



THE RED ROOM

SPECIAL OCCASIONS AND GATHERINGS

THE RED ROOM BY CHEFS WAREHOUSE

Inspired by the melting pot that is Hong Kong -- where multiple Asian cultures coexist – the menu at The Red Room features Pan-Asian cuisines mastered with respect with dishes from China, Korea, Japan, Malaysia, The Philippines, Thailand and Việt Nam, each given their due honour. The cornerstones of the menu developed by Liam Tomlin, David Schneider and head chef Caroline Lamb are flavour: and in true Asian style, flavours are deep and balanced: meeting at the junction of sweet, salty, sour, bitter and umami.



Elegantly red, gold and black with warm lighting that transports guests to another time and place, The Red Room at MOUNT NELSON, A BELMOND HOTEL, is an opulent and nostalgic nod to a glamorous Hong Kong fine dining establishment. Many of the room's original details, like the moody staircase and smoky glass wall panels, have been preserved and restored, and are complemented with rich contemporary fabrics and artworks. A highlight are the intricate detailed ink on silk and copper paintings depicting architectural pagodas, dragons and other Asian imagery.



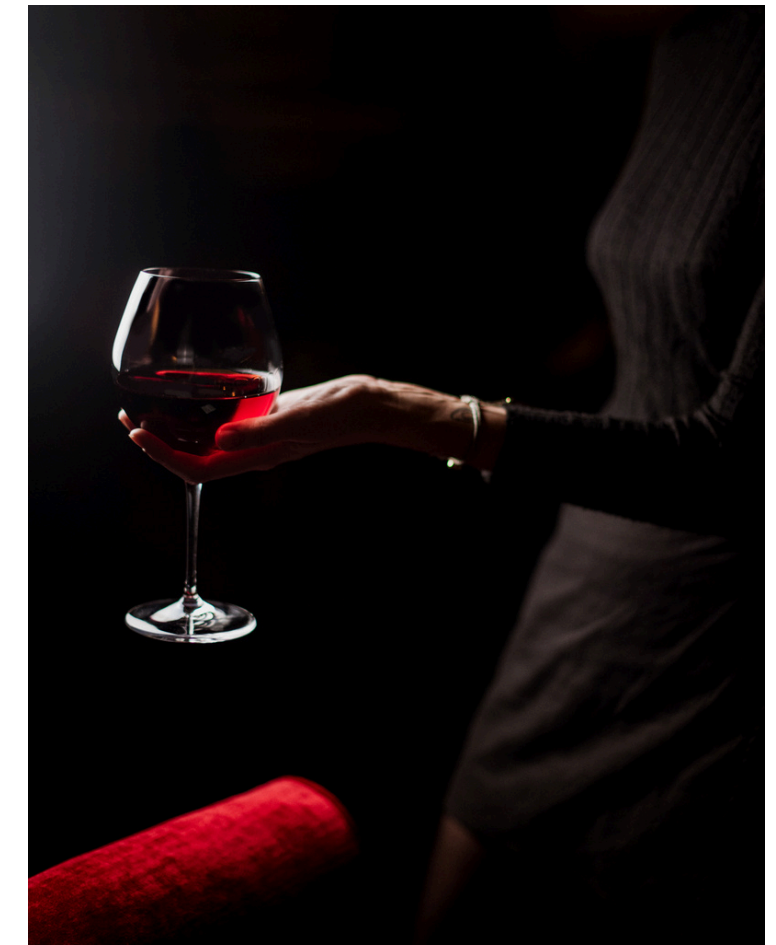
The Dim Sum Lounge, with its plush curved banquettes, ottoman seating and evocative lighting is the place for classic and signature Asian-inspired cocktails, like Singapore Sours, Grape Sake-Tail or Coconut Negroni, or for post-dinner or late night digestifs.

The Red Room boasts a generous list of interesting off-the-radar South African wines and premium potstill brandies. Japanese, Indian, Scottish and Irish whiskies are aplenty and beers are a mix of South African, European and Asian. There is also an extensive selection of specialty teas, such as Weekend in Singapore, Jasmine Queen and Imperial Lapsang Souchong tea.

