



events

R&D Restaurant
416-645-1342
events@rdspadina.com
rdspadina.com

bites

priced per piece

dim sum

Pekin Duck (carving station available for an additional cost—ask for more details)	35pcs / 140.
CSB Char Siu , Mexican Topping	4.
Beef Stir-Fry Spring Roll Black Beans, Onion, Ginger, Smoked Mozzarella	3.
Grandpa's Fun Guo Chicken, Bamboo, Truffle	2.75
Lo Mai Gai Nigiri Sticky Rice, Slow-Cooked Chicken, Lap Cheung, Salted Duck Egg	2.75

meat

20oz Bone-In Rib Eye	20pcs / 65.
Canadian Prime Angus Beef, Singapore Black Pepper Sauce, Burnt Onion Jam (carving station available for an additional cost—ask for more details)	
Pork Hock Sliders Pat Chun Vinegar, Ginger Crunch, Sun-Dried Tomato, Hawaiian Sweet Roll	5.
Fried Chicken Korean Soy Glaze, Furikake, Scallions	5.
R&D Fried Rice Pork Belly, Chinese Olive Leaf, Smoked Portabello, Eggs, Coconut	5.
Foie Mousse Preserved Plum, Pistachios, Toasted Brioche	4.
Kimbap Tostadas Kalbi Beef, Kimchi, Sushi Rice, Nori Tempura	4.

seafood

Laksa Seafood Chow Mein Crispy Noodles, Shrimp, Scallop, Squid, Bok Choy, Bell Peppers	6.
@Wok_Lobster Butter-Poached Lobster Tail, Lobster Dashi, Sweet Corn Purée	6.
Tuna Tartare Saku Tuna, Ikura, Bonito Jelly, Smoked Cauliflower Cream, Crispy "Fish" Skin	4.
Madai Sashimi Iki Jime Prepared NZ Sea Bream, Lime, Kumquat, Soy, Mirin, Crispy Ginger	4.
Popcorn Shrimp Jumbo Shrimp, Sweet Sambal Glaze, Hong Kong Umami Crumb	3.
Slow-Cooked Octopus Chimichurri, Gochujang, Sichuan Cauliflower Couscous	3.

vegetables

R&D Lettuce Wraps Chilled Buckwheat Noodles, Carrot, Tofu, Bean Sprouts, Spicy Peanut Sauce	4.
Sweet & Spicy Tofu Crispy Tofu, Sichuan Peppercorn, Thai Chili, Molasses, Peanuts	3.
Roasted Heirloom Carrots Caramelized Miso, Honey, Sesame	3.
Wok-Fried Bok Choy Mirin, Yamasa Soy, Curry Leaves, Thai Chili, Singapore Crunch	3.

sweet

Matchamisu Milk Tea Lady Fingers, Organic Matcha Mascarpone, Cocoa Tuille	5.
Mille-Feuille Phyllo, Apple, Caramel, Jasmine Tea Pastry Cream	5.
Deep-Fried Hand Pie Wild Blueberry, Tamarind, Toasted Brown Rice Ice Cream	5.

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prices exclude tax & gratuity

shared plates

priced per piece

dim sum

CSB Char Siu , Mexican Topping	2pcs / 8.
Grandpa's Fun Guo Chicken, Bamboo, Truffle	3pcs / 8.
Lo Mai Gai Nigiri Sticky Rice, Slow-Cooked Chicken, Lap Cheung, Salted Duck Egg	3pcs / 8.
Beef Stir-Fry Spring Roll Black Beans, Onion, Ginger, Smoked Mozzarella	3pcs / 9.

small

@Wok_Lobster Butter-Poached Lobster Tail, Lobster Dashi, Sweet Corn Purée, Vermicelli	40.
Foie Mousse Preserved Plum, Pistachios, Toasted Brioche	20.
Madai Sashimi Iki Jime Prepared NZ Sea Bream, Lime, Kumquat, Soy, Mirin, Crispy Ginger	19.
Slow-Cooked Octopus Chimichurri, Gochujang, Sichuan Cauliflower Couscous	18.
Kimbap Tostadas Kalbi Beef, Kimchi, Sushi Rice, Nori Tempura	16.
Tuna Tartare Saku Tuna, Ikura, Bonito Jelly, Smoked Cauliflower Cream, Crispy "Fish" Skin	15.
Popcorn Shrimp Jumbo Shrimp, Sweet Sambal Glaze, Hong Kong Umami Crumb	15.
Pork Hock Sliders Pat Chun Vinegar, Ginger Crunch, Sun-Dried tomato, Hawaiian Sweet Roll	14.

