



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

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。

Live seafood prices fluctuate daily. Red House strives to serve the freshest produce at the fairest price. Please check with our friendly crew for seasonal prices.



Grand Copthorne | Esplanade | Clarke Quay



A Celebration of Singapore Nanyang-style 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.

厨师推荐 Chef's Recommendations



鲜蟹肉泡饭 Fresh Crab Meat 'Pao Fan' - Asian Rice Porridge Style



新加坡辣椒螃蟹
Singapore Chilli Crab



红楼秘制奶皇龙虾
Stir Fried Lobster with Signature Creamy Custard Sauce

	小S	大L
苏格兰竹蚌蒜蓉粉丝蒸 (两只起卖) Steamed Scottish Bamboo Clam with Vermicelli and Garlic (Minimum 2 pieces)	16 只/Piece	18 只/Piece
干贝花胶翅骨汤 Double Boiled Conpoy & Fish Maw Cartilage Soup	26 位/Pax	
花雕药材醉虾汤 Drunken Herbal Live Prawn Soup	38	70
招牌香辣海鲜 Spicy Seafood Combination	38	70
如意双拼-传统手工蟹肉虾枣与黄金苏东条 Duo Squid Platter - Traditional Crabmeat Prawn Roll & Salted Egg Squid	32	58
红楼秘制奶皇龙虾 Stir Fried Lobster with Signature Creamy Custard Sauce	时价 Seasonal Price	
新加坡辣椒螃蟹 Singapore Chilli Crab	时价 Seasonal Price	
鲜蟹肉泡饭 Fresh Crab Meat 'Pao Fan' - Asian Rice Porridge Style	32	58

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招牌香辣海鲜 Spicy Seafood Combination



传统手工蟹肉虾枣 Traditional Crabmeat Prawn Roll

前菜 Appetisers

	小S	大L
胡麻冰菜与珊瑚花 Chilled Ice Plant and Coral Seaweed with Sesame Sauce	18	32
南洋风味捞海蜇 Nanyang Style Marinated Jellyfish	22	40
如意双拼-传统手工蟹肉虾枣与黄金苏东条 Duo Squid Platter - Traditional Crabmeat Prawn Roll & Salted Egg Squid	32	58
招牌香辣海鲜 Spicy Seafood Combination	38	70
菠萝沙爹鸡 Satay Chicken in Pineapple Bowl	20	
传统手工蟹肉虾枣 Traditional Crabmeat Prawn Roll	18	32
咸蛋鱼皮 Salted Egg Fish Skin	18	32
椒盐鱼皮 Salt & Pepper Fish Skin	18	32
经典香酥苏东仔 Classic Crispy Baby Squid	22	40
南洋烤苏东 Nanyang Grilled Squid	28	52
黄金苏东条 Salted Egg Squid	22	40
香酥茄子素肉松 Crispy Eggplant and Vegetarian Meat Floss	16	30

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汤类 Soups



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



花雕药材醉虾汤
Drunken Herbal Live Prawn Soup



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



四川海味酸辣汤
Si Chuan Style Seafood Hot & Sour Soup

椰青干贝螺头花胶炖安心鸡汤 (预定)
Conpoy and Conch with Fish Maw in Coconut
(Pre-Order)

58 位/Pax

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

26 位/Pax

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

20 位/Pax

百花瑶柱羹
Seafood Egg Drop Soup

14 84
位/Pax 大/Large

新鲜蟹肉玉米羹
Fresh Crab Meat and Corn Soup

15 90
位/Pax 大/Large

四川海味酸辣汤
Si Chuan Style Seafood Hot & Sour Soup

14 84
位/Pax 大/Large

花雕药材醉虾汤
Drunken Herbal Live Prawn Soup

38 70
小/Small 大/Large

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鲍汁海参鲍片煲
Sliced Abalone and Sea Cucumber with Abalone Sauce in Claypot



