



THE CULINARY JOURNEY OF CHEF EDDEN YAP

Executive Chinese Chef



From humble beginnings in Jinjang, Kuala Lumpur, Chef Edden Yap embarked on an extraordinary culinary journey at just 15 years old, mastering the time-honoured techniques of Cantonese cuisine.

His path has taken him across the globe, from Dubai to Greater China, including Macau, where he immersed himself in an international dining scene that inspired him to innovate and push the boundaries of traditional Cantonese dishes.

With three decades of culinary experience, Chef Edden has been instrumental in the success of award-winning Chinese restaurants. Notable achievements include Lotus Palace in The Parisian Macao, which earned a one-diamond rating in Meituan's prestigious 2019 Black Pearl Restaurant Guide, and DIVA in W Macau, which was awarded 100 Top Tables for Best Cuisine in 2024 by South China Morning Post.

Now at Hai Tien Lo, Chef Edden is set to blend modern presentations with classic Cantonese recipes. Each dish tells a story, showcasing his deep respect for culinary heritage while embracing contemporary techniques.

His signature creations, such as Deep-fried Ibérico Pork Spareribs in Creamy Sauce, topped with Shredded Lime and Stewed Japanese Rice Vermicelli with Pan-fried Lobster Meat and Scallop in house-made Sour Tomato Broth reflect his bold creativity. Meanwhile, beloved classics, such as Braised Australian Whole Dried Abalone with Fish Maw in Abalone Sauce, and Double-boiled Dendrobium Chicken Soup with Fish Maw, Abalone, Dried Scallop, and Sea Whelk remain staples on the Hai Tien Lo menu.



Community and celebration are the soul of Cantonese cuisine. Every meal shared at Hai Tien Lo unites hearts and creates lasting memories.



海天楼套餐

Lunch & Dinner
Set Menu





海天楼招牌套餐

Hai Tien Lo

Chef's Signature Menu

鱼子酱脆皮乳猪件，香椒酱火箭鱿鱼，冰霜话梅小番茄 🐷🍷
Crispy Barbecued Suckling Pig with Caviar,
Poached Cuttlefish with Garlic Chilli Sauce, and
Chilled Cherry Tomato marinated in Plum Jelly

云南野生黄蘑菇花胶鲍鱼螺头干贝鸡汤 🐷🍷
Double-boiled Chicken Soup with Yunnan Wild Yellow Mushroom,
Fish Maw, Abalone, Sea Whelk, and Dried Scallop

陈皮豉蒜酱老菜脯蒸鲈鱼扒 🍷
Steamed Sea Perch Fillet with Aged Tangerine Peel and Teochew
Aged Preserved Radish in Black Bean and Garlic Sauce

白胡椒奶油炒澳洲龙虾球 🍷
Wok-fried Australian Lobster Meat in Creamy White Pepper Sauce

滋味青柠西班牙猪肋排 🍷
Deep-fried Ibérico Pork Spareribs with Creamy Sauce and Shredded Lime

海参酸菜肉末拌稻庭面 🐷
Stewed Inaniwa Udon with Sea Cucumber, Minced Pork,
and Preserved Vegetables

牛油果露，莲花布丁 🍷
Chilled Cream of Avocado with Lotus Flower Pudding

\$238 per diner
(Minimum of two diners)



珏套餐

Harmony Menu

只限午餐
Available Exclusively For Lunch

宫廷黄焖四宝羹 🍲
Four Treasures Soup with Fish Maw, Sea Cucumber, Crab Meat, and Dried Scallop

海天楼精美点心三盛合 🍲
Hai Tien Lo Dim Sum Trio Combination

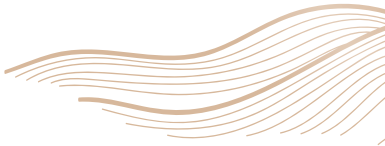
陈皮豉蒜蒸麒麟深海龙趸鱼 🍲
Steamed Queensland Grouper Fillet with Aged Tangerine Peel in Black Bean and Garlic Sauce

烧汁翡翠珍菌炒伊比利猪柳 🍲
Wok-fried Ibérico Pork with Green Vegetables and Fresh Mushrooms

姜葱上汤虾球稻庭面 🍲
Stewed Inaniwa Udon with Shrimp, Ginger, and Spring Onion in Superior Stock

