrystone clams (1/2 doz/dozen)	\$168	\$298	Chilled half Maine lobster	\$238	\$398
Classic shrimp cocktail	\$108	\$208	Seafood platter (4 shrimp, 4 cherrystone clams, 4 oysters)	\$298	

Soups

Soup of the day (v)	\$58	Manhattan clam chowder	\$78
Wild mushroom, truffle cream	\$68		

All items subject to 10% service charge

RED
S O H O

Brunch Favourites

	Large		Large
Classic eggs benedict	\$88	Eggs royale	\$88
Spinach, goats cheese & wild mushroom frittata (v)	\$88	Egg white, non-fat cheddar, breakfast burrito (v)	\$88
Three-egg omelette, ham & brie	\$98	Oatmeal with caramelised apple and walnuts	\$78
Blueberry pancake, grilled banana, maple syrup (v)	\$78	RED big breakfast	\$98
Non-fat yoghurt, wild berries, granola (v)	\$78	(Eggs any style, pork or veal sausages, bacon, grilled tomato, sauteed mushroom, baked beans & home fries)	
French toast with grilled banana and maple syrup	\$98		
Roast of the day	\$198		

Pasta & Rice

	Standard	Large		Standard	Large
Jambalaya with chicken, chorizo and shrimp	\$108	\$158	Linguine, chicken, tomato & chilli	\$108	\$158
Spaghetti & meatballs	\$108	\$158	Truffled mac & cheese (v)	\$128	\$178
Chicken & Portobello risotto	\$108	\$158	Walnut, beet leaf & ricotta ravioli, sage butter (v)	\$108	\$158

Main Course

Buttermilk fried chicken	\$158	Monkfish & tiger prawn curry, basmati rice	\$208
Grilled tuna steak with pepperonata	\$178	Grilled salmon filet, basil dressing and grilled tomato relish	\$188

Sandwiches & Burgers

RED Reuben - corned beef, sauerkraut, swiss, rye	\$128	Lobster roll	\$238
RED burger - choice of beef or turkey additional toppings at \$12 each blue cheese, cheddar, mozzarella, fried egg, avocado bacon, sauteed onions, mushrooms	\$138	Prosciutto, salami, mozzarella & sun-dried tomato pesto hero	\$138

Share

Côte de boeuf 32oz	\$788	Grilled fish of the day	\$M/P
Australian rack of lamb	\$358	Roasted French grade whole chicken Marinated with garlic, rosemary	\$298

Sides

Potato gratin	\$48	Creamed spinach	\$38
Country mash	\$38	Rosemary roasted new potatoes	\$38
Home-made fries	\$38	Steamed garden vegetables	\$38
Sautéed mushrooms	\$38	Green beans	\$38
Cauliflower & cheese	\$38	Garden salad	\$38