



1 - HOT & COLD APPETISER 美味冷热拼盘

No.

101 Red House Seafood Combination Platter

红楼拼盘

102 Trio Combination of Chef's Signature Squid

(BBQ Sotong, Crispy Baby Squid, Golden Calamari Strips)

如意三拼 (BBQ 苏冬, 香脆苏冬仔, 黄金苏冬须)

103 Air-Flown Atlantic Salmon Sashimi

三文鱼刺身

104 BBQ Squid served with Crunchy Jellyfish

泰式烤苏冬

105 Stir-fried Shark's Fin with Scrambled Egg

香炒桂花翅

106 Sliced Abalone tossed with Chef's Spicy Sauce

生捞鲍片

Lobster 龙虾

107 Whole Lobster & Fruit Salad with Mayonnaise Dressing

龙虾沙律

108 Lobster Cold Dish Combination Platter

龙虾拼盘

109 Australian Lobster Sashimi

澳洲龙虾刺身

Geo-Duck Clam 象拔蚌

110 Geo-Duck Sashimi served with Wasabi & Soyu

刺身

111 Poached Geo-Duck served with Premium Soya Sauce

拌豉油皇

112 Poached Geo-Duck served with Chef's Spicy Sauce

拌特制辣汁

113 Sautéed Geo-Duck Clam & Asparagus with X.O. Sauce

X.O. 酱象拔蚌芦笋



2 - SOUP & BROTH 汤羹

No. s

- 201 Braised Superior Shark's Fin (individual portion)
红烧大鲍翅
- 202 Braised Shark's Fin with Fresh Crab Meat
蟹王鱼翅
- 203 Braised Shark's Fin with Fresh Crab Meat & Conpoy
干贝蟹肉鱼翅
- 204 Red House Seafood Potage
百花瑶柱羹
- 205 Hot & Sour Soup – Szechuan Style
川式酸辣汤
- 206 Sweetcorn Soup with Fresh Crab Meat
粟米蟹肉羹
- 207 Assorted Seafood with Vegetable Soup
海鲜时菜汤
- 208 Beancurd with Fish Fillet Soup
鱼片豆腐汤

3 - EXOTIC SEAFOOD 海产

- 301 Steamed Scottish Razor Clam with Minced Garlic
蒜茸蒸竹节蚌
- 302 Steamed Whole Scallop with Minced Garlic
蒜茸蒸鲜贝
- 303 Braised Sea Cucumber in Claypot
砂煲海参
- 304 Spicy Seafood Combination
香辣海鲜
- 305 Crispy Fried Baby Squid
香脆苏冬仔
- 306 Mussels: Stir-Fried in Sambal or Bean Paste
大头 (叁岬/豉汁)
- 307 Deep Fried Seafood Roll
脆皮海鲜卷
- 308 Deep Fried 'Yu Tiao' stuffed with Cuttlefish Paste
油条苏冬



Abalone 鲍鱼

309 Braised Whole Abalone with Superior Oyster Sauce

蚝皇原只鲍鱼（四头）

310 Braised Superior Seafood Delicacies in Claypot

(sliced abalone, sea cucumber, mushroom, prawns, scallops)

包罗万有（鲍片，海参，北菇，虾球，带子）

311 Braised Abalone with Shiitake Mushroom

鲜菇鲍片

312 Braised Abalone with Sea Cucumber

海参鲍片

Crayfish 虾婆

313 Wok-Fried with Sambal

叁岬

314 Wok-Fried with Black Pepper

黑胡椒

315 Wok-Fried with Ginger & Spring Onion

姜葱

316 Baked with Fresh Herbs & Fragrant Butter

脆皮奶油焗

317 Charcoal Grilled (BBQ)

传统烧烤



4 - PRAWNS 蝦

No.

Live 游水蝦

401 Drunken with Hua Diao Wine & Herbs

花雕醉蝦煲

402 Steamed with Minced Garlic

蒜茸蝦

403 Baked with Fresh Herbs & Fragrant Butter

脆皮奶油焗

404 Wok Fried in Creamy Custard Sauce

西式奶皇汁

405 Baked with Pepper & Spiced Salt

椒盐

406 Wok Fried with Sweet Black Sauce

豉油煎

407 Plain Boiled

白灼

408 Crispy Cereal

麦片酥

409 Charcoal Grilled (BBQ)

传统烧烤

Shelled 蝦球

410 Sweet & Sour

糖醋

411 Sambal Chilli

叁崙

412 Sautéed with Dried Chilli

宫保

413 Deep Fried in Batter

酥炸



5 – CRAB 螃蟹

No.

501 Tossed in Black Pepper

黑胡椒

502 Baked in Chef's Blended White Pepper

白胡椒

503 Classic Curry Sauce

泰味香辣

504 Red House Chilli Stew

辣椒

505 Steamed with Shredded Ginger & Chinese Wine

清蒸

506 Sautéed with Ginger & Spring Onion

炒姜葱

507 Baked with Fresh Herbs & Fragrant Butter

脆皮奶油焗

508 Charcoal Grilled (BBQ)

传统烧烤

509 Kwan Fei Crab in Claypot

贵妃蟹



6 - FISH 鱼

No.

