

Table No

Pax

小紅樓

Date

RED HOUSE

SEAFOOD

蒸 Steamed

- | | | |
|----|--|-----|
| 1 | 香菇烧卖
Pork & Shrimp Dumpling 'Siew Mai' | [] |
| 2 | 笋尖鲜虾饺
Shrimp Dumpling 'Ha-Kau' | [] |
| 3 | 松露野菇饺
Truffle Wild Mushroom Dumpling | [] |
| 4 | 豉汁蒸排骨
Pork Ribs With Black Bean Sauce | [] |
| 5 | 自制鲜竹牛肉球
Handmade Beef Ball
with Beancurd Skin | [] |
| 6 | 蚝皇叉烧包
BBQ Pork Bun 'Char Siew Pau' | [] |
| 7 | 香滑流沙包
Custard Bun | [] |
| 8 | 珍珠糯米鸡
Lotus Leaf Glutinous Rice | [] |
| 9 | 素水晶饺
Vegetarian Crystal Dumpling | [] |
| 10 | 豉汁蒸凤爪
Chilli Black Bean Chicken Claw | [] |
| 11 | 红油抄手
Oriental Dumpling with Black Vinegar
& Chilli Oil | [] |

炸/烘 Deep-Fried / Baked

- | | | |
|----|------------------------------------|-----|
| 12 | 鲜虾腐皮卷
Beancurd Skin With Prawn | [] |
| 13 | 沙律明虾角
Prawn Dumpling | [] |
| 14 | 鲜芒果虾筒
Prawn Dumpling with Mango | [] |

炸/烘 Deep-Fried / Baked

- | | | |
|----|--|-----|
| 15 | 素春卷
Vegetarian Crispy Spring Roll | [] |
| 16 | 香脆流沙包
Crispy Custard Bun | [] |
| 17 | 酥皮蛋达仔
Egg Tart | [] |
| 18 | 蜜汁叉烧酥
BBQ Pork 'Char Siew' Flaky Pastry | [] |

肠粉/粥/面 Cheong Fun / Congee / Noodle

- | | | |
|----|--|-----|
| 19 | 鲜虾肠粉
Shrimp Cheong Fun | [] |
| 20 | 叉烧肠粉
Char Siew Cheong Fun | [] |
| 21 | 鸳鸯肠粉 (虾和叉烧)
Yuan Yang Cheong Fun
(Shrimp & Char Siew) | [] |
| 22 | 虾米煎肠粉
Pan-fried Dried Shrimp Cheong Fun | [] |
| 23 | 皮蛋瘦肉粥
Century Egg & Sliced Pork Congee | [] |
| 24 | 石斑鱼茸粥
Garoupa Minced Fish Congee | [] |
| 25 | 养生南瓜粥
Superior Pumpkin Congee | [] |
| 26 | 咸香丝绸米粉
Stir-fried Bee Hoon With Shredded
Chicken & Salted Fish | [] |
| 27 | 豉油皇炒面
Stir-fried Noodle with Fragrant
Soya Sauce | [] |

特色小炒 Specialties

- 28 椒盐苏东须 []
Salt & Pepper Calamari
- 29 香芒酱虾球 []
Crispy Prawn with Mango Dressing
(Deshelled)
- 30 胡麻酱虾球 []
Crispy Prawn with Sesame Dressing
(Deshelled)
- 31 芥末鱼片 []
Wasabi Fish Fillet
- 32 脆口泡泡鸡块 []
Spicy Crispy Fried Chicken
- 33 X.O酱炒萝卜糕 []
Pan-fried X.O Carrot Cake
- 34 菜莆炒萝卜糕 []
Pan-fried Cai-Po Carrot Cake

前菜 Appetizer

- 35 肉松皮蛋冻豆腐 []
Chilled Beancurd with Century Egg &
Pork Floss
- 36 麻辣海蜇 []
Jelly Fish with Mala Sauce
- 37 蒜茸拍黄瓜 []
Pickled Cucumber with Minced Garlic
- 38 芝麻酱沙律菜 []
Salad Tossed with Sesame Dressing
- 39 陈醋云耳 []
Black Fungus with Vinegar

- 40 黄金馒头配练奶 []
Deep-fried Mantou with Condensed
Milk Dipping
- 41 盐味凉拌毛豆 []
Chilled Salted Edamame
- 42 椒盐茄子 []
Salt & Pepper Eggplant
- 43 香汁焖花生 []
Brown Sauce Braised Peanut
- 44 脆口腌萝卜 []
Pickled Radish

一次食用 One-Time Order

- 45 鲜虾水果沙律 []
Fresh Prawn Fruity Salad
- 46 金瓜酱虾婆 (每位半只) []
Pumpkin Crayfish (Half piece per pax)
- 47 娘惹酱海金目鲈鱼片 (300克/件) []
Deep-fried Barramundi Fillet with
Nonya Sauce (300gm per piece)
- 48 姜葱炒蛤蜊 []
Fresh Clams with Ginger & Spring Onion
- 49 干扁四季豆 []
Stir-fried French Bean with Minced Pork
- 50 猪颈肉炒老干妈酱 []
Pork Jowl With Lao Gan Ma Sauce
- 51 海鲜炒饭 []
Deluxe Seafood Fried Rice
- 52 咸蛋苏东须 []
Salted Egg Calamari

- A La Carte Dim Sum & Seafood Buffet -

MONDAY TO FRIDAY

12pm to 2.30pm (Last order 2pm)
Adult **\$28.80++** /Child (4 - 11 years) **\$11.80++**

SATURDAY, SUNDAY & PUBLIC HOLIDAY

12pm to 3pm (Last order 2.45pm)
Adult **\$33.80++** /Child (4 - 11 years) **\$13.80++**

++ Subject to 10% service charge & government
taxes 所有价格将额外加10%服务费与政府消费税

TEA & TOWEL

Pu Er/Jasmine 普洱/香片茶 **\$2.80** (per pax)

Only at Red House Grand Copthorne

只限于国敦河畔分店:

Chrysanthemum /Tie Guan Yin /Fragrance Rice
菊花/铁观音/糯米陀香茶 **\$3.80** (per pax)

Please advise the service crew if you do not want tea
& towel. 如不需要任何茶和纸巾, 请通知服务员。