

Table No .....

Pax .....

**小紅樓**

Date .....

RED HOUSE

SEAFOOD

## 前菜 Appetizer

- 1 肉松皮蛋冻豆腐 [ ]  
Chilled Beancurd with Century Egg & Pork Floss
- 2 麻辣海蜇 [ ]  
Jelly Fish with Mala Sauce
- 3 蒜茸拍黄瓜 [ ]  
Pickled Cucumber with Minced Garlic
- 4 芝麻酱沙律菜 [ ]  
Salad Tossed with Sesame Dressing
- 5 陈醋云耳 [ ]  
Black Fungus with Vinegar
- 6 黄金馒头配练奶 [ ]  
Deep-fried Mantou with Condensed Milk Dipping
- 7 盐味凉拌毛豆 [ ]  
Chilled Salted Edamame
- 8 椒盐茄子 [ ]  
Salt & Pepper Eggplant
- 9 香汁焖花生 [ ]  
Brown Sauce Braised Peanut
- 10 脆口腌萝卜 [ ]  
Pickled Radish

## 一次食用 One-Time Order

- 11 鲜虾水果沙律 [ ]  
Fresh Prawn Fruity Salad
- 12 金瓜酱虾婆 (每位半只) [ ]  
Pumpkin Crayfish (Half piece per pax)
- 13 娘惹酱海金目鲈鱼片 (300克/件) [ ]  
Deep-fried Barramundi Fillet with Nonya Sauce (300gm per piece)
- 14 姜葱炒蛤蜊 [ ]  
Fresh Clams with Ginger & Spring Onion

## 一次食用 One-Time Order

- 15 干扁四季豆 [ ]  
Stir-fried French Bean with Minced Pork
- 16 猪颈肉炒老干妈酱 [ ]  
Pork Jowl With Lao Gan Ma Sauce
- 17 海鲜炒饭 [ ]  
Deluxe Seafood Fried Rice
- 18 咸蛋苏东须 [ ]  
Salted Egg Calamari

## 特色小炒 Specialties

- 19 椒盐苏东须 [ ]  
Salt & Pepper Calamari
- 20 香芒酱虾球 [ ]  
Crispy Prawn with Mango Dressing (Deshelled)
- 21 胡麻酱虾球 [ ]  
Crispy Prawn with Sesame Dressing (Deshelled)
- 22 芥末鱼片 [ ]  
Wasabi Fish Fillet
- 23 脆口泡泡鸡块 [ ]  
Spicy Crispy Fried Chicken
- 24 X.O酱炒萝卜糕 [ ]  
Pan-fried X.O Carrot Cake
- 25 菜莆炒萝卜糕 [ ]  
Pan-fried Cai-Po Carrot Cake
- 蒸 Steamed
- 26 香菇烧卖 [ ]  
Pork & Shrimp Dumpling 'Siew Mai'
- 27 笋尖鲜虾饺 [ ]  
Shrimp Dumpling 'Ha-Kau'

## 蒸 Steamed

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

## 炸/烘 Deep-Fried / Baked

- 36 鲜虾腐皮卷 [ ]  
Beancurd Skin With Prawn
- 37 沙律明虾角 [ ]  
Prawn Dumpling
- 38 鲜芒果虾筒 [ ]  
Prawn Dumpling with Mango
- 39 素春卷 [ ]  
Vegetarian Crispy Spring Roll

## 炸/烘 Deep-Fried / Baked

- 40 香脆流沙包 [ ]  
Crispy Custard Bun
- 41 酥皮蛋达仔 [ ]  
Egg Tart
- 42 蜜汁叉烧酥 [ ]  
BBQ Pork 'Char Siew' Flaky Pastry

## 肠粉 / 粥 / 面

## Cheong Fun / Congee / Noodle

- 43 鲜虾肠粉 [ ]  
Shrimp Cheong Fun
- 44 叉烧肠粉 [ ]  
Char Siew Cheong Fun
- 45 鸳鸯肠粉 (虾和叉烧) [ ]  
Yuan Yang Cheong Fun (Shrimp & Char Siew)
- 46 虾米煎肠粉 [ ]  
Pan-fried Dried Shrimp Cheong Fun
- 47 皮蛋瘦肉粥 [ ]  
Century Egg & Sliced Pork Congee
- 48 石斑鱼茸粥 [ ]  
Garoupa Minced Fish Congee
- 49 养生南瓜粥 [ ]  
Superior Pumpkin Congee
- 50 咸香丝绸米粉 [ ]  
Stir-fried Bee Hoon With Shredded Chicken & Salted Fish
- 51 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 **\$28.80++**

Child (4 - 11 years) **\$11.80++**

#### SATURDAY, SUNDAY & PUBLIC HOLIDAY

11am to 3pm (Last order 2.30pm)

Adult **\$33.80++**

Child (4 - 11 years) **\$13.80++**

#### 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 pax)

Chrysanthemum / Tie Guan Yin

/ Fragrance Rice

菊花 / 铁观音 / 糯米陀香茶

**\$3.80++** (per pax)

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