

Lunch

entire menu available at lunch | item descriptions in dinner menu

🍜 Noodle and Rice Dishes 🍜

Egg Noodles

Shanghai Style Noodles 9.95

Rendezvous Lo Mein 9.95

Vegetable Lo Mein 8.25 | with Chicken, Beef, or Pork 9.95

Rendezvous Chow Mein 9.95

Rice Noodles

Singapore Chow Mai Fun 11

Chow Fun (with Chicken and/or Beef) 9.95

Shrimp Pad Thai 12

Noodle Soups

egg noodles in a soup broth

Rendezvous Noodle Soup 9.95

Hong Kong Style Wonton Noodle Soup 9.95

Spicy Seafood Noodle Soup 12

Vegetable Noodle Soup 8.25 | with Chicken, Beef, or Pork 9.95

Konnyaku Noodles

a healthy noodle alternative made from a root vegetable

Vegetable Konnyaku Noodle Soup 9.95

Sautéed Vegetables with Konnyaku Noodles 9.95

Singapore Chow Konnyaku 12

Rendezvous Konnyaku 12

Rice Dishes

Rendezvous Fried Rice 9.50

Vegetable Fried Rice 9

🍜 Entrées 🍜

served with your choice of steamed white or brown rice and a house salad

Pungent Crispy Chicken 9.95

Cashew Chicken 9.95

Moo Goo Gai Pan 9.95

Lemon Chicken 9.95

Governor's Chicken 9.95

Curry Chicken 9.95

Kung Pao Tenderloin Steak 11

Black Pepper Tenderloin Steak 11

Mongolian Beef 9.95

Beef with Broccoli 9.95

Walnut Shrimp 12

Shrimp with Lobster Sauce 12

Shrimp & Scallop Sauté 12

Kung Pao Fish 12

Sautéed Fish Filet with Szechuan Peppercorn Sauce 11 or Black Bean Sauce 12

Buddha's Treasure 9.95

Ma Po Tofu 9.95

Eggplant in a Spicy Ginger Sauce 9.50

Sautéed Mixed Vegetables 8.95

Many Gluten Free, Vegetarian, and Vegan options available -
Please ask your waiter when ordering.

Add Chicken, Beef, or Pork = Lunch +1.70 | Dinner +2
"Rendezvous" = chicken, beef, and pork used unless otherwise requested
11 = Spicy (please specify if you'd like mild, medium, or extra spicy)
Brown rice available upon request

Dinner

🍷 Tapas 🍷

Sesame Crusted Seared Ahi 12

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

Chicken Lettuce Wraps 9

sautéed minced chicken, black mushrooms, and water chestnuts; served with lettuce cups and a side of hoisin sauce

Pot Stickers 8

handmade pot stickers filled with pork, cabbage, green onion, and ginger and served with a side of tangy and medium spice dumpling sauce; crunchy on one side and soft on the other (6)

Vegetable Spring Rolls 7

mung bean noodles, cabbage, carrots, lettuce, and black mushrooms in a crunchy shell served with spicy Chinese mustard and sweet and sour sauce on the side (6 pieces – 3 rolls cut in half)

Steamed Pork Dumplings 8

handmade dumplings filled with pork and green onion served in a steamer; with a side of tangy and medium spice dumpling sauce (6)

Crabmeat Mango Salad 14

a tower of real crab, fresh mango, red bell pepper, celery, green onion, and white onion in a creamy mustard sauce surrounded by spring mix lettuce with Rendezvous' house vinaigrette

Peppery Fried Calamari 9.5

calamari, green bell pepper, red bell pepper, and white onion in a chili-pepper seasoning

Crispy Duck Wraps 9.5

duck meat braised in soy sauce and five spice, deep fried, and then wrapped in a flour tortilla with cucumber, lettuce, green onion, and hoisin sauce; served with a side of hoisin sauce (4 pieces - 2 cut in halves)

Boiled Pork and Chive Dumplings covered with Hot Sauce 18

handmade dumplings filled with pork, green onion, and chives with hot sauce on top (8)

Honey Glazed Spare Ribs 9.5

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

Cheese Filled Rangoons 7

handmade crispy egg and flour shells filled with cream cheese and sprinkled with powdered sugar (5)

