








REN CHAI

Appetizers & Salads


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|---|---|----------|
| 1. | Vegetable spring rolls | 3.500 JD |
| 2. | Crab claws | 7.500 JD |
|  | 3. Shrimp balls kewlin style | 7.500 JD |
|  | 4. Shrimp sesame toast | 7.500 JD |
| | 5. Shrimp bread rolls | 7.500 JD |
| | 6. Deep fried shrimps | 7.500 JD |
|  | 7. Baked squid in spicy salt | 6.250 JD |
| | 8. Vegetable salad | 4.500 JD |
| | 9. Scallop basket with pine nuts | 7.950 JD |
|  |  10. Wasabi Shrimp | 7.500 JD |
| |  11. Crispy noodles salad with chicken | 4.950 JD |
| |  12. Crispy noodles salad with shrimps | 5.950 JD |

Soups

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|---|--|----------|
| | 16. Wonton soup | 4.950 JD |
|  | 17. Hot & sour soup | 4.950 JD |
| | 18. Corn soup with chicken | 4.750 JD |
| | 19. Corn soup with crab meat | 4.950 JD |
| | 20. Chicken & asparagus soup | 4.950 JD |
| | 21. Chicken noodle soup | 5.500 JD |
| | 22. Seafood bean curd soup | 5.500 JD |
|  |  23. Tom Yom soup | 4.950 JD |

 Spicy



 New

 Recommended by the chef

Seafood

61. Sweet & sour shrimp	11.500 JD
62. Shrimp with cashew nuts	11.250 JD
 63. Szechuan shrimp	11.750 JD
64. Shrimp with black bean sauce	11.500 JD
 65. Sautéed shrimps with garlic & butter sauce	11.500 JD
66. Sauteed grouper fish filet in black bean sauce	19.500 JD
 67. Steamed grouper fish filet with black mushrooms & vegetables	19.500 JD
68. Sauteed fresh scallops with broccoli flower	16.950 JD
69. Sauteed fresh scallops with fresh asparagus	16.950 JD
70. Steamed grouper whole fish in black bean sauce	41.000 JD
71. Steamed grouper whole fish in superior soy sauce	41.000 JD
72. Steamed lobster in garlic sauce	69.000 JD
73. Baked lobster with ginger & onions	69.000 JD

Chicken

 93. Szechuan chicken	6.950 JD
94. Sweet & sour chicken	6.950 JD
 95. Kung pao chicken	6.950 JD
96. Curry chicken	6.950 JD
98. Diced chicken with cashew nuts	6.950 JD
99. Sliced chicken with mushrooms & bamboo shoots	7.950 JD
100. Sliced chicken with ginger & onions	6.750 JD
101. Sliced chicken with black bean sauce	6.950 JD

 Spicy


 New

 Recommended by the chef

Beef

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|---|-----------|
| 111. Sliced beef with broccoli flower | 7.750 JD |
| 112. Sliced beef in oyster sauce | 7.500 JD |
| 113. Beef with green pepper in black bean sauce | 7.250 JD |
| 114. Shredded beef with green pepper
"Hikmat's favorite" | 7.750 JD |
| 115. Beef tenderloin in superior soy sauce | 9.950 JD |
|  116. Kung pao beef | 7.950 JD |
| 117. Beef tenderloin cantonese style | 9.950 JD |
| 118. Sliced beef with ginger & onions | 7.750 JD |
|   119. Beef tenderloin in black pepper sauce | 9.950 JD |
| 120. Ren Chai crispy beef | 7.950 JD |
|   121. Lamb spareribs with black pepper sauce | 13.000 JD |
|  122. Grilled tenderloin beef with special
teriyaki sauce | 9.950 JD |

Duck


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|---|-----------|
| 132. Shredded fragrant duck
served with pancakes | |
| Quarter | 18.000 JD |
| Half | 27.000 JD |
| Whole | 49.000 JD |
|  133. Roasted whole duck
to be ordered 24hrs in advance | 49.000 JD |

 Spicy

 New

 Recommended by the chef

Vegetables

151. Sauteed seasonal vegetables in garlic	3.750 JD
 152. Steamed four season vegetables	3.950 JD
153. Garden vegetables deluxe (chop suey)	4.250 JD
154. Lohon vegetables with shiitake mushrooms	6.950 JD
155. Four season vegetables in oyster sauce	4.500 JD

Noodles

171. Crispy noodles with beef in black bean sauce	5.250 JD
172. Singapore noodles	5.950 JD
173. Canton noodles with vegetables	5.500 JD