三头特级墨西哥鲍鱼蚝皇焖
Braised Whole Mexican Abalone with Premium Oyster Sauce

鲍鱼 Abalone

三头特级墨西哥鲍鱼蚝皇焖
Braised Whole Mexican Abalone with
Premium Oyster Sauce (3 Head) 128 位/Pax

四头特级墨西哥鲍鱼蚝皇焖
Braised Whole Mexican Abalone with
Premium Oyster Sauce (4 Head) 98 位/Pax

三头澳洲鲍鱼蚝皇焖
Braised Whole Australian Abalone with
Premium Oyster Sauce (3 Head) 58 位/Pax

海参 Sea Cucumber

红烧原条海参
Braised Whole Sea Cucumber 32 位/Pax

🍽️ 红烧虾籽海参煲
Claypot Braised Sea Cucumber with Prawn Roe 58 小/Small

鲍汁海参鲍片煲
Sliced Abalone and Sea Cucumber with Abalone
Sauce in Claypot 88 小/Small

贝类 Shellfish



生蚝蒜茸烤
Grilled Oysters with Garlic Sauce



苏格兰竹蚌蒜蓉粉丝蒸
Steamed Scottish Bamboo Clam with Vermicelli and Garlic

- | | 小S | 大L |
|---|------------|----|
| <ul style="list-style-type: none"> 苏格兰竹蚌蒜蓉粉丝蒸 (两只起卖)
 Steamed Scottish Bamboo Clam with Vermicelli and Garlic (Minimum 2 pieces) | 16 | 18 |
| <ul style="list-style-type: none"> 豉汁蒸苏格兰竹蚌 (两只起卖)
 Steamed Scottish Bamboo Clam with Salted Black Beans (Minimum 2 pieces) | 16 | 18 |
| <ul style="list-style-type: none"> 生蚝蒜茸烤 (两只起卖)
 Grilled Oysters with Garlic Sauce (Minimum 2 pieces) | 12 只/Piece | |
| <ul style="list-style-type: none"> 酥炸椒盐生蚝 (两只起卖)
 Salt & Pepper Oyster Fritters (Minimum 2 pieces) | 12 只/Piece | |
| <ul style="list-style-type: none"> 姜葱花蛤蜊
 Stir Fried Clams with Fresh Ginger & Scallion | 26 | 48 |
| <ul style="list-style-type: none"> 甘香花蛤蜊
 Stir Fried Clams in 'Kam Heong' Style - Chilli and Dry Shrimps | 26 | 48 |
| <ul style="list-style-type: none"> 象拔蚌XO酱炒芦笋
 Stir Fried Geoduck with Asparagus in XO Sauce | 48 | 88 |
| <ul style="list-style-type: none"> 油泡象拔蚌西兰花苗
 Wilted Sliced Geoduck with Broccolini | 48 | 88 |

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红楼娘惹酱蒸 Steamed with Red House Nyonya Sauce



港式蒸 Steamed Hong Kong Style

鱼类 Fish

西星斑
Square-Tail Coral Grouper

140 公斤/Kg

笋壳鱼
Marble Goby (Soon Hock)

130 公斤/Kg

沙巴东星斑 (预定)
Leopard Coral Grouper (Pre-Order)

180 公斤/Kg

马来西亚苏丹鱼 (预定)
Sultan Fish (Pre-Order)

220 公斤/Kg

忘不了 (预定)
Empurau Fish (Pre-Order)

