

DEL MAR



美食軒

RENDEZVOUS  
MODERN CHINESE CUISINE

# New Year's Eve 2015



Sesame Crusted Seared Ahi



Seaweed Cucumber Salad



Five Spice Braised Beef



Walnut Shrimp



Mongolian Rack of Lamb

Adults - Prix Fixe Two-Course Menu + Glass of Sparkling Wine - \$47

Children (12 and under) - One-Course Menu + Beverage - \$26

Sharing encouraged but no splitting please | Not valid with coupons or discounts

🌟 = Rendezvous Specialty | ⌚ = Special preparation required, please allow extra time

🌶️ = Spicy; spiciness levels vary by dish; please specify if you have a preference

Checks can be split up to four ways - please request prior to ordering.

Please inform your server of any dietary needs or food allergies. Although best practices are used, items may inadvertently come in contact with trace amounts of allergens as our kitchen is not allergen-free.

## Dim Sum and then Some

### 🌟 Sesame Crusted Seared Ahi\* 🌶️

sashimi grade ahi, seared on the outside and raw through the center; covered in a wasabi aioli dressing and laid over a bed of spring mix lettuce with Rendezvous' house vinaigrette

### Chicken Lettuce Wraps

sautéed minced chicken, black mushrooms, and water chestnuts; served with six lettuce cups and a side of hoisin sauce (please request for gluten-free)

### 🌟 Yu Hsiang Eggplant 🌶️

eggplant sautéed in a traditional yu hsiang sauce - garlic, Szechuan chili paste, soy, sugar, and white vinegar - sweet with a touch of spice (always vegan)

### Seaweed Cucumber Salad

seaweed, cilantro, cucumber, and green onion sprinkled with sesame seeds and covered with Rendezvous' house vinaigrette (always vegan; please request for gluten-free)

### 🌟 Honey Glazed Spare Ribs ⌚

braised for two hours in five spice, the moist and tender meat falls right off of our pork ribs (4)

### Peppery Fried Calamari 🌶️

calamari, green bell pepper, red bell pepper, and white onion in a chili-pepper seasoning; served with a side of spicy Sriracha aioli

## Entrees

### 🌟 Five Spice Braised Beef

braised for five hours in a white onion, garlic, ginger, soy, Szechuan peppercorn, and star anise marinade to make it extremely tender and savory; served over sautéed baby bok choy

### 🌟 Kung Pao Pork Tenderloin

8 oz of tender pork marinated for four hours, pan fried, then roasted; over sautéed green beans and in a Kung Pao Sauce with grilled onions on top

### 🌟 Walnut Shrimp

7 breaded jumbo shrimp sautéed with carrots and peas in a creamy, sweet white sauce; topped with caramelized walnuts and encircled by steamed broccoli

### 🌟 Imperial Shrimp 🌶️

7 caramelized jumbo shrimp presented in a crispy egg noodle nest over a bed of lettuce

### 🌟 Salt and Pepper Twin Lobster Tails 🌶️ +8

12-14 oz of chopped shell-on twin Maine lobster tails sautéed with green and red bell peppers and white onion in a chili-pepper seasoning

### 🌟 Yu Hsiang Orange Roughy 🌶️

8 oz filet of crispy Orange Roughy over a bed of sautéed baby bok choy and covered with Rendezvous' yu hsiang sauce - a bit sweeter and more flavorful than the traditional yu hsiang

### 🌟 Seafood XO 🌶️

freshwater fish, calamari, scallop, and shrimp sautéed with broccoli, carrots, baby corn, and snow peas in Rendezvous' XO sauce (please request for gluten-free)

### 🌟 Duck Breast Shangri-la ⌚ Single (7 oz) | Double (14 oz) +8

roasted duck breast topped with our signature teriyaki glaze and over sautéed green beans

### 🌟 Mongolian Rack of Lamb\* ⌚ +12

14 oz of tender grass fed Australian Lamb marinated for four hours, grilled to your preference, and topped with our signature teriyaki glaze, red bell pepper, green onion, and white onion; served over a bed of sautéed green beans (8 bones)

### 🌟 Singapore Chow Konnyaku 🌶️ (please note - this dish can not be made mild/not spicy)

bbq pork, shrimp, and egg sautéed with bean sprouts, green bell pepper, red bell pepper, green onion, white onion, snow peas, and Konnyaku noodles in a yellow curry sauce (please request for gluten-free, vegetarian, and/or vegan)

## Children's Menu

Includes one option from below and a soda, iced tea, or lemonade. For our guests age 12 and under.

