ARTHOUSE HOTEL

REDFARM

Private Event Catering Menu

We are proud to feature innovative Chinese cuisine by RedFarm.

Canapés

Crunchy Vegetable & Peanut Dumplings, 45 Steamed and pan-fried wheat and potato starch dumplings filled with jicama, pickled radish, carrot, celery, black mushroom, chive, 5 spice powder, peanuts, soy sauce

Three Color Vegetable Dumplings, 45 Steamed potato starch and soy dumplings filled with shiitake, black fungus, chanterelle, and wood ear mushrooms, jicama, corn, scallions, onions

Seared Shrimp & Pork Dumplings, 50 Steamed then pan seared potato starch and wheat dumplings filled with shrimp, pork, dried shiitake mushrooms, onions, sesame oil

Shrimp & Snow Pea Leaf Dumplings, 50 Potato starch and wheat dumpling filled with shrimp, leek juice, snow pea leaf, sesame oil

Red Farm Pastrami Egg Rolls, 65 Deep fried half egg roll filled with pastrami, cabbage, celery, and asparagus, honey mustard side dipping sauce

BBQ Duck & Lychee Skewers, 55 Duck, lychee, soy sauce, oyster sauce, hoisin, scallion, sesame seed, BBQ sauce, lotus chips

Cheeseburger Spring Rolls, 50 Chopped marinated beef, onion, red bell pepper, basil, and cheddar cheese in a spring roll wrapper, fried pickle garnish with dipping sauce



Pricing per 10 servings, minimum per selection. Pricing excludes 8.875% tax and 20% service charge.