large

Best Duck in the City	78.
Whole Roasted Pekin Duck, Roasted Garlic Hoisin, Cucumber, Leeks, Steamed Baos	
Add Extra Steamed Baos	8pcs / 4.
Add Extra Cucumber, Leeks & Hoisin	2.
20oz Bone-In Rib Eye	65.
Canadian Prime Angus Beef, Singapore Black Pepper Sauce, Bone Marrow, Burnt Onion Jam	
Braised Sichuan Lamb Shank Udon, Nappa Cabbage, Soy Beansprouts, King Oyster Mushroom	32.
Laksa Seafood Chow Mein Crispy Noodles, Shrimp, Scallop, Squid, Bok Choy, Bell Peppers	24.
Nasi Goreng Bibimbap 63° Egg, Satay Chicken, Shrimp Chips, Zucchini, Thai Chili, Fish Sauce	20.
Fried Chicken Korean Soy Glaze, Furikake, Scallions	20.
R&D Fried Rice Pork Belly, Chinese Olive Leaf, Smoked Portabello, Eggs, Coconut	19.

vegetables

Sweet & Spicy Tofu Crispy Tofu, Sichuan Peppercorn, Thai Chili, Molasses, Peanuts	11.
R&D Lettuce Wraps Chilled Buckwheat Noodles, Carrot, Tofu, Bean Sprouts, Spicy Peanut Sauce	11.
Roasted Heirloom Carrots Caramelized Miso, Honey, Sesame	11.
Wok-Fried Bok Choy Mirin, Yamasa Soy, Curry Leaves, Thai Chili, Singapore Crunch	11.

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dessert

Matchamisu Milk Tea Lady Fingers, Organic Matcha Mascarpone, Cocoa Tuille	10.
Mille-Feuille Phyllo, Apple, Caramel, Jasmine Tea Pastry Cream	10.
Deep-Fried Hand Pie Wild Blueberry, Tamarind, Toasted Brown Rice Ice Cream	10.
Ice Cream Two Scoops: Vanilla, Ginger, Red Bean or Green Tea	5.

R&D is a shared plates dining experience.

Dishes are designed to be shared with your fellow guests. Please make us aware of allergies and dietary restrictions as there may be ingredients that are not listed. The menu is subject to seasonal change.

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wine list

sparkling

Canti Prosecco, Italy	52.
Domain Chandon Brut, USA	88.

white

Casa Lunardi, Pinot Grigio, Italy	44.
Franschhoek Cellars, Sauvignon Blanc, South Africa	44.
Crios Torrontés, Argentina	52.
Solid Ground, Chardonnay, United States	65.

red

Les Jamelles, Merlot, France	44.
Telmo Al Muvedre, Tinto Monastrell, Spain	47.
Esquinas, Malbec, Argentina	56.
Lyeth, Cabernet Sauvignon, United States	80.
Zardini Amarone Della Valpolicella, Italy	130.

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beverages

priced per drink

non-alcoholic

Freshly Brewed Coffee		3.25
Chinese & Herbal Tea		3.50
Freshly Squeezed Juices		7.
Q Water (Still or Sparkling)	per person	3.

bar

Standard Rail Shot (1oz)		8.
Premium Rail Shot (1oz)	from	9.
Martini	from	13.
Single Malt Scotch	from	13.

beer

Tap (16oz)		8.
Bottles/Cans (330ml)		8. - 15.

sake

Hakutsuru Draft		25.
Hakutsuru Awayuki Sparkling		27.
Hakutsuru Nigori		30.
Hakutsuru Junmai Ginjo		35.
Hakutsuru Junmai Dai Ginjo		40.

mocktails

Calm & Stormy		7.
Ginger Beer, Lime, Simple Syrup		

Flavoured Soda		3.50
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Sparkling Q Water with Choice of Bitters:
Cranberry, Rhubarb, Cherry, Plum, Cardamom or West Indian Orange

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cocktails

Her Favourite Colour (2oz)	16.
Ungava Gin, Prickly Pear Liqueur, Blue Curacao, Orgeat, Lime Juice	
Lychee Censored (2oz)	14.
Kaffir Lime Infused Vodka, Fino Sherry, Lychee, Lime, Sugar	
Tea-ki (1.75oz)	14.
Black Tea Infused Rum, Mango Liqueur, Pineapple, Lime, Sugar, Angostura Bitters	
Rich Girl (2oz)	17.
Pike Creek Whisky, Crème de Bergamon, Caramel, Fig Syrup, Lime, Egg White	
The Icarus (1.75oz)	14.
Beefeater Gin, Crème de Violette, Lemon Juice, Sugar, Mandarin Orange	
Flowers 4 Bae (2oz)	18.
Belvedere Vodka, Floral Liqueurs, Lemon Juice, Sugar	
#RelationshipGoals (2.75oz)	18.
Hibiscus Mezcal, Campari, Dolin Sweet Vermouth, Ginger, Sugar	

R&D Restaurant

Frequently Asked Questions

What are the maximum capacities of the spaces?

