

Table No

Pax

小紅樓

Date

RED HOUSE

SEAFOOD

前菜 Appetizer

- 1 肉松皮蛋冻豆腐
Chilled Beancurd with Century Egg & Pork Floss
- 2 麻辣海蜇
Jelly Fish with Mala Sauce
- 3 蒜茸拍黄瓜
Pickled Cucumber with Minced Garlic
- 4 芝麻酱沙律菜
Salad Tossed with Sesame Dressing
- 5 陈醋云耳
Black Fungus with Vinegar
- 6 黄金馒头配练奶
Deep Fried Mantou with Condensed Milk Dipping
- 7 千岛酱油条
Deep Fried You Tiao with Thousand Island Dressing
- 8 椒盐茄子
Salt & Pepper Eggplant
- 9 香汁焖花生
Brown Sauce Braised Peanut

蒸 Steamed

- 10 香菇烧卖
Pork & Shrimp Dumpling
'Siew Mai' (4)
- 11 笋尖鲜虾饺
Shrimp Dumpling 'Ha-Kau' (4)
- 12 松露野菇饺
Truffle Wild Mushroom Dumpling (3)
- 13 豉汁蒸排骨
Pork Ribs With Black Bean Sauce

蒸 Steamed

- 14 自制鲜竹牛肉球
Handmade Beef Ball
with Beancurd Skin
- 15 蚝皇叉烧包
BBQ Pork Bun 'Char Siew Pau' (3)
- 16 香滑流沙包
Custard Bun (3)
- 17 珍珠糯米鸡
Lotus Leaf Glutinous Rice (2)
- 18 素水晶饺
Vegetarian Crystal Dumpling (3)
- 19 豉汁蒸凤爪
Chilli Black Bean Chicken Claw

炸/烘 Deep-Fried / Baked

- 20 鲜虾腐皮卷
Beancurd Skin With Prawn (3)
- 21 沙律明虾角
Prawn Dumpling (3)
- 22 香煎韭菜饺
Pan-fried Chives Dumpling (3)
- 23 鲜芒果虾筒
Prawn Dumpling with Mango (2)
- 24 素春卷
Vegetarian Crispy Spring Roll (3)
- 25 香脆流沙包
Crispy Custard Bun (3)
- 26 酥皮蛋达仔
Egg Tart (3)
- 27 蜜汁叉烧酥
BBQ Pork 'Char Siew' Flaky Pastry (3)

肠粉/粥/面
Cheong Fun / Congee / Noodle

特色小炒 Specialties

- | | | | |
|---|-----|--|-----|
| 28 鲜虾肠粉
Shrimp Cheong Fun | [] | 37 咸蛋苏东须
Salted Egg Calamari | [] |
| 29 叉烧肠粉
Char Siew Cheong Fun | [] | 38 椒盐苏东须
Salt & Pepper Calamari | [] |
| 30 鸳鸯肠粉 (虾和叉烧)
Yuan Yang Cheong Fun
(Shrimp & Char Siew) | [] | 39 香芒酱虾球
Crispy Prawn with Mango Dressing
(Deshelled) | [] |
| 31 虾米煎肠粉
Pan-fried Dried Shrimp Cheong Fun | [] | 40 胡麻酱虾球
Crispy Prawn with Sesame Dressing
(Deshelled) | [] |
| 32 皮蛋瘦肉粥
Century Egg & Sliced Pork Congee | [] | 41 芥末鱼片
Wasabi Fish Fillet | [] |
| 33 石斑鱼茸粥
Garoupa Minced Fish Congee | [] | 42 脆口泡泡鸡块
Spicy Crispy Fried Chicken | [] |
| 34 养生南瓜粥
Superior Pumpkin Congee | [] | 43 X.O 酱炒萝卜糕
Pan-fried X.O Carrot Cake | [] |
| 35 咸香丝绸米粉
Stir-fried Bee Hoon With Shredded
Chicken and Salted Fish | [] | 44 菜莆炒萝卜糕
Pan-fried Cai-Po Carrot Cake | [] |
| 36 豉油皇炒面
Stir-fried Noodle with Fragrant Soya
Sauce | [] | | |

Dim Sum Buffet

12pm – 2.30pm (last order 2pm)

WEEKDAYS

Adult \$23.80++ / Children (6 – 12 years) \$11.80++

WEEKENDS

Adult \$28.80++ / Children (6 – 12 years) \$13.80++

++ Subject to 10% service charge & prevailing government taxes

所有价格将额外加10%服务费与政府消费税