鲜果乌龙茶冻 🍲
Chilled Oolong Tea Jelly with Diced Fresh Fruit

\$98 per diner
(Minimum of two diners)



🥜 Contains Nuts 🐷 Contains Pork 🍤 Contains Shellfish 🌾 Gluten-free 🥛 Lactose-free
🌍 Locally Sourced 🌱 Sustainably Sourced 🌿 Suitable for Vegans 🌱 Vegetarian

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琼套餐

Exquisite Menu

手指柠檬西班牙黑豚叉烧，避风塘蒜香脆生蚝，冰霜话梅小番茄 🥒🦪🌾
Barbecued Honey-glazed Ibérico Pork with Finger Lime,
Wok-fried Crispy Oyster with Garlic and Red Chilli, and
Chilled Cherry Tomato marinated in Plum Jelly

竹笙干贝虾球鱼骨汤 🐡🦪
Double-boiled Fish Bone Broth with Prawn, Dried Scallop, and Bamboo Pith

黄椒酱蒸鲈鱼扒
Steamed Canadian Sea Perch in Yellow Capsicum Sauce

烧汁翡翠珍菌炒伊比利猪柳 🐷
Wok-fried Ibérico Pork with Green Vegetables and Fresh Mushrooms

金汤香煎玉带子伴日本面线 🦪🌾
Stewed Japanese Rice Vermicelli with Pan-fried Scallop in Supreme Stock

雪燕杨枝甘露
Mango Pomelo Sago with Snow Swallows

\$138 per diner
(Minimum of two diners)

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瑶套餐

Celestial Menu

鱼子酱片皮鸭，百香果芥末脆虾球，鲜果山楂冻 🍤
Barbecued Peking Duck with Caviar,
Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce,
and Hawthorn Jelly with Fresh Fruit

包罗万有佛跳墙 🍲🍤
Double-boiled Buddha Jumps Over the Wall with
Assorted Dried Seafood

远年老菜脯蒸鲈鱼扒 🍲
Steamed Sea Perch Fillet with Teochew Aged Preserved Radish

黑椒翡翠炒安格斯牛柳粒 🍲
Wok-fried Angus Beef Tenderloin Cubes with Green Vegetables
in Black Pepper Sauce

鸡油花雕澳洲龙虾球面线 🍲🍲
Stewed Japanese Rice Vermicelli with Australian Lobster Meat
in Chinese Wine Broth

雪燕杨枝甘露，青柠雪芭
Mango Pomelo Sago with Snow Swallows and Lime Sorbet

\$158 per diner
(Minimum of two diners)



璧套餐

Imperial Menu

手指柠檬西班牙黑豚叉烧，鱼子酱北京鸭脆塔，香椒酱火箭鱿鱼，蜂巢炸生蚝，鲜果山楂冻  
Barbecued Honey-glazed Ibérico Pork with Finger Lime, Crispy Peking Duck Tart with Caviar, Poached Cuttlefish with Garlic Chilli Sauce, Deep-fried Oyster Puff, and Hawthorn Jelly with Fresh Fruit

石斛花胶干贝螺头鸡汤  
Double-boiled Dendrobium Chicken Soup with Fish Maw, Sea Whelk, and Dried Scallop

远年陈皮老菜脯蒸海星斑柳 
Steamed Grouper Fillet with Aged Tangerine Peel and Teochew Aged Preserved Radish in Superior Soya Sauce

鲍汁扣原粒澳洲干鲍伴花胶皇  
Braised Australian Whole Dried Abalone with Fish Maw in Abalone Sauce

翡翠鸡腿菇炒日本A5和牛粒 
Wok-fried A5 Kobe Beef Cubes with Green Vegetables and King Oyster Mushroom

陈年花雕龙虾球稻庭面 
Stewed Inaniwa Udon with Lobster Meat in Chinese Wine Broth

5年陈皮官燕炖雪梨  
Double-boiled Superior Bird’s Nest with Snow Pear and Five-year Aged Tangerine Peel

\$468 per diner
(Minimum of two diners)

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瑾套餐

Noble Menu

(Family-style Sharing Portion)