THE NUMBERS:

40: seated at the Dim Sum Lounge

80: seated in the dining room



YOUR HOSTS

LIAM TOMLIN is founder and director of the Chefs Warehouse group and is an internationally renowned chef and restaurateur. Originally from Ireland, he has cooked in restaurants for over 40 years, and is widely credited with pioneering the concept of global tapas and elevating the dining scene in South Africa.

DAVID SCHNEIDER is executive chef of the Red Room and a business partner in the Chefs Warehouse group. He has grown from chef to butcher to restaurateur, and today creates exciting menus that are producer-driven, with an authentic focus on sustainability. Making and preserving as much as is humanly possible in-house is a signature of his kitchens.

CAROLINE LAMB is head chef of The Red Room and has been working closely with Liam and David since the restaurant’s inception. With a strong set of skills in both savoury cooking and pastry, Caroline captains The Red Room with quiet confidence.

LENNOX MOYO is The Red Room’s general manager and sommelier. From guiding you through perfect pairings from South African wines to Japanese whiskies and sakes, to ensuring a seamless service, Lennox captain’s a smooth event sailing.

ALICIA KALIL is your direct contact for all special events and occasions enquiries. With a lazer-sharp eye for the minutiae of detail, Alicia ensures that each gathering at The Red Room is a masterclass in planning and presentation.



CAROLINE
LAMB



LIAM
TOMLIN



DAVID
SCHNEIDER



LENNOX
NYENGERA



ALICIA
KALIL



LUNCH

Available dining options:

- Set menu sharing or set menu plated (3 course)
- R750 per person (minimum of 30 guests, maximum 80)
- No venue hire
- 12pm-3pm

Capacity;

- Set menu: 80-100 guests plus 20 in the Dim Sum Lounge

DINNER

Available dining options:

- Canapés @ R50 each
- Set menu sharing R750 per person (add canapés @ R50 each)
- Set menu only (3-course) R850 per person (add canapés @ R50 each)
- Venue hire R30,000 (minimum of 50 persons, thereafter R500 per person)
- 6pm-12am (after 12am R5,000 per hour)

Capacity;

- Canapés only: 180 guests
- Set menu: 80-100 guests plus 20 in the lounge

THE DIM SUM LOUNGE exclusive use

Available dining options:

- Canapés @ R50 each
- Set menu sharing @ R750 per person (add canapés @ R50 each)
- Set menu (3-course) @ R850 per person (add canapés @ R50 each)
- Venue hire @ R5,000 (minimum of 20 persons, thereafter R500 per person)
- 6pm-12am (after midnight R2,500 per hour)

Capacity;

- Canapés only: 40 guests
- Set menu: 20 guests

After Party and late night celebrations exclusive use

Available dining options:

