



Our Promise

Focused on the provenance and quality of ingredients, the team at Red House Seafood takes tremendous care in honouring the preparation of its food, in its commitment to showcasing the diverse flavours that are integral to Singapore's identity.

Every week, shipments of seafood from the North Sea, Indian Ocean and Oceania region arrive at Red House.

Our Seafood Sources

Lobster - Canada, USA, Australia
Alaskan King Crab - Norway
Abalone - Australia, Mexico
Bamboo Clam - British Isles
Geoduck - Canada, USA
Baby Squid - Malaysia
Scallops - British Isles
Mud Crab - Sri Lanka
Prawn - Malaysia



Grand Copthorne | Esplanade | Clarke Quay



A celebration of Singaporean seafood cuisine

Since 1976, Red House Seafood has been dishing up food that pays homage to Singapore's multi-cultural heritage. The menu takes on a layered approach that features flavours of early Singapore's Chinese food with the origins of Canton, Fujian and Hainan cuisines, integrated with the essence of Malay, Indian and Peranakan traditions.



椒盐鱼皮 Fish Skin with Salt and Pepper



如意三拼 (BBQ苏冬, 香脆苏冬仔, 黄金苏冬须)
Chef's Trio of Squid Platter
(BBQ Squid, Crispy Baby Squid, Golden Calamari Strips)



咸蛋猪颈肉
Pork Jowl with Salted Egg

开胃菜Appetisers

			S	L
🍷	101	如意三拼 (BBQ苏冬、香脆苏冬仔、黄金苏冬须) Chef's Trio of Squid Platter (BBQ Squid, Crispy Baby Squid, Golden Calamari Strips)	38	76
	102	泰式烤苏冬 Thai Style BBQ Squid with Jellyfish	28	56
🍷	103	咸蛋软壳蟹 Soft Shell Crab with Salted Egg	22	44
	104	香脆苏冬仔 Crispy Baby Squid	20	40
	105	黄金苏冬须 Calamari Strips with Salted Egg	20	40
	106	咸蛋猪爽肉 Pork Jowl with Salted Egg	20	40
🍷	107	椒盐猪爽肉 Pork Jowl with Salt and Pepper	20	40
	108	清凉胡麻冰菜 Chilled Ice Plant with Sesame Dressing	18	32
	109	椒盐鱼皮 Fish Skin with Salt and Pepper	16	32
	110	咸蛋鱼皮 Fish Skin with Salted Egg	16	32
	111	香脆椒盐茄子 Crispy Eggplant with Salt and Pepper	16	32
	112	葱油凉拌海蜇 Jellyfish with Sesame Oil	16	32
🍷	113	陈年老抽海蜇醋 Jellyfish with Vinegar	16	32



香辣海鲜 Spicy Seafood Combination



蟹肉虾枣，客家虾枣 Crab Meat Prawn Roll, Hakka Prawn Roll

厨师手工经典 Chef's Handmade Specialties

			S	L
🍽️	201	香酥三拼（油条苏东、客家虾棗、蟹肉虾棗） Golden Trio Platter (Seafood Fritters, Hakka Prawn Roll, Crab Meat Prawn Roll)	38	76
🍽️	202	香辣海鲜 Spicy Seafood Combination	38	76
	203	油条苏冬 Seafood Fritters	18	36
	204	客家虾枣 Hakka Prawn Roll	18	36
	205	蟹肉虾枣 Crab Meat Prawn Roll	18	36

所有价格均需加收 10% 服务费和现有政府消费税。照片仅供参考。
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娘惹蒸鱼腩
Steamed with Nyonya Sauce