五福临门拼盘 🍤

柚子汁波士顿龙虾，避风塘蒜香脆生蚝，港式明炉烧鸭，百香果芥末脆虾球，冰霜话梅小番茄

Five Blessings Combination Platter

Chilled Boston Lobster Meat with Pomelo Dressing, Wok-fried Crispy Oyster with Garlic and Red Chilli, Hong Kong-style Roasted Duck, Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce, and Chilled Cherry Tomato marinated in Plum Jelly

云南野生黄蘑姑螺头干贝鸡汤 🍲🍤

Double-boiled Chicken Soup with Yunnan Wild Yellow Mushroom, Abalone, Sea Whelk, and Dried Scallop

黑松露酱芦笋炒玉带 🍤

Wok-fried Scallop with Asparagus in Black Truffle Sauce

柠香金蒜酥炸顺壳鱼 🍤🌐

Deep-fried Whole Marble Goby with Fried Garlic and Shredded Lime

蚝皇焖海参花菇大吉鲍 🍲🍤

Braised Whole Abalone, Sea Cucumber, and Shiitake Mushroom in Superior Oyster Sauce

虾饼脆皮吊烧鸡 🍤🌐

Crispy Roasted Chicken with Prawn Cracker

XO酱西班牙黑豚桂花炒面线 🍲🍤

Wok-fried Rice Vermicelli with Ibérico Pork and Egg in Signature House-made XO Chilli Sauce

鲜果乌龙茶冻，青柠雪芭 🍹🍷

Chilled Oolong Tea Jelly with Diced Fresh Fruit and Lime Sorbet

\$168 per diner

(Minimum of five diners)



玉素食套餐

Jade Vegetarian Menu

斋酸辣羹 🌱🌱🌱
Vegetarian Hot and Sour Thick Broth

海天楼精美素点心三品 🌱
Hai Tien Lo Vegetarian Dim Sum Trio Platter

黑松露芦笋炒素虾仁 🌱🌱🌱🌱
Sautéed Vegetarian Shrimp with Asparagus and Black Truffle

宫保素肉腰果 🌱🌱🌱🌱
Deep-fried Vegetarian Meat with Cashew Nuts, Dried Chilli, and Bell Pepper in Spicy Sichuan Gong Bao Sauce

松菇菜粒粟米炒饭 🌱🌱
Wok-fried Rice with Assorted Mushrooms, Diced Vegetables, and Sweet Corn

鲜果乌龙茶冻 🌱🌱
Chilled Oolong Tea Jelly with Diced Fresh Fruit

\$108 per diner





珍素食套餐

Treasure Vegetarian Menu

酥炸鲜菇芝麻酱，榄菜荷塘素饺，冰霜话梅小番茄 🥜🌱🌱🌱
Deep-fried Fresh Mushrooms with Sesame Sauce,
Steamed Vegetable Dumpling with Olive,
Lotus Root, Carrot, and Shiitake Mushroom, and
Chilled Cherry Tomato marinated in Plum Jelly

羊肚菌菜胆花菇竹笙素汤 🌱🌱
Double-boiled Soup with Bamboo Pith, Assorted Mushrooms,
and Chinese Cabbage

甜豆鲜菌炒素虾仁 🌱🌱
Sautéed Vegetarian Shrimp with Sweet Pea and Fresh Mushrooms

酸甜咕嚕素肉 🌱🌱🌱
Stir-fried Sweet and Sour Vegetarian Meat

鸳鸯芦笋百合珍菌炒素鲍鱼 🌱🌱🌱
Wok-fried Vegetarian Abalone with Fresh Mushrooms,
Green and White Asparagus, and Lily Bulb

宫保素肉腰果 🥜🌱🌱🌱
Deep-fried Vegetarian Meat with Cashew Nut, Dried Chilli,
and Bell Pepper in Spicy Sichuan Gong Bao Sauce

松露油野菌焖稻庭面 🌱🌱🌱
Braised Inaniwa Udon with Fresh Mushrooms and Black Truffle Oil

5年陈皮雪燕桃胶炖雪梨 🌱🌱
Double-boiled Snow Pear with Five-year Aged Tangerine Peel,
Peach Gum, and Snow Swallows