988 公斤/Kg

烹饪方式 — Cooking Styles

文冬姜茸蒸
Steamed with Minced 'Bentong' Ginger

红楼娘惹酱蒸
Steamed with Red House Nyonya Sauce

港式蒸
Steamed Hong Kong Style

油浸
Fried and Soya Sauce

山楂糖醋
Fried with Hawthorn Sweet & Sour Sauce

香茅青柠
Fried with Lemongrass and Lime Sauce

砂锅鱼汤炖
Fried and Braised in Claypot Fish Soup

蒜子豆筋煲
Claypot Stewed with Garlic and Bean Curd Puff

鱼类 Fish

小S 大L

- 鲜枝竹云耳蒸龙趸鱼扒(两片起卖)
 Steamed Giant Grouper Fillet with Baby
 Black Fungus (Minimum 2 pieces)
 24 只 / Piece
- 剁椒蒸龙趸鱼扒(两片起卖)
 Steamed Giant Grouper Fillet with Chopped Chilli
 (Minimum 2 pieces)
 24 只 / Piece
- 山楂糖醋龙趸鱼球
 48 88
- 油泡龙趸鱼球西兰花苗
 52 96
- XO鲜芦笋炒龙趸球
 58 108
- 龙趸蒜子豆根煲
 Claypot Giant Grouper Fillet Stewed with Garlic
 and Bean Curd Puff
 62



鲜枝竹云耳蒸龙趸鱼扒
Steamed Giant Grouper Fillet with Baby Black Fungus



龙趸蒜子豆根煲
Claypot Giant Grouper Fillet Stewed with Garlic and Bean Curd Puff

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阿拉斯加蟹 Alaskan King Crab



焖双米粉
Braised with Duo of Vermicelli



黑鱼籽蛋白蒸
Steamed with Egg White and Caviar



沙巴白胡椒
Stir Fried with Sabah White Pepper



避风塘 Stir Fried 'Typhoon Shelter' Style
- Garlic Chilli and Salted Black Beans

阿拉斯加蟹 Alaskan King Crab

阿拉斯加蟹 Alaskan King Crab	268公斤/Kg
2.6公斤/Kg	696 只/Piece
2.8公斤/Kg	750 只/Piece
3.0公斤/Kg	804 只/Piece
3.2公斤/Kg	857 只/Piece

烹饪方式 — Cooking Styles

- 黑鱼籽蛋白蒸
Steamed with Egg White and Caviar
- 新加坡辣椒蟹酱
Wok Braised with Singapore Chilli Crab Sauce
- 经典黑胡椒
Stir Fried with Classic Black Pepper
- 沙巴白胡椒
Stir Fried with Sabah White Pepper
- 咸蛋黄
Stir Fried with Salted Egg Yolk Sauce
- 避风塘
Stir Fried 'Typhoon Shelter' Style -
Garlic Chilli and Salted Black Beans
- 两吃-炒蛋白与西京焗
Twin Style - Stir Fried with Egg White and Miso Baked
- 贵妃粗米粉
Pot Braised with Superior Stock and Vermicelli

+12	+22
小/Small	大/Large
- 焖双米粉
Braised with Duo of Vermicelli

+12	+22
小/Small	大/Large
- 焖伊面
Braised with 'Ee Fu' Egg Noodle

+12	+22
小/Small	大/Large

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龙虾 Lobster

澳洲龙虾
Australian Rock Lobster

时价 Seasonal Price

波士顿龙虾
Boston Lobster

时价 Seasonal Price

青龙虾
Bamboo Lobster

时价 Seasonal Price

烹饪方式 — Cooking Styles

🍷 红楼秘制奶皇
Stir Fried with Signature Creamy Custard Sauce

花雕蛋白蒸
Steamed with Egg White and Chinese Wine

蒜茸粉丝蒸
Steamed with Vermicelli and Minced Garlic

🍷 白汁乳酪
Stir Fried with Cheese Sauce

🍷 鲜虾汤焗
Braised with Superior Prawn Broth

传统烧烤
Classic Grilled

黑白胡椒煲
Black and White Pepper Claypot Style

🍷 泡饭
'Pao Fan' - Asian Rice Porridge Style with Crispy Rice

+12 +22
小 / Small 大 / Large

焗双米粉
Braised with Duo of Vermicelli

+12 +22
小 / Small 大 / Large

焗伊面
Braised with 'Ee Fu' Egg Noodle

+12 +22
小 / Small 大 / Large



红楼秘制奶皇 Stir Fried with Signature Creamy Custard Sauce



泡饭
'Pao Fan' - Asian Rice Porridge Style with Crispy Rice



传统烧烤
Classic Grilled

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咸蛋黄
Stir Fried with Salted Egg Yolk Sauce