蒜蓉蒸
Steamed with Minced Garlic



蒜子豆根焖深海龙趸煲
Stewed Giant Grouper with Beancurd Skin and Garlic in Claypot



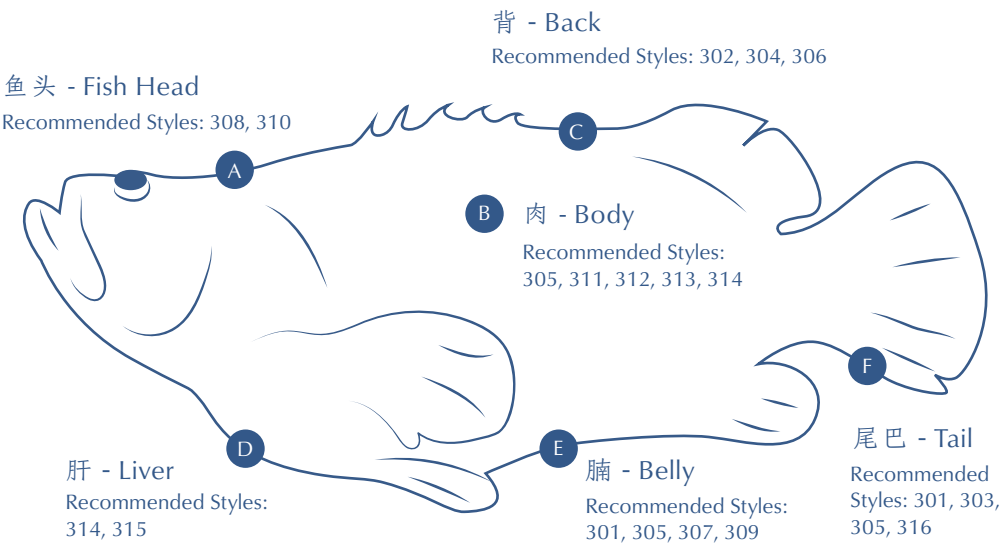
XO酱炒
XO Sauce



鲜枝竹云耳蒸 Steamed with Beancurd Skin and Black Fungus in Seafood Broth

深海龙趸鱼 Giant Grouper

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烹调的方式 — Cooking Styles

301 姜茸蒸 Steamed with Minced Ginger	309 娘惹蒸 Steamed with Nyonya Sauce
302 鲜枝竹云耳蒸 Steamed with Beancurd Skin and Black Fungus in Seafood Broth	310 沙煲三椒焖 Braised with Trio of Fresh Chilli in Claypot
303 蒜子豆根焖 Stewed with Beancurd Skin and Garlic	311 古法黄酒煮 Chinese Wine
304 清蒸 Steamed with Light Soy Sauce	312 XO酱炒 XO Sauce
305 蒜蓉蒸 Steamed with Minced Garlic	313 油泡 Stir-Fried (Cantonese Style)
306 豉汁蒸 Steamed with Black Bean Sauce	314 姜葱炒 Stir-Fried with Spring Onion and Ginger
307 剁椒蒸 Steamed with Pickled Chilli	315 青龙菜炒 Sautéed with Green Dragon Chives
308 蒜子姜片沙煲焖 Braised with Garlic and Ginger in Claypot	316 油浸 Deep-Fried with Superior Soya Sauce

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汤羹 Soup and Broth

Small portion for individual consumption; Large portion recommended for 6 – 8 pax.
请注意小份供一位用，大份供六至八位用。



干贝花胶炖翅骨汤 Double-Boiled
Cartilage Soup with Conpoy And Fish Maw



醉虾汤 Herbal Drunken Prawn Soup



百花瑶柱羹 Seafood Soup



四川酸辣汤 Szechuan Hot and Sour Soup

		S	L
◆ 401	干贝花胶炖翅骨汤 Double-Boiled Cartilage Soup with Conpoy and Fish Maw	22	
◆ 402	深海龙趸鱼片汤 Double-Boiled Fish Broth with Sliced and Fried Giant Grouper Fish Fillet	18.8	
403	养生竹笙花胶炖翅骨汤 Double-Boiled Soup with Mushroom and Bamboo Pith	16.8	
◆ 404	百花瑶柱羹 Seafood Soup	12	78
405	金瓜海鲜羹 Pumpkin Seafood Soup	12	78
406	粟米蟹肉羹 Sweet Corn Soup with Fresh Crab Meat	12	78
407	四川酸辣汤 Si Chuan Hot and Sour Soup	12	
408	醉虾汤（每份最少 300g） Herbal Drunken Prawn Soup (Min. 300g per portion)	12 per 100g	