\$138 per diner

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每位 Per Person

上汤海味灌汤饺（干贝海参鱼鳔）	🥟🐡	20
Seafood Dumpling with Dried Fish Maw, Sea Cucumber, and Dried Scallop in Superior Stock		
牛根腩捞生麵	🍜	16
Stewed Noodles with Beef Brisket and Beef Tendon		
姜丝干贝斑片虾仁粥	🍲	16
Sliced Grouper and Shrimp Porridge with Dried Scallop and Shredded Ginger		
干贝爽肉皮蛋粥	🥟🐡	14
Pork Shoulder Porridge with Century Egg and Dried Scallop		

每碟 Per Portion

海鲜XO酱萝卜糕 🐷🍲	20
Wok-fried Radish Cake with Scallop and Prawn in Signature House-made XO Chilli Sauce	
红油抄手 🍲	10
Poached Dumplings with Prawn, Chicken, Black Fungus, Coriander, and Garlic in Chilli Oil	
陈皮豉蒜蒸排骨 🐷	12
Steamed Pork Rib with Aged Tangerine Peel, Black Bean, and Garlic	
XO酱蒸凤爪 🍲	10
Steamed Chicken Feet in Signature House-made XO Chilli Sauce	
香煎萝卜糕 🐷🍲	10
Pan-fried Radish Cake	

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DIM SUM

只限午餐

Available Exclusively For Lunch

	每份 Per Portion (各3件 3 pieces)
上汤小笼包 🐡🍤	13
Steamed Pork Dumpling with Superior Stock (Xiao Long Bao)	
传统烧卖皇 🐡🍤	12
Steamed Siew Mai with Prawn, Pork, Mushroom, and Red Roe	
黑松露鹌鹑蛋烧卖 🐡🍤	12
Steamed Siew Mai with Prawn, Pork, Quail Egg, and Black Truffle	
海天楼虾饺皇 🍤	12
Hai Tien Lo Steamed Prawn Dumpling	
金汤海鲜鱼饺 🍤	12
Golden Fish Dumpling with Seafood in Golden Broth	
松露金炭叉烧包 🍴🐡🍤	12
Steamed Charcoal Barbecued Pork Bun with Black Truffle	
蝶豆花风眼带子饺 🍤	12
Steamed Butterfly Pea Dumpling with Scallop	
子姜泥茸鸭酥 🍴	12
Deep-fried Taro Puff with Roast Duck, Fresh Mushrooms, Black Fungus, and Ginger	
柚子香芒海鲜龙须卷 🍤	12
Deep-fried Kataifi Seafood Roll with Mango and Pomelo	
樱花虾黑豚肉山竹果 (咸水角) 🐡🍤	12
Mangosteen-inspired Crispy Glutinous Rice Dumpling with Barbecued Ibérico Pork and Sakura Shrimp	
鸡松葱油饼 🐡	12
Deep-fried Spring Onion Puff with Chicken Floss	
榄菜荷塘素饺 🍴🍤	12
Steamed Vegetable Dumpling with Olive, Lotus Root, Carrot, and Shiitake Mushroom	

前调小菜

APPETISERS





	每位 Per Person
鱼子酱乳猪素方层饼，香辣汁火箭鱿鱼，冰霜话梅小番茄 🐷🌾 A Combination of Sliced Crispy Barbecued Suckling Pig with Caviar and Bean Curd Skin, Poached Cuttlefish with Garlic Chilli Sauce, and Chilled Cherry Tomato marinated in Plum Jelly	32
海天楼三小品 🌾 海蜇片皮鸭，蜜汁果木熏鱼，百香果芥末脆虾球 Signature Trio of Treasures <i>Sliced Peking Duck with Jellyfish, Applewood-smoked Canadian Sea Perch, and Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce</i>	28

	每份 Per Portion
蜜汁果木烟熏鱼 🌾 Applewood-smoked Canadian Sea Perch	32
辣椒蟹肉汁软壳蟹伴馒头 🌾🌾 Deep-fried Soft Shell Crab in Chilli Crab Sauce, served with Mantou	28
避风塘蒜香脆生蚝 🌾🌾 Wok-fried Crispy Oyster with Garlic and Red Chilli	28
金沙脆银鱼鱼皮 Deep-fried Crispy Fish Skin and Whitebait Fish with Salted Egg Yolk	24
红油抄手 🌾🌾 Poached Dumpling with Prawn, Chicken, Black Fungus, Coriander, Garlic, and Chilli Oil	20
冰霜话梅小番茄 🌾🌾 Chilled Cherry Tomato marinated in Plum Jelly	16
清爽茭白笋 🌾🌾 Wok-fried Water Bamboo Shoots	16