### 🌶️ Pungent Crispy Chicken 🌶️

breaded, crispy strips of white meat chicken sautéed in a spicy, pungent red sauce

### Sweet and Sour Chicken

breaded, crispy strips of white meat chicken sautéed with green bell pepper, red bell pepper, and white onion in a sweet and sour sauce

### 🌶️ Tangerine Chicken 🌶️ (please note - this dish can not be made mild/not spicy)

breaded, crispy strips of white meat chicken sautéed in an tangerine sauce with chili flakes

### Lemon Chicken

breaded, crispy strips of white meat chicken sautéed in a sweet sauce made with fresh lemons

### Cashew Chicken

white meat chicken and cashews sautéed in a caramelized hoisin sauce

### 🌶️ Kung Pao Chicken 🌶️

white meat chicken sautéed with peanuts, green bell pepper, red bell pepper, green onion, and white onion in a caramelized hoisin and chili paste sauce

### Moo Goo Gai Pan

white meat chicken sautéed with broccoli, carrots, baby corn, shiitake mushrooms, and snow peas in a light garlic white sauce (please request for gluten-free)

### Rendezvous Fried Rice

chicken, beef, and bbq pork, or any combination, with egg, carrots, green onion, peas, and your choice of brown or white rice (please request for gluten-free)

### Rendezvous Lo Mein

chicken, beef, and bbq pork, or any combination of the three, sautéed with bean sprouts, lettuce, green onion, white onion, and soft egg noodles

### Mongolian Beef

Black Angus beef cut into slices and sautéed with green onion and white onion in a brown sauce (please request for gluten-free)

### Beef with Broccoli

Black Angus beef cut into slices and sautéed with broccoli and snow peas in a brown sauce (please request for gluten-free)



Pungent Crispy Chicken



Moo Goo Gai Pan



Mongolian Steak



Xiangjiao



New! Carrot Cake - Gluten-Free!



Freshly Ground French Press Coffee

## Life is Short - Eat Dessert!

All desserts are a la carte

### 🌶️ Xiangjiao (pr. shiang-jow) - Chinese for "Banana" 🕒 8.5

an eggroll filled with banana cheesecake, rolled in cinnamon, and topped with powdered sugar, whipped cream, caramel, and chocolate sauce (vegetarian)

*\*If you are craving our signature Xiangjiao dessert please let us know on your last few bites of dinner.*

### Mango Sorbet 7.5

a mango shell filled with all-natural, fat-free sorbet and topped with powdered sugar, whipped cream, and raspberry sauce (gluten-free and vegetarian; vegan - whipped cream not added)

### Mile High Mud Pie 9.5 (great for sharing - it's bigger than our steak!)

mocha almond fudge ice cream piled 4" high atop a chocolate cookie crust and topped with powdered sugar, whipped cream, caramel, and chocolate sauce (vegetarian)

### Chocolate Wipeout 7.5

a decadent three-layer chocolate mousse cake, topped with chocolate ganache frosting, powdered sugar, whipped cream, and chocolate sauce (vegetarian)

### NEW! Carrot Cake - Gluten-Free! 7.5

a three-layer carrot cake with coconut cream cheese frosting and topped with cinnamon from San Diego's Sweet Cheeks Baking Company (gluten-free and vegetarian)

## Non-Alcoholic Beverages

All beverages outside of those included with the Children's Menu are a la carte

**Please see our iPad Beverage List for our Draft Beer, Sake, and Wine at the Best Price in SD Selections**

### Vero Bottled Still or Sparkling Water - 2 per guest (free refills)

Great tasting water locally filtered through a \$6,500 purification system using a proprietary five-stage process | Eco-Friendly | Choice of the Ritz Carlton, Hyatt Regency and top chefs

### NEW on Draft! Cold Pressed Coffee & Kombucha | 5 (16oz)

**Cold Pressed Iced Coffee or Iced Latte** - (12 oz over ice) - Modern Times Brewery "Black House"

**Kombucha** - Ask for our current flavor(s). Kombucha is an ancient Chinese live cold tea.

### Sodas, Iced Tea, and Lemonade | Milk, Chocolate Milk, Apple Juice 3.25

**NEW!** Maine Root (Organic, Fair Trade, sweetened using Cane Sugar): Mexican Cola, Lemonade, Lemon Lime, Root Beer, Ginger Ale, Black Cherry, Shirley Temple, Roy Rogers | Unsweetened Iced Tea, Diet Coca Cola, Arnold Palmer (free refills on sodas, iced tea, and lemonade)

### Hot or Iced Teas - Cafe Moto, San Diego, CA

1 cup (8 oz) - **3.25** | 3 cup (17 oz) - **6.25** | 6 cup (36 oz) - **11.25**

China Jasmine | China White Peony (mild floral-fruit flavor) | Green: Moroccan Mint, Gunpowder, or Genmaicha (roasted rice flavor) | Decaf: Blood Orange Tisane, Garden Treat Tisane (minty and earthy flavor)

### French Press Coffee - Ground to Order - SD's Modern Times "Black House"

1 cup (8 oz) **3.95** | 3 cup (17 oz) - **7.25** | 6 cup (36 oz) - **13.25**

Mocha-Java blend of Ethiopian (fruit, berries) and Sumatra (cocoa, caramel, earth)

Decaf: Bravura (Cafe Moto, SD) - decaffeinated via water osmosis - maintains flavor & complexity