刺身象拔蚌 Geoduck Sashimi



蒜茸蒸苏格兰竹蚌 Steamed Scottish Bamboo Clams with Minced Garlic and Vermicelli



生蚝 Raw Oysters

贝类 Shellfish

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贝类的种类 — Types of Shellfish		S	L
A	生蚝 - Oyster Recommended Styles: 501, 503	Seasonal 时价	
B	苏格兰竹蚌 - Scottish Bamboo Clam Recommended Styles: 502, 503, 504	Seasonal 时价	
C	象拔蚌 - Geoduck Recommended Styles: 501, 504	Seasonal 时价	
D	鲜贝 - Fresh Scallop Recommended Styles: 503, 506	Seasonal 时价	
E	蛤蜊 - Fresh Clam (Lala) Recommended Styles: 502, 505	22	44

烹饪方式 — Cooking Styles

- 501 刺身
Sashimi or Raw
- 502 炒姜葱
Sautéed with Spring Onion and Ginger
- 503 蒜茸蒸
Steamed with Minced Garlic and Vermicelli
- 504 炒XO酱
XO Sauce
- 505 叁峇
Sambal Sauce
- 506 蛋白松露油
Sautéed Egg White with Truffle Oil

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蚝皇焖特级墨西哥鲍鱼 Braised Whole Mexican Abalone with Premium Oyster Sauce



特级墨西哥鲍片海参煲 Braised Sliced Abalone with Sea Cucumber served in Claypot

鲍鱼和海参 Abalone and Sea Cucumber

		S	L
◆ 601	蚝皇焖特级墨西哥鲍鱼 (3/4头) Braised Whole Mexican Abalone with Premium Oyster Sauce (3/4 head)	98 4 head	128 3 head
602	蚝皇焖特级澳洲鲍鱼 (3头) Braised Whole Australian Abalone with Premium Oyster Sauce (3 head)	58	
◆ 603	特级墨西哥鲍片海参煲 Braised Sliced Abalone with Sea Cucumber served in Claypot	88	
604	红烧虾子海参煲 Braised Sea Cucumber with Prawn Roe	48	
605	红烧原条海参 (每位) Braised Whole Sea Cucumber with Premium Oyster Sauce	32 individual	

虾婆 Crayfish

至少两只 Minimum 2 pieces

		P
◆ 701	金瓜虾婆 Crayfish in Pumpkin Sauce	18 per piece
702	咸蛋虾婆 Salted Egg Crayfish	18 per piece
703	黑胡椒虾婆 Black Pepper Crayfish	18 per piece
◆ 704	白胡椒奶油虾婆 Crayfish in White Pepper with Fragrant Butter	18 per piece



辣椒螃蟹 Red House Chilli Crab



螃蟹焗双米粉
Braised with Dual Bee Hoon



避风塘炒蟹
Stir-Fried with Garlic and Dried Chilli



斯里兰卡蟹
A. Sri Lankan Mud Crab



阿拉斯加帝皇蟹
B. Alaskan King Crab

螃蟹 Crab

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螃蟹的种类 — Types of Crabs

- | | | |
|---|--|-------------|
| A | 斯里兰卡蟹 - Sri Lankan Mud Crab | Seasonal 时价 |
| | Meaty claws, sweet and moist, flesh is firm to the bite
Recommended Styles: 801, 802, 808 | |
| B | 阿拉斯加帝皇蟹 - Alaskan King Crab | Seasonal 时价 |
| | Sweetest of all crabs, meat is succulent and refined
Recommended Styles: 801, 803, 809 | |

烹饪方式 — Cooking Styles

- | | | |
|------|---|---|
| 🍽️ | 801 | 辣椒螃蟹
Red House Chilli Crab |
| 🍽️ | 802 | 黑胡椒螃蟹
Wok-Fried and Tossed in Black Pepper |
| 🍽️ | 803 | 白胡椒螃蟹
Wok-Fried and Tossed in White Pepper |
| | 804 | 咸蛋螃蟹
Salted Egg Yolk |
| | 805 | 清蒸螃蟹
Steamed with Shredded Ginger and Chinese Wine |
| | 806 | 炒姜葱螃蟹
Sautéed with Ginger and Spring Onion |
| 🍽️ | 807 | 花雕蛋白蒸蟹
Steamed in Chinese Wine and Egg White |
| | 808 | 避风塘炒
Stir-Fried with Garlic and Dried Chilli |
| *809 | 螃蟹焗双米粉
Braised with Dual Bee Hoon | |
| *810 | 沙煲冬粉焗螃蟹
Braised with Vermicelli in Claypot | |
| *811 | 贵妃蟹
'Kuei Fei' Crab in Claypot | |
| | 蒸或炸馒头 (\$1.2/粒)
Steamed or Fried Bun (\$1.2/piece) | |

