

2026
CHINESE NEW YEAR
SET MENUS

新春
特选
套餐

小紅樓
RED HOUSE
SEAFOOD



Dear all,

As we gather to celebrate the Chinese New Year, Red House Seafood also marks a meaningful milestone, our 50th Anniversary. We would like to thank everyone for their decades of patronage and support. We are proud to be a homegrown brand guided by strong working principles over the years. Through ups and downs, we have dedicated ourselves to taking good care of our staff, honouring our guests, and sourcing and serving only the freshest and finest seafood.

As Nanyang cuisine continues to evolve, we remain committed to innovating and doing better by pushing the boundaries of our menu offering, elevating our service and hospitality, and crafting an even more delightful dining experience for our guests. We look forward to serving you for many years ahead and sincerely thank you for your continued support.

Your table is ready, and we are delighted to serve you.

Once again, we wish you a prosperous Chinese New Year filled with abundance, good health, and meaningful gatherings.

新春大吉，年年有余。

Chris Chang
Director
Red House Seafood



富贵添喜玉带盏



金汤海参花菇有米聚宝船



手工瑶柱藜麦糯米鸡卷



黑金银蒜蒸大笋壳鱼



吉庆双味虾球 [XO酱炒, 奶皇酱]



普洱冰糖雪梨冻 (左) 椰糖椰丝紫米年糕 (右)

Abundance Menu 金马喜迎春套餐

Available for Lunch

6位用 For 6 persons \$438⁺⁺
8-10位用 For 8-10 persons \$688⁺⁺

鸿运鲍鱼雪梨捞起
Abalone, Snow Pear & Coral Seaweed Yu Sheng

金沙麦香虾球
Golden Oat-Crusted Prawns with Egg Floss

红楼娘惹蒸深海龙趸鱼件
Steamed Giant Grouper Fillet
with Red House Nyonya Sauce

桂花琥珀鸡
Osmanthus Soy-braised Amber Chicken

虫草花鲜菌炒澳洲芦笋
Stir-fried Australian Asparagus with
Cordyceps Flower & Fresh Mushrooms

鲜蟹肉荷香腊味饭
Chinese Sausage Lotus Leaf Rice
with Fresh Crab Meat

普洱冰糖雪梨冻
Pu-Erh Poached Snow Pear
with Rock Sugar

椰糖椰丝紫米年糕
Purple Glutinous Rice Cake

Not available from 16 - 18 February 2026

Fortune Menu 龙马呈祥套餐

Available for Lunch & Dinner

6位用 For 6 persons \$698⁺⁺
8-10位用 For 8-10 persons \$988⁺⁺

鸿运鲍鱼雪梨捞起
Abalone, Snow Pear & Coral Seaweed Yu Sheng

吉庆双味虾球 [XO酱炒, 奶皇酱]
Duo of Celebration Prawns: Stir-fried with
XO Sauce & Creamy Custard Sauce

黑金银蒜蒸大笋壳鱼
Steamed Giant Marble Goby with
Black Garlic & Golden Minced Garlic

金汤海参花菇有米聚宝船
Golden Pumpkin Treasure Boat
Sea Cucumber, Shiitake Mushroom, Hairy Gourd
with Pumpkin Broth & Golden Millet

手拆星洲辣椒蟹肉伴黄金蟹馒头
Signature Chilli Crab Meat served
with Golden Crab Mantou

手工瑶柱藜麦糯米鸡卷
Glutinous Rice Chicken Roll with
Quinoa, Conpoy & Wax Meat

桃胶银耳红枣冻
Chilled Peach Gum with
Snow Fungus & Red Dates

椰糖椰丝紫米年糕
Purple Glutinous Rice Cake



Prosperity Menu 骏马腾飞贺岁套餐

Available for Lunch & Dinner

6位用 For 6 persons \$898⁺⁺
8-10位用 For 8-10 persons \$1288⁺⁺

吉庆鸿运鲍鱼鲑鱼捞起
Abalone, Salmon, Snow Pear
& Coral Seaweed Yu Sheng

海中珍宝炖黑蒜
Double-boiled Black Garlic French-bred
Chicken, Supreme Soup with Sea Cucumber,
Fish Maw & Conpoy

