

小紅樓

RED HOUSE

SEAFOOD

\$300 OFF SCOTTISH SEAFOOD SET MENU WITH FREE FISH COLLAGEN BROTH

6-course seafood set at \$388++ (U.P. \$688++)



From left to right: Alaskan King Crab Pao Fan with ÁO BROTH and Chilled Scottish Brown Crab

Singapore, September 2020 – With its focus on serving up the freshest seafood with weekly shipments harvested from around the world, Red House Seafood is pleased to introduce a six-course Scottish seafood set menu in September. Valid until 31 October 2020, the promotion also features a collaboration with **ÁO BROTH** – a fish collagen broth that aims at providing nutrition and convenience in easy frozen packs for today’s customers.

Scotland, with a location where the warm waters of the Gulf Stream meet the cold North Atlantic current, provides an ideal environment for a thriving marine habitat of over 65 species of high-quality fish, shellfish and seafood available all year round. Highlights in this set menu include the **Chilled Scottish Brown Crab**; the best way to enjoy the freshest ingredients. The crab is first steamed and then served cold with a vinegar dip and the natural sweetness of the crab meat paired with the creamy roe makes this the perfect dish to start off the meal.

Also hailing from Scotland are the **Steamed Razor Clams with Minced Garlic**, best enjoyed in the months of September and October. Hand caught by divers in Scotland, these razor clams are of a high quality and contain no impurities – they are first steamed after which a mixture of raw and fried garlic are added to complement and enhance the sweet flavours. Another noteworthy dish is the **Creamy Custard Lobster**, a well-loved signature at Red House Seafood whereby the deep-fried lobster is drenched in chef’s special custard sauce comprising butter and evaporated milk.