

RED HOUSE

SEAFOOD

前菜 Appetizer

- | | | |
|---------------------|---|-----|
| 1 | 肉松皮蛋冻豆腐
Chilled Beancurd with Century Egg & Pork Floss | [] |
| 2 | 蒜茸拍黄瓜
Pickled Cucumber with Minced Garlic | [] |
| 3 | 芝麻酱沙律菜
Salad Tossed with Sesame Dressing | [] |
| 4 | 陈醋云耳
Black Fungus with Vinegar | [] |
| 5 | 黄金馒头配练奶
Deep-fried Mantou with Condensed Milk Dipping | [] |
| 6 | 盐味凉拌毛豆
Chilled Salted Edamame | [] |
| 7 | 椒盐茄子
Salt & Pepper Eggplant | [] |
| 8 | 香汁焖花生
Brown Sauce Braised Peanut | [] |
| 9 | 脆口腌萝卜
Pickled Radish | [] |
| 一次食用 One-Time Order | | |
| 10 | 鲜虾水果沙律
Fresh Prawn Fruity Salad | [] |
| 11 | 娘惹酱海金目鲈鱼片 (300克/件)
Deep-fried Barramundi Fillet with Nonya Sauce (300gm per piece) | [] |
| 12 | 姜葱炒蛤蜊
Fresh Clams with Ginger & Spring Onion | [] |
| 13 | 干扁四季豆
Stir-fried French Bean with Minced Pork | [] |
| 14 | 海鲜炒饭
Deluxe Seafood Fried Rice | [] |

一次食用 One-Time Order

- | | | |
|----|---|-----|
| 15 | 咸蛋苏东须
Salted Egg Calamari | [] |
| 16 | 冰镇酒香鲍鱼拼海蜇头
Chilled Braised Abalone in Chinese Wine served with Jellyfish
(One serving / person) | [] |
| 17 | 烟熏鸭脯配贡菜
Smoked Duck Breast with Gong Cai
(Two pieces / person) | [] |
| 18 | 海藻酥炸虾王
Crispy Fried King Prawn with Seaweed
(One piece / person) | [] |
| 19 | 燕窝酥皮蛋挞仔
Bird's Nest Egg Tart (One piece / person) | [] |
| 20 | 香芋珍珠露
Chilled Savoury Yam with Sago | [] |

特色小炒 Specialties

- | | | |
|----|---|-----|
| 21 | 香芒酱虾球
Crispy Prawn with Mango Dressing
(Deshelled) | [] |
| 22 | 胡麻酱虾球
Crispy Prawn with Sesame Dressing
(Deshelled) | [] |
| 23 | 芥末鱼片
Wasabi Fish Fillet | [] |
| 24 | 脆口泡泡鸡块
Spicy Crispy Fried Chicken | [] |
| 25 | X.O酱炒萝卜糕
Pan-fried X.O Carrot Cake | [] |
| 26 | 菜莆炒萝卜糕
Pan-fried Cai-Po Carrot Cake | [] |

蒸 Steamed

- 27 香菇烧卖 []
Pork & Shrimp Dumpling 'Siew Mai'
- 28 笋尖鲜虾饺 []
Shrimp Dumpling 'Ha-Kau'
- 29 松露野菇饺 []
Truffle Wild Mushroom Dumpling
- 30 豉汁蒸排骨 []
Pork Ribs With Black Bean Sauce
- 31 蚝皇叉烧包 []
BBQ Pork Bun 'Char Siew Pau'
- 32 香滑流沙包 []
Custard Bun
- 33 珍珠糯米鸡 []
Lotus Leaf Glutinous Rice
- 34 素水晶饺 []
Vegetarian Crystal Dumpling
- 35 豉汁蒸凤爪 []
Chilli Black Bean Chicken Claw
- 36 红油抄手 []
Oriental Dumpling with Black Vinegar & Chilli Oil

炸/烘 Deep-Fried / Baked

- 37 鲜虾腐皮卷 []
Beancurd Skin With Prawn
- 38 沙律明虾角 []
Prawn Dumpling

炸/烘 Deep-Fried / Baked

- 39 鲜芒果虾筒 []
Prawn Dumpling with Mango
- 40 素春卷 []
Vegetarian Crispy Spring Roll
- 41 蜜汁叉烧酥 []
BBQ Pork 'Char Siew' Flaky Pastry

肠粉 / 粥 / 面

Cheong Fun / Congee / Noodle

- 42 鲜虾肠粉 []
Shrimp Cheong Fun
- 43 叉烧肠粉 []
Char Siew Cheong Fun
- 44 鸳鸯肠粉 (虾和叉烧) []
Yuan Yang Cheong Fun (Shrimp & Char Siew)
- 45 虾米煎肠粉 []
Pan-fried Dried Shrimp Cheong Fun
- 46 皮蛋瘦肉粥 []
Century Egg & Sliced Pork Congee
- 47 石斑鱼茸粥 []
Garoupa Minced Fish Congee
- 48 养生南瓜粥 []
Superior Pumpkin Congee
- 49 咸香丝绸米粉 []
Stir-fried Bee Hoon With Shredded Chicken & Salted Fish
- 50 豉油皇炒面 []
Stir-fried Noodle with Fragrant Soya Sauce

- A La Carte Dim Sum & Seafood Buffet -

MONDAY TO FRIDAY

12pm to 2.30pm (Last order 2pm)

Adult **\$36.80++**

Child (4 - 11 years) **\$19.80++**

SATURDAY, SUNDAY & PUBLIC HOLIDAY

11am to 3pm (Last order 2.30pm)

Adult **\$42.80++**

Child (4 - 11 years) **\$22.80++**

FREE FLOW DRINKS

Add **\$28++** per adult

beer, house wines &

drinks*

Add **\$55++** per adult

champagne, G&T, beer,

house wines & drinks*

*drinks = soft drinks, chilled

juice & ice lemon tea

TEA & TOWEL

Pu Er / Jasmine 普洱 / 香片茶

\$2.80++ (per person)

Chrysanthemum / Tie Guan Yin

/ Fragrance Rice

菊花 / 铁观音 / 糯米陀香茶

\$3.80++ (per person)