

小紅樓

RED HOUSE
SEAFOOD

SINGAPORE CHILLI CRAB WORKSHOP



Welcome to Red House Seafood's
Chilli Crab Workshop, where we
celebrate Singapore's most iconic dish!

With nearly 50 years of heritage, Red House Seafood is renowned for its Nanyang-style seafood, blending the rich flavors of the traditions of Malay, Indian and Peranakan culture.

In this hands-on experience, you'll learn the art of preparing our signature chilli crab dish, from selecting the freshest ingredients, to mastering the perfect balance of sweet, savory, and spicy flavors — just like our chefs do in our kitchens every day.

Programme Sequence

- 2:45 PM **Registration**
- Guests arrive and register
 - Table assignments and seating
- 3:00 PM **Introduction**
- Introduction to Red House Seafood & its heritage
 - Understanding the star ingredient: Live Crabs
 - * How to differentiate male vs. female crabs
 - * Hands-on experience: Feel the texture & weight of a fresh crab
 - * Understanding the pincers and meat quality
 - * Understanding aromatics used in the dish
- 3:15 PM **Chef Demonstration**
- Live chef demonstration of Chilli Crab preparation
- 3:30 PM **Hands on Cooking & Dining**
- Participants cook their own Chilli Crab & noodle dishes
 - Dine your freshly prepared dishes with Golden Crab Mantou
 - Interactive Q&A session with chef
- 4:45 PM **Wrap Up & Certificate Presentation**
- Distribution of certification
 - Photo opportunities