Dan Dan Noodles 18

pork sautéed with red bell pepper, green onion, and white onion in a spicy, nutty sesame sauce and served over boiled egg noodles

BBQ Pork Slices 8

we marinate our pork for two days in our restaurant made bbq sauce, then coat it with another layer of sauce before grilling, slicing, and laying it on a bed of spring mix lettuce with Rendezvous' house vinaigrette

Satay Chicken Brochette 8

chicken marinated in a peanut sauce, grilled, and served over a fresh mango salsa (4)

Firecracker Calamari Salad 9.5

created when a customer brought in a sample from Hawaii (he says ours is better – don't tell the Hawaii tourism board!); caramelized calamari with a Szechuan chili paste atop a bed of spring mix lettuce with Rendezvous' house vinaigrette

Panko Shrimp 9

5 large breaded shrimp towering over two onion rings with a side of lemongrass sauce

Ha Gau Siu Mai 9

handmade ha gau (shrimp dumplings) and siu mai (pork and shrimp dumplings) steamed; a traditional dim sum dish (3 of each for 6 total)

Seaweed Cucumber Salad 9

seaweed, cilantro, cucumber, and green onion sprinkled with sesame seeds and in Rendezvous' house vinaigrette

Boiled Vegetable Dumplings 7

handmade dumplings filled with baby bok choy and shitake mushrooms and served with a side of tangy and medium spice dumpling sauce (6)

Sampler Plate for 2 People 12.95

2 of each: satay chicken brochette, panko shrimp, vegetable spring rolls, cheese filled rangoons, and boiled pork and chive dumplings covered with hot sauce

🍷 Soups 🍷

Bowl size serves 2-3 people

Hot & Sour Soup Cup 3 Bowl 6

tofu, egg, and black mushrooms in a chicken broth; made fresh daily

Egg Flower Soup Cup 3 Bowl 6

egg in a chicken broth; made fresh daily

Wor Wonton Soup 9

6 handmade wontons filled with pork and shrimp along with shrimp and marinated bbq pork strips, carrots, lettuce, green onion, and snow peas in a blend of chicken and shrimp broths; made to order

Seaweed Tofu Egg Flower Soup 7

seaweed, tofu, and egg in a chicken broth; made to order

Seaweed Tofu Miso Soup 7

seaweed, tofu, mushrooms, green onion and shallots in a vegan soup base; made to order

Spicy Seafood Lemongrass Soup 10

Freshwater Channel Bass, calamari, scallop, shrimp, carrots, lettuce, and snow peas in a lemongrass chicken broth; made to order

🍜 Noodle and Rice Dishes 🍜

Egg Noodles

Shanghai Style Noodles 14

chicken, beef, and shrimp sautéed with baby bok choy, baby corn, broccoli, carrots, and snow peas atop hash brown style lo mein noodles (crispy on the outside, soft on the inside)

Rendezvous Lo Mein 14

chicken, beef, and pork sautéed with bean sprouts, lettuce, green onion, white onion, and soft egg noodles

Vegetable Lo Mein 12 | with Chicken, Beef, or Pork 14

baby bok choy, bean sprouts, broccoli, carrots, baby corn, lettuce, green onion, white onion, and snow peas sautéed with soft egg noodles

Seafood Lo Mein 18

calamari, clam, krab, scallop, and shrimp sautéed with bean sprouts, lettuce, green onion, white onion, and soft egg noodles

Rendezvous Chow Mein 14

chicken, beef, and pork sautéed with baby bok choy, baby corn, broccoli, carrots, and snow peas atop Cantonese style crunchy egg noodles

Rice Noodles

Singapore Chow Mai Fun 14

bbq pork, shrimp, and egg sautéed with bean sprouts, green bell pepper, red bell pepper, green onion, white onion, and vermicelli noodles in a curry sauce

Chow Fun (with Chicken and/or Beef) 13

chicken and/or beef sautéed with bean sprouts, green bell pepper, red bell pepper, green onion, white onion, and flat, wide rice noodles (fettuccine like in appearance)

Seafood Pad Thai 18

calamari, scallop, shrimp, and egg sautéed with bean sprouts, green bell pepper, red bell pepper, green onion, white onion, and thin rice noodles in a chili tamarind sauce and topped with crushed peanuts

Roasted Duck Vermicelli 19

7 oz of roasted duck breast atop sautéed baby corn, bean sprouts, green bell pepper, red bell pepper, green onion, white onion, snow peas, and zucchini with vermicelli noodles.

