

Welcome to kalaRED

kalaRED Oriental collection. Oriental spirits and high wines

Japanese Whiskey		Chinese Fire Water	
SUNTORY TOKI	季 £5.50	Red Chilli (Ruum)	牛山山 £4.20
AKASHI	明石あかし £5.50	Bamboo (Voodka)	竹葉青 £4.20
FUYU	フュー £5.50	China Black Wine	黑糯米 £3.20
TOGOUCHI Premium	戸河内 £6.00	Lake Yellow Wine	湖之酒 £3.20
HAKUSHU single Malt	白州 £6.80	Rose Petals 52%	玫瑰露 £4.20
YAMAZAKI single Malt	山崎 £6.80	High Sorghum 60%	高粱酒 £4.20
HIBIKI Harmony	響 £8.80	Red Star 55%	红星 £4.20
HIBIKI 17YO	響17年 £28		
Japanese Gin		Sake and Japanese Vodka	
ROKU Gin	六 £4.00	SAWANOTSURU	澤之鶴 £2.50
KOKORO Gin	森の魂 £4.20	Plum Wine (Umeshu)	梅酒 £4.00
ETSU Gin	ジン £4.20	EIKO Vodka	ウォッカ £4.20

High Quality House Spirits & Liqueurs 25ml from £3.50 50ml from £5.20

Mixer – Tonic/Soda/Ginger Ale/Coke/ Lemonade etc. £1

Red Bull as a mixer ½ Can £1.20 Can £2.40

Russian Std Vodka	Gordon Gin	Bacardi Rum
Archer Peach schnapps	Morgan Spiced Rum	Malibu Coconut Rum
Passoa Passion Fruit	Pimm's (Var)	Martini Dry/Bianco/Rosso
Apple Sourz (Var)	Midori Melon	Cointreau Orange
Bailey's Irish Cream	Tia Maria	Antica Sambuca (Var)
Tequila Rose	Bells 8YO Whisky	Kahlua Coffee
	Kwai Feh Lychee	

Premium 25ml from £3.90 50ml from £5.60

Absolut Vodka	Flavored Absolut (12+)	Toffee Vodka
Bombay Sapphire Gin	Beefeater Gin & B24	Southern Comfort
Sailor Jerry Rum	Havana Especial Rum	Captain Morgan's Rum
Jack Daniel (var)	Jim Beam (var)	Crown Royal Canadian
Jameson Irish Whisky	Monkey Shoulder	Zubrowka Bison
Martell VS Cognac	Courvoisier VS	Tequila (silver/gold)
Disaronno Amaretto	Pink Gin	Jägermeister

Super-Premium (25ml) (50ml are double price of a single)

Grey Goose Vodka (var)	£5.00	Hendrick's Gin	£4.00
Crystal Head Vodka	£6.20	Tanqueray 10 Gin	£4.20
CIROC Vodka (var)	£4.20	Jinzu Cherry Blossom Gin	£4.20
		Star of Bombay Gin	£4.80
Havana 7YO Rum	£4.20	Chivas Regal 18YO	£6.80
Bacardi 8YO Rum	£4.80	Glenlivet 12YO	£4.20
Wray & Nephew OVP Rum	£4.20	Chivas Regal 12YO	£4.20
Gosling's 151° Rum	£5.20	Johnnie Walker Black Label	£4.00
STRON 80% Abv	£6.00	Maker's Mark Bourbon	£4.00
Bacardi 151°	£6.00	JD Single Barrel	£5.20
		Woodford Reserve	£4.40
		Laphroaig ¼ Cask	£4.80
Martell XO Cognac	£15.00	1800 Tequila (Var)	£4.00
Remy Martin XO	£15.00	Patron Silver/ Reposado	£5.00
Remy Martin VSOP	£4.00	Patron XO Café Dark	£4.50
Bas-Armagnac XO	£6.00	Patron Anejo	£6.00
Torres Jaime 1	£8.00	Absinthe/ Black Absinthe	£4.20

CHAMPAGNE & SPARKLING

1. **Laurent Perrier Brut NV CHAMPAGNE France** **48.00**
Hints of citrus linger in this delicate, well made, easy drinking champagne. Good on its own, with food or anytime – delicious!
2. **Brut NV CHAMPAGNE France** **30.00**
Rosé
3. **Laurent Perrier Cuvée Rosé CHAMPAGNE France** **73.00**
The quintessential Rosé, top quality, soft, elegant and full flavoured, sheer luxury.

