

功夫菜



RED HOUSE
SEAFOOD

Introducing a selection of Kung Fu dishes,

精选功夫菜



不忘初心，献上厨师们力求上进的精神。

reflective of the mastery and dedication of our culinary team.

玉
扳
拍
酿
虾
茸
配
小
棠
菜



Braised Winter Melon with Prawn Paste and Chinese Baby Cabbage • \$8.80⁺⁺ (min. 2 pcs)

Reminiscent of a regal jade ring worn on the thumb, this dish, accompanied with a fresh pumpkin superior broth reduction, demands attention to detail in bringing out the vibrant colours, different textures and natural flavours of the ingredients.

滚
油
生
捞
韩
国
活
鲍
鱼



Live Korean Abalone Drizzled with Hot Oil • \$14.80⁺⁺
(min. 2 pcs)

A dish that is inspired by the Hong Kong style steamed fish to elevating the freshness, texture and flavour of the live abalone.

Royal Seafood in Claypot • \$62⁺⁺

红
楼
鱼
汤
海
皇
煲



Making a welcomed return, the star of this dish is the whole threadfin fish that comes with an unexpected fish and minced pork stuffing. In addition to the whole threadfin, the seafood pot features tiger prawns, clams and fish puffs for an umami-rich seafood treat.

A nourishing one-pot seafood specialty, this labour of love is best shared with loved ones.

Kung Fu Pomfret in Three Ways • \$88⁺⁺



Using the entire fish, the Kung Fu Pomfret showcases a repertoire of cooking methods – steamed sliced fish with Chinese ham, carrot and mushroom, sautéed fish fillet with asparagus, and deep-fried fish head and bones.

三食滋味斗鲷鱼

刀工金龙鸡



Crispy Golden Phoenix Chicken • \$28⁺⁺ (half) / \$56⁺⁺ (whole)

A dish that used to be very popular during the 1970s and takes up to seven hours to prepare; uncover a fresh, tender and juicy prawn filling beneath the crispy skin topped with golden brown sesame seeds.

金华火腿片娃娃菜



Braised Chinese Cabbage & Ham in Claypot • \$32⁺⁺

Arranged like a blooming flower in a pond, the Chinese cabbage is first flash-fried and assembled in a claypot together with Chinese ham and dried scallops which seek to elevate the overall dish with added umami.