FESTIVE ORDER FORM

- ☐ COMPLETE FESTIVE SET (6 COURSES, $468++/SET)
  Refer to previous page — A Nanyang Festive Table 2.0 Menu
- ☐ PECAN PIE 圣诞碧根果派 $75++
  by Saé Takagi Pâtissière
- ☐ NANYANG COFFEE-GLAZED WHOLE HAM $75++
  南洋咖啡烤火腿 (1.5KG)
- ☐ BAKED LOBSTER WITH MOZZARELLA CHEESE $196++
  芝士焗开边龙虾
- ☐ NANYANG-STYLE SPICY SEAFOOD POT PIE $80++
  南洋香辣海鲜酥皮派
- ☐ TRUFFLE EGG WHITE ASPARAGUS FRIED RICE $60++
  黑松露蛋白海鲜炒饭
- ☐ STICKY DATE PUDDING WITH CARAMEL SAUCE $48++
  香浓焦糖椰枣布丁

PROSECCO & WINE $88++/EA

- ☐ **Ca' Vescovo Prosecco DOC Brut NV**
  — Friuli-Venezia Giulia, Italy
  Fresh and elegant with fine bubbles, crisp green apple, delicate floral notes, and a bright, refreshing finish.
- ☐ **Andrew Peace, Masterpeace, Chardonnay**
  — Victoria, Australia Chardonnay
  Crisp and elegant with tropical fruit and citrus lime undertones — the perfect anytime Chardonnay!
  Victoria Wine Show 2020 — Vineyard of the Year Chardonnay
- ☐ **Andrew Peace, Masterpeace, Cabernet Merlot**
  — Victoria, Australia
  Cabernet's structure and tannins meet Merlot's fleshy, sweet mid-palate.
  Victoria Wine Show 2020 — Vineyard of the Year Cabernet Sauvignon, Merlot

☐ **Tick where applicable*

CUSTOMER & FULFILMENT DETAILS

FIRST NAME | LAST NAME

CONTACT NO. | EMAIL ADDRESS

PREFERRED DATE | PREFERRED TIME

PAYMENT ☐ Self Collection ☐ Delivery

DELIVERY ADDRESS (IF APPLICABLE)

SPECIAL REQUEST(S)

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

SCAN TO RESERVE

@redhouseseafood
REDHOUSESEAFOOD.COM

Nanyang
FESTIVE TABLE

RED HOUSE SEAFOOD 南洋欢聚盛宴

FESTIVE MENU

A celebration of heritage, collaboration, and togetherness. Curated for multigenerational gatherings, ideal for both dine-in and home celebrations.

小紅樓 RED HOUSE SEAFOOD | 50TH ANNIVERSARY
EST. 1976

OUR NANYANG FESTIVE TABLE RETURNS

Christmas classics meet the bold, familiar flavours of Nanyang in a feast that's anything but ordinary.

Thoughtfully curated for multigenerational celebrations and the simple pleasure of sharing good food.



AN EXCLUSIVE FESTIVE TREAT
SAÉ TAKAGI'S PECAN PIE

This Christmas, Red House Seafood adds an extra-special touch to its festive celebration with a limited offering of just 30 pecan pies by Saé Takagi, celebrated for her sought-after artisanal bakes. Featuring a buttery pastry crust and a rich, nutty pecan filling, this much-loved creation is a delicious expression of craftsmanship and indulgence.



Available exclusively at $75++ with the purchase of the complete Nanyang Festive Table Set ($468++).

EARLY BIRD PROMO

Order a complete festive set by 14 Dec and receive a complimentary bottle of wine worth $88++. While stocks last.



A NANYANG FESTIVE TABLE 2.0

$468++, GOOD FOR 6 PAX

DUO PLATTER
NANYANG COFFEE-GLAZED BAKED HAM & CRAB MEAT PRAWN ROLL
南洋咖啡烤火腿拼蟹肉虾枣

BAKED LOBSTER WITH MOZZARELLA CHEESE
芝士焗开边龙虾

NANYANG-STYLE SPICY SEAFOOD POT PIE
南洋香辣海鲜酥皮

STIR-FRIED BROCCOLINI WITH FRESH MUSHROOM
鲜菌双菇炒西兰花苗

TRUFFLE EGG WHITE ASPARAGUS FRIED RICE
黑松露蛋白海鲜炒饭

STICKY DATE PUDDING WITH CARAMEL SAUCE
香浓焦糖椰枣布丁

*For information of Prosecco & Wine, please refer to order form page.