*809-811烹饪方式需要另付\$12, 3-4人份量
*Additional charge of \$12 applies for cooking styles 809 to 811; portion for 3-4 persons



避风塘虾
Stir-Fried with Garlic and Dried Chilli



传统烧烤虾
Grilled (BBQ) Prawns



滋味马六甲虾 Prawns in Malacca Sauce

虾 Prawns

虾球 Deshelled

		S	L
901	麦片虾 Crispy Cereal Prawns	28	56
902	秘制奶皇汁虾 Prawns in Signature Creamy Custard Sauce	28	56
903	咸蛋虾 Golden Salted Egg Yolk Prawns	28	56
904	滋味马六甲虾 Prawns in Malacca Sauce	28	56
905	妈蜜虾 Marmite Prawns	28	56
906	芥末沙律虾 Wasabi Mayo Prawns	28	56
907	糖醋虾 Sweet and Sour Prawns	28	56

游水生虾 Live Prawns

908	白灼虾 (最少 300g) Poached Live Prawns (Min. 300g)	10 per 100g
909	醉虾汤 (最少 300g) Herbal Drunken Prawn Soup (Min. 300g)	12 per 100g

大老虎虾 King Tiger Prawns

至少两只 / 串 Minimum 2 pieces / skewers

		P
910	传统烧烤虾 Grilled (BBQ) Prawns	18 per skewer
911	豉油王虾 Prawns in Fragrant Black Sauce	18 per piece
912	避风塘虾 Prawns Stir-Fried with Garlic and Dried Chilli	18 per piece
913	胡麻酱虾 Grilled Fragrant Sesame Prawns	18 per piece
914	蜜汁干煎虾 Pan-Seared Prawns with Chef's Sauce	18 per piece

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龙虾 Lobster

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龙虾的种类 — Types of Lobsters

- A

澳大利亚岩龙虾 -
Australian Rock Lobster
Sweet and rich in flavour, its meat is firm in texture
Recommended Styles: 1001, 1003, 1010

Seasonal 时价
- B

波士顿龙虾 - Boston Lobster
Mildly sweet in flavour and flesh is firm to the bite
Recommended Styles: 1002, 1003

Seasonal 时价

烹饪方式 — Cooking Styles

- 1001

刺身
Sashimi
- 1002

上汤
Braised with Supreme Stock
- 1003

秘制奶皇汁
Signature Creamy Custard Sauce
- 1004

传统烧烤
Grilled (BBQ)
- 1005

泰式香辣酱
Thai Spicy Sauce
- 1006

胡麻酱
Sesame Sauce
- 1007

白汁龙虾
Baked in Cheese
- 1008

花雕蛋白蒸
Steamed with Egg White and Chinese Wine
- 1009

蒜茸蒸
Steamed with Minced Garlic
- *1010

龙虾焖双米粉
Braised with Dual Bee Hoon
- *1011

龙虾焖伊面
Braised with Ee Fu Noodles

*1010-1011烹饪方式需要另付\$12，3-4人份量
*Additional charge of \$12 applies for cooking styles 1010 and 1011; portion for 3-4 persons

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秘制奶皇汁龙虾 Lobster in Signature Creamy Custard Sauce



胡麻酱龙虾
Lobster in Sesame Sauce



传统烧烤龙虾
Grilled (BBQ) Lobster



油浸笋壳鱼 Deep-Fried Marble Goby (Soon Hock) with Superior Soya Sauce



香茅清柠炸鳕鱼 Deep-Fried Cod in Lemongrass and Kaffir Lime



清蒸星斑鱼 Steamed Star Grouper with Superior Soya Sauce

鱼类 Fish

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鱼的种类 — Types of Fish

A	星斑 Star Grouper	Seasonal 时价
B	龙虎斑 Dragon Tiger Grouper	Seasonal 时价
C	笋壳 Marble Goby (Soon Hock)	Seasonal 时价