头抽港蒸多宝鱼
Hong Kong style Steamed Turbot

金汤焗澳洲活龙虾
Baked Australian Live Lobster
with Golden Pumpkin Superior Broth

翠玉带子炒夏威夷果
Stir-fried Scallops and Australian Asparagus
with Macadamia Nuts

手工瑶柱藜麦糯米鸡卷
Glutinous Rice Chicken Roll with
Quinoa, Conpoy & Wax Meat

桃胶银耳马蹄红枣冻
Chilled Peach Gum with Snow Fungus,
Water Chestnut & Red Dates

椰糖椰丝紫米年糕
Purple Glutinous Rice Cake

Bountiful Treasures Menu 瑞马迎祥套餐

Available for Lunch & Dinner

6位用 For 6 persons \$1488⁺⁺
8-10位用 For 8-10 persons \$1688⁺⁺

锦绣腾龙鲍鱼捞起
Australian Lobster, Abalone
& Coral Seaweed Yu Sheng

鹿茸菇瑶柱花胶养生汤
Double-boiled French Bred Chicken Soup
with Mushroom, Conpoy & Fish Maw

皇宴双味帝王蟹
Imperial Duo of Alaskan King Crab
A. 原味清蒸 Steamed with Natural Flavours
B. 星洲辣椒伴黄金蟹馒头 Singapore Chilli Crab Style with Golden Mantou

文冬姜茸蒸淡水白身苏丹鱼王
Steamed Fresh Water Sultan Fish with Bentong Ginger

富贵添喜玉带盏
Australian Scallop stuffed with Fresh Prawn Paste,
Crab Roe & Romanesco Broccoli

手工瑶柱藜麦夏威夷果糯米鸡卷
Glutinous Rice Chicken Roll with
Quinoa, Macadamia, Conpoy & Wax Meat

燕窝桃胶炖蜂蜜冰糖
Double-boiled Bird's Nest with
Rock Sugar, Peach Resin & Honey

椰糖椰丝紫米年糕
Purple Glutinous Rice Cake



皇宴双味帝王蟹

Spring Bloom Vegetarian Menu 素香跃马迎春斋

Available for Lunch & Dinner

1位用 \$88⁺⁺ /pax

‘鲍鱼’雪梨捞起
‘Abalone’ with Snow Pear Yu Sheng

鹿茸菇核桃炖斋汤
Double-Boiled Soup with
Mushroom and Walnut

栗子芋头’扣肉’
Braised ‘Pork Belly’ with Chestnut & Yam

南洋沙爹伴黄金蟹馒头
Red House Nanyang Monkey Head Satay
served with Golden Crab Mantou

虫草花百合炒澳洲芦笋
Giant Australian Asparagus with
Cordyceps Flower & Lily Bulb

松露饺子捞面
Wild Truffled Mushroom Dumplings
with Tossed Noodles

桃胶银耳马蹄红枣冻
Chilled Peach Gum Dessert with Snow Fungus,
Water Chestnut & Red Date

椰糖椰丝紫米年糕
Purple Glutinous Rice Cake



手拆星洲辣椒蟹肉伴黄金蟹馒头



头抽港蒸多宝鱼

Prosperity Yu Sheng 小红楼贺岁鱼生

Welcome the new year with our Yu Sheng (鱼生). A joyful toss for abundance and harmony. Celebrate the Horse's vibrant spirit with three unique creations, crafted to bring prosperity and good fortune to you and your loved ones.

锦绣腾龙鲍鱼捞起

澳龙, 鲍鱼, 珊瑚花
Australian Lobster, Abalone
& Coral Seaweed Yu Sheng

4-6 persons \$108⁺⁺
8-10 persons \$138⁺⁺

吉庆鸿运鲍鱼鲑鱼捞起

鲍鱼, 三文鱼, 雪梨, 珊瑚花
Abalone, Salmon, Snow Pear
& Coral Seaweed Yu Sheng

4-6 persons \$78⁺⁺
8-10 persons \$98⁺⁺

鸿运鲍鱼雪梨捞起

鲍鱼, 雪梨, 珊瑚花
Abalone, Snow Pear &
Coral Seaweed Yu Sheng

4-6 persons \$68⁺⁺
8-10 persons \$88⁺⁺

Add on 鲍鱼 Abalone: \$28⁺⁺/pkt
Add on 三文鱼 Salmon: \$18⁺⁺/pkt
Add on 薄脆 Crackers: \$3⁺⁺/pkt

鸿运鲍鱼雪梨捞起





聚宝盆菜

Pot of Abundance 小红楼丰盛盆菜

聚宝盆菜 Treasure Pot

A heartwarming feast of festive abundance where every ingredient comes together in a rich, savoury braise symbolising harmony, reunion, and a good fortune for the year ahead.