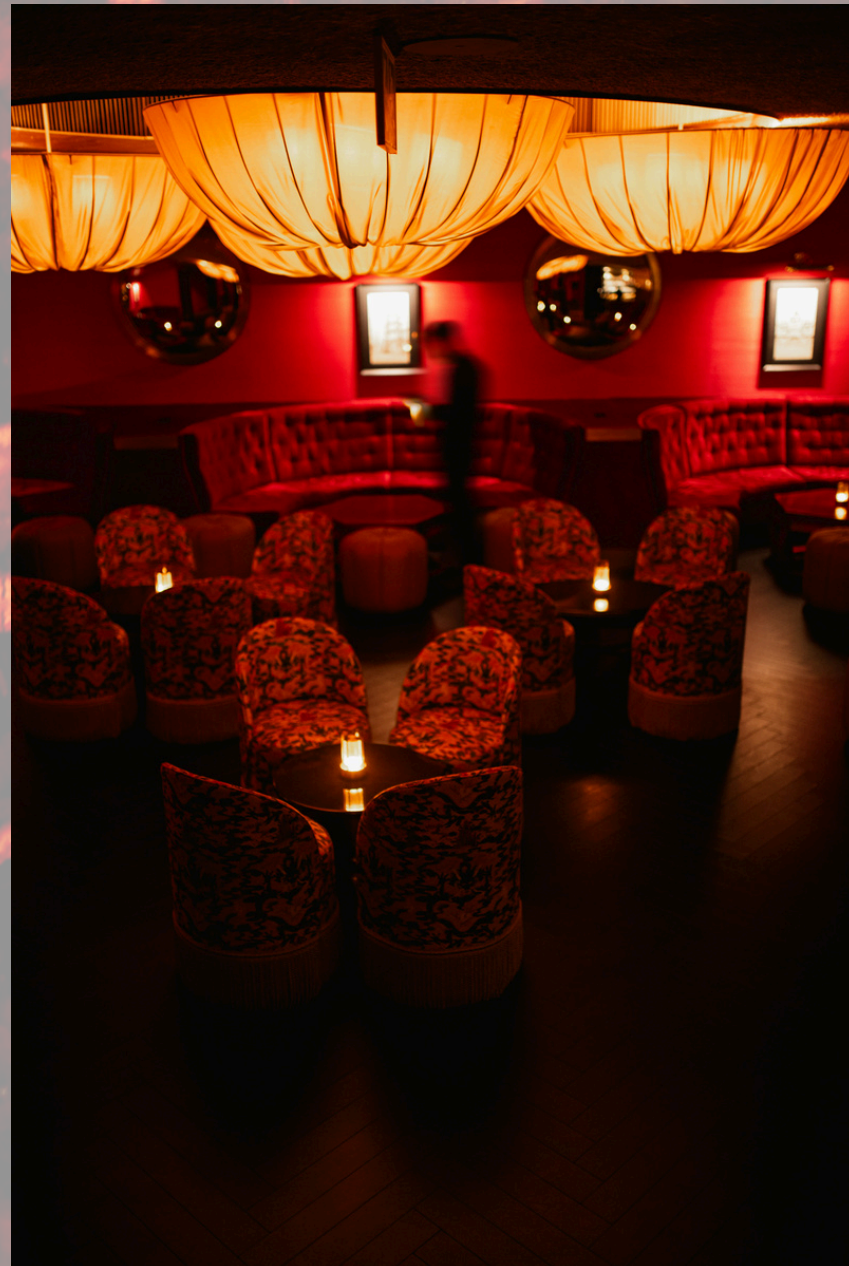
- Snacks @ R50 each
- Venue hire R25,000 (minimum of 50 persons, thereafter R500 per person)
- 10pm-2am
- Should the event setup require the venue to close to other guests for the evening an additional R15,000 venue hire will apply

Capacity;

- 180 guests



MENUS & BEVERAGE LIST



Snack Menu

Vegetarian

Crispy Mushroom Katsu Sando
Chili Crisp Milk Bread, Pickled Vegetables
Vietnamese Rice Roll
Peanut Satay, Kimchi
Karaage Cauliflower
Fermented Black Bean Dressing, Toasted Peanut
Shiitake Maki Tempura
Togarashi, Kewpie Mayonaise
Sweetcorn Gyoza
Miso Cream Cheese
Grilled Tenderstem Broccoli
Bok Choi, Kari Ikan Malaysian Curry, Crispy Tofu, Paratha

Seafood

Prawn Toast
Sweet Chili Coriander Sauce
Prawn Har Gow Dumplings
With Chives
Seared Tuna
Kao Soi, Thai Tonnato Dressing
Gamefish Kinilaw
Szechuan Cured Gamefish, Papaya, Som Tum, Kinilaw Dressing

Meat

Sweet Sriracha Chicken Bao
Doenjang Foam
Pork Soup Dumplings
Dumpling filled with Pork and Shoyu Broth
Doenjang Beef Rib Siu Mai
Sticky Rice & Doenjang Salt
Chicken Wontons
Hot & Sour Tamarind Dressing
Pork Belly Ssam
Pork Crackling, Kimchi, Ssamjang, Gochujang & Ponzu Mayonnaise
Beef Tataki
Rendang Dressing, Coconut
Cashew Nut Lamb Belly
Thai Coconut Curry, Paratha
Peking Duck
Mandarin Pancakes, Cucumber, Spring Onion, Hoisin Sauce

