



Welcome to Red Chamber

The Dream of the Red Chamber is one of the greatest novels in Chinese literature and we are proud to invite you to join us and enjoy the great art of Chinese culinary creations.

Emma Chen started Red Chamber in 1989, and the reason for its success is the belief that real food outlasts trendy food.

We encourage our guests to share a variety of dishes, especially unique dishes. A good Chinese meal must attain the harmony of taste, texture, colour and aroma, which can only be achieved by sharing a selection of dishes; each distinctive and contributing to the diverse flavours.

The menu is carefully designed and the aim is to offer a multitude of familiar dishes and something new. Being a Mandarin restaurant, we are not shy with spices. Garlic and onion especially are believed to be aphrodisiac.

**IF THERE IS SOMETHING YOU DO NOT EAT,
PLEASE TELL US IN ADVANCE.**

Our new contemporary setting represents the spirit of authenticity with a modern twist.

Many of the staff serving you come from China, they try to speak the Western tongue and when it is not done satisfactorily, please say to them -

“Lai ren na!” (Call somebody else!) 来人哪！ 王朝馬漢何在？



For your information, we have a NO MSG policy. Repeat, NO MSG.

No butter, no cheese.

Dian Xin (Dim Sum) 🕒

蝦餃	B5	Har Gow (Prawn Dumplings) steamed, 4 pieces	54-00
鍋貼	12	Pork Potstickers 6 pieces	62-00
蒸餃	13	Pork Steamed Dumplings 6 pieces	62-00
牛肉鍋貼	B6	Beef Potstickers 6 pieces	68-00
蒸牛肉餃	B7	Beef Steamed Dumplings 6 pieces	68-00
素鍋貼	B2	Bah Choi and Shiitake Potstickers 6 pieces	68-00
素蒸餃	B3	Bah Choi and Shiitake Steamed Dumplings 6 pieces	68-00
綜合鍋貼	X	Potstickers Assorted 3 pork and 3 beef pieces	72-00
綜合蒸餃	Y	Steamed Dumplings Assorted 2 pork, 2 beef and 2 veg	72-00
綜合素餃	Z	Vegetarian Assorted 3 steamed and 3 potstickers	72-00

🕒 may takes 10-25 minutes

Recommended Starters

老虎菜	16	Tiger Salad cucumber based salad, vicious enough to bite!	40-00
涼拌黃瓜	166	Cucumber Salad the real cucumber, chilli, garlic salad	40-00
炸豆腐	A23	Crispy Tofu with chilli, spring onion and coriander	46-00
豆豉四季豆	18	Deep Fried Green Beans with Black Bean and Chilli	52-00
雪菜腰果	15	Crispy Seaweed and Cashew Nuts a sweet dish	58-80
蔥油餅	19	Spring Onion Thin Pastry	40-00
五香雞翅	17	Five Spice Chicken Wings 3 pieces	50-80
芝麻蝦土司	A22	Sesame Prawn Toast	80-80
五香鴨腿	A29	Aromatic Duck Leg	86-80
春捲	10	Spring Roll vegetable only	23-80
涼拌海帶	14	Spicy Cold Seaweed Salad with Garlic and Chilli	48-80