烹调的方式 — Cooking Styles

1101	清蒸 Steamed with Superior Soya Sauce	1104	半煎煮 Pan-Fried and Braised
1102	娘惹酱蒸 Steamed with Chef's Nyonya Sauce	1105	糖醋汁(炸) Deep-Fried with Sweet and Sour Sauce
1103	油浸 Deep-Fried with Superior Soya Sauce	1106	香茅清柠汁(炸) Deep-Fried with Lemongrass and Kaffir Lime

		S
1107	日式银雪鱼 (至少两份) Pan-Fried Canadian Cod Fish with Teriyaki Sauce (Min. 2 pieces)	24 per piece
1108	香茅清柠炸鳕鱼 (至少两份) Deep-Fried Cod in Lemongrass and Kaffir Lime (Min. 2 pieces)	24 per piece
1109	糖醋海斑球 Grouper Fillet in Sweet and Sour Sauce	28
1110	橄榄鲜芦笋炒斑球 Sautéed Grouper Fillet with Preserved Olives and Asparagus	28
1111	蒜子豆根焖深海龙趸煲 Stewed Giant Grouper with Beancurd Skin and Garlic in Claypot	58
1112	鲜嫩油泡深海龙趸 Stir-Fried Giant Grouper with Seasonal Vegetables	48

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香酥全鸭 Crispy Duck Szechuan Style



妈蜜鸡球 Marmite Chicken



南洋风味鸡 Ayam Halia Goreng

禽类 Poultry

鸭 Duck

		S	L
1201	香酥全鸭 Crispy Duck Szechuan Style	38 half / 半	76 whole / 只

鸡 Chicken

1202	脆皮烧鸡 Crispy Cantonese Style Roasted Chicken	26 half / 半	52 whole / 只
1203	咸蛋鸡球 Salted Egg Chicken	18	36
1204	宫保鸡球 Gong Bao Chicken	18	36
1205	南洋风味鸡 Ayam Halia Goreng	18	36
1206	糖醋鸡球 Sweet and Sour Chicken	18	36
1207	妈蜜鸡球 Marmite Chicken	18	36

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黑胡椒炒和牛柳粒 Sautéed Wagyu Beef Cubes with Black Pepper



姜葱炒鹿肉 Sautéed Venison Fillet with Ginger and Spring Onion

肉类 Pork, Beef and Venison

		S	L
和牛肉 Wagyu Beef			
◆ 1301	黑胡椒炒和牛柳粒 Sautéed Wagyu Beef Cubes with Black Pepper	38	76
1302	姜葱炒和牛柳粒 Sautéed Wagyu Beef Cubes with Ginger and Spring Onion	38	76
1303	白松蘑菇炒和牛柳粒 Sautéed Wagyu Beef Cubes with White Pine Mushroom	38	76
猪肉 Pork			
1304	猪颈肉炒老干妈酱 Sautéed Pork Collar with Mushroom in Lao Gan Ma Sauce	26	52
◆ 1305	豉油香炒猪颈肉 Sautéed Pork Collar with Black Sauce	26	52
鹿肉 Venison			
◆ 1306	姜葱炒鹿肉 Sautéed Venison Fillet with Ginger and Spring Onion	28	56

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罗汉上素 Vegetarian Delight



竹笙豆根扒时蔬 Braised Gluten Puff & Bamboo Pith with Seasonal Greens



秘制松茸菇干贝菠菜豆腐
Braised Spinach Tofu and Honshimeji
Mushroom topped with Crispy Conpoy



