






## Our Promise

Focused on the provenance and quality of ingredients, the team at Red House Seafood takes tremendous care in honouring the preparation of its food, in its commitment to showcasing the diverse flavours that are integral to Singapore's identity.

Every week, shipments of seafood from the North Sea, Indian Ocean and Oceania region arrive at Red House.



## Our Seafood Sources





- Lobster - Canada, USA, Australia
- Alaskan King Crab - Norway
- Abalone - Australia, Mexico
- Bamboo Clam - British Isles
- Geoduck - Canada, USA
- Baby Squid - Malaysia
- Scallops - British Isles
- Mud Crab - Sri Lanka
- Prawn - Malaysia



Grand Copthorne | Esplanade | Clarke Quay



## A celebration of Singaporean seafood cuisine



Since 1976, Red House Seafood has been dishing up food that pays homage to Singapore's multi-cultural heritage. The menu takes on a layered approach that features flavours of early Singapore's Chinese food with the origins of Canton, Fujian and Hainan cuisines, integrated with the essence of Malay, Indian and Peranakan traditions.

## 开胃菜 Appetisers



椒盐鱼皮 Fish Skin with Salt and Pepper



如意三拼 (BBQ苏冬, 香脆苏冬仔, 黄金苏冬须)  
Chef's Trio of Squid Platter  
(BBQ Squid, Crispy Baby Squid,  
Golden Calamari Strips)



咸蛋猪颈肉  
Pork Jowl with Salted Egg

|     |  | S  | L  |
|-----|--|----|----|
| 101 | 如意三拼 (BBQ苏冬、香脆苏冬仔、黄金苏冬须)<br>Chef's Trio of Squid Platter<br>(BBQ Squid, Crispy Baby Squid, Golden Calamari Strips) | 38 | 76 |
| 102 | 泰式烤苏冬<br>Thai Style BBQ Squid with Jellyfish   | 28 | 56 |
| 103 | 咸蛋软壳蟹<br>Soft Shell Crab with Salted Egg   | 22 | 44 |
| 104 | 香脆苏冬仔<br>Crispy Baby Squid   | 20 | 40 |
| 105 | 黄金苏冬须<br>Calamari Strips with Salted Egg   | 20 | 40 |
| 106 | 咸蛋猪爽肉<br>Pork Jowl with Salted Egg   | 20 | 40 |
| 107 | 椒盐猪爽肉<br>Pork Jowl with Salt and Pepper  | 20 | 40 |
| 108 | 清凉胡麻冰菜<br>Chilled Ice Plant with Sesame Dressing   | 18 | 32 |
| 109 | 椒盐鱼皮<br>Fish Skin with Salt and Pepper   | 16 | 32 |
| 110 | 咸蛋鱼皮<br>Fish Skin with Salted Egg  | 16 | 32 |
| 111 | 香脆椒盐茄子<br>Crispy Eggplant with Salt and Pepper   | 16 | 32 |
| 112 | 葱油凉拌海蜇<br>Jellyfish with Sesame Oil  | 16 | 32 |
| 113 | 陈年老抽海蜇醋<br>Jellyfish with Vinegar  | 16 | 32 |

## 厨师手工经典 Chef's Handmade Specialties



香辣海鲜 Spicy Seafood Combination



蟹肉虾枣, 客家虾枣 Crab Meat Prawn Roll, Hakka Prawn Roll

|     |  | S  | L  |
|-----|--|----|----|
| 201 | 香酥三拼 ( 油条苏东、客家虾枣、蟹肉虾枣 )<br>Golden Trio Platter<br>(Seafood Fritters, Hakka Prawn Roll, Crab Meat Prawn Roll) | 38 | 76 |
| 202 | 香辣海鲜<br>Spicy Seafood Combination  | 38 | 76 |
| 203 | 油条苏东<br>Seafood Fritters   | 18 | 36 |
| 204 | 客家虾枣<br>Hakka Prawn Roll   | 18 | 36 |
| 205 | 蟹肉虾枣<br>Crab Meat Prawn Roll   | 18 | 36 |

