




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

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。
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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 (油条苏冬, 脆皮海鲜卷, 脆皮海鲜豆腐) Golden Trio Platter (Seafood Fritters, Fresh Seafood Roll, Crispy Seafood Tofu)	38	76
🍷	202 香辣海鲜 Spicy Seafood Combination	38	76
	203 客家虾枣 Hakka Prawn Roll	18	36
	204 蟹肉虾枣 Crab Meat Prawn Roll	18	36
	205 油条苏冬 Seafood Fritters	18	36
	206 脆皮海鲜卷 Crispy Seafood Roll	18	36
	207 脆皮海鲜豆腐 Crispy Seafood Tofu	18	36

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汤羹 Soup & 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
301	干贝花胶炖翅骨汤 Double-Boiled Cartilage Soup with Conpoy and Fish Maw	22	
302	手工海鲜饺炖翅骨汤 Handmade Seafood Dumpling in Seafood Broth	18.8	
303	养生竹笙花胶炖翅骨汤 Double-Boiled Soup with Mushroom and Bamboo Pith	16.8	
304	醉虾汤 Herbal Drunken Prawn Soup	13.8	
305	百花瑶柱羹 Seafood Soup	12	78
306	粟米蟹肉羹 Sweet Corn Soup with Fresh Crab Meat	12	78
307	金瓜海鲜羹 Pumpkin Seafood Soup	12	78
308	四川酸辣汤 Si Chuan Hot and Sour Soup	12	

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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

贝类 Shellfish

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贝类的种类 — Types of Shellfish

	S	L
A 生蚝 - Oyster Recommended Styles: 401, 403	Seasonal 时价	
B 苏格兰竹蚌 - Scottish Bamboo Clam Recommended Styles: 402, 403, 404	Seasonal 时价	
C 象拔蚌 - Geoduck Recommended Styles: 401, 404	Seasonal 时价	
D 鲜贝 - Fresh Scallop Recommended Styles: 403, 406	Seasonal 时价	
E 蛤蜊 - Fresh Clam (Lala) Recommended Styles: 402, 405	22	44

烹饪方式 — Cooking Styles

- 401 刺身
Sashimi or Raw
- 402 炒姜葱
Sautéed with Spring Onion and Ginger
- 403 蒜茸蒸
Steamed with Minced Garlic and Vermicelli
- 404 炒XO酱
XO Sauce
- 405 叁峇
Sambal Sauce
- 406 蛋白松露油
Sautéed Egg White with Truffle Oil

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鲍鱼和海参 Abalone and Sea Cucumber



蚝皇焖特级墨西哥鲍鱼 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
501	蚝皇焖特级墨西哥鲍鱼 (3/4头) Braised Whole Mexican Abalone with Premium Oyster Sauce (3/4 head)	98 4 head	128 3 head
502	蚝皇焖特级澳洲鲍鱼 (3头) Braised Whole Australian Abalone with Premium Oyster Sauce (3 head)	58	
503	特级墨西哥鲍片海参煲 Braised Sliced Abalone with Sea Cucumber served in Claypot	88	
504	富贵酿海参 Braised Stuffed Sea Cucumber	58	
505	红烧虾子海参煲 Braised Sea Cucumber with Prawn Roe	48	
506	红烧原条海参 (每位) Braised Whole Sea Cucumber with Premium Oyster Sauce	32 individual	

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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: 601, 602, 608
- 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: 601, 603, 609

烹饪方式 — Cooking Styles

- 601 辣椒螃蟹
Red House Chilli Crab
 - 602 黑胡椒螃蟹
Wok-Fried and Tossed in Black Pepper
 - 603 白胡椒螃蟹
Wok-Fried and Tossed in White Pepper
 - 604 咸蛋螃蟹
Salted Egg Yolk
 - 605 清蒸螃蟹
Steamed with Shredded Ginger and Chinese Wine
 - 606 炒姜葱螃蟹
Sautéed with Ginger and Spring Onion
 - 607 花雕蛋白蒸蟹
Steamed in Chinese Wine and Egg White
 - 608 避风塘炒
Stir-Fried with Garlic and Dried Chilli
 - *609 螃蟹焗双米粉
Braised with Dual Bee Hoon
 - *610 沙煲冬粉焗螃蟹
Braised with Vermicelli in Claypot
 - *611 贵妃蟹
'Kuei Fei' Crab in Claypot
- 蒸或炸馒头 (\$1.2/粒)
Steamed or Fried Bun (\$1.2/piece)
- *609-611烹饪方式需要另付\$12, 3-4人份量
*Additional charge of \$12 applies for cooking styles 609 to 611; 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
701	麦片虾 Crispy Cereal Prawns	28	56
702	秘制奶皇汁虾 Prawns in Signature Creamy Custard Sauce	28	56
703	咸蛋虾 Golden Salted Egg Yolk Prawns	28	56
704	滋味马六甲虾 Prawns in Malacca Sauce	28	56
705	妈蜜虾 Marmite Prawns	28	56
706	芥末沙律虾 Wasabi Mayo Prawns	28	56
707	糖醋虾 Sweet and Sour Prawns	28	56

