

Rang's Cocina Moderne Debuts New Beef Meatloaf with Guava XXHEAT Sauce

Chef Rang brings her cross-cultural approach to an American comfort-food staple as the Las Vegas restaurant becomes the city's exclusive distributor of XXHEAT

LAS VEGAS, NV, UNITED STATES,
September 15, 2026 /

EINPresswire.com/ -- Rang's Cocina Moderne has introduced a new beef meatloaf with guava XXHEAT sauce, one of Chef Rang Tan's newest additions to the Las Vegas restaurant's intentionally curated menu.

Made entirely with beef, the meatloaf is first steamed to help retain its moisture, then pan-fried for a caramelized exterior and deeper flavor. It is served with mashed potatoes, sautéed mushrooms and green beans, then finished with a house-made guava sauce seasoned with XXHEAT, a Sichuan-influenced finishing spice created by chef and food entrepreneur Erik Sun.



Rang's Cocina Moderne Meatloaf featuring XXHEAT

“I wanted it to still feel like a meatloaf, comforting and familiar, but prepared in the way I naturally cook,” Tan said. “The guava brings sweetness and acidity, while XXHEAT adds a little heat and another layer of complexity without overpowering the dish.”

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XXHEAT combines five varieties of chiles with two premium Sichuan peppercorns, creating layers of heat, fruitiness, aroma and the citrus-floral character associated with Sichuan pepper. Tan keeps the spice level of the dish

intentionally mild, with additional XXHEAT served tableside for guests who want more heat.

Rang's Cocina Moderne has also been selected as the exclusive Las Vegas distributor of XXHEAT, with bottles available for purchase at the restaurant.

The new meatloaf reflects Tan's signature approach to bringing Filipino, Chinese, Spanish, Italian and other culinary influences together through ingredients and technique. Rang's is also introducing a wasabi cheesecake with soy sauce caramel, using wasabi for a subtle aromatic heat that balances the richness of the dessert.

Both dishes are now available at Rang's Cocina Moderne in Las Vegas.

Reservations are recommended. Make a reservation at rangscocina.com or call 725.214.1188.

About Rang's Cocina Moderne

Rang's Cocina Moderne is a Las Vegas restaurant where every plate carries Filipino, Spanish and Italian influences at once, drawing on chef and owner Rang Tan's Chinese, Filipino and Spanish heritage and the culinary foundation she built in Manila. Located at 5900 W. Charleston Blvd., Suite 11, Las Vegas, NV 89146, the restaurant is open Tuesday through Sunday from 5 p.m. to 9 p.m. For reservations, call 725-214-1188 or visit rangscocina.com. Follow on Instagram at [@rangslasvegas](https://www.instagram.com/rangslasvegas).

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