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## 烧烤 BBQ



马来沙爹烤鸡肉串  
Chicken Satay



烧烤松露新西兰羊仔架配西兰花苗  
Grilled New Zealand Lamb Rack  
with Truffle Sauce



烧烤和牛配黑胡椒  
Grilled Wagyu Steak  
with Black Pepper Sauce



烧烤蒜蓉生蚝  
Grilled Oysters with Garlic

|       |   | S                 | L  |
|-------|---|-------------------|----|
| ◆ 301 | 古法麦芽烤螃蟹<br>Grilled Crab with Golden Malt Honey                      | 58<br>500-600g    |    |
| 302   | 烧烤和牛配黑胡椒<br>Grilled Wagyu Steak with Black Pepper Sauce             | 42                |    |
| 303   | 泰式烤苏冬<br>Thai Style BBQ Squid with Jellyfish                        | 28                | 56 |
| 304   | 传统烧烤大虎虾 (至少两串)<br>Grilled King Prawns (Min. 2 skewers)              | 18<br>per skewer  |    |
| ◆ 305 | 马来沙爹烤鸡肉串 (至少两串)<br>Chicken Satay (Min. 2 skewers)                   | 3.8<br>per skewer |    |
| 306   | 烧烤龙虾<br>Grilled Lobster   | Seasonal 时价       |    |
| 307   | 烧烤松露新西兰羊仔架配西兰花苗<br>Grilled New Zealand Lamb Rack with Truffle Sauce | 48                |    |
| 308   | 烧烤蒜蓉生蚝 (至少两粒)<br>Grilled Oysters with Garlic (Min. 2 pieces)        | 12<br>per piece   |    |

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## 汤羹 Soup and Broth

Small portion for individual consumption; Large portion recommended for 6 – 8 pax.  
 请注意小份供一位用，大份供六至八位用。



干贝花胶炖翅骨汤 Double-Boiled  
 Cartilage Soup with Conpoy And Fish Maw

醉虾汤 Herbal Drunken Prawn Soup



百花瑶柱羹 Seafood Soup

四川酸辣汤 Szechuan Hot and Sour Soup

|       |  | S    | L        |
|-------|--|------|----------|
| ◆ 401 | 干贝花胶炖翅骨汤<br>Double-Boiled Cartilage Soup<br>with Conpoy and Fish Maw | 22   |          |
| 402   | 养生竹笙花胶炖翅骨汤<br>Double-Boiled Soup with Mushroom<br>and Bamboo Pith    | 16.8 |          |
| ◆ 403 | 百花瑶柱羹<br>Seafood Soup  | 12   | 78       |
| 404   | 金瓜海鲜羹<br>Pumpkin Seafood Soup  | 12   | 78       |
| 405   | 粟米蟹肉羹<br>Sweet Corn Soup with Fresh Crab Meat                        | 12   | 78       |
| 406   | 四川酸辣汤<br>Si Chuan Hot and Sour Soup                                  | 12   |          |
| 407   | 醉虾汤 (每份最少 300g)<br>Herbal Drunken Prawn Soup (Min. 300g per portion) | 12   | per 100g |

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## 贝类 Shellfish

由于鲜活海产的价格为浮动性，小红楼致力以最优惠的价格提供最新鲜的美食。请向我们友善的服务员查询季节性海产的价格。  
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### 贝类的种类 — Types of Shellfish

|   | S           | L  |
|---|-------------|----|
| A 生蚝 - Oyster<br>Recommended Styles: 501, 503                       | Seasonal 时价 |    |
| B 苏格兰竹蚌 - Scottish Bamboo Clam<br>Recommended Styles: 502, 503, 504 | Seasonal 时价 |    |
| C 象拔蚌 - Geoduck<br>Recommended Styles: 501, 504                     | Seasonal 时价 |    |
| D 鲜贝 - Fresh Scallop<br>Recommended Styles: 503, 506                | Seasonal 时价 |    |
| E 蛤蜊 - Fresh Clam (Lala)<br>Recommended Styles: 502, 505            | 22          | 44 |

