

Lunch

entire menu available at lunch | item descriptions in dinner menu

🍜 Noodle and Rice Dishes 🍜

Egg Noodles

Shanghai Style Noodles 12.95

Rendezvous Lo Mein 10.95

Vegetable Lo Mein 9.95 | with Chicken, Beef, or Pork 11.95

Rendezvous Chow Mein 11.95

Rice Noodles

Chow Fun (with Chicken and/or Beef) 10.95

Shrimp Pad Thai 12.95

Singapore Chow Mai Fun 11.95

Noodle Soups

egg noodles in a soup broth

Hong Kong Style Noodle Soup 11.95

Rendezvous Noodle Soup 10.95

Spicy Seafood Noodle Soup 13.95

Vegetable Noodle Soup 9.95

Konnyaku Noodles

a healthy noodle alternative made from a root vegetable related to taro

Singapore Chow Konnyaku 13.95

Sautéed Vegetables with Konnyaku Noodles 11.95

Vegetable Konnyaku Noodle Soup 11.95

Rendezvous Konnyaku 12.95

Rice Dishes

Served with your choice of white or brown rice

Rendezvous Fried Rice 10.95

Vegetable Fried Rice 9.95 | with Chicken, Beef, or Pork 11.95

🍜 Entrées 🍜

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

Pungent Crispy Chicken 10.95

Cashew Chicken 10.95

Kung Pao Chicken 10.95

Triple “S” Chicken 10.95

Moo Goo Gai Pan 10.95

Governor’s Chicken 10.95

Lemon Chicken 10.95

Curry Chicken 10.95

Kung Pao Tenderloin Steak 13.95

Black Pepper Tenderloin Steak 13.95

Mongolian Beef 11.95

Beef with Broccoli 11.95

Walnut Shrimp 13.95

Shrimp with Lobster Sauce 13.95

Shrimp & Scallop Sauté 13.95

Kung Pao Fish 13.95

Szechuan Fish 13.95

Buddha’s Treasure 10.95

Ma Po Tofu 10.95

Eggplant in a Spicy Ginger Sauce 9.95

Sautéed Mixed Vegetables 9.95

Gluten Free and Vegetarian & Vegan Menus available (over 40 items each)

Add Chicken, Beef, or Pork to any dish +2 | Brown rice available upon request

“Rendezvous” = chicken, beef, and pork used unless otherwise requested

1 = Spicy (please specify if you’d like mild, medium, or extra spicy)

Dinner

🍷 Tapas 🍷

Sesame Crusted Seared Ahi 13

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

Pot Stickers 9

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

Chicken Lettuce Wraps 9

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

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)

Crispy Duck Wraps 11

crispy duck braised in soy sauce and five spice and wrapped in a flour tortilla with cucumber, lettuce, green onion, and hoisin sauce; served with a side of hoisin sauce (4 pieces - 2 wraps cut in half)

Seaweed Cucumber Salad 9

seaweed, cilantro, cucumber, and green onion sprinkled with sesame seeds and covered with Rendezvous’ house vinaigrette

Honey Glazed Spare Ribs 10

marinated for 3 hours in five spice, the moist and tender meat falls right off of our pork ribs (4)

Steamed Pork Dumplings 9

also known as xiao long bao or Shanghai style soup dumplings, ours are filled with pork and green onion; served in a bamboo steamer with a side of medium spice dumpling sauce (6)

Boiled Shrimp and Chive Dumplings 11

handmade dumplings filled with shrimp and chive; served with medium spice dumpling sauce on top (8)

Peppery Fried Calamari 11

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

BBQ Pork Slices 9

marinated for two days, then coated with another layer of our special sauce before being grilled, sliced, and laid over a bed of spring mix lettuce with Rendezvous’ house vinaigrette

Crabmeat Mango Salad 14

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

Steamed Vegetable Dumplings 8

handmade dumplings filled with baby bok choy and black mushrooms; medium spice dumpling sauce on the side (5)