Sparkling PROSECCO

6. **Prosecco Spumante Extra Dry Enoitalia S.p.A. Bardolino, Veneto, Italy** **22.00**
A classic Italian sparkling wine made from the Glera (formerly Prosecco) grape grown in the rolling vineyards of Veneto. A delicious sparkler with zesty lemon, pear and apple fruit flavours, a hint of sweetness is balanced by a refreshing, crisp acidity. A real treat for any dry of the week.
- 6a. **Single serve Prosecco 200ml** **5.50**

THE WHITE WINES

7. **Patriarche Vin de Pays Chardonnay 2014 France** **14.80**
A fresh clean un-oaked Chardonnay with hints of peach, apple and pear, soft well rounded – easy drinking!
By the Glass 125ml 3.80 175ml 4.20 250ml 5.20
8. **Mezzora Pinot Grigio Garganega 2014 Italy** **14.80**
Produced from grapes grown in the beautiful hills north of Verona, flavours of pears and summer peaches, gives a dry, fresh and stylish wine. **Also available Barefoot Pinot Grigio USA**
By the Glass 125ml 3.80 175ml 4.20 250ml 5.20
9. **Kung Fu Girl Riesling 2018 Washington State USA** **19.80**
A killer white wine made to be paired with Asian food. Supremely smooth and beautifully aromatic with flavours of apricot, lime and nectarine. This is a big bold white, medium-bodied, with a long, crisp finish. **Highly Recommended, Limited Stock**
10. **Runnymede Island Sauvignon 2014/15 'Marlborough New Zealand'** **21.80**
Bursting with green fruit flavours and a herbaceous twist this delicious thirst quenching Sauvignon is what New Zealand does best.
11. **Chablis Heritiers de la Famille Castel 2012 France** **25.80**
This highly distinctive full flavoured classic Burgundy is from a family producer situated in the world-famous village of Chablis. This Chablis shows delicious citrus notes on the nose, opening up into wonderfully fresh, mineral flavours on the palate. Perfect as an aperitif, or served with kalaRED's seafood, fish and chicken dishes.

ROSÉ

12. **Casal Mendes Rosé Portugal** **14.80**
This crisp, fresh Portuguese rosé is excellent drinking. Slightly fizz.
13. **Barefoot White Zinfandel Rosé USA** **14.80**
Epitomising California cool and relaxed easy-drinking, Barefoot is the wine to be seen with, and is creating excitement wherever it steps. This white Zinfandel is packed with seriously lush pineapple and strawberry and tastes deliciously fruity. ABV 9.5%
- By the Glass 125ml 3.80 175ml 4.20 250ml 5.20**

