

涼菜 APPETIZERS



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|  | <p>304 齋香脆皮素鵝 🍴 65
○ Crispy Fried Vegetarine Beancurd Roll</p> |
|  | <p>305 麻醬雞絲粉皮 68
○ Mung Bean Noodle with Cucumber, Chicken and Ham in Sesame Sauce</p> <p>306 紅燒四喜烤麩 🍴 68
○ Braised Bean Gluten with Fungus and Peas</p> |
|  | <p>307 本幫鱔魚 68
○ Shanghai Smoked Fish</p> <p>308 紹式炸臭豆腐 🍴 68
○ Deep Fried Stinky Tofu</p> <p>309 鎮江水晶肴肉 🍴 78
○ Marinated Pork Cubes in Zhenjiang Vinegar</p> |
|  | <p>310 花雕醉雞 88
○ Drunken Chicken</p> |
|  | <p>311 老醋拌海蜇頭 88
○ Chilled Jellyfish with Vinegar</p> |
|  | <p>312 川味口水雞 88
○ Sichuan Chicken in Red Chili Oil Sauce</p> |
|  | <p>313 梁溪脆鱈 NEW 98
○ Crispy Eel in Wuxi Style</p> |
|  | <p>314 精選滬式涼菜拼盤 198
○ (皮蛋豆腐, 醉嘉美雞, 鎮江水晶肴肉, 蒜蓉拍黃瓜, 四喜烤麩)
Shanghai-style Cold Dish Platter</p> |

湯羹 SOUP



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|---|---|---|-----|
| 406 | 正宗酸辣湯 (位) |  | 58 |
|  | Hot and Sour Soup (Per Person) | | |
| 408 | 原盅雲吞雞湯 (位) | | 78 |
|  | Doubled Boiled Chicken Soup
with Wonton (Per Person) | | |
| 409 | 砂鍋雲吞雞 (半隻) | | 198 |
|  | Braised Chicken with Wonton
(Half chicken) | | |

養生燉湯系列 HEALTHY STEWED SOUP

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|------|-----|---|----|
| 健脾補肺 | 401 | 五指毛桃燉雞湯 (位) | 88 |
| | ○ | Double-Boiled Soup with Hairy Fig and Chicken (Per Person) | |
| 清潤解燥 | 402 | 無花果海底椰雪梨湯 (位) | 78 |
| | ○ | Double-Boiled Soup with Figs and Sea Coconut (Per Person) | |
| 滋陰潤肺 | 405 | 蟲草花螺頭燉雞湯 (位) | 98 |
| | ○ | Double Boiled Chicken Soup with Sea Conch and Cordyceps Flower (Per Person) | |

燒味 SIU MEI



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|-----|----------------------------------|-----|-----|---------------------------------------|-----|
| 202 | 脆皮石岐乳鴿 | 98 | 204 | 香蔥油淋雞(半隻) | 188 |
| ○ | Crispy Pigeon | | ○ | Crispy Chicken in Scallion Oil (Half) | |
| | | | | | |
| 203 | 玫瑰火焰蜜汁叉燒 | 128 | | 玫瑰頭抽豉油雞 | |
| ○ | Flambeed Char Siu with Rose Wine | | | Supreme Soy Sauce Chicken | |
| | | | 205 | ○ 半隻 Half | 188 |
| | | | 206 | ○ 一隻 Whole | 348 |

片皮鴨 ROASTED DUCK



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|---|--|-----|---|-------------------------|----|
|  | 北京烤片皮鴨  | |  | 香酥辣子鴨架 | 98 |
| | Peking Style Roasted Duck | | | Sichan Style Spicy Duck | |
| 101 |  半隻 Half | 268 | | | |
| 102 |  一隻 Whole | 468 | | | |
| 103 | 雪裡紅鴨肉炒年糕 | 98 | | | |
|  | Stri Fried Rice Cake with Shredded Duck and Preserved Vegetables | | | | |