Recommended Mains

铁板沙茶虾仁	20	Sizzling Prawns in Chinese Satay Sauce <i>with onion and garlic</i>	141-80
陳皮蝦仁	A3	Ginger and Tangerine Prawns <i>no garlic, spicy too</i>	130-80
甘燒蝦仁	A1	Spicy Prawns with Chilli and Garlic	130-80
蝦鬆	A2	Stir-fried Prawns with Veg <i>to be wrapped in lettuce, with cashew</i>	152-80
荔枝蝦仁	A29	Stir-fried Prawns with Lychee	148-80
椒鹽大蝦	22	Queen Prawns with Salt & Pepper <i>8 per portion in the shell</i>	204-80
陳皮大蝦	23	Queen Prawns with Ginger and Chilli <i>8 per portion i.t.s.</i>	204-80
菊花魚	A5	Sizzling Kingklip in Fruit Sauce	142-80
魚香菊花魚	A4	Sizzling Kingklip with Chilli and Garlic Sauce	142-80
豆豉花枝	A6	Calamari with Black Bean and Chilli <i>no sauce</i>	98-80
三杯雞	A9	Three Flavour Chicken <i>half a chicken, on the bone</i>	99-80
香脆雞柳	A7	Crispy Chicken Strips with Garlic and Chilli	93-80
檸檬雞柳	A8	Crispy Chicken in Sweet Lemon Sauce	93-80
雞鬆	A25	Stir-fried Chicken with Veg <i>to be wrapped in lettuce, with cashew</i>	118-80
鐵板黑椒雞丁	48	Sizzling Diced Chicken with Black Pepper Sauce	103-80
香酥鴨	A16	Crispy Duck with Coriander <i>half a duck, deboned, no sauce</i>	152-80
烤鴨半支	55	Half Peking Duck <i>with 9 pancakes, sauce, cucumber etc</i>	212-80
宮保鴨片	56	Gongbao Duck Slices with Leeks and Chilli <i>with peanuts</i>	119-80
鐵板蔥爆牛	A10	Sizzling Beef with Spring Onion	111-80
干扁牛肉絲	A11	Crispy Beef Strips Tossed in Plum Chilli Sauce	104-80
香脆牛肉片	A12	Crispy Beef Tossed in Ginger, Garlic and Chilli Sauce	104-80
雀巢牛柳	67	Black Pepper Beef Slices	114-80
水煮牛肉	69	Fire Cracker Beef <i>classic Sichuan dish</i>	108-80
京都排骨	A14	Pork Chops Mandarin Style	102-80
魚香茄子煲	76	Spicy Brinjal in Pot <i>with little pork mince</i>	115-80
鐵板蔥爆羊肉	A21	Sizzling Lamb with Spring Onion	138-80
孜然辣味羊肉	A20	Stir-fried Lamb with Cumin Garlic and Chilli	128-80
炒時菜	A15	Flash-cooked Chinese Vegetable in Season	78-80



Health Corner

鐵板駝鳥肉	A26	Sizzling Ostrich Sliced with Spring Onion <i>When available</i>	142-80
清蒸魚片	A17	Steamed Kingklip with Spring Onion and Ginger	120-80
鐵板花枝	39	Sizzling Calamari	112-80
燙時菜	A15	Blanched Chinese Vegetable in Season	78-80
冬菇豆腐	86	Braised Tofu with Chinese Shiitake Mushroom	108-80
羅漢齋粉絲煲	89	Monk's Dish with Glass Noodle in Pot	99-80
素什錦豆腐	87	Mixed Vegetable with Fried Tofu	89-80

Stir-frying is a process that naturally uses little oil.

We also recommend lettuce leaves to be ordered as a side dish for customers on a low-carb diet.

Soup

玉米濃湯	1	Chicken Sweet Corn Soup	49-80
云吞湯	2	Won Ton Soup	50-80
酸辣湯	3	Classic Hot and Sour Soup <i>pork is normally used</i>	53-80
泰式海鮮湯	4	Seafood Tom Yum Soup <i>spicy, but no coconut milk</i>	65-80
鴨味湯	5	Shredded Duck and Coriander Soup	53-80
素辣羹	6	Spicy Vegetable Soup <i>thick soup</i>	49-80
薑絲魚片湯	8	Fish Ginger Soup	53-80



Shellfish without shells

咕咾蝦	25	Sweet and Sour Prawns	126-80
鳳尾蝦	26	Deep Fried Prawns in Batter <i>served with sweet & sour sauce</i>	128-80
腰果蝦仁	27	Stir-fried Prawns with Cashew Nuts	142-80
錦繡蝦仁	28	Stir-fried Prawns with Vegetable	130-80
蝦仁芙蓉	29	Prawns Foo-Yong <i>flat Omelette</i>	133-80

Fish and other seafood

水煮魚片	37	Fire Cracker Kingklip Slices <i>classic Sichuan dish</i>	118-80
糖醋魚片	36	Sweet and Sour Kingklip Slices	120-80
椒盐花枝	38	Salt and Pepper Calamari	98-80
辣汁螃蟹	A30	Crabs Singapore Style	198-80

Chicken

東安雞	40	Diced Chicken Stir-fry with Ginger and Chilli	93-80
腰果雞丁	41	Diced Chicken with Cashew Nuts	99-80
雞什錦	44	Stir-fried Chicken with Mixed Vegetable	93-80
豆豉雞丁	49	Sliced Chicken in Black Bean Sauce <i>with garlic</i>	93-80
咕咾雞塊	45	Sweet and Sour Chicken	93-80
雞芙蓉	46	Chicken Fu-Rong <i>egg omelette</i>	102-80
脆皮雞	47	Double Crispy Chicken <i>half a chicken 30 – 40 minutes</i>	108-80