Rice

181. Steamed rice	2.950 JD
182. Garlic fried rice	2.750 JD
183. Vegetable fried rice	3.500 JD
184. Beef fried rice	3.250 JD
185. Yang chow fried rice	3.500 JD
186. Ren chai fried rice	4.750 JD

 Spicy

 New

 Recommended by the chef



Ren Chai Set Menu

Jade Set Menu

Minimum number: 6 people
Price per person: 20.750 JD + tax and service

Your choice of the following soups:
Wonton soup, corn soup with chicken,
hot & sour soup, chicken & asparagus soup

Vegetable spring rolls
Shrimp sesame toast
Steamed wonton

Diced chicken with cashew nuts
Curry chicken
Sliced beef in oyster sauce
Shredded beef with green pepper
Sweet & sour shrimp

Steamed or vegetable fried rice
Canton noodles with vegetables

Banana fritters with ice cream or lychees

 Spicy

 New

 Recommended by the chef



Emperor Set Menu

Minimum number: 6 people
Price per person: 23.000 JD + tax and service

Your choice of the following soups:

Wonton soup, corn soup with chicken,
hot & sour soup, chicken & asparagus soup,
seafood beancurd soup,
mixed seafood & meat eggdrop soup

Vegetable spring rolls

Vegetable salad

Shrimp balls kewlin style

Baked squid in spicy salt

Chicken dumplings

Shrimp & vegetable dumplings

Kungpao chicken

Sliced chicken with mushrooms &
bamboo shoots

Szechuan shrimp

Sweet & sour shrimp

Sliced beef with broccoli flower

Steamed or vegetable fried rice

Singapore or canton noodles with
Vegetables

Banana fritters with ice cream

Or lychees

 Spicy

 New

 Recommended by the chef



REN CHAI

Dim Sum

Scalop Dumpling^{new} (3pcs)

5.75

Shrimp and Scalop Dumpling (3pcs)

6.95

Crab Dumpling^{new}

4.95

Chao Long Pao^{new}

4.75

Vegetable Dumpling

3.95

Shrimp and Vegetable Dumplings

5.50

Shrimp Dumplings

5.75

Spinach and Shrimp Dumpling

4.95

Chicken Dumplings

4.75

Steamed Wonton

4.75

Fried Wonton

4.95

Fried Beef Wonton

4.75

**All prices are subject to service charge and sales tax
Due to quality assurance some ingredients may not be available**





REN CHAI

Desserts & Tea

Desserts

Banana Fritters with ice cream	5.25
Baked Cheesecake	3.95
Yoshi Mousse A light coconut mousse covered with chocolate	4.25
Mango Pudding	4.95
Lychees	4.25
Sweet Bites Platter (Chocolate cake, cheesecake, tiramisu and mango mousse)	5.50
Ice cream & Sorbet Ask your waiter for available flavours	2.50

Tchaba Tea Selection 3.75

Tchaba provides a fully handcrafted, bio-degradable sachet of full leaf tea, spices & herbs, tailor-made to suit your moods and transport you along a combination of flavors to a place of complete satisfaction

Vintage Selection "Pure Tea Leaves"

Sencha Zen

"Japanese Green Tea"

Blend Selection "Full Leaf Tea & Natural Flavors From Fruit & Spices"

Jasmine Haze

"Green Tea, Jasmine Blossom"

Rosa

"Green Tea, White Tea, Rose Petals"

Jasmine Pearl

"Hand Rolled White Tea, Jasmine Blossom"

Herbal Infusion Selection "Health in Every Sip"

Chamomile Breeze

"Chamomile, Hibiscus, Mint, Rosehip, Lemongrass, Orange Peel"

Ginger Calm

"Ginger, Orange & Lemon Peel, Liquorice, Mint, Lemongrass"



REN CHAI

Beverage



Asian Aperitifs

6.950

Ren Chai

Absolut Vodka, Lychee, Cranberry Juice

China Mai Tai

Havana Club Gold & Silver, Triple Sec, Orange Juice, Pineapple Juice, Grenadine

Ken Pai

Peach Schnapps, Triple Sec, Pineapple Juice

Aperitifs

& Digestives

	Glass	Bottle
Kahlua, Malibu, Amaretto, Sambuca, Martini (all flavours), Jagermeister	6.500	79.000
Skinos Mastiha, Baileys, Aperol, Campari. Goldschlager	6.950	99.000