新加坡辣椒蟹酱
Wok Braised with Singapore Chilli Crab Sauce



经典黑胡椒
Stir Fried with Classic Black Pepper

螃蟹 Crab

特大肉蟹 - 1.8公斤以上
Giant Crab - 1.8kg and above

138公斤/Kg

大号肉蟹 - 1.0公斤 ~ 1.7公斤
Large Crab - 1.0kg - 1.7kg

118公斤/Kg

促销螃蟹 Promotion Crab

中号肉蟹 - 800克
Regular Crab - 800g

78 只/Piece

两只肉蟹 - 2只 x 500克
Two Crabs - 2pcs x 500g

88 2只/2Pieces

烹饪方式—Cooking Styles

新加坡辣椒蟹酱
Wok Braised with Singapore Chilli Crab Sauce

经典黑胡椒
Stir Fried with Classic Black Pepper

沙巴白胡椒
Stir Fried with Sabah White Pepper

花雕蛋白蒸
Steamed with Egg White and Chinese Wine

甘香
Stir Fried 'Kam Heong' Style - Chilli and Dried Shrimps

咸蛋黄
Stir Fried with Salted Egg Yolk Sauce

避风塘
Stir Fried 'Typhoon Shelter' Style - Garlic Chilli and Salted Black Beans

贵妃粗米粉
Pot Braised with Superior Stock and Vermicelli

+12 +22
小/Small 大/Large

焖双米粉
Braised with Duo of Vermicelli

+12 +22
小/Small 大/Large

焖伊面
Braised with 'Ee Fu' Egg Noodle

+12 +22
小/Small 大/Large

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花雕药材醉虾煲 Drunken Herbal Live Prawn Soup



避风塘 Stir Fried 'Typhoon Shelter' Style - Garlic Chilli and Salted Black Beans

虾 Prawns

活虾 Live Prawns

白灼原笼活虾
Poached Live Prawns

小S 大L

30 54

蒜茸粉丝开边蒸
Steamed with Vermicelli and Garlic

34 62

花雕药材醉虾煲
Drunken Herbal Live Prawn Soup

38 70

老虎虾 Tiger Prawns

两只起卖 Minimum 2 pieces

传统烧烤
Classic Grilled

18 只 / Piece

避风塘
Stir Fried 'Typhoon Shelter' Style - Garlic
Chilli and Salted Black Beans

18 只 / Piece

新加坡叁峇辣椒烤
Grilled Singapore Sambal Chilli Style

18 只 / Piece

香煎豉油皇
Pan Seared with Superior Soya Sauce

18 只 / Piece

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麦片虾球 Cereal Prawn



马六甲风味炒虾球 Malacca Style Sauce Prawn

虾 Prawns

虾球 De-shelled Prawns

	小S	大L
<ul style="list-style-type: none"> 🍷 马六甲风味炒虾球 Malacca Style Sauce Prawn 	34	62
<ul style="list-style-type: none"> 🍷 红楼秘制奶皇虾球 Signature Creamy Custard Sauce Prawn 	32	58
<ul style="list-style-type: none"> 🍷 麦片虾球 Cereal Prawn 	32	58
<ul style="list-style-type: none"> 咸蛋芋丝虾球 Salted Egg Sauce Prawn 	32	58
<ul style="list-style-type: none"> 辣子虾球 Dried Chilli and Cashews Prawn 	32	58
<ul style="list-style-type: none"> 鲜菠萝咕佬虾球 Pineapple Sweet and Sour Prawn 	30	54

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家常姜葱炒鹿肉 Stir Fried New Zealand Venison with Ginger and Scallion



酱爆甜椒鹿肉 Stir Fried New Zealand Venison with Capsicum

肉类 Pork and Venison

小S 大L

猪肉 Pork

<ul style="list-style-type: none"> 黑豚猪颈肉芝麻松露酱 Stir Fried Kurobuta Pork Neck with Sesame and Truffle Sauce 黑豚猪颈肉老干妈酱 Stir Fried Kurobuta Pork Neck with Grandma's Chilli Sauce 三椒炒黑豚猪颈肉煲 Claypot Kurobuta Pork Neck with Trio of Capsicum 	<p>34 62</p> <p>32 58</p> <p>32</p>
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鹿肉 Venison