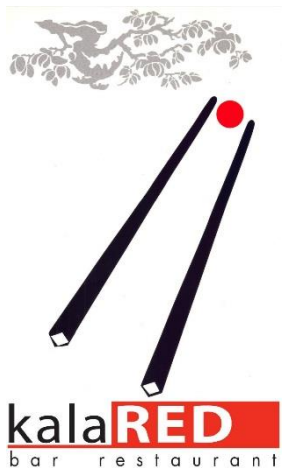
AND THE REDS

14. **Hardys Varietal Range Shiraz Australia** **14.80**
Established in 1853 Hardys is one of Australia's most respected and highly awarded winemakers; Easy drinking wine of great character; This Shiraz shows rich plum and ripe blackberry fruit enhanced with subtle black pepper and soft oak characters, Deep purple in colour, a full bodied red with delicious flavours of blackberry and plum jam, soft and round, easy drinking.
- By the Glass 125ml 3.80 175ml 4.20 250ml 5.20**
15. **Añuela Merlot 2016 'Colchagua Valley, Chile'** **14.80**
From vineyards situated between the Andes and the Pacific this handpicked Merlot has the aromas of plum and fresh mulberries. It is soft and elegant with the flavours of ripe berry fruits and just a hint of vanilla from its time in barrel.
- By the Glass 125ml 3.80 175ml 4.20 250ml 5.20**
16. **Le Manoir Du Baron Pinot Noir, France** **14.80**
This wine has a nice and bright red ruby colour. The nose is aromatic and elegant. The palate is well balanced with silky tannins. It is pretty good with kalaRED Crispy Duck
17. **Boonaburra Shiraz Cabernet 2014 Australia** **19.80**
Aromas of vanilla, cherry and ripe plums, this classic Australian red has the flavours of summer berries and just a hint of oak.
18. **Campo Viejo Rioja Reserva 2011/12 Spain** **23.80**
A classic smooth and easy drinking Rioja Reserva with spicy aromas giving way to ripe blackcurrant fruits with hints of vanilla on the palate. A classic blend of Tempranillo and Graciano from the famous region of Rioja in northern Spain. Aged for 18 months in French and American Oak. Great with some of kalaRED stronger flavour dishes.
19. **Château les Eyquem Margaux Bordeaux, France 2014** **31.80**
This wine boasts classic cedary Margaux aromas alongside blackcurrant and spices with supple and silky tannins. This is a well-balanced wine with dark and red fruit and a moderate acidity leading to a long, smooth finish. Grape: Cabernet Sauvignon, Merlot

Please see our Cocktails list

Have you try Sake Bomb or Soju Bomb, ask bar staffs

Hugh selection of Sake, Soju, Baijiu, Fire Water available



kalaRED Set Menu

We have picked the best menu from our customer's favourite dishes and some exciting exotic favour dishes to create three set menus for you to choose from. For menu A and B you can choose to have either 2 or 3 courses. If you are choosing to have 2 courses, you can have either STARTERS+MAIN or 2ND+MAIN. Menu A and Menu B are minimum for 2 persons.

Meal A

kalaRED XO Menu (Minimum 2 persons)

3 COURSES £23.80 per person

2 COURSES £19.80 per person

Starters - Appetizer Platter

A PLATTER OF BUTTERFLY KING PRAWNS, SATAY CHICKEN SKEWERS WITH PEANUT SAUCE, TEA SMOKED SPICY CHICKEN PIECES, CAPTIAL RIBS AND CRISPY SEAWEED

2nd course - Crispy Aromatic Duck

SERVED WITH PANCAKES, HOISIN SAUCE AND SPRING ONION CUCUMBER

Main Course

MALAYSIAN CURRY BEEF RENDANG
XO SAUCE CHICKEN
SWEET & SOUR KING PRAWNS
MIXED VEGETABLE
EGG FRIED RICE

FOOD ALLERGY WARNING

CUSTOMERS ARE ADVISED THAT PREPARED FOOD MAY CONTAIN ALLERGENS

<p>CELERY</p> 	<p>CEREALS (GLUTEN)</p> 	<p>CRUSTA-CEANS</p> 	<p>EGGS</p> 	<p>FISH</p> 	<p>LUPIN</p> 	<p>MILK</p> 
<p>MOLLUSCS</p> 	<p>MUSTARD</p> 	<p>NUTS</p> 	<p>PEANUTS</p> 	<p>SOYA</p> 	<p>SESAME SEEDS</p> 	<p>SULPHUR DIOXIDE</p> 

PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION

Meal B

kalaRED Favourite Menu (Minimum 2 persons)

3 COURSES £22.80 per person

2 COURSES £18.80 per person

Starters - Appetizer Platter

A PLATTER OF SPRING ROLLS, PRAWN TOAST, SATAY CHICKEN
SKEWERS WITH PEANUT SAUCE, CAPTIAL RIBS & CRISPY
SEAWEED

2nd course - Crispy Aromatic Duck

SERVED WITH PANCAKES, HOISIN SAUCE AND SPRING ONION
CUCUMBER

Main Course

SWEET 'n' SOUR CHICKEN
BEEF in BLACK BEAN SAUCE
SZECHUAN SPICY KING PRAWNS
MIXED VEGETABLE
EGG FRIED RICE

Meal C kalaRED Vegetarian Menu £19.80 per person

Starters - Appetizer Platter

A PLATTER OF VEGETABLE SPRING ROLL, SATAY MUSHROOMS
AND CRISPY SEAWEED

2nd course

ORIENTAL VEGETARIAN DUMPLINGS

Main Courses

BROCCOLI & CHINESE MUSHROOMS IN VEGETARIAN OYSTER SAUCE
BLACK BEAN CHILI SAUCE AUBERGINE
STEAMED RICE

APPETISERS PLATTERS

Chef's hors d'ouevres (min. 2 person OR more, £5.80 per person)