601 Pan-Fried Canadian Cod Fish with Teriyaki Sauce

日式银雪鱼

602 Garoupa Fillet in Sweet & Sour Sauce

糖醋海斑球

603 Green Wrasse 青衣

604 Star Garoupa 星斑

605 Marble Goby (Soon Hock) 笋壳

606 Garoupa/ Tiger Garoupa 石斑/ 老虎斑

607 Par-Tin 巴丁鱼

608 Sea Snapper 海曹

Cooking Styles 煮法

a. Steamed with Superior Soya Sauce

清蒸 (豉油皇汁)

b. Steamed Teochew Style

潮式蒸

c. Steamed with Chef's Spicy Bean Sauce

酱蒸

d. Steamed with Premium Garlic Sauce

香蒜蒸

e. Bathed in Boiling Oil & Topped with Soya Sauce

油浸

f. Deep Fried with Thai Spicy Dressing

泰辣汁

g. Deep Fried with Sweet & Sour Sauce

糖醋汁



7 - LOBSTER 龙虾

701 Steamed with Shredded Ginger & Chinese Wine

清蒸

702 Baked with Supreme Broth

上汤焗

703 Baked with Fresh Herbs & Fragrant Butter

脆皮奶油焗

704 Sautéed with Ginger & Spring Onion

炒姜葱

705 Charcoal Grilled (BBQ)

传统烧烤

706 Braised Noodles with Lobster in Superior Stock

上汤焗龙虾面

8 - VEGETABLE & BEANCURD 豆腐与时菜

No.

801 Braised Spinach Tofu & Honshimeji Mushroom topped with Crisp Conpoy

秘制松茸菇干贝菠菜豆腐

802 Braised Beancurd with Shredded Conpoy & Broccoli

翡翠瑶柱豆腐

803 Braised Beancurd with Fresh Crab Meat

鲜蟹肉扒豆腐

804 Braised Beancurd in Claypot

砂煲豆腐

805 Crispy Chef Tofu Special

特制脆皮豆腐

806 Sautéed Sliced Abalone with Seasonal Vegetable

鲍片扒时蔬

807 Sautéed Fresh Scallops with Seasonal Vegetable

带子扒时蔬

808 Sautéed Shelled Prawns with Seasonal Vegetable

虾球扒时蔬

809 Sautéed Garoupa Fillet with Seasonal Vegetable

海斑球扒时蔬

810 Sautéed Beef Fillet with Seasonal Vegetable

牛肉时蔬

811 Salted & Century Egg with Local Spinach in Superior Stock

金银旦上汤苋菜



- 812 Sautéed Shitake Mushroom with Seasonal Vegetable
香菇扒时蔬
- 813 Vegetarian Delight
罗汉上素
- 814 Braised Gluten Puff & Bamboo Pith with Seasonal Green
竹笙豆根扒时蔬
- 815 Sautéed Green Pea Shoot
台湾豆苗
- 816 Sautéed Broccoli/ Asparagus/ Hong Kong Kai-Lan/ Baby Bak Choy
香港芥兰/芦笋/西兰花/ (蒜茸炒, 蚝油, 奶白)
- 817 Sautéed Baby Kai-Lan/ Chinese Spinach in Minced Garlic or Oyster Sauce
芥兰仔/菠菜 (蒜茸炒, 蚝油)
- 818 Sambal Kang Kong
叁岬应菜
- 819 Sautéed Bean Sprout with Salted Fish
咸鱼银芽

9 - RICE & NOODLE 饭,面

No.

- 901 Deluxe Seafood Fried Rice
红楼海鲜炒饭
- 902 Braised Ee Fu Noodle with Assorted Mushroom & Chives
干烧伊府面
- 903 Fried Rice with Salted Fish & Diced Chicken
咸鱼鸡粒炒饭
- 904 Red House Mee Goreng
马来炒面
- 905 Fried Noodle/ Hor Fun/ Bee Hoon with Assorted Seafood (with gravy)
海鲜菜运炒面/河粉/米粉
- 906 Fried Hor Fun with Beef Fillet & Bean Sprout
干炒牛肉河粉
- 907 Fried Noodle/ Hor Fun/ Bee Hoon with Assorted Seafood & Shredded Vegetable (Dry)
海鲜干炒面/河粉/米粉
- 908 Steamed Bun/ Crispy Bun
蒸馒头/炸馒头



10 - POULTRY & MEAT 肉类

No.

- 1001 Crispy Duck Szechuan style
香酥全鸭
- 1002 New Zealand tender Venison on Sizzling Hot Plate
铁板鹿肉
- 1003 Crispy Roast Chicken a-la Cantonese
脆皮烧鸡
- 1004 Sautéed Beef Fillet with Ginger & Spring Onion
姜葱牛肉
- 1005 Sautéed Beef Fillet with Black Pepper Sauce
黑椒牛肉
- 1006 Panfried De-Boned Chicken with Chef's Thai Sauce
泰式煎鸡扒
- 1007 Crispy De-Boned Chicken Seasoned in Shrimp Paste
脆皮虾酱鸡
- 1008 Sautéed Diced Chicken with Dried Chilli
宫保鸡球
- 1009 Deep Fried Tender Spring Chicken
香骨童子鸡

11 - DESSERTS 甜品

- 1101 Chilled Mango Pudding
香芒冻布丁
- 1102 Chilled Mango Pomelo with Sago
扬枝甘露
冻蜜瓜珍珠露
- 1103 Hot Sweetened Mashed Yam with Gingko Nut
白果芋泥
- 1104 Concoction of Black Glutinous Rice topped with Ice-Cream
椰香糯米雪糕
- 1105 Fruit Platter
合时生果盘
- 1106 Fresh Mangoes
芒果
- 1107 A selection of Ice-Cream
冰淇淋