	Seated Event	Standing Cocktail Reception
Bar/Lounge Area	-	45
Main Dining Room – Partial	30	-
Main Dining Room – Full	56	100

Is R&D available for a buyout?

Absolutely! Please contact an Event Specialist for details.

When is R&D available for group dining?

Group dining can only be accommodated on Sunday to Thursday from 5:30-11:00pm.

Is there a charge to use the space?

There is no charge to use the space, provided the minimum food and beverage expenditure is met.

What are the minimum spend requirements?

The room minimums are based on food and beverage combined, exclusive of tax and 18% gratuity. If the minimum spend requirement is not met, the difference will appear as a room rental fee on the final bill.

	Sunday to Tuesday	Wednesday & Thursday
Bar/Lounge Area	\$1,000	\$1,200
Main Dining Room – Partial	\$1,500	\$1,800
Main Dining Room – Full	\$3,000	\$3,500

When is the final guest count due?

The guaranteed number of guests attending the event is required 24 hours in advance of event date. Please note, unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee. You will be billed for the guaranteed number given or the actual number in attendance, whichever is greater.

Can I hold a meeting or presentation in the spaces?

Due to the open-concept nature of the main dining room, presentations are not permitted. Please speak with an Event Specialist to explore other options.

R&D Restaurant

What services are included?

The following services are complimentary:

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting

Do you provide referrals to musicians, florists, cake makers, etc.?

We are happy to provide referrals for all of your needs! Please speak to your Event Specialist for our list of preferred suppliers.

Will there be a bar set up in the room?

R&D service staff can provide full cocktail service to your guests. Please speak to your Event Specialist for suggestions on tailoring your beverage selections and guest experience.

How are beverage costs managed?

Beverages (alcoholic and non-alcoholic) are charged based upon consumption per drink, plus tax and gratuity. We do not offer fixed price per person bar packages or individual bills. Wines are selected from our current list, and charged per bottle. In accordance with liquor licensing regulations, we are unable to permit our guests to bring in their own wine or alcohol, but please advise us of your preferences and we will be happy to find a comparable item from our list. Please note that we are not able to order in wines that are not part of our current selection.

How is the menu determined?

All food items for private events are selected from our current seasonal menu. Food items are subject to current market prices. Your Event Specialist can assist you with tailoring your selections for the best guest experience.

Is there a cake plating fee?

The only outside food item permitted to be brought in is celebratory cake or cupcakes. The per guest fee is based on your confirmed guest count.

Cupcakes	per guest	\$2
Cake – cut and plated by Chef with garnish and served as part of the dinner menu	per guest	\$2

Who is my contact on the day of the event?

An R&D Restaurant Manager will be your onsite contact upon arrival and for the duration of your event.

Is parking available?

There is an underground pay and display parking lot on Spadina Avenue, south of Sullivan Street. Additionally, there is an above ground Green P parking lot on the west side of Spadina Avenue, south of the restaurant.

Is smoking permitted?

Please note that R&D is a non-smoking establishment in conformity with the Smoke-Free Ontario Act, S.O. 1994, c. 10 and its regulations. Accordingly, smoking is strictly prohibited at R&D and on the premises.

R&D Restaurant

How are payments made?

The signed confirmation form and deposit of \$500 per space is required to secure the date and space, payable by credit card, bank draft or company cheque. The balance must be paid by credit card or cash at the conclusion of the event.

What is the cancellation policy?

Your deposit is fully refundable if notice of cancellation is received 14 or more days in advance of event date. If notice of cancellation is received with less than 14 days notice the deposit is forfeited. If notice of cancellation is received with less than 48 hours notice you will be charged the room minimum plus tax and gratuity.

What address should I use for my invitations?

R&D Restaurant
241 Spadina Avenue
Toronto, ON M5T 2E2

For all booking inquiries, please contact:

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