叁崙应菜 Sambal Kang Kong

豆腐时菜 Beancurd and Vegetable

		S	L
	豆腐 Beancurd		
🍽 1401	香滑海参粒豆腐煲 Diced Sea Cucumber and Beancurd served in Claypot	32	64
1402	经典海鲜豆腐煲 Classic Braised Beancurd with Seafood	28	56
🍽 1403	蟹肉扒豆腐 Braised Beancurd with Crab Meat	22	44
1404	秘制松茸菇干贝菠菜豆腐 Braised Spinach Tofu and Honshimeji Mushroom Topped with Crispy Conpoy	18	36
	菜 Vegetable		
🍽 1405	田园双菇炒青龙菜 Stir-Fried Green Dragon Chives with Mushrooms	24	48
1406	珍菌炒西兰花苗 Stir-Fried Broccolini with Mushrooms	24	48
🍽 1407	罗汉上素 Vegetarian Delight	22	44
1408	竹笙豆根扒时蔬 Braised Gluten Puff and Bamboo Pith with Seasonal Greens	20	40
1409	金银旦上汤苋菜 Local Spinach with Trio Eggs in Superior Stock	20	40
1410	鱼香茄子煲 Braised Eggplant with Minced Pork and Salted Fish	20	40
1411	虾酱油麦煲 Claypot Yew Mai with Prawn Paste	20	40
1412	外婆干煸四季豆 Stir-Fried French Beans with Minced Pork	20	40
1413	叁崙应菜 Sambal Kang Kong	18	36
1414	姜汁炒香港芥兰 Sautéed Hong Kong Kailan with Ginger Sauce	18	36

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干贝蛋白炒饭 Scallop Egg White Fried Rice



海鲜焖鱼茸面 Braised Fish Meat Noodle with Fresh Seafood



生虾荷叶炒饭
Lotus Leaf Fried Rice with Fresh Prawns



马来炒面
Seafood Mee Goreng

饭面 Rice and Noodles

		S	L
	面 Noodles		
1501	XO 酱 焖 海 鲜 鱼 茸 面 XO Fish Meat Noodles with Fresh Seafood	24	48
1502	大 虾 湿 河 粉 Stir-Fried Prawn Hor Fun with Gravy	22	44
1503	鲜 贝 米 粉 Bee Hoon with Fresh Clams	22	44
1504	海 鲜 焖 鱼 茸 面 Braised Fish Meat Noodles with Fresh Seafood	22	44
1505	海 鲜 河 粉 Hor Fun with Seafood	20	40
1506	干 炒 牛 肉 河 粉 Hor Fun with Beef	20	40
1507	马 来 炒 面 Seafood Mee Goreng	18	36
1508	干 烧 伊 面 Ee Fu Noodles	18	36
	饭 Rice		
1509	蟹 肉 泡 饭 Crab Meat Pao Fan	24	48
1510	干 贝 蛋 白 炒 饭 Scallop Egg White Fried Rice	24	48
1511	生 虾 荷 叶 炒 饭 Lotus Leaf Fried Rice with Fresh Prawns	24	48
1512	爽 辣 叁 邕 虾 仁 炒 饭 Spicy Sambal Prawn Fried Rice	20	40
1513	海 鲜 炒 饭 Seafood Fried Rice	20	40
1514	魔 王 牛 松 炒 饭 Fragrant Fried Rice with Minced Beef	20	40

所有价格均需加收 10% 服务费和现有政府消费税。照片仅供参考。
All prices are subject to 10% service charge and prevailing GST. Visuals shown are for illustration purposes only.



杨枝甘露，黑糯米配椰子雪糕，福果芋泥
Mango Purée with Sago and Pomelo, Black Glutinous Rice served with
Coconut Ice Cream, Mashed Yam with Gingko Nuts

甜品 Desserts

Chilled (冷)

1601	杨枝甘露 Mango Purée with Sago and Pomelo	P6
1602	香芋珍珠露 Chilled Savoury Yam with Sago	6
1603	杨枝甘露椰子雪糕 Mango Purée with Sago and Pomelo topped with Coconut Ice Cream	8
1604	青柠冰香茅冻 Lemongrass Jelly with Lime Sherbet	8
1605	黑糯米配椰子雪糕 Black Glutinous Rice served with Coconut Ice Cream	8

Hot (热)

1606	福果芋泥 Mashed Yam with Gingko Nuts	6
1607	桂圆炖桃胶 Double-Boiled Peach Resin with Dried Longan	8
1608	豆沙锅饼 Red Bean Pancake	12

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