Mung Bean Noodles thin, clear, chewy noodles

Ma Yi Sang Su (Ants up a Tree) 12

pork sautéed with red bell pepper, green onion, white onion, and thin, clear, chewy noodles in a Szechuan chili sauce

Noodle Soups egg noodles in a soup broth

Rendezvous Noodle Soup 14

sautéed chicken, beef, pork, baby bok choy, broccoli, carrots, baby corn, lettuce, snow peas and egg noodles in a blend of shrimp and chicken broths

Hong Kong Style Wonton Noodle Soup 14

8 handmade shrimps and pork filled wontons and bbq pork strips wok boiled with baby bok choy, green onion, and egg noodles in a blend of shrimp and chicken broths

Spicy Seafood Noodle Soup 17

sautéed calamari, clam, scallop, shrimp, broccoli, lettuce, green onion, white onion, snow peas, and egg noodles in a spicy chicken broth infused with chili paste

Vegetable Noodle Soup 14 | with Chicken, Beef, or Pork 16

sautéed baby bok choy, broccoli, carrots, baby corn, lettuce, green onion, snow peas, and egg noodles in a blend of shrimp and chicken broths

Konnyaku Noodles a healthy noodle alternative made from a root vegetable of the same family as the taro root

-Less than 10 calories/serving, less than 5 grams of carbohydrates/serving

-No fat, high in dietary fiber, just as satisfying as regular noodles

-Thin, slippery, chewy; milky-translucent in color

-Non-wheat, Gluten-Free (please let your server know if you desire an entirely gluten-free meal)

Vegetable Konnyaku Noodle Soup 14 | with Chicken, Beef, or Pork 16

sautéed baby bok choy, broccoli, carrots, baby corn, lettuce, bai ling mushrooms, black mushrooms, enoki mushrooms, green onion, and snow peas with Konnyaku noodles in a chicken broth

Sautéed Vegetables with Konnyaku Noodles 14 | with Chicken, Beef, or Pork 16

sautéed baby bok choy, broccoli, carrots, baby corn, lettuce, bai ling mushrooms, black mushrooms, enoki mushrooms, green onion, white onion, and snow peas with Konnyaku noodles

Singapore Chow Konnyaku 16

sautéed bbq pork, shrimp, egg, bean sprouts, green bell pepper, red bell pepper, green onion, white onion, and snow peas with Konnyaku noodles in a curry sauce

Rendezvous Konnyaku 16

chicken, beef, and pork sautéed with bean sprouts, lettuce, green onion, white onion, and Konnyaku Noodles

Rice Dishes

Rendezvous Fried Rice 13

chicken, beef, pork, egg, carrots, peas, and green onion with rice

Vegetable Fried Rice 12

egg, bean sprouts, broccoli, carrots, baby corn, green onion, and peas with rice

Seafood Fried Rice 18

krab, scallop, shrimp, egg, carrots, green onion, and peas with rice

🍽️ Entrées 🍽️

served with your choice of steamed white or brown rice

Fowl

Pungent Crispy Chicken 14

breaded, crispy pieces of white meat chicken sautéed in a pungent sauce

Cashew Chicken 14

white meat chicken and cashews sautéed in a caramelized hoisin sauce

Moo Goo Gai Pan 14

white meat chicken sautéed with broccoli, carrots, baby corn, shiitake mushrooms, and snow peas in a light garlic white sauce

Lemon Chicken 14

breaded, crispy pieces of white meat chicken sautéed in a lemon sauce

Governor's Chicken 14

white meat chicken sautéed with green onion in a Szechuan chili sauce

Curry Chicken 14

white meat chicken, carrots, red bell pepper, green onion, white onion, and peas with rice in a curry sauce

Duck Breast Shangri-la Single (7 oz) 19 Double (14 oz) 28

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

Duck Specials 48 (advance notice of 24 hours required, serves 4-6)