游水生虾 Live Prawns

708	白灼虾 (最少 300g) Poached Live Prawns (Min. 300g)	10	per 100g
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大老虎虾 King Tiger Prawns

至少两只 Minimum 2 pieces

		P
709	传统烧烤虾 Grilled (BBQ) Prawns	18 per piece
710	豉油王虾 Prawns in Fragrant Black Sauce	18 per piece
711	避风塘虾 Stir-Fried with Garlic and Dried Chilli	18 per piece
712	胡麻酱虾 Grilled Fragrant Sesame Prawns	18 per piece
713	蜜汁干煎虾 Pan-Seared Prawns with Chef's Sauce	18 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: 801, 803, 810
- B 波士顿龙虾 - Boston Lobster Seasonal 时价
Mildly sweet in flavour and flesh is firm to the bite
Recommended Styles: 802, 803

烹饪方式 — Cooking Styles

- 801 刺身 Sashimi
- 802 上汤 Braised with Supreme Stock
- 803 秘制奶皇汁 Signature Creamy Custard Sauce
- 804 传统烧烤 Grilled (BBQ)
- 805 泰式香辣酱 Thai Spicy Sauce
- 806 胡麻酱 Sesame Sauce
- 807 白汁龙虾 Baked in Cheese
- 808 花雕蛋白蒸 Steamed with Egg White and Chinese Wine
- 809 蒜茸蒸 Steamed with Minced Garlic
- *810 龙虾焖双米粉 Braised with Dual Bee Hoon
- *811 龙虾焖伊面 Braised with Ee Fu Noodles

*810-811烹饪方式需要另付\$12, 3-4人份量

*Additional charge of \$12 applies for cooking styles 810 and 811; 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
Star Grouper | Seasonal 时价 |
| B | 龙虎斑
Dragon Tiger Grouper | Seasonal 时价 |
| C | 笋壳
Marble Goby (Soon Hock) | Seasonal 时价 |

烹调的方式 — Cooking Styles

- | | | | |
|-----|--|-----|---|
| 901 | 清蒸
Steamed with
Superior Soya Sauce | 904 | 半煎煮
Pan-Fried and Braised |
| 902 | 娘惹酱蒸
Steamed with
Chef's Nyonya Sauce | 905 | 糖醋汁(炸)
Deep-Fried with
Sweet and Sour Sauce |
| 903 | 油浸
Deep-Fried with Superior
Soya Sauce | 906 | 香茅清柠汁(炸)
Deep-Fried with Lemongrass
and Kaffir Lime |

- | | | |
|-----|---|-----------------|
| 907 | 日式银雪鱼 (至少两份)
Pan-Fried Canadian Cod Fish with Teriyaki Sauce (Min. 2 pieces) | 24
per piece |
| 908 | 香茅清柠炸鳕鱼 (至少两份)
Deep-Fried Cod in Lemongrass and Kaffir Lime (Min. 2 pieces) | 24
per piece |
| 909 | 糖醋海斑球
Grouper Fillet in Sweet and Sour Sauce | 28 |
| 910 | 橄榄鲜芦笋炒斑球
Sautéed Grouper Fillet with Preserved Olives and Asparagus | 28 |
| 911 | 蒜子豆根焖深海龙夏煲
Stewed Giant Grouper with Beancurd Skin and Garlic in Claypot | 58 |
| 912 | 鲜嫩油泡深海龙夏
Stir-Fried Giant Grouper with Seasonal Vegetables | 48 |

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禽类 Poultry

S L

鸭 Duck

◆ 1001	香酥全鸭 Crispy Duck Szechuan Style	38 half / 半	76 whole / 只
1002	手工面皮 Housemade Pancake	8	16

鸡 Chicken

1003	脆皮烧鸡 Crispy Cantonese Style Roasted Chicken	26 half / 半	52 whole / 只
1004	咸蛋鸡球 Salted Egg Chicken	18	36
1005	宫保鸡球 Gong Bao Chicken	18	36
◆ 1006	南洋风味鸡 Ayam Halia Goreng	18	36
1007	糖醋鸡球 Sweet and Sour Chicken	18	36
1008	妈蜜鸡球 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

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肉类 Pork, Beef & Venison

S L

和牛肉 Wagyu Beef

- | | | | |
|--------|--|----|----|
| ◆ 1101 | 黑胡椒炒和牛柳粒
Sautéed Wagyu Beef Cubes with Black Pepper | 38 | 76 |
| 1102 | 姜葱炒和牛柳粒
Sautéed Wagyu Beef Cubes with Ginger & Spring Onion | 38 | 76 |
| 1103 | 白松蘑菇炒和牛柳粒
Sautéed Wagyu Beef Cubes with White Pine Mushroom | 38 | 76 |

