

RED HOUSE SEAFOOD DIM SUM & CHAMPAGNE BUFFET

This April, experience the perfect pairing of luxury champagne and handmade dim sum in collaboration with Wine Clique. Enjoy the Champagne Devaux, Coeur des Bar Blanc de Noirs NV from 3 to 17 April 2025, with its rich, spiced apple and grapefruit notes, complementing the delicate flavors of our dim sum. From 18 April to 4 May 2025, indulge in the Champagne Devaux, Coeur des Bar Rosé, a light, fruity champagne with aromas of red fruits and white flowers, enhancing the savory dim sum experience.

WEEKDAY 12.30 - 2PM	WEEKEND & PH 12.30 - 2PM
DIM SUM BUFFET \$38** ADD-ON FREE-FLOW CHAMPAGNE \$55** Kids (6 - 12 years old) \$19.00**	DIM SUM BUFFET \$55** ADD-ON FREE-FLOW CHAMPAGNE \$65** Kids (6 - 12 years old) \$27.50**
Complimentary on Weekends & PH: Singapore Chilli Crab Sauce with Fresh Crab Meat & Golden Crab Mantou (1 portion per pax)	

特色小吃 Signature Snacks

- 南洋辣子鸡 Nanyang-style Firecracker Chicken
- XO酱炒萝卜糕 Pan Fried Carrot Cake with XO Sauce
- 甜菜脯炒萝卜糕 Pan Fried Carrot Cake with Pickle Radish
- 姜葱炒啦啦 Stir-fried La La Clams with Ginger & Spring Onion
- 沙嗲鱿鱼蔬菜 Satay Cuttlefish Kang Kong
- 虾酱鱿鱼须 Prawn Paste Calamari Tentacles
- 胡麻酱虾球 De-shelled Prawns with Sesame Sauce
- 手工蟹肉虾枣 Traditional Handmade Crab Meat Prawn Roll

前菜小食 Appetisers

- 翡翠葱姜海南鸡 Hainanese Chicken with Bentong Ginger & Scallion Sauce
- 胡麻冰菜沙拉 Ice Plant Salad with Sesame Dressing
- 香辣海蜇头 Jellyfish in Mild Spicy Sauce
- 肉松皮蛋冻豆腐 Chilled Tofu with Century Egg & Pork Floss
- 蒜蓉拍青瓜 Smashed Cucumber with Oriental Marinade
- 椒盐茄子 Salt & Pepper Eggplant
- 黄金馒头配练奶 Deep-fried Mantou with Sweet Milk

巧手蒸点 Steamed

- 蟹肉烧卖 Crab Meat 'Siew Mai' (3 pcs)
- 松露野菌饺 Truffle Wild Mushroom Dumpling (3 pcs)
- 红油抄手 Chilli Oil Wonton (3 pcs)
- 茶楼叉烧包 BBQ Pork Bun 'Char Siew Pau' (2 pcs)
- 豉汁蒸排骨 Pork Ribs with Black Bean Sauce
- 老干妈酱蒸凤爪 Chicken Claw with 'Lao Gan Ma' Sauce
- 鲜虾笋尖饺 Shrimp and Bamboo Shoot Dumpling 'Har Gau' (3 pcs)
- 香滑流沙包 Molten Salted Egg Custard Bun (3 pcs)

炸烤点心 Fried and Baked

- 鲜虾腐皮卷 Fresh Shrimp with Bean Curd Skin (3 pcs)
- 沙律明虾角 Salad Prawn Dumpling (3 pcs)
- 素春卷 Crispy Vegetable Spring Roll (3 pcs)
- 蜜汁叉烧酥 BBQ Pork Flaky Pastry (3 pcs)
- 酥皮蛋挞仔 Mini Egg Tart (3 pcs)

肠粉·粥·饭·面 Rice Roll, Congee, Rice and Noodles

- 叉烧肠粉 BBQ Pork Rice Roll
- 鲜虾肠粉 Shrimp Rice Roll
- 芝麻香港肠粉 Hong Kong Style Rice Roll with Sesame
- 皮蛋黑豚瘦肉粥 Minced Black Pork and Century Egg Congee
- 石斑鱼茸粥 Grouper Fish Congee
- 养身红枣南瓜粥 Superior Pumpkin Congee
- 外婆家炒米粉 Stir Fried Rice Vermicelli with Chicken and Salted Fish
- 蒜香蛋炒饭 Fragrant Garlic Egg Fried Rice

甜品 Desserts

- 普洱冰糖炖雪梨(冷) Pu-Erh Poached Pear with Rock Sugar (Cold)
- 杨枝甘露(冷) Mango Pomelo Sago (Cold)
- 摩摩喳喳 Bubur Cha Cha

所有价格均需加收 10% 服务费和现有政府消费税 All prices are subject to 10% service charge and prevailing GST
*T&Cs apply. Red House Seafood reserves the right to amend or delete any of the terms and conditions without prior notice.