

CELEBRATE YOUR SOLEMNIZATION AT RED HOUSE SEAFOOD



RED HOUSE
SEAFOOD

Celebrations are made special at **Red House Seafood**, one of Singapore's oldest seafood restaurants. Established in 1976, we have played host to many beautiful celebrations over the years with our time-honoured menus, intimate spaces and attentive service.

OUR FOOD

At Red House Seafood, our solemnization menus highlight the best of Singapore Nanyang-style cuisine which showcases elegant fusion of Southern Chinese traditions with Malay, Indian, and Peranakan influences. Each dish is handcrafted from scratch, reflecting our commitment to freshness, provenance, and culinary finesse. With responsibly sourced seafood flown in weekly from sustainable suppliers around the world, we ensure every celebration is marked by exceptional quality and flavour.

OUR VENUES

Red House Seafood offers two distinctive locations for your special day, each with its own character and charm.

At **Esplanade**, enjoy a stunning setting by the Marina Bay waterfront, surrounded by iconic landmarks such as Marina Bay Sands, the Merlion, and the Singapore Flyer, perfect for a timeless and elegant celebration.

At **Clarke Quay**, celebrate in a vibrant riverside precinct in the heart of the city. With its central location and lively surroundings, it offers a convenient and welcoming space for an intimate and meaningful solemnisation.

Both venues are thoughtfully designed to host your special occasion, offering warm hospitality and a memorable dining

ESPLANADE

8 Raffles Ave, #01-14/16,
Esplanade, Singapore 039802,

T 6336 6080
E esplanade@redhouseseafood.com

CLARKE QUAY

3C River Valley Rd, #01-02/03
CQ @ Clarke Quay, Singapore 179022

T 6442 3112
E clarkequay@redhouseseafood.com



MENU

婚庆位上菜单

6-COURSE PLATED MENU

\$108⁺⁺ 位/pax

喜气洋洋三拼盘 –
黄金苏东须、胡麻冰菜、传统手工蟹肉虾枣

Joyful Trio Platter –
Salted Egg Squid, Ice Plant Salad with Sesame Sauce,
Handmade Traditional Crab Meat Prawn Roll



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



大极黑金银蒜蒸龙趸鱼
Steamed Grouper with Yuan Yang Black & White Garlic



新加坡辣椒手拆蟹肉和黄金蟹馒头
Signature Chilli Crab Sauce with
Fresh Crab Meat and Golden Crab Mantou



老虎大虾焖伊面
Tiger Prawn & Braised 'Ee-Fu' Egg Noodle



红莲雪耳燕窝桃胶冻
Chilled Bird Nest with Peach Gum,
Red Date & Snow Fungus

婚庆菜单

SOLEMNIZATION MENU

\$888⁺⁺ 10位/pax

美满良缘王福拼盘 –
传统手工蟹肉虾枣、黄金苏东须、
南洋风味海蜇、椒盐鱼皮、春卷

Blissful Union Fortune Platter –
Handmade Traditional Crab Meat Prawn, Salted Egg
Squid, Nanyang-style Marinated Jelly Fish, Salt &
Pepper Fish Skin, Spring Roll

养身竹笙翅骨汤
Double Boiled Bamboo Pith and
Mushroom Cartilage Soup

虫草花蒸大笋壳鱼
Steamed Marble Goby with Cordyceps Flower

鸳鸯虾球 (XO 炒、红楼秘制奶皇虾球)
Duo De-shelled Prawns - Stir-fried XO Sauce &
Signature Creamy Custard Sauce

日本花菇澳洲芦笋
Japanese Mushroom with Giant
Australian Asparagus

新加坡辣椒手拆蟹肉和黄金蟹馒头
Signature Chilli Crab Sauce with
Fresh Crab Meat and Golden Crab Mantou

黑毛猪香煎伊面
Pan-fried Kurobuta Pork with 'Ee-Fu' Egg Noodle

脆脆摩摩喳喳
Crispy Bubur Cha Cha

TERMS & CONDITIONS

Rates are valid for a table of 10 guests and subject to change without prior notice. All prices are subject to 10% service charge and prevailing GST.