Dan Dan Noodles 9

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

Panko Shrimp 11

10 breaded shrimp in a tortilla shell on a bed of lettuce; served with a side of spicy Sriracha aioli

Ha Gau Siu Mai 10

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

Firecracker Calamari Salad 11

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

🍷 Soups 🍷

bowl serves 3-4 people

Hot & Sour Soup Cup 3 Bowl 7

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

Egg Flower Soup Cup 3 Bowl 7

egg in a vegetable soup broth; made fresh daily

Wor Wonton Soup 11

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 chicken and shrimp broth; made to order

Seaweed Tofu Miso Soup 8

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

Spicy Seafood Lemongrass Soup 12

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

🍜 Noodle and Rice Dishes 🍜

Egg Noodles

Shanghai Style Noodles 16

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

Rendezvous Lo Mein 14

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

Vegetable Lo Mein 13 | with Chicken, Beef, or Pork 15

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

Rendezvous Chow Mein 15

chicken, beef, and pork, or your choice of any combination of the three, sautéed with baby bok choy, baby corn, broccoli, carrots, and snow peas over Cantonese style crunchy egg noodles

Rice Noodles

Chow Fun (with Chicken and/or Beef) 14

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; topped with crushed peanuts

Singapore Chow Mai Fun 15

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

Noodle Soups egg noodles in a soup broth

Hong Kong Style Wonton Noodle Soup 15

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

Rendezvous Noodle Soup 14

chicken, beef, and pork, or your choice of any combination of the three, sautéed with baby bok choy, broccoli, carrots, baby corn, lettuce, snow peas, and egg noodles in a chicken soup broth

Spicy Seafood Noodle Soup 18

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

Vegetable Noodle Soup 13

sautéed baby bok choy, broccoli, carrots, baby corn, lettuce, green onion, snow peas, and egg noodles in a chicken soup broth

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 and high in dietary fiber, yet 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)

Singapore Chow Konnyaku 17

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 yellow curry sauce

Sautéed Vegetables with Konnyaku Noodles 15 | with Chicken, Beef, or Pork 17

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

Vegetable Konnyaku Noodle Soup 15 | with Chicken, Beef, or Pork 17

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

Rendezvous Konnyaku 16

chicken, beef, and pork, or your choice of any combination of the three, sautéed with bean sprouts, lettuce, green onion, white onion, snow peas, and Konnyaku noodles

Rice Dishes

served with your choice of white or brown rice

Rendezvous Fried Rice 14

chicken, beef, and pork, or your choice of any combination of the three, with egg, carrots, peas, green onion, and rice

Vegetable Fried Rice 13 | with Chicken, Beef, or Pork 15

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

Seafood Fried Rice 18

calamari, 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 strips of white meat chicken sautéed in a spicy red sauce

Cashew Chicken 14

white meat chicken and cashews sautéed in a caramelized hoisin sauce

Kung Pao Chicken 14

white meat chicken sautéed with peanuts, green bell pepper, red bell pepper, green onion, and white onion in a kung pao sauce

Triple “S” Chicken 14

breaded, crispy strips of white meat chicken sautéed in a spicy, sweet, and sour 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

Governor’s Chicken 14

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

Lemon Chicken 14

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

Curry Chicken 14

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

Duck Breast Shangri-la Single (7 oz) 21 Double (14 oz) 32

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

From the Land

Kung Pao Tenderloin Steak 18

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

Black Pepper Tenderloin Steak 18

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

Mongolian Beef 16

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

Beef with Broccoli 16

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

Shangri-la Filet Mignon 32

8 oz of sliced, grilled Choice Angus Filet Mignon grilled to your preference, and topped with our signature teriyaki glaze, sautéed green bell pepper, red bell pepper, and white onion; served over a bed of sautéed green beans

Five Spice Braised Beef 21

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

Mongolian Rack of Lamb 32

14 oz of tender 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)