### 烹饪方式 — Cooking Styles

- 501 刺身  
Sashimi or Raw
- 502 炒姜葱  
Sautéed with Spring Onion and Ginger
- 503 蒜茸蒸  
Steamed with Minced Garlic and Vermicelli
- 504 炒XO酱  
XO Sauce
- 505 叁峇  
Sambal Sauce
- 506 蛋白松露油  
Sautéed Egg White with Truffle Oil



刺身象拔蚌 Geoduck Sashimi



蒜茸蒸苏格兰竹蚌 Steamed Scottish Bamboo Clams with Minced Garlic and Vermicelli



生蚝 Raw Oysters

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## 鲍鱼和海参 Abalone and Sea Cucumber



蚝皇焗特级墨西哥鲍鱼 Braised Whole Mexican Abalone with Premium Oyster Sauce



特级墨西哥鲍片海参煲 Braised Sliced Abalone with Sea Cucumber served in Claypot

- |  | S                | L             |
|--|------------------|---------------|
| 601 蚝皇焗特级墨西哥鲍鱼 (3/4头)<br>Braised Whole Mexican Abalone with<br>Premium Oyster Sauce (3/4 head) | 98<br>4 head     | 128<br>3 head |
| 602 蚝皇焗特级澳洲鲍鱼 (3头)<br>Braised Whole Australian Abalone with<br>Premium Oyster Sauce (3 head)   | 58               |               |
| 603 特级墨西哥鲍片海参煲<br>Braised Sliced Abalone with Sea Cucumber<br>served in Claypot                | 88               |               |
| 604 红烧虾子海参煲<br>Braised Sea Cucumber with Prawn Roe   | 48               |               |
| 605 红烧原条海参 (每位)<br>Braised Whole Sea Cucumber with<br>Premium Oyster Sauce                     | 32<br>individual |               |

## 虾婆 Crayfish

至少两只 Minimum 2 pieces

- |  | P               |
|--|-----------------|
| 701 金瓜虾婆<br>Crayfish in Pumpkin Sauce                        | 18<br>per piece |
| 702 咸蛋虾婆<br>Salted Egg Crayfish                              | 18<br>per piece |
| 703 黑胡椒虾婆<br>Black Pepper Crayfish                           | 18<br>per piece |
| 704 白胡椒奶油虾婆<br>Crayfish in White Pepper with Fragrant Butter | 18<br>per piece |



辣椒螃蟹 Red House Chilli Crab



螃蟹焗双米粉  
Braised with Dual Bee Hoon



避风塘炒蟹  
Stir-Fried with Garlic and Dried Chilli



斯里兰卡蟹  
A. Sri Lankan Mud Crab



阿拉斯加帝皇蟹  
B. Alaskan King Crab

## 螃蟹 Crab

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### 螃蟹的种类 — Types of Crabs

- A 斯里兰卡蟹 - Sri Lankan Mud Crab Seasonal 时价  
Meaty claws, sweet and moist, flesh is firm to the bite  
Recommended Styles: 801, 802, 808
- B 阿拉斯加帝皇蟹 - Alaskan King Crab Seasonal 时价  
Sweetest of all crabs, meat is succulent and refined  
Recommended Styles: 801, 803, 809

### 烹饪方式 — Cooking Styles

- 801 辣椒螃蟹  
Red House Chilli Crab
- 802 黑胡椒螃蟹  
Wok-Fried and Tossed in Black Pepper
- 803 白胡椒螃蟹  
Wok-Fried and Tossed in White Pepper
- 804 咸蛋螃蟹  
Salted Egg Yolk
- 805 清蒸螃蟹  
Steamed with Shredded Ginger and Chinese Wine
- 806 炒姜葱螃蟹  
Sautéed with Ginger and Spring Onion
- 807 花雕蛋白蒸蟹  
Steamed in Chinese Wine and Egg White
- 808 避风塘炒  
Stir-Fried with Garlic and Dried Chilli
- \*809 螃蟹焗双米粉  
Braised with Dual Bee Hoon
- \*810 沙煲冬粉焗螃蟹  
Braised with Vermicelli in Claypot
- \*811 贵妃蟹  
'Kuei Fei' Crab in Claypot