We use only California grown, premium, natural ducks; 2 styles available:

Peking Duck: dried for 4-5 hours, oven baked, and then deep fried; served with cucumber, green onion, hoisin sauce, and handmade steamed buns

Crispy Duck: braised in soy sauce and five spice and then deep fried; served with cucumber, green onion, hoisin sauce, and handmade steamed buns

From the Land

Kung Pao Tenderloin Steak 17

8 oz of tenderloin steak cut into bite size pieces and wok seared with peanuts, green bell pepper, red bell pepper, green onion, white onion, and zucchini in a kung pao sauce

Black Pepper Tenderloin Steak 17

8 oz of tenderloin steak cut into bite size pieces and wok seared with baby corn, green bell pepper, red bell pepper, white onion, and zucchini in a black pepper sauce and atop a bed of steamed broccoli

Mongolian Beef 15

8 oz of New York Strip cut into thin slices and sautéed with green onion and white onion in a brown sauce

Beef with Broccoli 15

8 oz of New York Strip cut into thin slices and sautéed with broccoli and snow peas in a brown garlic sauce

Shangri-la Filet Mignon 28

8 oz of sliced, grilled Choice Angus Filet Mignon topped by our signature teriyaki glaze and with sautéed green bell pepper, red bell pepper, and white onion; all on a bed of green beans

Braised Beef 19

braised for four hours in a soy and five spice sauce to make it extremely tender; served over sautéed baby bok choy

Mongolian Rack of Lamb 26

14 oz of tender Australian Lamb oven baked with sautéed green beans, red bell pepper, green onion, and white onion in a pungent sauce (8 bones)

From the Sea

Walnut Shrimp 18

7 large lightly breaded shrimp sautéed with carrots and peas in a creamy, sweet white sauce topped by caramelized walnuts and atop a bed of steamed broccoli

Chef's Shrimp Sauté 18

7 large shrimp sautéed with carrots, baby corn, and snow peas in a Shao Xing garlic sauce and atop a bed of steamed broccoli

Imperial Shrimp 18

7 large shrimp sautéed in a spicy soy glaze and presented in a crispy egg noodle nest atop a bed of lettuce

Shrimp with Lobster Sauce 18

7 large shrimp sautéed with egg, carrots, baby corn, and snow peas in a white sauce and atop a bed of steamed broccoli

Shrimp & Scallop Sauté 18

shrimp and scallops sautéed with carrots, baby corn, and snow peas in a Shao Xing garlic sauce and atop a bed of steamed broccoli

Sesame Jumbo Scallops 18

6 breaded jumbo scallops in a tangy caramelized soy glaze and sprinkled with sesame seeds

Wok Baked Garlic Prawns 19

5 lightly breaded jumbo prawns wok baked in a garlic sauce and encircled by a ring of steamed broccoli

Jumbo Prawns Sautéed in a Szechuan Chili Sauce 19

5 jumbo prawns sautéed with red bell pepper, shiitake mushrooms, and water chestnuts in a Szechuan chili sauce and atop a bed of steamed broccoli

Kung Pao Fish 18

10 oz of Freshwater Channel Bass sautéed with green bell pepper, red bell pepper, baby corn, green onion, white onion, and zucchini in a kung pao sauce and topped with crushed peanuts

Chilean Sea Bass in a Yu Hsiang Sauce 22

8 oz filet of crispy Chilean Sea Bass in a garlic ginger sauce atop a bed of baby bok choy

Steamed Fish Filet 19

10 oz of steamed Freshwater Channel Bass in a ginger soy dressing, sprinkled with chopped green onion, and laid on a bed of sautéed baby bok choy

Pan Seared Fish Filet with Szechuan Peppercorn Sauce 19 or Black Bean Sauce 19

10 oz of Freshwater Channel Bass pan seared with baby corn, green bell pepper, red bell pepper, white onion, and zucchini in your choice of black bean or Szechuan peppercorn sauce

Fiery Braised Fish Clay Pot 18

8 oz of Freshwater Channel Bass sautéed with water chestnuts, red bell pepper, lettuce, white onion, and shiitake mushrooms in a Szechuan chili sauce