From the Sea

Walnut Shrimp 19

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 19

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

Chef’s Shrimp Sauté 19

7 jumbo shrimp sautéed with broccoli, carrots, baby corn, and snow peas in a Shao Xing garlic sauce

Kung Pao Shrimp 19

7 jumbo shrimp sautéed with peanuts, green bell pepper, red bell pepper, green onion, and white onion in a kung pao sauce

Shrimp with Lobster Sauce 19

7 jumbo shrimp sautéed with egg, broccoli, carrots, baby corn, peas, and snow peas in a white sauce

Shrimp & Scallop Sauté 19

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

Wok Baked Garlic Prawns 19

5 lightly breaded jumbo prawns wok baked with cilantro and green onion in a garlic sauce and encircled by steamed broccoli

Szechuan Jumbo Prawns 19

5 jumbo prawns sautéed with red bell pepper and white onion in a Szechuan chili sauce and encircled by steamed broccoli

Chilean Sea Bass in a Yu Hsiang Sauce 1 28

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

Kung Pao Fish 19

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

Fiery Braised Fish Clay Pot 19

10 oz of Freshwater Channel Bass sautéed with red bell pepper, lettuce, and white onion in a Szechuan chili sauce

Szechuan Fish 19

10 oz of Freshwater Channel Bass sautéed with baby corn, green bell pepper, red bell pepper, carrots, and white onion in a Szechuan chili sauce

Black Bean Fish 19

10 oz of Freshwater Channel Bass sautéed with baby corn, green bell pepper, red bell pepper, snow peas, and white onion in a black bean sauce

Seafood XO 19

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

Seafood Clay Pot 19

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

Seafood Curry 19

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

Tofu

for additional tofu and vegetable options please ask for our Vegetarian and Vegan Menu

Spicy Eggplant Tofu Clay Pot 13

eggplant sautéed with fried tofu and shiitake mushrooms in a garlic ginger sauce

Buddha’s Treasure 14

fried tofu sautéed with baby bok choy, broccoli, carrots, baby corn, snow peas, and shiitake mushrooms in a brown garlic sauce

Ma Po Tofu 13

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

Kung Pao Tofu 13

fried firm tofu sautéed with peanuts, green and red bell pepper, green onion, and white onion in a kung pao sauce

Cashew Tofu 13

fried firm tofu and cashews sautéed in a caramelized hoisin sauce

🦋 Side Dishes 🦋

Sautéed Mixed Vegetables 9

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

Sautéed Green Beans 9

green beans sautéed in a brown sauce

Sautéed Baby Bok Choy 9

baby bok choy sautéed in a white garlic sauce

Eggplant in Spicy Ginger Sauce 1 9

eggplant sautéed in a Szechuan chili sauce

Scallion Bread (Scallion Pancake) 4

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 2 Bowl 4

🦋 Desserts 🦋

Mango Sorbet 5.95

a fresh mango shell filled with all-natural, fat-free sorbet and topped with powdered sugar, 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 mousse cake, topped with chocolate ganache frosting

Raspberry Cheesecake 5.95

Xango 6.95

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



CURRENT SPECIALS

- 10% off on dinner take-out orders placed before 6:30 p.m. or after 8:00 p.m.

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

- Buy almost any wine at 1/2 price to-go (some of the best prices available in town – comparable to Costco!)

- No corking fee on Mondays (major holidays excluded)

- Happy Hour M-Sat 4-6 pm - \$3 Sapporo Drafts, \$4

Glass/\$14 Bottle Wine, Food items starting at \$4

- Affordable Catering Options (please call for details)

- Vegetarian and Gluten-Free Menus (over 40 items each!)

(858) 755-2669

Reservations Recommended

For delivery:

www.ExpresslyGourmet.com at (858) 490-3930

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 – 2:30 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 .1 miles)

LT at Jimmy Durante Blvd. (continue 1.5 miles)

LT at first light 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)

RT at Camino Del Mar (continue .9 miles)

RT into parking structure (Paseo de Las Flores)