Japanese Sake

Caraf: 13.95 Bottle: 59.00

Spirits

Whiskey

	Glass	Bottle
Jameson, Jim Beam	6.250	69.000
Jack Daniels, Jack Daniels Honey	6.500	75.000
J&B	7.000	89.000
Chivas Regal 12 YO	7.500	95.000
Jameson Black Barrel, Johnnie Walker Black Label	7.750	99.000

Whiskey - Premium

Chivas Extra	8.500	110.000
Johnnie Walker Double Black	8.500	130.000
Chivas XV 15 YO	9.000	115.000
Johnnie Walker Gold Label	13.000	159.000
Chivas Regal 18 YO	15.000	185.000

All prices are subject to service charge and sales tax

Whiskey Single Malt

	Glass	Bottle
Glenfiddich 12 YO	9.500	125.000
Glenlivet Founder Reserve	9.250	115.000
Glenfiddich 15 YO	13.000	150.000
Glenfiddich 18 YO	15.000	185.000

Vodka

Absolut	5.950	60.000
Stolichnaya Red, Russian Standard	5.950	69.000
Stolichnaya Gold, Russian Standard Platinum	6.500	75.000
Elyx, Beluga Noble	7.000	89.000
Beluga Transatlantic, Titos, Legend of Kremlin	7.500	95.000
Katel One	7.950	100.000

Vodka - Premium

Belvedere, Grey Goose	8.000	105.000
Stolichnaya Elite		150.000
Beluga Allure		225.000
Beluga Gold Line		350.000

Tequila

Olmecca White & Gold	5.950	69.000
Jose Cuervo White, Lunazul White, Patron Cafe	7.500	95.000
Jose Cuervo Gold	8.500	99.000

Tequila - Premium

Don Julio White, Patron Silver	10.500	135.000
Don Julio Reposado	11.500	145.000
Patron Gold Anejo	12.00	150.000

Gin

Beefeater	5.950	65.000
Gordon's, Bombay Sapphire, Tanqueray	6.950	79.000
Hendricks	7.50	99.000

Rum

Havana Club	5.950	65.000
Bacardi	6.500	73.000
Captain Morgan Spiced 1000 ML	6.50	90.000

All prices are subject to service charge and sales tax

Cognac

	Glass	Bottle
Martell VS	12.500	145.000
Martell V.S.O.P	15.000	195.000
Martell XO	30.000	380.000

Beers

Local Beer

Amstel	5.000
Carakale	6.250

Imported Beer

Heineken, Corona, Almaza	7.250
Mahu	4.500

Soft Drinks

Mocktails	3.950
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Non Alcoholic Beer	3.250
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Fizzy Drinks	2.950
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Pepsi, Diet Pepsi, 7up, Diet 7up

Energy Drinks	3.500
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Red Bull, Sugar Free Red Bull

G+Ginseng	3.250
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Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter
Lemon, Cranberry

Fresh Juices	5.000
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Orange, Lemon, Strawberry, Kiwi

Still & Sparkling Water

	Small	Large
Still Water (Local)	1.750	2.750
Hildon	1.750	3.500
Sparkling Water (Local)		
Hildon	2.500	4.250
Perrier	3.500	

Hot Drinks

Nespresso Coffee	3.500
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Ristretto, Lungo, Allegro, Decaffeinated

Double Nespresso	5.000
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Tchaba Tea Selection

	3.750
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Sencha Zen Green Tea, Jasmine Haze, Chamomile Breeze

Ginger Calm

Ask your waiter for more of our Tchaba Tea selection

WINE LIST

WINE BY GLASS

RED WINE

LOCAL

Saint George – Merlot 6.000

IMPORTED

Torresella – Merlot – Italian 7.250

**Long Mountain – Cabernet Sauvignon
South African** 7.750

B&G- Cabernet Sauvignon-French 7.950

WHITE WINE

LOCAL

Saint George – Pinot Grigio 6.000

IMPORTED

Torresella – Pinot Grigio – Italian 7.250

Long Mountain – Chardonnay - South African 7.750

B&G - Sauvignon Blanc - French 7.950

ROSÉ WINE

LOCAL

Saint George – Shiraz 6.000

IMPORTED

Torresella – Pinot Grigio – Italian 7.250

B&G Rose D'Anjou - Gamay, Grolleau - French 7.750

RED WINE

LOCAL

Saint George - Merlot 25.000

Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish

Saint George - Cabernet Sauvignon 29.000

Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums

JR Classic - Shiraz 32.000

Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish

ITALIAN

Torresella - Veneto IGT 29.000

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins

Santa Margherita - Chianti Classico Riserva DOCG 39.000

Sangiovese, Cabernet Sauvignon, Merlot - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste

