



SET MENU

## 午餐点心套餐

Dim Sum Set Lunch Menu

每位 \$48\*\*

两位起卖 • Minimum 2 pax



点心双拼  
天鹅紫薯角，松露野菇饺  
Purple Potato Swan Fritter and Truffle  
Mushroom Dumpling

百花龙皇带子羹  
Seafood and Tofu Egg Drop Soup

X.O 酱炒龙趸鱼与芦笋  
Stir Fried Giant Grouper Asparagus  
and X.O Sauce

鲜双菇炒西兰花苗  
Sautéed Broccolini with Mushrooms

鲜蟹肉伊面  
Braised Fresh Crab Meat 'Ee Fu'  
Egg Noodle

今日甜品  
Dessert of the Day



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照片仅供参考。

## 午餐点心套餐

Dim Sum Set Lunch Menu

每位 \$68\*\*

两位起卖 • Minimum 2 pax

### 点心三拼

黑金辣椒蟹肉包, 松露野菇饺,  
笋尖鲜虾饺

Charcoal Chilli Crab Mantou,  
Truffle Mushroom Dumpling,  
Shrimp Dumpling 'Har Gau'

### 田园三宝汤

Bamboo Pith with Mushroom and  
Cabbage Soup

### 照烧银鳕鱼扒

Pan Seared Cod Fish Fillet with  
Teriyaki Sauce

### 芋丝鸡球西兰花苗

Stir Fried Broccolini and Chicken  
topped with Yam Straws

### 甘榜海鲜炒饭

Kampung Seafood Fried Rice

### 今日甜品

Dessert of the Day

## 位上套餐

Plated Set Menu

每位 \$78\*\*

两位起卖 • Minimum 2 pax

### 咸蛋苏当须与白菘菇

Salted Egg Squid & Crispy  
Shimeji Mushroom

### 养身竹笙翅骨汤

Double Boiled Bamboo Pith and  
Mushroom Cartilage Soup

### 鲜啦啦汤蒸龙趸鱼肉

Steamed Giant Grouper Fillet with  
Clam Broth

### 极品X.O酱炒带子与澳洲芦笋

Sautéed Scallops and Giant Asparagus  
in X.O Sauce

### 鲜虾汤焖大虾伊面

Braised 'Ee Fu' Egg Noodle with  
King Prawn in Prawn Broth

### 今日甜品

Dessert of the Day

## 位上套餐

Plated Set Menu

每位 \$98\*\*

两位起卖 • Minimum 2 pax

翡翠葱姜海南鸡  
Hainanese Chicken with  
Bentong Ginger & Scallion Sauce

花雕药材醉虾汤  
Drunken Herbal Live Prawn Soup

酸辣金汤红星斑  
Red Grouper Fillet in Hot  
and Sour Broth

红烧虾籽八头鲍鱼海参芦笋  
Braised Abalone with Sea Cucumber,  
Shimp Roe and Asparagus

新西兰鹿肉炒伊面  
Stir Fried 'Ee Fu' Egg Noodle  
with Venison

今日甜品  
Dessert of the Day

## 位上套餐

Plated Set Menu

每位 \$138\*\*

两位起卖 • Minimum 2 pax

香煎鹅肝与香芒  
Pan Seared Foie Gras  
& Fresh Mango

干贝花胶翅骨汤  
Double Boiled Conpoy &  
Fish Maw Cartilage Soup

明太子西京焗 鳕鱼扒  
Mentaiko & Miso Baked Cod Fish Fillet

八头鲍鱼伴虾胶海参西兰花苗  
Braised Abalone, Stuffed Sea Cucumber  
with Prawn Paste and Broccolini  
in Premium Oyster Sauce

开边龙虾伴天使面 (半只)  
Half Lobster with Angel Hair Pasta

今日甜品  
Dessert of the Day



## 南洋套餐

### Nanyang Set Menu

8位用 \$588\*\* for 8 pax

10位用 \$688\*\* for 10 pax

#### 前菜双拼

传统手工蟹肉虾枣拼胡麻冰菜珊瑚花  
Combination of Traditional Crabmeat  
Prawn Roll with Chilled Ice Plant  
and Coral Seaweed with Sesame Sauce