<ul style="list-style-type: none"> 家常姜葱炒鹿肉 Stir Fried New Zealand Venison with Ginger and Scallion 酱爆甜椒鹿肉 Stir Fried New Zealand Venison with Capsicum 姜丝虾酱鹿肉煲 Claypot Ginger and Prawn Paste New Zealand Venison 	<p>32 58</p> <p>34 62</p> <p>36</p>
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肉类 Beef and Poultry

小S 大L

牛肉 Beef

海盐煎和牛扒 Pan Grilled Wagyu Ribeye Steak with Sea Salt	48位/Pax	
黑胡椒爆炒和牛柳粒 Stir Fried Wagyu Beef with Black Pepper	38	70
虫草花炒和牛柳粒 Stir Fried Wagyu Beef with Cordyceps Flower	42	78
鲜菌和牛柳煲 Claypot Wagyu Beef with Fresh Mushroom	40	

鸡肉 Chicken

脆皮烧鸡 Crispy Skin Chicken	32 ½只/Portion	58 1只/Portion
红楼南洋风味鸡 Nanyang Style Fried Chicken ' Ayam Halia Goreng'	24	44
妈蜜鸡球鱿鱼丝 Marmite Sauce Chicken with Cuttlefish Straws	22	40
芋丝虾籽炒鸡球 Stir Fried Chicken with Prawn Roe and Yam Hay	24	44
人气咸蛋鸡球 Salted Egg Chicken	22	40
腰果宫保鸡球 Cashew and Dried Chilli Chicken	22	40



黑胡椒爆炒和牛柳粒 Stir Fried Wagyu Beef with Black Pepper



红楼南洋风味鸡 Nanyang Style Fried Chicken ' Ayam Halia Goreng'

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豆腐蔬菜 Tofu and Vegetables

小S 大L

豆腐 Tofu

秘制菠菜豆腐与干贝白松菇 Homemade Spinach Tofu with Conpoy and Shimeiji Mushroom	24	44
蟹肉扒豆腐 Fresh Crab Meat with Tofu	26	48
经典海鲜豆腐煲 Classic Claypot Seafood Tofu	26	
香滑海参扒豆腐煲 Claypot Sea Cucumber with Tofu	28	

蔬菜 Vegetables

樱花虾皮马来风光 Sakura Shrimp Sambal Kangkong	20	36
西兰花苗炒鲜菌 Stir Fried Broccolini with Fresh Mushroom	26	48
田园双菇炒青龙菜 Stir Fried 'Green Dragon' Chives with Beansprout and Mushrooms	24	44
罗汉上素 Stir Fried Medley of Vegetables	26	48
澳洲芦笋炒老虎虾球 Stir Fried Giant Australian Asparagus with Tiger Prawns	38	72
澳洲芦笋炒XO酱带子 Stir Fried Giant Australian Asparagus with Scallops in XO Sauce	42	80
金银蛋上汤苋菜 Braised Chinese Spinach with Duo Egg Sauce	26	48
鱼香茄子煲 Claypot Spicy Eggplant with Minced Meat	24	



秘制菠菜豆腐与干贝白松菇
Homemade Spinach Tofu with Conpoy and Shimeiji Mushroom



罗汉上素
Stir Fried Medley of Vegetables



樱花虾皮马来风光
Sakura Shrimp Sambal Kangkong

米饭 Rice



鲜蟹肉泡饭 Fresh Crab Meat 'Pao Fan' - Asian Rice Porridge Style with Crispy Rice



干贝蟹肉海鲜蛋白炒饭 Conpoy and Crab Meat Seafood Egg White Fried Rice



锅气海鲜炒饭 'Wok Breath' Seafood Fried Rice

	小S	大L
◆ 鲜蟹肉泡饭 Fresh Crab Meat 'Pao Fan' - Asian Rice Porridge Style with Crispy Rice	32	58
◆ 干贝蟹肉海鲜蛋白炒饭 Conpoy and Crab Meat Seafood Egg White Fried Rice	30	56
锅气海鲜炒饭 'Wok Breath' Seafood Fried Rice	26	48
和牛炒饭 Wagyu Beef Fried Rice	28	52
鸡粒樱花虾炒饭 Chicken and Sakura Shrimp Fried Rice	26	48
参峇虾仁炒饭 Sambal Prawn Fried Rice	24	44