蒸或炸馒头 (\$1.2/粒)  
Steamed or Fried Bun (\$1.2/piece)

\*809-811烹饪方式需要另付\$12, 3-4人份量  
\*Additional charge of \$12 applies for cooking styles 809 to 811; portion for 3-4 persons

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避风塘虾  
Stir-Fried with Garlic and Dried Chilli



传统烧烤虾  
Grilled (BBQ) Prawns



滋味马六甲虾 Prawns in Malacca Sauce

## 虾 Prawns

### 虾球 Deshelled

|     |  | S  | L  |
|-----|--|----|----|
| 901 | 麦片虾<br>Crispy Cereal Prawns                        | 28 | 56 |
| 902 | 秘制奶皇汁虾<br>Prawns in Signature Creamy Custard Sauce | 28 | 56 |
| 903 | 咸蛋虾<br>Golden Salted Egg Yolk Prawns               | 28 | 56 |
| 904 | 滋味马六甲虾<br>Prawns in Malacca Sauce                  | 28 | 56 |
| 905 | 妈蜜虾<br>Marmite Prawns                              | 28 | 56 |
| 906 | 芥末沙律虾<br>Wasabi Mayo Prawns                        | 28 | 56 |
| 907 | 糖醋虾<br>Sweet and Sour Prawns                       | 28 | 56 |

### 游水生虾 Live Prawns

|     |  |    |          |
|-----|--|----|----------|
| 908 | 白灼虾 (最少 300g)<br>Poached Live Prawns (Min. 300g)       | 10 | per 100g |
| 909 | 醉虾汤 (最少 300g)<br>Herbal Drunken Prawn Soup (Min. 300g) | 12 | per 100g |

### 大老虎虾 King Tiger Prawns

至少两只 / 串 Minimum 2 pieces / skewers

|     |  | P                |
|-----|--|------------------|
| 910 | 传统烧烤虾<br>Grilled (BBQ) Prawns                          | 18<br>per skewer |
| 911 | 豉油王虾<br>Prawns in Fragrant Black Sauce                 | 18<br>per piece  |
| 912 | 避风塘虾<br>Prawns Stir-Fried with Garlic and Dried Chilli | 18<br>per piece  |
| 913 | 胡麻酱虾<br>Grilled Fragrant Sesame Prawns                 | 18<br>per piece  |
| 914 | 蜜汁干煎虾<br>Pan-Seared Prawns with Chef's Sauce           | 18<br>per piece  |

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## 龙虾 Lobster

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### 龙虾的种类 — Types of Lobsters

- A 澳大利亚岩龙虾 - Australian Rock Lobster Seasonal 时价  
Sweet and rich in flavour, its meat is firm in texture  
Recommended Styles: 1001, 1003, 1010
- B 波士顿龙虾 - Boston Lobster Seasonal 时价  
Mildly sweet in flavour and flesh is firm to the bite  
Recommended Styles: 1002, 1003

### 烹饪方式 — Cooking Styles

- 1001 刺身 Sashimi
- 1002 上汤 Braised with Supreme Stock
- 1003 秘制奶皇汁 Signature Creamy Custard Sauce
- 1004 传统烧烤 Grilled (BBQ)
- 1005 泰式香辣酱 Thai Spicy Sauce
- 1006 胡麻酱 Sesame Sauce
- 1007 白汁龙虾 Baked in Cheese
- 1008 花雕蛋白蒸 Steamed with Egg White and Chinese Wine
- 1009 蒜茸蒸 Steamed with Minced Garlic
- \*1010 龙虾焖双米粉 Braised with Dual Bee Hoon
- \*1011 龙虾焖伊面 Braised with Ee Fu Noodles