特色點心 SPECIALTY DIM SUM



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|--|--|
|  | <div> <div>655</div> <div> <div> <div>紅油抄手</div> <div>Sichuan Spicy Wonton in Chili Oil</div> <div>必食</div> </div> <div>58</div> </div> <div> <div>656</div> <div> <div>上海小雲吞</div> <div>Mini Wontons in Soup</div> </div> <div>58</div> </div> <div> <div>657</div> <div> <div>手工鮮肉小籠包 (五件)</div> <div>Steamed Shanghai Soup Dumplings (5Pcs)</div> <div>必食</div> </div> <div>62</div> </div> <div> <div>658</div> <div> <div>鮮菜肉雲吞</div> <div>Minced Pork and Vegetable Wontons</div> </div> <div>68</div> </div> <div> <div>659</div> <div> <div>鮮拆蟹粉小籠包 (五件)</div> <div>Steamed Shanghai Soup Dumplings with Hairy Crab Paste (5Pcs)</div> </div> <div>78</div> </div> <div> <div>660</div> <div> <div>酸辣湯雲吞 (五件)</div> <div>Hot and Sour Soup Wontons (5Pcs)</div> </div> <div>78</div> </div> <div> <div>661</div> <div> <div>麻辣湯雲吞 (五件)</div> <div>Mala Soup Wontons (5Pcs)</div> </div> <div>88</div> </div> <div> <div>662</div> <div> <div>點心拼盤</div> <div>燒賣、蝦餃、叉燒包、流沙包、珍珠雞、棗皇糕</div> <div>Dim Sum Platter</div> <div>(Siu Mai, Shrimp Dumpling, Char Siu Bun, Custard Cream Bun, Mini Glutinous Rice Dumpling, Red Dates Cake)</div> </div> <div>108</div> </div> </div> |
| <div> <div>659</div> <div> <div>上海咸菜飯</div> <div>Shanghai Sticky Rice Rolls</div> </div> </div> <div> <div>662</div> <div> <div>大白菜春卷</div> <div>Vegetables Spring Rolls</div> </div> </div> <div> <div>663</div> <div> <div>銀絲卷 (蒸/炸)</div> <div>Twisted Bread Roll (Steamed/ Deep-fried)</div> </div> </div> <div> <div>664</div> <div> <div>鮮肉生煎包 (三件)</div> <div>Pan Fried Soft Buns with Minced Pork (3Pcs)</div> </div> </div> | <div> <div>42</div> </div> <div> <div>48</div> </div> <div> <div>48</div> </div> <div> <div>55</div> </div> |

飯 · 麵 · 年糕 RICE | NOODLES | RICE CAKES



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|-----|--|----|--|---|
| 601 | 鮮雞湯陽春麵 | 68 | 家鄉炒年糕 | 98 |
| ○ | Shanghai Noodles in Chicken Broth | ○ | Stir-Fried Rice Cake with Shredded Pork and Chives | |
| 602 | 杭式蔥油拌麵 | 68 | 611 揚州炒飯 | 98 |
| ○ | Noodles in Scallion Oil | | ○ | Yang Chow Fried Rice |
| 603 | 上海菜煨麵 | 72 | 612 招牌秘製豉油王炒麵 | 98 |
| ○ | Braised Soup Noodles with Vegetables | | ○ | Signature Wok-Fried Noodle in Soy Sauce |
| 604 | 四川麻辣擔擔麵 | 78 | 613 雪菜肉絲紋新竹米粉 | 108 |
| ○ | Sichuan Mala Dan Dan Noodle | | ○ | Braised Rice Noodles with Pork and Preserved Vegetables |
| 605 | 酸辣湯麵 | 88 | 614 醬燒排骨炒年糕 | 118 |
| ○ | Hot and Sour Soup Noodles | | ○ | Stir-Fried Rice Cake with Spare Rib |
| 606 | 嫩雞煨麵 | 88 | 615 招牌炒飯 | 118 |
| ○ | Braised Soup Noodles with Shredded Chicken | | ○ | Signature Fried Rice |
| 607 | 雪菜黃魚煨麵 | 98 | | |
| ○ | Braised Noodles with Yellow Croaker and Preserved Vegetables | | 616 鱸糊炒粗麵 | 138 |
| | | | ○ | Noodles with Stir-fried Shanghaiese Yellow Eel |
| 608 | 雪菜蝦仁炒飯 | 98 | | |
| ○ | Fried Rice with Shrimps and Preserved Vegetables | | | |
| 609 | 上海粗炒 | 98 | | |
| ○ | Stir-Fried Shanghai Noodles with Shreded Pork and Cabbage | | | |

