SOUPS

Cantonese Corn Soup — 3
Velvety corn soup with chicken broth, sweet corn and whisked eggs.

Tom Yum Soup — 3.5
Aromatic Thai broth with lemongrass, chili and lime.

APPETIZERS & SALADS

Crispy Duck Salad — 6.5
Hand-pulled duck with greens, pomegranate, mandarin and alfalfa sprouts in hoisin vinaigrette.

Green Papaya Salad — 4.25
Shredded green papaya, chili, roasted peanuts and fresh lime.

Salted Edamame — 2.5
Steamed edamame pods, wok-tossed, served with chili soy sauce.

Szechuan Eggplant — 4.75
Lightly crisped eggplant, tossed in spicy chili-garlic sauce.

Prawn on Toast — 4
Sesame-crusted prawn toast with sweet and sour chili sauce.

Spicy Cucumber Salad — 3.75
Cucumber, sesame, kimchi, chili crisp, and soy dressing.

Crispy Rice Salad — 5
Cabbage, carrots, crispy rice, edamame, pineapple, pepper soy dressing, roasted peanuts and sesame.

Wasabi Prawns — 6.5
Tempura prawns with wasabi mayo, sliced almonds and chopped red chilis.

Crab Tempura Roll — 5
Crispy crab roll with tempura shrimp, avocado, cucumber, unagi glaze and jalapeno mayo.

Prawn Wasabi Roll — 5.5
Prawn tempura roll with avocado, wasabi cream and crispy leeks.

SPECIALS

Upon availability. Please check with your server

Peking Duck
Crisp-roasted duck served with delicate pancakes, scallions, cucumbers, sesame and hoisin sauce.
Half — 14
Whole — 24

Crispy Aromatic Duck
Crispy aromatic duck served with bao, scallions, cucumbers and duck-honey sauce.
Half — 14
Whole — 24

DIM SUM

Vegetable Rice Paper Rolls — 4
Vegetables and vermicelli wrapped in rice paper with nuoc cham.

Garden Spring Rolls — 4
Seasonal vegetable rolls with sweet chili dip.

Crisped Mushroom Wontons — 4.25
Golden mushroom wontons with chili crisp and soy dip.

Charcoal Shrimp Dumplings — 6
Charcoal-wrapped prawn dumplings with chili-garlic crisp.

Fried Nems — 4
Shrimp, rice paper, baby gem lettuce, thai basil, rice noodles with sweet chili dip.

MEAT & POULTRY

Thai Chili Caramel Chicken — 7
Stir-fried chicken in homemade chili caramel, finished with lemongrass foam.

Sweet and Sour Chicken — 6.75
Crispy chicken with pineapple, bell peppers, sweet and sour sauce.

Orange Chicken — 6.75
Crispy chicken tossed in reduced orange glaze with sesame and scallions.

Thai Green Curry — 8
Chicken simmered in creamy coconut curry with Thai eggplants and aromatic herbs.

RR **Chili Garlic Fried Beef** — 8.75
Crisp-fried beef strips with scallions and spicy sweet-garlic glaze.

Mongolian Beef — 9.5
Caramelized beef with sweet soy glaze, scallions, sesame and crispy leeks.

RR **Republique's Lamb Chops** — 9.5
Grilled lamb chops marinated with garlic and green chili, glazed in tamarind-soy sauce and served with pak choi.

Cracked Pepper Beef — 9
Stir-fried beef in cracked black pepper sauce with bell peppers and potato floss.

RR **Cantonese Steak et Frites** — 18
Seared beef tenderloin with oyster glaze, garlic, green onions and fries.

RR **Thai-Style Braised Short Ribs** — 10
Slow-braised beef ribs served on a bed of mushroom rice.

FISH & SEAFOOD

RR **Chili Lime Sea Bass** — 12
Whole sea bass steamed with lime, chili and lemongrass.

Kung Pao Prawns — 7.5
Wok-fried prawns with chili, garlic and roasted peanuts.

Candied Walnut Prawns
Crispy prawns in honey-mayo glaze with candied walnuts. — 7

NOODLES & RICE

Chow Mein — 5
Wok-tossed noodles with seasonal vegetables and soy glaze.

Pad Thai — 6.250
Rice noodles with prawns, tamarind, egg, peanuts and bean sprouts.

RR **Supreme Noodles** — 5
Wok-tossed egg noodles with bean sprouts, sesame oil and scallions.

RR **XO Corn Fried Rice** — 5
Jasmine rice with egg, sweet corn, scallions and house XO sauce.

Garlic Fried Rice — 3.5
Golden fried rice with garlic and chives.

Vegetable Fried Rice — 3.75
Fried rice with seasonal vegetables.

Steamed Jasmine Rice — 1.75
Fragrant and perfectly steamed.

VEGETABLES

Sichuan Green Beans — 4.5
Dry fried green beans with sichuan peppercorn chili, garlic and black vinegar.

Chili Broccolini — 4.5
Wok-tossed tender stem broccolini with chili oil, ginger and sesame.

RR **Miso Brussels Sprouts** — 4
Crispy brussels sprouts in miso honey butter with sweet and sour herb sauce.

Homemade chili sauce is available at every table and crafted fresh... daily.

ALLERGENS

Our menu items may contain or come into contact with allergens such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, sesame, and shellfish. Please inform your server of any allergies or dietary restrictions.