Duck

北京烤鴨	50	Whole Peking Duck <i>feed 2 to 4</i> <i>with pancake, cucumber, plum sauce and 18 pancakes</i>	348-80
鐵板醬鴨	52	Sizzling Duck Slices with Spring Onion	129-80
京醬鴨絲	53	Shredded Duck in Sweet Bean Paste <i>served with pancakes</i>	144-80



Beef

咕啫牛肉	60	Sweet and Sour Beef	101-80
宮保牛肉	66	Gongbao Sliced Beef with Leeks and Chilli	101-80
豆豉牛肉絲	61	Crispy Beef with Chilli and Black Bean <i>no sauce</i>	105-80
蠔油牛肉	63	Sliced Beef with Oyster Sauce on Chinese Green	102-80
京醬牛肉	64	Beef in Sweet Bean Paste <i>served with pancakes</i>	116-80
豆豉牛肉	65	Sliced Beef in Black Bean Sauce <i>with garlic</i>	101-80
牛什錦	68	Stir-fried Beef with Mixed Vegetable	101-80

Vegetarian mostly

素什錦	80	Stir-fried Seasonal Mixed Vegetable	78-80
宮保觀音齋	81	Mixed Veg with Mushroom, Chilli and Peanuts	102-80
素炒雙冬	82	Fried Mushroom and Bamboo Shoots with Greens	92-80
冬菇菜心	83	Chinese Greens with Shiitake Mushroom	105-80
家常豆腐	85	Spicy Fried Tofu	98-80
冬菇豆腐	86	Braised Tofu with Chinese Shiitake Mushroom	108-80
素菜鬆	A81	Lettuce Wrap with Mixed Veg and Water Chestnuts	108-80
素什錦豆腐	87	Mixed Vegetable with Fried Tofu	88-80
素芙蓉	88	Vegetable Fu-Rong <i>flat omelette</i>	102-80
麻婆豆腐	A85	Ma Po Tofu <i>classic Sichuan with little pork mince</i>	105-80
素茄子煲	A76	Spicy Brinjal in Pot Vegetarian	108-80



Pork

咕咾肉	70 Sweet and Sour Pork	95-80
魚香肉絲	71 Shredded Pork with Spicy Sauce <i>with garlic</i>	97-80
豬什錦	72 Stir-fried Pork with Mixed Vegetable	95-80
京醬豬肉	73 Pork in Sweet Bean Paste <i>served with pancakes</i>	110-80
木須肉	74 Mu Hsu Stir-fried Pork	99-80
豆豉肉片	77 Stir Fried Pork in Black Bean Sauce	95-80
椒鹽排骨	75 Pork Chops with Salt and Pepper	102-80
宮保肉絲	78 Gongbao Pork	98-80

Noodles and Rice

海鮮煎麵	90 Shanghai Seafood Crispy Noodles	132-80
素菜煎麩	93 Crispy Noodles with Mixed Vegetable	94-80
什錦炒麵	91 Special Fried Assorted Noodles	115-80
蝦仁炒麵	99 Stir-fried Noodles with Prawns	138-80
雞肉炒麵	92 Stir-fried Chicken Noodles	98-80
牛肉炒麵	94 Stir-fried Beef Noodles	104-80
鸡肉湯麵	95 Chicken Soup Noodles <i>a pick-you-up and babalas remedy</i>	98-80
素炒麵	96 Vegetable Fried Noodles	88-80
什錦炒飯	97 Special Fried Assorted Rice	115-80
蝦仁炒飯	98 Stir-fried Rice with Prawns	138- 80
雞肉炒飯	A92 Stir-fried Chicken Rice	98-80
牛肉炒飯	A94 Stir-fried Beef Rice	104-80
素炒飯	A96 Vegetable Fried Rice	88-80
蛋炒飯	100 Egg Fried Rice <i>side dish</i>	29-80
白炒麵	101 Plain Home Made Thick Mandarin Noodles <i>with onion</i>	39-80
白飯	102 Steamed Rice <i>side dish</i>	25-80
生菜葉	103 Fresh Lettuce <i>if you are in low carb diet</i>	20-00