\*1010-1011烹饪方式需要另付\$12，3-4人份量  
\*Additional charge of \$12 applies for cooking styles 1010 and 1011; portion for 3-4 persons

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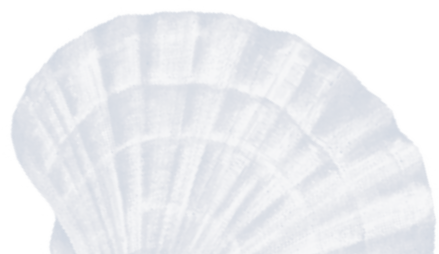
秘制奶皇汁龙虾 Lobster in Signature Creamy Custard Sauce



胡麻酱龙虾  
Lobster in Sesame Sauce



传统烧烤龙虾  
Grilled (BBQ) Lobster



## 鱼类 Fish

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油浸笋壳鱼 Deep-Fried Marble Goby (Soon Hock) with Superior Soya Sauce



香茅清柠炸鳕鱼 Deep-Fried Cod in Lemongrass and Kaffir Lime



清蒸星斑鱼 Steamed Star Grouper with Superior Soya Sauce

### 鱼的种类 — Types of Fish

- |   |                               |             |
|---|-------------------------------|-------------|
| A | 星斑<br>Star Grouper            | Seasonal 时价 |
| B | 龙虎斑<br>Dragon Tiger Grouper   | Seasonal 时价 |
| C | 笋壳<br>Marble Goby (Soon Hock) | Seasonal 时价 |

### 烹调的方式 — Cooking Styles

- |      |  |      |   |
|------|--|------|---|
| 1101 | 清蒸<br>Steamed with<br>Superior Soya Sauce    | 1104 | 半煎煮<br>Pan-Fried and Braised                              |
| 1102 | 娘惹酱蒸<br>Steamed with<br>Chef's Nyonya Sauce  | 1105 | 糖醋汁(炸)<br>Deep-Fried with<br>Sweet and Sour Sauce         |
| 1103 | 油浸<br>Deep-Fried with Superior<br>Soya Sauce | 1106 | 香茅清柠汁(炸)<br>Deep-Fried with Lemongrass<br>and Kaffir Lime |

- |      |   |                 |
|------|---|-----------------|
| 1107 | 日式银雪鱼 (至少两份)<br>Pan-Fried Canadian Cod Fish with Teriyaki Sauce (Min. 2 pieces) | 24<br>per piece |
| 1108 | 香茅清柠炸鳕鱼 (至少两份)<br>Deep-Fried Cod in Lemongrass and Kaffir Lime (Min. 2 pieces)  | 24<br>per piece |
| 1109 | 糖醋海斑球<br>Grouper Fillet in Sweet and Sour Sauce                                 | 28              |
| 1110 | 橄榄鲜芦笋炒斑球<br>Sautéed Grouper Fillet with Preserved Olives and Asparagus          | 28              |
| 1111 | 蒜子豆根焖深海龙趸煲<br>Stewed Giant Grouper with Beancurd Skin and Garlic in Claypot     | 58              |
| 1112 | 鲜嫩油泡深海龙趸<br>Stir-Fried Giant Grouper with Seasonal Vegetables                   | 48              |

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## 禽类 Poultry

### 鸭 Duck

|        |                                    | S            | L             |
|--------|------------------------------------|--------------|---------------|
| ◆ 1201 | 香酥全鸭<br>Crispy Duck Szechuan Style | 38<br>half/半 | 76<br>whole/只 |

### 鸡 Chicken

|        |  |              |               |
|--------|--|--------------|---------------|
| 1202   | 脆皮烧鸡<br>Crispy Cantonese Style Roasted Chicken | 26<br>half/半 | 52<br>whole/只 |
| 1203   | 咸蛋鸡球<br>Salted Egg Chicken                     | 18           | 36            |
| 1204   | 宫保鸡球<br>Gong Bao Chicken                       | 18           | 36            |
| ◆ 1205 | 南洋风味鸡<br>Ayam Halia Goreng                     | 18           | 36            |
| 1206   | 糖醋鸡球<br>Sweet and Sour Chicken                 | 18           | 36            |
| 1207   | 妈蜜鸡球<br>Marmite Chicken                        | 18           | 36            |