Seafood XO 19

Freshwater Channel Bass, calamari, scallop, and shrimp sautéed with carrots, baby corn, and snow peas in a spicy fish sauce and served in a crispy potato skin nest atop a bed of steamed broccoli

Seafood Clay Pot 18

Freshwater Channel Bass, calamari, clam, scallop, and shrimp sautéed with green bell pepper, red bell pepper, baby bok choy, baby corn, white onion, and zucchini in a black bean sauce

Seafood Curry 19

calamari, krab, scallop, and shrimp sautéed with red bell pepper, carrots, green onion, white onion, and peas in a curry sauce

Tofu

Buddha's Treasure 14

fried tofu sautéed with baby bok choy, broccoli, carrots, baby corn, snow peas, bai ling mushrooms, and shiitake mushrooms in a chicken broth

Ma Po Tofu 12

soft tofu and ground pork sautéed with red bell pepper, green onion, and white onion in a Szechuan chili sauce

Spicy Eggplant Tofu Pot 12

eggplant sautéed with fried tofu and shiitake mushrooms in a garlic ginger sauce; served in a clay pot

🍽️ Side Dishes 🍽️

Sautéed Mixed Vegetables 8.5

baby bok choy, broccoli, carrots, baby corn, and snow peas sautéed in a garlic sauce

Sautéed Green Beans 9

green beans sautéed in a brown sauce

Sautéed Baby Bok Choy 8.5

baby bok choy sautéed in a garlic sauce

Eggplant in Spicy Ginger Sauce 9

eggplant sautéed in a Szechuan chili sauce

Scallion Bread (Scallion Pancake) 3.5

pan fried bread with green onion

Basket of Crispy Noodles with Dips 3

fried egg noodles served with sweet and sour sauce and Chinese hot mustard

Plain Egg Fried Rice (white or brown) 6

Steamed Rice (white or brown) Cup 1.95 Bowl 3.5

🍽️ Desserts 🍽️

Mango Sorbet 5.95

a fresh mango shell filled with all-natural, fat-free sorbet and topped with whipped cream and raspberry sauce

Mile High Mud Pie 5.95

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

Chocolate Wipe-out 5.95

a decadent three-layer chocolate mouse cake, topped with chocolate ganache frosting

New York Cheese Cake 5.95

Xango 6.95

banana and cream cheese wrapped in a cinnamon pastry and topped with whipped cream, caramel, and chocolate sauce



Del Mar Rendezvous serves contemporary fare, featuring dishes from many regions of China and select Asian countries. Fusing traditional Chinese cooking with modern presentation and the best flavors Asia has to offer, our kitchen uses prime ingredients to create unique selections sure to appeal to all of your senses.

CURRENT SPECIALS

- 10% off on all dinner take-out orders made before 7:30 p.m.

- Half-Priced Wine List available for retail purchase (unopened

& at 1/2 off price) with your meal or take-out order everyday

- 1/2 off bottled wines Wed. and Sun. (major holidays excl.)

- Affordable Catering Options (please call for details)

- Dedicated Vegetarian/Vegan and Gluten-Free Menus

(858) 755-2669

Reservations Recommended for Dining-In

For delivery call Expressly Gourmet at (866) 520-4719

www.DelMarRendezvous.com

Extensive wine list and full menu with pictures and item descriptions available at www.DelMarRendezvous.com/menu.html

Lunch

Mon. - Sat. 11:30 am - 3 pm

Dinner

Sun. - Thur. 4 pm - 9:30 pm

Fri. & Sat. 4 pm - 10 pm

Del Mar Plaza, Street Level
1555 Camino Del Mar (Hwy 101)
Suite #102
Del Mar, CA 92014

(2 Hour Validation for Self-Parking)

Directions:

From the North:

I-5 South

Exit Via De La Valle (Exit #36)

RT at Villa De La Valle (continue .8 miles)

LT at Camino del Mar (continue 1.5 miles)

LT into parking structure (Paseo de Las Flores)

From the South:

I-5 North

Exit Del Mar Heights Rd. (Exit #34)

LT at Del Mar Heights Rd. (continue 1.1 miles)

T at Camino Del Mar (continue .9 miles)

RT into parking structure (Paseo de Las Flores)