Desserts

Miso Mousse
Miso fudge, Sesame Tuile and Sesame Shortbread
Yuzu Banh
Raspberry, Lime, Green Tea Ice Cream
Red Bean Ice Cream
Crispy Rice & White Chocolate Crumb, Gooseberries, Grapefruit
Pineapple and Coconut Sorbet
Coconut granita, cashew & fresh pineapple
Fortune Cookie & Peanut Butter Mochi



Three-Course Menu

- Seared Tuna

Kao Soi, Thai Tonnato Dressing

OR

Beef Tataki

Rendang Dressing, Coconut

OR

Shiitake Maki Tempura (V)

Togarashi, Kewpie Mayonaise

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- Grilled Line Fish

Thai Pepper Sauce

OR

Cashew Nut Lamb Belly

Thai Coconut Curry, Paratha

OR

Grilled Tenderstem Broccoli (V)

Bok Choi, Kari Ikan Malaysian Curry, Crispy Tofu, Paratha

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- Yuzu Banh

Raspberry, Lime, Green Tea Ice Cream

OR

Red Bean Ice Cream

Crispy Rice & White Chocolate Crumb, Gooseberries, Grapefruit

OR

Miso Mousse

Miso fudge, Sesame Tuile and Sesame Shortbread



Group Menu

Seared Tuna
Kao Soi, Thai Tonnato Dressing
Beef Tataki
Rendang Dressing, Coconut

Pork Soup Dumplings
Dumpling filled with Pork and Shoyu Broth
Prawn Har Gow Dumplings
With Chives

Pork Belly Ssam
Pork Crackling, Kimchi, Ssamjang, Gochujang & Ponzu Mayonnaise
Aubergine
Szechuan “Fish-Fragrant Sauce”

Peking Duck
Mandarin Pancakes, Cucumber,
Spring Onion, Hoisin Sauce

Yuzu Banh
Raspberry, Caramelised White Chocolate, Green Tea Ice Cream

(designed to be shared between 4 guests)



Dessert Menu

Miso Mousse

Miso fudge, Sesame Tuile & Sesame Shortbread

Yuzu Banh

Raspberry, Lime, Green Tea Ice Cream

Red Bean Ice Cream

Crispy Rice & White Chocolate Crumb,
Gooseberries, Grapefruit

Pineapple and Coconut Sorbet

Coconut granita, cashew & fresh pineapple

Fortune Cookie & Peanut Butter Mochi



WHITE

- DIEMERSDAL 2023 R450
GRUNER VELTLINER | DURBANVILLE
- JULIEN SCHAAL MOUNTAIN VINEYARDS 2023 R500
CHARDONNAY | ELGIN
- BORN OF FIRE 2022 R110 | R500
CHENIN BLANC | CERTIFIED ORGANIC | CAPE COAST
- PAS DE NOM CREATIVE BATCH 2023 R500
CHENIN BLANC, VIOGNIER, ROUSSANNE, COLOMBAR,
GRENACHE, CHARDONNAY | ORANGE WINE | WESTERN
CAPE
- USANA ‘THE QUEEN’S HORSES’ 2022 R500
PINOT GRIS | STELLENBOSCH
- THE FOUNDRY 2021 R550
ROUSSANNE | STELLENBOSCH
- SAURWEIN ‘CHI’ 2023 R600
RIESLING | ELGIN
- ‘WILD AIR’ 2023 R125 | R600
SAUVIGNON BLANC | HEMEL EN AARDE
- OLIFANTSBERG 2021 R650
GRENACHE BLANC | BREEDEKLOOF VALLEY