香酥全鸭 Crispy Duck Szechuan Style



妈蜜鸡球 Marmite Chicken



南洋风味鸡 Ayam Halia Goreng

## 肉类 Pork, Beef and Venison

S L

### 和牛肉 Wagyu Beef

- |        |  |    |    |
|--------|--|----|----|
| ◆ 1301 | 黑胡椒炒和牛柳粒<br>Sautéed Wagyu Beef Cubes with Black Pepper           | 38 | 76 |
| 1302   | 姜葱炒和牛柳粒<br>Sautéed Wagyu Beef Cubes with Ginger and Spring Onion | 38 | 76 |
| 1303   | 白松蘑菇炒和牛柳粒<br>Sautéed Wagyu Beef Cubes with White Pine Mushroom   | 38 | 76 |

### 猪肉 Pork

- |        |   |    |    |
|--------|---|----|----|
| 1304   | 猪颈肉炒老干妈酱<br>Sautéed Pork Collar with Mushroom in Lao Gan Ma Sauce | 26 | 52 |
| ◆ 1305 | 豉油香炒猪颈肉<br>Sautéed Pork Collar with Black Sauce                   | 26 | 52 |

### 鹿肉 Venison

- |        |  |    |    |
|--------|--|----|----|
| ◆ 1306 | 姜葱炒鹿肉<br>Sautéed Venison Fillet with Ginger and Spring Onion | 28 | 56 |
|--------|--|----|----|



黑胡椒炒和牛柳粒 Sautéed Wagyu Beef Cubes with Black Pepper



姜葱炒鹿肉 Sautéed Venison Fillet with Ginger and Spring Onion

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## 豆腐时菜 Beancurd and Vegetable



罗汉上素 Vegetarian Delight



竹笙豆根扒时蔬 Braised Gluten Puff & Bamboo Pith with Seasonal Greens



秘制松茸菇干贝菠菜豆腐  
Braised Spinach Tofu and Honshimeji  
Mushroom topped with Crispy Conpoy



叁崙应菜 Sambal Kang Kong

### 豆腐 Beancurd

|      |  | S  | L  |
|------|--|----|----|
| 1401 | 香滑海参粒豆腐煲<br>Diced Sea Cucumber and Beancurd<br>served in Claypot                         | 32 | 64 |
| 1402 | 经典海鲜豆腐煲<br>Classic Braised Beancurd with Seafood   | 28 | 56 |
| 1403 | 蟹肉扒豆腐<br>Braised Beancurd with Crab Meat   | 22 | 44 |
| 1404 | 秘制松茸菇干贝菠菜豆腐<br>Braised Spinach Tofu and Honshimeji<br>Mushroom Topped with Crispy Conpoy | 18 | 36 |

### 菜 Vegetable

|      |  |    |    |
|------|--|----|----|
| 1405 | 田园双菇炒青龙菜<br>Stir-Fried Green Dragon Chives with Mushrooms              | 24 | 48 |
| 1406 | 珍菌炒西兰花苗<br>Stir-Fried Broccoli with Mushrooms                          | 24 | 48 |
| 1407 | 罗汉上素<br>Vegetarian Delight   | 22 | 44 |
| 1408 | 竹笙豆根扒时蔬<br>Braised Gluten Puff and Bamboo Pith<br>with Seasonal Greens | 20 | 40 |
| 1409 | 金银旦上汤苋菜<br>Local Spinach with Trio Eggs in Superior Stock              | 20 | 40 |
| 1410 | 鱼香茄子煲<br>Braised Eggplant with Minced Pork and Salted Fish             | 20 | 40 |
| 1411 | 虾酱油麦煲<br>Claypot Yew Mai with Prawn Paste                              | 20 | 40 |
| 1412 | 外婆干煸四季豆<br>Stir-Fried French Beans with Minced Pork                    | 20 | 40 |
| 1413 | 叁崙应菜<br>Sambal Kang Kong   | 18 | 36 |
| 1414 | 姜汁炒香港芥兰<br>Sautéed Hong Kong Kailan with Ginger Sauce                  | 18 | 36 |