#### 百花龙皇带子羹

Seafood and Tofu Egg Drop Soup

#### 娘惹酱蒸龙趸鱼肉

Steamed Giant Grouper Fillet  
with Nyonya Sauce

#### 麦片虾球

Cereal Prawn

#### 人气咸蛋鸡球

Salted Egg Chicken

#### 罗汉上素

Stir Fried Medley of Vegetables

#### 秘制菠菜豆腐与干贝白松菇

Homemade Spinach Tofu with  
Conpoy and Shimeji Mushroom

#### 新加坡辣椒螃蟹与馒头

Singapore Chilli Crab with Mantou

#### 脆米海鲜炒饭

Seafood Fried Rice with Crispy Rice

#### 杨枝甘露

Mango Pomelo Sago

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## 南洋套餐

### Nanyang Set Menu

8位用 \$768\*\* for 8 pax

10位用 \$918\*\* for 10 pax

#### 前菜三拼

手工蟹肉虾枣, 咸蛋苏东条, 胡麻冰菜珊瑚花  
Combination of Traditional Crabmeat  
Prawn Roll, Salted Egg Squid and  
Chilled Ice Plant with Coral Seaweed  
in Sesame Sauce

#### 金汤带子海鲜羹

Pumpkin Egg Drop Soup with Seafood

#### 马六甲风味炒虾球

Malacca Style Sauce Prawn

#### 港式蒸笋壳鱼

Steamed Marble Goby with  
Superior Soy Sauce

#### 八头鲍鱼冬菇西兰花苗

Braised Abalone with Mushroom and  
Broccolini in Premium Oyster Sauce

#### 红楼南洋风味炸鸡

Nanyang Style Fried Chicken  
'Ayam Halia Goreng'

#### 松露鲜百合珍菌芦笋

Stir Fried Giant Asparagus with Lily Bulb  
and Mushroom with Truffle Oil

#### 新加坡辣椒螃蟹与馒头

Singapore Chilli Crab with Mantou

#### 鲜蟹肉焖伊面

Braised 'Ee Fu' Egg Noodle  
with Fresh Crabmeat

#### 普洱冰糖炖雪梨

Pu-Erh Poached Pear with Rock Sugar

## 南洋套餐

### Nanyang Set Menu

8位用 \$988\*\* for 8 pax

10位用 \$1188\*\* for 10 pax

#### 前菜三拼

菠萝沙爹鸡, 手工蟹肉虾枣, 胡麻冰菜珊瑚花  
Combination of Satay Chicken in  
Pineapple Bowl, Traditional Crab Meat  
Prawn Roll and Chilled Ice Plant with  
Coral Seaweed in Sesame Sauce

#### 养身竹笙翅骨汤

Double Boiled Bamboo Pith and  
Mushroom Cartilage Soup

#### 啦啦云耳蒸笋壳鱼

Steamed Marble Goby with  
Black Fungus and Clam Broth

#### 红楼秘制奶皇双头龙虾

Lobster with Signature  
Creamy Custard Sauce

#### 八头鲍鱼海参西兰花苗

Braised Abalone with Sea Cucumber  
and Broccolini in Premium Oyster Sauce

#### 酱爆甜椒新西兰鹿肉

Stir Fried New Zealand Venison  
with Capsicum

#### 澳洲芦笋炒虾籽鸡球

Sautéed Giant Asparagus with  
Chicken and Prawn Roe

#### 新加坡辣椒螃蟹与馒头

Singapore Chilli Crab with Mantou

#### 干贝带子蛋白炒饭

Conpoy and Scallop Egg White Fried Rice

#### 桃胶清汤 (冷)

Peach Resin 'Cheng Tung' (Cold)

## 欢庆套餐

### Celebratory Set Menu

10位用 \$888\*\* for 10 pax

#### 欢庆拼盘

澳洲龙虾沙律拼盘, 手工蟹枣, 熏鸭冰菜,  
天鹅紫薯角, 松露饺

Combination of Australian Lobster Salad,  
Traditional Crabmeat, Prawn Roll,  
Smoked Duck with Ice Plant Salad,  
Purple Swan Fritter, Truffle  
Mushroom Dumpling

#### 羊肚菌干贝花胶炖安心鸡汤

Double Boiled Morel, Conpoy and  
Fish Maw in Superior Chicken Broth

#### 港蒸大笋壳

Hong Kong-Style Steamed Marble Goby

#### 明炉梅子烧鸭

Cantonese-style Roast Duck  
with Plum Sauce

#### 富贵罗汉上素

Fortune Medley of Vegetables

#### 新加坡辣椒蟹配黄金蟹馒头

Singapore Chilli Crab with  
Golden Crab Mantou

#### 红楼鲍鱼捞寿面

Red House Seafood Birthday  
Toss Noodle with Abalone

#### 桂圆炖桃胶

Double Boiled Peach Resin  
with Dried Longan

#### 万寿无疆子母大寿桃

Grand Longevity Peach Buns  
& Ginger Treasure Mountain

\*凡每三桌宾客, 即可获赠一桌一瓶红酒, 以示庆贺  
\*Celebrate with a Complimentary Bottle of Wine  
per table with a minimum of 3 tables.

*\*Subject to Wine Availability.*