WHITE

- THORNE & DAUGHTERS ‘ROCKING HORSE’ 2022 R700
SEMILLON, ROUSSANNE, CHENIN BLANC,
CHARDONNAY | FRANSCHHOEK
- BLANKBOTTLE ‘ORBITOFRONTAL CORTEX’ 2022 R700
CHENIN BLANC, VERDELHO, CLAIRETTE, GRANACHE BLANC,
MARSANNE | WESTERN CAPE
- MAISON 2022 R720
VIOGNIER | FRANSCHHOEK
- FIACH 2020 R150 | R750
CHARDONNAY | OVERBERG
- ALHEIT ‘HEREAFTER HERE’ 2022 R750
CHENIN BLANC | HEMEL EN AARDE
- BLOEMENDAL 2017 R800
SEMILLON | DURBANVILLE
- DAVID & NADIA ‘ARISTARGOS’ 2022 R970
CHENIN BLANC, CLAIRETTE BLANCHE, GRENACHE BLANC,
ROUSSANNE | SWARTLAND
- THAMNUS 2021 R1000
CHARDONNAY | OVERBERG
- NO CORKAGE PERMITTED



RED

JOOSTENBERG ‘PHILIP ALBERT’ 2019 **R105 | R450**
CABERNET SAUVIGNON | CERTIFIED ORGANIC | PAARL

OLIFANTSBERG 2021 **R450**
CARIGNAN | BREEDEKLOOF VALLEY

RADFORD DALE VINUM 2023 **R450**
GAMAY NOIR | STELLENBOSCH

NATTE VALLEIJ 2021 **R450**
CINSAULT | PAARL

VONDELING 2021 **R475**
MERLOT | VOOR PAARDEBERG

ARENDSIG 2023 **R115 | R560**
PINOTAGE | ROBERSTON

HOLDEN MANZ ‘VISIONAIRE’ 2019 **R125 | R600**
CABERNET SAUVIGNON, SHIRAZ, MERLOT,
CABERNET FRANC | FRANSCHHOEK

CRAVEN 2022 **R600**
PINOT GRIS | STELLENBOSCH

DOOLHOF 2022 **R650**
MALBEC | LIMIETBERG

HOGAN CARIGNAN 2023 **R650**
CARIGNAN | WELLINGTON

VAN LOGGERNBERG ‘GERONIMO’ 2021 **R680**
CINSAULT | PAARL

RED ROOM CELLAR | REDS

SIMELIA MERLOT 2013 **R1550**
MERLOT | GROENBERG

SIMELIA ‘SENECTUS’ 2017 **R1550**
SYRAH | GROENBERG

STORM ‘IGNIS’ 2021 **R1600**
PINOT NOIR | HEMEL EN AARDE

RESTLESS RIVER ‘MAIN ROAD & DIGNITY’ 2020 **R1700**
CABERNET SAUVIGNON | HEMEL EN AARDE

HAMILTON RUSSEL 2022 **R1800**
PINOT NOIR | HEMEL EN AARDE

ASHBOURNE 2021 **R2500**
PINOTAGE | HEMEL EN AARDE

LUDDITE 2010 **R3200**
SHIRAZ | BOT RIVIER

VILAFONTE ‘SERIES M’ 2017 **R3500**
CABERNET SAUVIGNON, MERLOT, MALBEC, CABERNET
FRANC | PAARL

HOLDEN MANZ ‘BIG G’ 2015 **R3500**
CABERNET FRANC, MERLOT, CABERNET SAUVIGNON |
FRANSCHHOEK

HOLDEN MANZ RESERVE 2014 **R4000**
CABERNET FRANC | FRANSCHHOEK

MR DE COMPOSTELLA 2021 **R5000**