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特色小菜
 SPECIALITY DISHES



必食



必食

501	魚香茄子 NEW	78	512	鮮鳳梨咕嚕肉	128
○	Braised Eggplant with Spicy Minced Pork		○	Sweet & Sour Pork with Fresh Pineapple	
502	醬燒茄子 NEW 	78	513	京蔥爆牛肉	128
○	Soy-glazed Eggplant		○	Stir-Fried Beef with Scallion	
503	古法麻婆豆腐	78	514	京蔥爆羊肉	128
○	Classic Mapo Tofu		○	Stir-Fried Lamb with Scallion	
504	紅燒豆腐 	98	515	鮑魚紅燒肉	188
○	Braised Tofu		○	Braised Pork with Abalone	
505	四川乾椒回鍋肉	98	516	水煮牛肉配大油條 I	248
○	Sauteed Pork with Beancurd and Cabbage in Chili Sauce		○	Poached Beef in Spicy Broth with Deep-Fried Breadsticks	
506	溫泉蛋賽螃蟹	108	517	紅舍秘製川味牛肋骨 必食	268
○	Sauteed Egg White with Onsen Egg		○	Signature Sichan Spicy Beef Rib	
507	川味辣子雞	108	518	荷葉蒸蟹炒糯米飯 必食	398
	Sichan Style Spicy Chicken		○	Stir-Fried Sticky Rice with Steamed Crab in Lotus Leaf	
508	宮保雞丁 必食	118	519	鮮肉蟹蒸肉餅	398
	Kung Pao Chicken		○	Steamed Pork Patty with Crab	
509	上海話梅骨 NEW	128		鮑魚豬手神仙雞 (半隻) 必食	
○	Sauteed Pork Ribs with Preserved Plum			Braised Chicken with Abalone & Pork Knuckle	
			520	○ 半隻 Half	298
			521	○ 一隻 Whole	568

江河海鮮
 SEAFOOD



541	椒鹽小黃魚 (兩條起) NEW	48/條	551	老壇酸菜鱸魚片配大油條	248
○	Salt and Pepper Yellow Croaker		○	Seabass Fillets with Pickled Cabbage and Deep-Fried Breadsticks	
542	糟溜黃魚片 NEW	88	552	水煮鱸魚片配大油條	248
○	Sauteed Sliced Yellow Croaker in Rice Wine Sauce		○	Seabass Fillets in Spicy Broth with Deep-Fried Breadsticks	
543	韭黃炒鱔糊 NEW	128	553	松子鱸魚	248
○	Stir-fried Shanghainese Yellow Eel		○	Sweet and Sour Seabass	
544	清炒河蝦仁	138	554	紅燒大魚頭煲 I	268
○	Sauteed River Prawns		○	Braised Giant Fish Head in Claypot	
545	黃金河蝦仁	148	555	剁椒大魚頭	268
○	Sauteed River Prawns with Salty Egg Yolk		○	Steamed Fish Head with Chopped Fresh Chili	
546	宮保蝦球	168	556	紅舍鮮肉蟹炒年糕 必食	368
○	Kung Pao Shrimps		○	Signature Stri Fried Fresh Crab with Rice Cake	
547	乾燒海中蝦 必食	168	557	香辣鮮肉蟹	368
○	Braised Sea Prawns with Garlic and Tomato Sauce		○	Spicy and Savory Fresh Crab	
548	黃金海中蝦	168	558	鮮肉蟹雞煲 必食	468
○	Golden Salty Egg York Sea Prawns		○	Chicken and Mud Crab in Claypot	
549	蜜汁脆皮海中蝦	168			
○	Honey Glazed Sea Prawns				
550	豉油皇海中蝦	168			
○	Pan-fried Sea Prawns with Soy Sauce				