猪肉 Pork

- | | | | |
|--------|---|----|----|
| 1104 | 猪颈肉炒老干妈酱
Sautéed Pork Collar with Mushroom in Lao Gan Ma Sauce | 26 | 52 |
| ◆ 1105 | 豉油香炒猪颈肉
Sautéed Pork Collar with Black Sauce | 26 | 52 |

鹿肉 Venison

- | | | | |
|--------|--|----|----|
| ◆ 1106 | 姜葱炒鹿肉
Sautéed Venison Fillet with Ginger & 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

豆腐时菜 Beancurd & Vegetable

S L



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

- | | | | |
|--------|--|----|----|
| ◆ 1201 | 香滑海参粒豆腐煲
Diced Sea Cucumber and Beancurd
served in Claypot | 32 | 64 |
| 1202 | 经典海鲜豆腐煲
Classic Braised Beancurd with Seafood | 28 | 56 |
| ◆ 1203 | 蟹肉扒豆腐
Braised Beancurd with Crab Meat | 22 | 44 |
| 1204 | 秘制松茸菇干贝菠菜豆腐
Braised Spinach Tofu and Honshimeji
Mushroom Topped with Crispy Conpoy | 18 | 36 |

菜 Vegetable

- | | | | |
|--------|--|----|----|
| ◆ 1205 | 田园双菇炒青龙菜
Stir-Fried Green Dragon Chives with Mushrooms | 24 | 48 |
| 1206 | 珍菌炒西兰花苗
Stir-Fried Broccoli with Mushrooms | 24 | 48 |
| ◆ 1207 | 罗汉上素
Vegetarian Delight | 22 | 44 |
| 1208 | 竹笙豆根扒时蔬
Braised Gluten Puff and Bamboo Pith
with Seasonal Greens | 20 | 40 |
| 1209 | 金银旦上汤苋菜
Local Spinach with Trio Egg in Superior Stock | 20 | 40 |
| 1210 | 鱼香茄子煲
Braised Eggplant with Minced Pork and Salted Fish | 20 | 40 |
| 1211 | 虾酱油麦煲
Claypot Yew Mai with Prawn Paste | 20 | 40 |
| 1212 | 外婆干煸四季豆
Stir-Fried French Beans with Minced Pork | 20 | 40 |
| 1213 | 叁崙应菜
Sambal Kang Kong | 18 | 36 |
| 1214 | 姜汁炒香港芥兰
Sautéed Hong Kong Kailan with Ginger Sauce | 18 | 36 |

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饭面 Rice & Noodles

S L



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

1301	XO酱焖海鲜鱼茸面 XO Fish Meat Noodles with Fresh Seafood	24	48
1302	大虾湿河粉 Stir-Fried Prawn Hor Fun with Gravy	22	44
1303	鲜贝米粉 Bee Hoon with Fresh Clams	22	44
1304	海鲜焖鱼茸面 Braised Fish Meat Noodles with Fresh Seafood	22	44
1305	海鲜河粉 Hor Fun with Seafood	20	40
1306	干炒牛肉河粉 Hor Fun with Beef	20	40
1307	马来炒面 Seafood Mee Goreng	18	36
1308	干烧伊面 Ee Fu Noodles	18	36

饭 Rice

1309	蟹肉泡饭 Crab Meat Pao Fan	24	48
1310	干贝蛋白炒饭 Scallop Egg White Fried Rice	24	48
1311	生虾荷叶炒饭 Lotus Leaf Fried Rice with Fresh Prawns	24	48
1312	爽辣叁崙虾仁炒饭 Spicy Sambal Prawn Fried Rice	20	40
1313	海鲜炒饭 Seafood Fried Rice	20	40
1314	魔王牛松炒饭 Fragrant Fried Rice with Minced Beef	20	40



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

P

Chilled (冷)

- | | | |
|--------|---|---|
| 1401 | 杨枝甘露
Mango Purée with Sago and Pomelo | 6 |
| ◆ 1402 | 香芋珍珠露
Chilled Savoury Yam with Sago | 6 |
| 1403 | 杨枝甘露椰子雪糕
Mango Purée with Sago and Pomelo topped
with Coconut Ice Cream | 8 |
| 1404 | 青柠冰香茅冻
Lemongrass Jelly with Lime Sherbet | 8 |
| 1405 | 黑糯米配椰子雪糕
Black Glutinous Rice served with Coconut Ice Cream | 8 |

Hot (热)

- | | | |
|--------|--|-----|
| 1406 | 豆沙锅饼
Red Bean Pancake | 12 |
| ◆ 1407 | 桂圆炖桃胶
Double-Boiled Peach Resin with Dried Longan | 8 |
| 1408 | 香脆流沙包 (三粒)
Crispy Custard Bun (3pcs) | 6.8 |
| 1409 | 福果芋泥
Mashed Yam with Gingko Nuts | 6 |