CABERNET SAUVIGNON, MERLOT, MALBEC, CABERNET
FRANC, PETIT VERDOT | STELLENBOSCH

VILAFONTE ‘SERIES C’ 2021 **R5000**



RED ROOM CELLAR | WHITES

ALHEIT ‘CARTOLOGY’ 2023 **R1100**
CHENIN BLANC, SEMILLION | HEMEL EN AARDE

DAMASCENE 2022 **R1200**
SEMILLON | FRANSCHHOEK

GEOGRAPHICA ‘BONSAI’ 2020 **R1200**
CHENIN BLANC | STELLENBOSCH

SIJNN 2017 **R1250**
CHENIN BLANC, VIOGNIER, ROUSSANNE | MALGAS

RESTLESS RIVER ‘AVE MARIE’ 2021 **R1400**
CHARDONNAY | HEMEL EN AARDE

STORM ‘RIDGE’ 2022 **R1500**
CHARDONNAY | HEMEL EN AARDE

HAMILTON RUSSEL 2022 **R1650**
CHARDONNAY | HEMEL EN AARDE

DE TRAFFORD STRAW WINE 2019 | DESSERT STYLE **R2100**
CHENIN BLANC | STELLENBOSCH

RED
FIACH 2020 R150 | **R750**
PINOT NOIR | OVERBERG

HABERER FAMILY WINES ‘SAGRA’ 2019 **R750**
GRENACHE, SYRAH | WESTERN CAPE

TRIZANNE SIGNATURE WINES 2022 **R750**
SYRAH | ELIM

AVONDALE ‘QUEVRI RED’ 2022 **R800**
GRENACHE, SHIRAZ, MOURVEDRE | CERTIFIED ORGANIC | PAARL

MOMENTO 2021 **R820**
GRENACHE NOIR | SWARTLAND

HOGAN ‘MIRROR FOR THE SUN’ 2023 **R880**
CABERNET FRANC | STELLENBOSCH

TAAIBOSCH ‘CRESCENDO’ 2020 **R950**
CABERNET FRANC, MERLOT, CABERNET SAUVIGNON | STELLENBOSCH

HABERER FAMILY WINES ‘MILO’ 2020 **R950**
GRENACHE | WESTERN CAPE

THAMNUS 2021 **R1000**
PINOT NOIR | OVERBERG

DAMASCENE 2021 **R1150**
CABERNET SAUVIGNON | STELLENBOSCH

SAURWEIN ‘NOM” 2022 **R1200**
PINOT NOIR | ELANDSKLOOF

BEAUMONT 2016 **R1250**
MOURVEDRE | BOTRIVER



BRANDY & COGNAC

VAN RYNS 10 YO **R45**
DIE MAS 5 YO **R55**
KARO **R65**
PIENAAR&SON BREAD AND BUTTER XO **R95**
HENNESSY VSOP **R110**
VAN RYNS 20 YO **R120**
THE INVENTER BARREL-AGED POTSTILL XO ROSSO **R190**
COURVOISIER XO **R225**

RUM

BACARDI GRAN CARTA BLANCA **R45**
BACARDI GRAN RESERVA 8 YO **R60**
DIPLOMATICO RESERVA EXCLUSIVA **R70**

MEZCAL & TEQUILA

EL JIMADOR REPOSADO **R50**
ESPOLON REPOSADO **R55**
CABRITO REPOSADO **R60**
LOS DANZANTES JOVEN ESPADIN **R85**
VOLCAN REPOSADO **R90**
LOS DANZANTES REPOSADO ESPADIN **R90**
MIJENTA BLANCO **R95**
DON JULIO REPOSADO **R105**
VOLCAN XA **R350**

