



RED PINE

CHEF'S SPECIAL

CRISPY PORK BELLY 20

SWEET PLUM SAUCE

WAGYU MEATBALLS 28

BOK CHOY, NAPA CABBAGE, BLACK GARLIC SAUCE

LOBSTER CRISPY NOODLE 65

TWIN LOBSTER FLASH FRIED, CARROTS, BOK CHOY, SNOW PEAS, XO SAUCE

BLACK RICE AND BANANA PUDDING 12

SESAME BRITTLE, SOY CARAMEL

DRINKS SPECIAL

LYCHEE MULE 16

VODKA, LYCHEE PUREE, LIME JUICE, GINGER BEER

SMOKED PINEAPPLE

MARGARITA 15

MEZCAL, AGAVE, PINEAPPLE JUICE, SICHUAN SALT RIM



◆◆◆◆ The Balance ◆◆◆◆

Chinese cuisine is based on the healing art of food, and practiced for centuries. Food, like everything else in the universe, consists of two opposite but complementary life forces.



At Red Pine, we use the freshest and most seasonal ingredients we can find and season food with great care.

Corresponding with One Another

THE FIVE ELEMENTS

WATER ~ STEAMING

FIRE ~ GRILLING

WOOD ~ SMOKING

METAL ~ WOK

EARTH ~ VEGETABLES

THE FIVE FLAVORS

SWEET ~ SALTY ~ SOUR

BITTER ~ SPICY



A good meal is a harmony of contrasting elements with a variety of:

INGREDIENTS

TEXTURES



TEMPERATURES

TASTES

COLORS