## 饭面 Rice and Noodles



干贝蛋白炒饭 Scallop Egg White Fried Rice



海鲜焖鱼茸面 Braised Fish Meat Noodle with Fresh Seafood



生虾荷叶炒饭  
Lotus Leaf Fried Rice with Fresh Prawns



马来炒面  
Seafood Mee Goreng

### 面 Noodles

|      |  | S  | L  |
|------|--|----|----|
| 1501 | XO酱焖海鲜鱼茸面<br>XO Fish Meat Noodles with Fresh Seafood   | 24 | 48 |
| 1502 | 大虾湿河粉<br>Stir-Fried Prawn Hor Fun with Gravy           | 22 | 44 |
| 1503 | 鲜贝米粉<br>Bee Hoon with Fresh Clams                      | 22 | 44 |
| 1504 | 海鲜焖鱼茸面<br>Braised Fish Meat Noodles with Fresh Seafood | 22 | 44 |
| 1505 | 海鲜河粉<br>Hor Fun with Seafood                           | 20 | 40 |
| 1506 | 干炒牛肉河粉<br>Hor Fun with Beef                            | 20 | 40 |
| 1507 | 马来炒面<br>Seafood Mee Goreng                             | 18 | 36 |
| 1508 | 干烧伊面<br>Ee Fu Noodles                                  | 18 | 36 |

### 饭 Rice

|      |   |    |    |
|------|---|----|----|
| 1509 | 蟹肉泡饭<br>Crab Meat Pao Fan                         | 24 | 48 |
| 1510 | 干贝蛋白炒饭<br>Scallop Egg White Fried Rice            | 24 | 48 |
| 1511 | 生虾荷叶炒饭<br>Lotus Leaf Fried Rice with Fresh Prawns | 24 | 48 |
| 1512 | 爽辣叁崙虾仁炒饭<br>Spicy Sambal Prawn Fried Rice         | 20 | 40 |
| 1513 | 海鲜炒饭<br>Seafood Fried Rice                        | 20 | 40 |
| 1514 | 魔王牛松炒饭<br>Fragrant Fried Rice with Minced Beef    | 20 | 40 |

所有价格均需加收 10% 服务费和现有政府消费税。照片仅供参考。  
All prices are subject to 10% service charge and prevailing GST. Visuals shown are for illustration purposes only.



杨枝甘露，黑糯米配椰子雪糕，福果芋泥  
 Mango Purée with Sago and Pomelo, Black Glutinous Rice served with  
 Coconut Ice Cream, Mashed Yam with Gingko Nuts

## 甜品 Desserts

### Chilled (冷)

- |        |   |        |
|--------|---|--------|
| 1601   | 杨枝甘露<br>Mango Purée with Sago and Pomelo                                      | P<br>6 |
| ◆ 1602 | 香芋珍珠露<br>Chilled Savoury Yam with Sago  | 6      |
| 1603   | 杨枝甘露椰子雪糕<br>Mango Purée with Sago and Pomelo topped<br>with Coconut Ice Cream | 8      |
| 1604   | 青柠冰香茅冻<br>Lemongrass Jelly with Lime Sherbet                                  | 8      |
| 1605   | 黑糯米配椰子雪糕<br>Black Glutinous Rice served with Coconut Ice Cream                | 8      |

### Hot (热)

- |        |  |    |
|--------|--|----|
| 1606   | 福果芋泥<br>Mashed Yam with Gingko Nuts                  | 6  |
| ◆ 1607 | 桂圆炖桃胶<br>Double-Boiled Peach Resin with Dried Longan | 8  |
| 1608   | 豆沙锅饼<br>Red Bean Pancake                             | 12 |