Santa Cristina - Toscana IGT 45.000

Sangiovese, Shiraz, Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

Frescobaldi Casteljiocondo - Brunello di Montalcino DOCG 59.000

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel

FRENCH

Louis Eschenauer – Bordeaux 39.000

Merlot, Cabernet Sauvignon - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice

B&G - Saint-Emilion 45.000

Merlot, Cabernet Franc - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins

Pere Anselme La Fiole - Châteauneuf-du-Pape 62.000

Cinsault, Mourvedre, Shiraz, Grenache - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry "eau-de-vie", warm spices and truffles

CHILEAN

Castillo de Molina - Cachapoal Valley 39.000

Cabernet Sauvignon - Intense ruby and violet hues and a display of an expressive, complex bouquet, full of fresh fruits such as black cherries, plums and blackberries, with a subtle touch of black pepper, vanilla, chocolate and tobacco

Santa Digna - Central Valley 39.000

Shiraz, Syrah - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak

Escudo Rojo- Maipo Valley 45.000

Cabernet Sauvignon – Dry and spicy wine with flavours of blackcurrant and raspberry

SOUTH AFRICAN

Long Mountain - Breede River Valley 35.000
Cabernet Sauvignon - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood

ROSÉ WINE

Saint George – Jordanian 28.000
Shiraz - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon

Torresella - Italian 29.000
Pino Grigio, pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries

B&G Rose D'Anjou - French 35.000
Gamay, Grolleau - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of a black pepper aroma

WHITE WINE

LOCAL

Saint George - Pinot Grigio 25.000
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds

Saint George George – Chardonnay 27.000
Strong creamy notes of custard, butter and vanilla combined with almond and chestnut. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak

JR Classic - Sauvignon Blanc 30.000
Light bodied wine with a shiny golden color. Refreshing, crispy and highlighted by citrus aroma with hints of orange

ITALIAN

Torresella - Veneto IGT 29.000
Pinot Grigio - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant

Casale Del Grillo - Frascati Superiore DOC 35.000
Malvasia - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh

Lamberti Trevenezie 35.000
Chardonnay - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractivelingering aftertaste of apples and bananas

Santa Margherita – Trentino-Alto Adige 39.000
Pinot Grigio - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility

FRENCH

B&G - Bordeaux 35.000
Sauvignon Blanc, Sémillon - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish

Domaine Laroche – Chablis 49.000
Chardonnay - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.

Calvet - Sancerre 55.000
Sauvignon Blanc, Sémillon - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle

CHILEAN

Castillo De Molina - Casablanca Valley 39.000
Chardonnay - Lots of fruit and freshness it is balanced with very good acidity

Santa Digna - Central Valley 39.000
Sauvignon Blanc - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics

Escudo Rojo - Maipo Valley 45.000
Sauvignon Blanc - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit

SOUTH AFRICAN

Long Mountain - Breede River Valley 35.000
Chardonnay - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest

KWV - Western Cape 39.000
Sauvignon Blanc - Elegant and refreshing with tangs of grapefruit, lime and guava

CHAMPAGNE & SPARKLING WINE

Mini Sparkling Wine – Lamberti 9.750

Santa Margherita – Prosecco Valdobbiadene DOCG 42.000

Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green

Nicholas Feuillatte- Champagne Brut 98.000
Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.

Moet et Chandon - Champagne Brut 125.000
A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nut



A SOUTH AFRICAN SPECIAL WINE



MAN FAMILY WINES

MAN FREE-RUN STEEN CHENIN BLANC

Paarl. Crisp with vibrant aromas of quince, pear and pineapple. Peach and apple flavors with refreshing acidity, smooth minerality and a full-bodied mouthfeel.

JD 40.0

MAN FAMILY WINES

SKAAPVELD SYRAH

Paarl. This distinctive Syrah presents complex aromas with flavors of black currant and plum. The subtle blending of Mourvèdre and Grenache contribute to a soft red fruit and fine spice characteristics as well as smooth integrated tannins.

JD 43.0

DE TOREN DÉLICATE

CABERNET FRANCE | MALBEC

Stellenbosch. De Toren Délicate reveals elegant flavors of fresh luscious red strawberries with deep and mystical aromas of cinnamon. This silky-smooth Malbec-dominated blend is fresh and light styled. The gentle balance of acidity gives it a unique character of being fresh, youthful and light.

JD 65.0

Prices are subject to service and sales tax