A PLATTER OF SPRING ROLLS, PRAWN TOAST, SATAY CHICKEN SKEWERS WITH PEANUT SAUCE, BBQ RIBS & CRISPY SEAWEED

ORIENTAL WRAPS

Crispy Aromatic Duck (1/4) (1/2) (Whole) 9.80 19.00 35.00

You'll adore our Crispy Aromatic Duck with its mouth-watering ritual of spreading Hoisin sauce on steamed pancakes then artfully adding spring onion, cucumber and succulent shredded duck. Roll, and then...yep...eat. (Only question is: quarter duck, half duck or the full Mallard?)

STEAMED DIM SUM

Dim Sum Mixed Basket 4.80

1 Har Gow, 1 Pork Siu Mai 1 Beef Siu Mai, 1 Shanghai Bao

Har Gow (4) 4.50

Prawn and bamboo shoot in a translucent rice pastry

Siu Mai (4) 4.20

Pork in open-top wonton pastry

Beef Siu Mai (4) 4.40

Finely ground beef in wonton pastry

Char Sui Bun (2) 4.00

Fluffy white bun filled with honey BBQ roasted pork

Shanghai Bao Dumplings (3) 4.40

Mini bun filled with meat and broth

Lor Mai Kai (1) 3.40

(Mini) sticky rice & meat parcel in lotus leaf

APPETISERS

kalaRED Spring Rolls (Veg)	4.00
Our handmade delicious vegetarian spring rolls	
Sesame Prawn on Toast	5.80
Tea smoked spicy chicken Pieces	5.80
Butterfly King Prawns	6.00
Salt & Pepper Softshell Crab	6.50
Succulent whole crab in a crunchy light batter and Salt & Pepper	
Salt & Pepper Chilli Squid	6.50
Chinese Fried Calamari!	
Salt & Pepper Chilli Prawns	6.50
Satay Mushrooms Skewers Peanut Sauce (Veg)	5.20
Satay Chicken Skewers Peanut Sauce	5.50
Barbecued Ribs	6.30
Salt & Pepper Ribs	6.30
Capital Ribs	6.30
Crispy Seaweed (Veg)	4.30
Thai Spicy Brown Prawn Crackers	2.50
Original Prawn Crackers	2.00

SOUPS

Won Ton Soup	4.50
Shrimp & pork filled wontons in a clear broth	
Hot & Sour Soup (Veg. option available)	4.00
Szechuan regional dish both spicy and sour	
Crab Meat Sweet Corn Soup	4.80
Chicken Sweet Corn Soup	4.00
Thai Hot Tom Yum (Veg/Prawns)	4.00/4.50
Flavoured with lemon grass, lime, kaffir lime leaves, galangal, chili and fish sauce	

kalaRED Specials Seafood & Poultry

Seafood Dishes

Squid & Prawns in XO sauce sizzling hot plate	10.80
<i>XO is a spicy seafood sauce that originated from Hong Kong</i>	
KungPo Spicy King Prawns Cashewnuts on hot plate	10.80
<i>Cook in Szechuan hot spicy sauce</i>	
Mixed Seafood in Black Bean Sauce on hot plate	10.80
Fresh stir-fried Lobster (min 48hr pre-order)	SP
<i>With Ginger and Spring Onion (add crispy noodle +£4.00)</i>	
Steamed Sea Bass	15.00
<i>With Ginger and Spring Onion or Black Bean Chilli</i>	
Stir fried Squid with Ginger & Spring Onions	8.50
Stir fried Squid in SataCha (satay) sauce	8.50