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面食 Noodles



海鲜马来炒面 Seafood 'Mee Goreng' - Spicy Seafood Noodle



红楼鲍鱼捞寿面 Red House Birthday Noodle with Abalone

	小S	大L
海鲜马来炒面 Seafood 'Mee Goreng' - Spicy Seafood Noodle	26	48
干炒和牛河粉 Wok Tossed Flat Rice Noodle with Wagyu Beef	28	52
❖ 虾汤大虾河粉 Braised Flat Rice Noodle in Prawn Broth with King Prawn	30	56
❖ 至尊龙趸海鲜河粉 Braised Flat Rice Noodle with Giant Grouper Fillet and Seafood	34	62
干烧韭黄伊面 Braised 'Ee Fu' Egg Noodle with Yellow Chives and Straw Mushroom	24	44
红楼鲍鱼捞寿面 Red House Birthday Noodle with Abalone		68

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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蜂蜜冰糖炖燕窝
Double Boiled Bird's Nest with Rock Sugar and Honey



杨枝甘露、红枣黑糯米泥椰子雪糕、经典福果芋泥
Mango Pomelo Sago, Red Date and Black Glutinous Rice Pudding with Coconut Ice Cream, Classic Mashed Yam with Ginkgo Nuts

甜品 Desserts

位 Pax

冷 Cold

- 杨枝甘露
Mango Pomelo Sago
- 桃胶炖奶
Peach Resin with Milk
- 青柠冰沙香茅冻
Lemongrass Jelly with Lime Sorbet
- 香芋珍珠露
Chilled Yam Sago
- 红枣黑糯米泥椰子雪糕
Red Date and Black Glutinous Rice Pudding with Coconut Ice Cream

8

8

8

6

8

热 Hot

- 蜂蜜冰糖炖燕窝
Double Boiled Bird's Nest with Rock Sugar and Honey
- 桂圆炖桃胶
Double Boiled Peach Resin with Dried Longan
- 经典福果芋泥
Classic Mashed Yam with Ginkgo Nuts
- 芝麻豆沙锅饼
Sesame and Red Bean Pancake
- 香酥猫山王榴莲
'Mao Shan Wang' Durian Fritter

48

8

6

12
小 / Small

14
小 / Small

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素食 Meat-Free Dishes

前菜 Starters

胡麻冰菜与珊瑚花
Chilled Ice Plant and Coral Seaweed with Sesame Sauce 18 小 / Small

香酥茄子素肉松
Crispy Eggplant and Vegetarian Meat Floss 16 小 / Small

汤 Soups

蘑菇松露汤
Mushroom Soup with Truffle Oil 12 位 / Pax

三宝斋汤
Bamboo Pith with Mushroom and Cabbage Soup 12 位 / Pax

主食 Mains

鲜菠萝素咕咾肉
Sweet and Sour Pineapple Mock Meat 16 小 / Small

油泡茶王素虾球
Mock Prawn with Wilted Tea Sauce 16 小 / Small

素菜 Vegetables

鲜枝竹云耳时蔬
Poached Seasonal Vegetables with Bean Curd Puff and Baby Black Fungus 16 小 / Small

百合云耳芦笋
Stir Fried Australian Giant Asparagus with Lily Bulb and Baby Black Fungus 16 小 / Small

饭面 Rice and Noodles

三菇焖伊面
Braised 'Ee Fu' Egg Noodle with Mushroom 22 小 / Small

橄榄菜菜粒炒饭
Salted Olive and Vegetable Fried Rice 22 小 / Small

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