VODKA

STOLICHNAYA **R45**
BELVEDERE **R60**
GREY GOOSE **R65**

M.C.C. & CHAMPAGNE

ALLURE SPARKLING WINE (NON-ALCOHOLIC)
R450
WESTERN CAPE

THORNE & DAUGHTERS ‘MENAGERIE’ 2021 **R600**
CHENIN BLANC METHODE ANCESTRALE |
SWARTLAND

DAINTY BESS ROSE 2020 R180 | **R750**
PINOT NOIR | WESTERN CAPE

PETER FERREIRA EXTRA BRUT 2019 R190 | **R800**
CHARDONNAY, PINOT NOIR | WESTERN CAPE

SILVERTHORN ‘GREEN MAN’ 2021 **R850**
CHARDONNAY | ROBERTSON

MOËT & CHANDON IMPERIAL BRUT NV R350 |
R1800
PINOT NOIR, PINOT MEUNIER, CHARDONNAY |
FRANCE

LANSON LE BLACK LABEL BRUT **R2200**
PINOT NOIR, PINOT MEUNIER, CHARDONNAY |
FRANCE

ROSÉ
HABERER FAMILY WINES ‘ROSALIE’ 2022 R95 |
R400
GRENACHE | CAPE COAST



BOURBON & WHISKY

MAKER’S MARK | KENTUCKY **R50**
WOODFORD RESERVE | KENTUCKY **R55**

INDIAN WHISKEY

AMRUT | SINGLE MALT **R75**
AMRUT PEATED | SINGLE MALT **R95**
AMRUT CASK STRENGHT | SINGLE MALT **R105**
AMRUT NAARANGI | SINGLE MALT **R190**
PAUL JOHN SELECT CASK PEATED |SINGLE MALT **R110**

IRISH WHISKEY

GLENDALOUGH DOUBLE BARREL | SINGLE MALT **R60**
GILENDALOUGH 7 YO MIZUNARA CASK | SINGLE MALT **R145**
RED BREAST 12 YO | BLENDED MALT **R120**

JAPANESE WHISKEY

HIBIKI HARMONY **R170**
NIKKI FROM TEH BARREL BLENDED MALT **R150**
NIKKA PURE MALT BLACK | BLENDED MALT **R240**
TOGOUCHI | BLENDED MALT **R115**

SCOTCH WHISKEY

ARDBEG 10 YO | ISLAY **R80**
BENRIACH 12 YO | SINGLE MALT | SPEYSIDE **R55**
COMPASS BOX SPICE TREE | BLENDED MALT **R90**
GLENALLACHIE 15 YO | SINGLE MALT | SPEYSIDE **R155**
GLENFARCLAS 12 YO | SINGLE MALT | SPEYSIDE **R105**
GLENFARCLAS 17 YO | SINGLE MALT | SPEYSIDE **R190**
GLENFARCLAS 25 YO | SINGLE MALT | SPEYSIDE **R500**
GLENMORANGIE 10 YO | SINGLE MALT | HIGHLANDS **R75**
GLENMORANGIE LASANTE 12 YO | SINGLE MALT | HIGHLANDS **R90**
GLENMORANGIE EXTRA MATURE 18 YO | SINGLE MALT | HIGHLANDS **R180**
LAPHROIG 10YO | SINGLE MALT | SCOTLAND **R95**
MONKEY SHOULDER | SCOTLAND **R50**
WOLFBURN AURORA | SINGLE MALT **R85**