鲍鱼, 海参, 乾蚝, 日本瑶柱, 海虾, 莲藕煲大章鱼, 熏鸭, 元蹄, 花菇, 发菜, 津白菜, 白萝卜, 豆筋
8 Head Abalone, Sea Cucumber, Dried Oysters, Japanese Dried Scallops, Prawns, Braised Lotus Roots, Smoked Duck, Braised Pork Knuckle, Shiitake Mushrooms, Black Moss, Chinese Cabbage, White Raddish & Bean Curd Sticks

(小) 4-6 persons \$288⁺⁺

(大) 8-10 persons \$388⁺⁺



贵族海皇盆菜

贵族海皇盆菜 Royal Seafood Pot

A luxurious yet comforting celebration of the sea's finest treasures, this premium pot embodies abundance and prosperity befitting a grand Lunar feast.

西澳龙虾, 肉蟹, 花胶, 带子, 手工苏东丸, 手作酿午鱼, 鱼芙, 上海青
Western Australian Lobster, Crab, Fish Maw, Fresh Scallops, Handcrafted Squid Balls, Threadfin Fish stuffed with Minced Pork, Fish Puffs & Shanghai Bok Choy

(小) 4-6 persons \$288⁺⁺

*凡购买附送:精美烧土砂煲
Complimentary Classic Claypot with Purchase

Take Home Delights 外带菜单

五福临门盆菜套餐 Lucky Reunion Take Home Set

For 4-6 persons \$388⁺

鸿运鲍鱼雪梨捞起
Abalone, Snow Pear &
Coral Seaweed Yu Sheng

聚宝盆菜
Treasure Pot

鲍鱼, 海参, 乾蚝, 日本瑶柱, 海虾, 莲藕煲大章鱼,
熏鸭, 元蹄, 花菇, 发菜, 津白菜, 白萝卜, 豆筋
8 Head Abalone, Sea Cucumber, Dried Oysters,
Japanese Dried Scallops, Prawns, Braised Lotus Roots,
Smoked Duck, Braised Pork Knuckle, Shiitake Mushrooms,
Black Moss, Chinese Cabbage, White Raddish
& Bean Curd Sticks

龙趸蒜子豆根西兰花
Giant Grouper Fillet Stewed with
Garlic Beancurd Puff served in Claypot

红楼腊味荷叶饭
Chinese Sausage Lotus Leaf Rice

椰糖椰丝紫米年糕
Purple Glutinous Rice Cake

*加\$100⁺将盆菜升级小至大



春节小菜 Festive Snacks

经典腊味荷叶饭 \$38⁺
Chinese Sausage Lotus Leaf Rice

鸿运年糕 \$28⁺
Steamed Auspicious Nian Gao (8")

椰糖椰丝紫米年糕 \$38⁺
Purple Glutinous Rice Nian Gao (8")

蜜糖芝麻核桃 \$16.8⁺
Housemade Honey Sesame Walnut

香脆杏仁饼 \$16.8⁺
Housemade Almond Biscuit

RESTAURANTS



GRAND COPTHORNE WATERFRONT

Level 2

392 Havelock Road, Singapore 169663

T 6735 7666

E grandcopthorne@redhouseseafood.com



CLARKE QUAY

3C River Valley Road, #01-02/03

CQ @ Clarke Quay, Singapore 179022

T 6442 3112

E clarkequay@redhouseseafood.com



ESPLANADE

8 Raffles Ave, #01-14/16

Esplanade, Singapore 039802

T 6336 6080

E esplanade@redhouseseafood.com

RESERVATIONS



redhouseseafood.com/reservations/

Valid from 5 January 2026 to 3 March 2026

*Terms & Conditions:

A deposit of \$500/table is required to secure the dine-in booking for Festive Reunion Sets. At least one day advance reservation is required. Full payment is required upon confirmation of take away order. All prices are subject to prevailing government taxes and service charge where applicable, unless otherwise stated. Prices do not include beverages and towels. Photos are for illustration purposes only. Red House reserves the rights to amend the T&Cs without prior notice.