Poultry

Braised Duck Chinese style	8.50
<i>Sliced Duck top with Chinese mushroom and Bamboo shoots</i>	
Roast Duck Cantonese style	8.50
<i>A popular way to flavour, prepare BBQ duck in Chinese cuisine</i>	
Roast Duck with Orange sauce	8.50
Roast Duck Cook with Sour Plum sauce	8.50
Lemon Chicken	8.00
<i>Chicken in light crispy coating with Lemon sauce</i>	
Kung Po Spicy Chicken with Cashew nuts	8.00
<i>Szechuan hot spicy sauce</i>	
XO sauce Chicken	8.00
<i>XO is a spicy seafood sauce that originated from Hong Kong</i>	
Chicken Balls	7.50
<i>Everyone's favourite serves with Sweet & Sour sauce</i>	

kalaRED Specials Meat & Vegetable

Meat Dishes

Mandarin Fillet Steak on sizzling hot plate	11.80
6Oz fillet steak, cook in world famous mandarin sauce.	
Black pepper Fillet Steak on sizzling hot plate	11.80
6Oz fillet steak, in our tasty black pepper sauce.	
Chicken N Beef black bean chilli on sizzling hot plate	9.80
Combine chicken and beef in black bean, peppers and chilli.	
Crispy Chilli Beef	8.30
One of the most popular Chinese dishes, our one is extra tasty	
Beef with Chinese greens	8.30
Sliced beef with Pak Choi	
Char Siu' Roast Pork Cantonese style	8.30
A popular way to flavour and prepare BBQ pork in Chinese cuisine	
Malaysian Curry Beef Rendang	8.50
Beef Rendang is a Malaysian curry and is an extravagantly rich dish	

Vegetables

Wok Fried Pak Choi	6.00
Chinese Green Leaf Vegetable	
Broccoli & Chinese Mushrooms in vegetarian oyster sauce	6.00
Spiced Aubergine	6.00
Black Bean Chili Sauce Aubergine	6.00
Fried mixed seasonal Vegetables	6.00
Curry Mushrooms	4.50
Silver Strings	4.50
Stir fried beansprouts with garlic	
Chips	3.50

Please also see FLAMING WOK and CURRY sections for more vegetable dishes

kalaRED FLAMING WOK Sweet&Sour, Ginger&Onion, BlackBeanChilli, BlackPeppercorn, KungPo etc.

A wok is a versatile cooking vessel originating in the Canton region of China. It is one of the most common cooking utensils in China and also used in East and Southeast Asian cooking. Our chef's ability to perform stir frying by the "wok chee", the high heat and high speed wokking is to bring out the aroma of the wok and essence of the freshness food cooking.

Sweet & Sour

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Ginger & Spring Onions

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Black Bean Chilli with mixed peppers

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Black peppercorns

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Szechuan Hot Spicy Sauce

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

SataCha (Satay) Sauce

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Oyster Sauce

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Thai Sweet Chilli

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

kalaRED ASIAN CURRY Thai Green, Cantonese

Thai Green Curry:

uses green chilies, onions or shallots, garlic, and shrimp paste, kaffir lime leaves, lemon grass, galangal and also coconut milk are used.

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

Chinese Canton Style Curry:

spices in a mildly spicy yellow fruity curry sauce, ground ginger, soy sauce, garlic, chilli flakes, star anise, ground cumin and some chili oil

Chicken	7.50	Roasted Pork	7.50
Beef	8.00	King Prawns	9.00
Mixed Vegetables	7.00		

kalaRED Rice, Noodle and other Sides

Rice

Young Chow Special fried rice	6.00
Singapore Spicy fried rice	6.50
Egg fried rice	4.00
Steamed rice	3.00
King Prawn fried rice	8.00
Chicken fried rice	6.00
Vegetables fried rice	6.00
Coconut rice	4.20

Noodles – *Chow Mein*

Young Chow Special fried noodles	7.00
Singapore Spicy fried rice noodles	7.00
Pad Thai noodles with King Prawns	8.00
Pad Thai noodles with Chicken	7.00
Seafoods Chow Mein noodles	9.00
King Prawn Chow Mein noodles	8.00
Chicken Chow Mein noodles	6.50
Beef Chow Mein noodles	6.50
Plain fried noodles with beansprouts	4.50

Chips

3.50