SOUTH AFRICAN WHISKEY

BOPLAAS 6 YO PORT FINISH CASK STRENGTH | KLEIN KAROO **R60**

TAIWANESE WHISKEY

KAVALAN | SINGLE MALT **R115**

SIGNATURE COCKTAILS

WEEKEND IN SHANGHAI **R130**
BELVEDERE VODKA, APEROL, WEEKEND IN SHANGHAI, FRESH LIME & SODA

GRAPE SAKE-TAIL **R120**
JASMIN QUEEN INFUSED SAKE, GRAPE JUICE & LEMON

SPICEY MARGARITA **R130**
JALAPEÑO INFUSED EL JIMADOR TEQUILA, TRIPLE SEC, CUCUMBER, FRESH CORIANDER, LIME & SALT

SINGAPORE SOURS **R130**
COCONUT FAT WASHED ROKU GIN, SINGAPORE BREAKFAST, LEMON & EGG WHITE

COCONUT NEGRONI **130**
COCONUT FAT WASHED ROKU GIN, MARTINI ROSSO, CAMPARI

TRANQUILLITY **R130**
MONKEY SHOULDER, LYCHEE, LEMON,
JADE OF AFRICA

DIE MAS MUTI **160**
DIE MAS BRANDY, FERNET-BRANCA, ORANGE & CHERRY LIQUEUR, TWG ROOIBOS TEA INFUSION

PINEAPPLE SLING **R120**
HENDRICKS GIN, AMRETTO, CHERRY LIQUEUR, ROASTED PINEAPPLE

RED ROOM OLD FASHIONED **R140**
WOODFORD RESERVE WHISKEY, LAPSANG SYRUP, ANGOSTURA BITTERS, CHAI ROOIBOS & ORANGE ZEST

G & TEA **R120**
GREEN APPLE & LEMONGRASS INFUSED HENDRICKS GIN, MINT TEA SYRUP, TONIC WATER

MORNING ROUTINE **R140**
COFFEE INFUSED MONKEY SHOULDER WHISKEY, MARTINI ROSSO, CHERRY LIQUEUR & ORANGE ZEST



CLASSIC COCKTAILS

- ESPRESSO MARTINI | BELVEDERE, KALUA, ESPRESSO **R140**
- GIN MARTINI | HENDRICKS, VERMOUTH **R130**
- VODKA MARTINI | BELVEDERE, VERMOUTH **R130**
- CAIPIRINHA | CANABELLA GOLD CACHACA, LIME **R120**
- MANHATTAN | WOODFORD RESERVE, VERMOUTH, BITTERS **R140**
- NEGRONI | HENDRICKS, VERMOUTH, CAMPARI **R130**
- OLD FASHIONED | WOODFORD RESERVE, BITTERS **R140**
- SIDECAR | HENNESSEY VSOP, COINTREAU, LEMON **R220**
- WHISKEY SOURS | WOODFORD RESERVE, LIME **R130**
- FRENCH 75 | HENDRICKS, MOËT & CHANDON **R250**
- MARGARITA | EL JIMADOR, LIME, TRIPLE SEC **R120**
- VOLCAN REPOSADO, LIME, COINTREA **R195**

APERITIF (50ML SERVING)

- PASTIS RICARD **R50**
- APEROL **R55**
- CAMPARI **R65**

GIN

- TANQUERAY **R45**
- BOMBAY SAPHIRE **R45**
- MALACHITE FYNBOS | SOUTH AFRICA **R45**
- INVEROCHE CLASSIC | SOUTH AFRICA **R50**
- HENDRICKS | SCOTLAND **R55**
- KI NO BI | JAPAN **R80**
- OKAVANGO | BOTSWANA **R70**

BEER

- HEINEKEN | NETHERLANDS **R45**
- HEINEKEN ZERO | NETHERLANDS **R45**
- CAPE COLLECTIVE LAGER (500ML) | WESTERN CAPE **R75**
- CAPE COLLECTIVE IPA (500ML) | WESTERN CAPE **R75**
- TSINGTAO (330ML) | CHINA **R95**
- ASAHI | JAPAN **R110**
- SAPPORO BEER (330ML) | JAPAN **R115**
- KIRIN ICHIBAN SHIBORI (330ML) | JAPAN **R115**



SAKE

MODERN

TAKENO 2020 (180/720ML) R550 |R2200

KAMENO KURABU | KYOTO

TAKENO 2021 (720ML) R2350

IWAI KURABU | KYOTO

HAKUTSURU BLANC (720ML) R2430

HYOGO PREFECTURE

TRADITIONAL

HAKUTSURU (180ML) R350

BIJITO (720ML) R1450

JUNMAL | KOSHIHIKARI

BIJTO (720ML) R1660

JUMNAL GINJO | YAMADANISHIKI

MIYAKO (180/720ML) R320 |R1285

NIHONSHU | BLEND

SPARKLING

MASUMI (720ML) R2600

SPARKLING ORIGARAMI | MASUMI

AWAYUKI (300ML) R720

HYOGO | JAPANESE RICE

SOFT DRINKS

FITCH & LEEDS INDIAN TONIC R30

FITCH & LEEDS SUGAR FREE INDIAN TONIC R30

FITCH & LEEDS GINGER ALE R30

FITCH & LEEDS SODA WATER R30

FITCH & LEEDS LEMONADE R30

COKE R35

COKE ZERO R35

APPLETISER R45

GRAPETISER RED R45

WATER

MOUNTAIN FALLS SPARKLING / STILL R55

SAN PELLEGRINO /ACQUA PANNA R80





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Thank You

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 reservations@cwredroom.co.za

The Red Room by Chefs Warehouse at MOUNT NELSON, A BELMOND HOTEL | 76 Orange Street, Cape Town, South Africa

Booking enquiries: Alicia Kalil