蔬菜
 VEGETABLES



571	蒜蓉炒時蔬 I	88	574	乾煸四季豆 I	98
	Stri-Fried Seasonal Vegetables with Garlic			Wok Fried String Beans with Minced Pork	
572	鮮蕃茄時蔬	88	575	奶油津白	98
	Sauteed Seasonal Vegetables with Tomato and Garlic			Shanghai Cabbage with Cream Sauce	
573	魚湯蒜子時蔬	88	576	鹹肉津白	98
	Seasonal Vegetables with Garlic in Fish Soup			Braised Shanghai Cabbage with Salted Meat	
			577	梅乾菜蒸菜心 I	98
				Steamed Choi Sum with Preserved Vegetables	

鮑參翅
 ABALONE SEA CUCUMBER SHARK FIN



製作需時
 Longer Preparation Time

410	蠔皇鮑汁燴鮑魚扒花菇 (位)	168
	Braised Abalone and Shiitake Mushroom with Abalone Sauce (Per Person)	
411	吉品鮑魚魚翅撈飯 (位)	248
	Braised Abalone and Shark Fin Rice (Per Person)	
	濃湯雲吞雞嫩翅 I	
	Braised Shark Fin with Wontons and Shredded Chicken	
413	○ 位 Per Person	228
414	○ 半份 Half	988
415	○ 一份 Whole	1,888
	原盅火燗雞燉翅	
	Braised Shark Fin and Chicken with Chinese Ham	
416	○ 位 Per Person	248
417	○ 半份 Half	1,688
418	○ 一份 Whole	3,288
419	紅燒大鮑翅	228
	Braised Shark Fin	
420	蟹肉紅燒翅	288
	Braised Shark Fin with Crab Meat	

甜品
 DESSERTS



701	桂花酒釀小丸子	42
	Glutinous Rice Dumplings in Sweet Wine Soup	
702	薑茶湯丸 (兩件) I	42
	Glutinous Rice Dumplings in Sweet Ginger Soup (2Pcs)	
703	壽桃包 (兩件)	42
	Steamed Birthday Buns (2Pcs)	
704	棗皇糕 (四件)	48
	Chinese Red Date Cake (4Pcs)	
705	奶黃小麻球	58
	Deep Fried Sesame Ball with Custard Lava Filling	
706	豆沙窩餅	68
	Red Bean Paste Pancake	
707	紹式炸湯丸 (六件)	88
	Fried Rice Balls (6Pcs)	
708	東方大明珠煎堆	168
	Fried Golden Sesame Ball	

飲品
 DRINKS



751	凍豆漿	28
	Iced Soy Milk	
752	清潤柑桔蜜 (凍/熱)	28
	Honey Tangerine (Iced/hot)	
753	滋潤菊花蜜 (凍/熱)	28
	Chrysanthemum Honey Tea (Iced/hot)	
754	羅漢果茶 (凍/熱)	28
	Momordica Fruit Tea (Iced/hot)	
755	橙汁 / 西瓜汁	58
	Orange Juice / Watermelon Juice	



756	可口可樂	28
	Coca-cola	
757	零系可樂	28
	Coke Zero	
758	雪碧	28
	Sprite	
759	礦泉水	48
	Mineral Water	
760	話梅 (每碟)	20
	Preserved Plums (Per Dish)	

其他收費 OTHER CHARGES			I 推薦 Recommendation NEW 新菜式 New Items 必食 必食菜式 Must-Try 辣 Spicy 素食 Vegetarian 製作需時 Longer Preparation Time		
茶水價每位	Tea / Water Charge Per Person	\$12			
餐前小食每碟	Snack Fee Per Dish	\$12			
開瓶費每枝	Corkage Fee Per Bottle	\$150			
切餅費每個	Cake Cutting Fee Per Cake	\$100			

如閣下對任何食物過敏，請告知我們的服務員。
 所有價格均以港幣及四捨五入至整元結算。另收加一服務費。相片只供參考。
 Please advise our staff of any food allergies. All prices are in HKD and rounded up to the nearest dollar.
 Subject to 10% service charge. Photo for reference only.