Contains Nuts Contains Pork Contains Shellfish Gluten-free Lactose-free
 Locally Sourced Sustainably Sourced Suitable for Vegans Vegetarian

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广式烧腊

BARBECUED AND
ROASTED SELECTION

	半只 Half	全只 Whole
紅袍乳猪全体 🐷🐚 Barbecued Whole Suckling Pig	208	398
港式片皮鸭 🐚 Hong Kong-style Peking Duck with House-made Chinese Pancakes	-	118
港式明炉烧鸭 🐚 Hong Kong-style Roasted Duck	58	98
五指毛桃焗酱油鸡（法国品种凤梨鸡） 🍷🌿 Baked Chicken with Five-fingered Peach in Soya Sauce, served in a Treasure Pot	48	76
脆皮吊烧鸡虾饼（法国品种凤梨鸡） 🍷 Crispy Roasted Chicken with Prawn Cracker	40	68

	每份 Per Portion	
	小 S	大 L
脆皮乳猪件 🐷🐚🍷 Crispy Barbecued Suckling Pig	68	128
烧味三式盘 🐷🐚🍷 烧腩肉, 烧鸭, 叉烧, 海蜇 Barbecued Trio Combination Platter <i>Roasted Pork Belly, Roasted Duck, and Barbecued Honey-glazed Pork, served with Jellyfish</i>	40	80
脆皮燒腩肉 🐷 Crispy Roasted Pork Belly	36	72
手指柠檬西班牙黑豚叉烧 🍷🐷🍷 Barbecued Honey-glazed Ibérico Pork with Finger Lime	36	72

片皮鸭肉二度煮法 Choice of Cooking Method:		24
椒盐脆鸭件 🍷 Deep-fried Crispy Sliced Duck with Salt and Pepper		
姜葱炒鸭件 🐚 Sautéed Sliced Duck with Ginger and Spring Onion		
黑椒炒鸭件 🍷 Sautéed Sliced Duck in Black Pepper Sauce		
鸭丝焖伊面 🍷🐚 Stewed Ee-fu Noodles with Shredded Duck and Preserved Vegetables		
鸭粒炒饭 Wok-fried Rice with Diced Duck		

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汤羹精选

SOUP





每位 Per Person

黄汤蟹肉干贝竹笙官燕	88
Braised Bird’s Nest with Fresh Crab Meat, Dried Scallop, and Bamboo Pith in Yellow Broth	
石斛花胶干贝螺头鲍鱼官燕鸡汤	78
Double-boiled Dendrobium Chicken Soup with Bird’s Nest, Fish Maw, Abalone, Dried Scallop, and Sea Whelk	
浓鱼骨花胶海参竹笙汤	72
Double-boiled Fish Bone Broth with Fish Maw, Sea Cucumber, and Bamboo Pith	
海天楼花胶迷你佛跳墙	48
Double-boiled Mini Buddha Jumps Over the Wall with Fish Maw	
石斛花胶干贝螺头鲍鱼鸡汤	42
Double-boiled Dendrobium Chicken Soup with Fish Maw, Abalone, Dried Scallop, and Sea Whelk	
宫廷黄焖四宝羹	36
Four Treasures Soup with Fish Maw, Sea Cucumber, Dried Scallop, and Crab Meat	
胡椒竹笙海鲜鱼骨汤	30
Double-boiled Fish Bone Broth with Scallop, Grouper Fillet, King Prawn, and Bamboo Pith	
海鲜酸辣羹	20
Braised Hot and Sour Seafood Thick Broth	
足料老火靚汤	18
Soup of the Day	



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鲍鱼海味

DRIED SEAFOOD



	每位 Per Person
鲍汁扣原粒十頭澳洲干鮑伴花胶皇  	238
Braised Australian Whole Dried Abalone with Fish Maw in Abalone Sauce	
原粒蚝皇澳洲青边鮑  	218
Braised Fresh Australian Whole Abalone in Superior Oyster Sauce	
红烧五頭南非鲜鮑伴脆皮海参   	98
Braised Five-head South African Whole Abalone with Crispy Sea Cucumber	
蚝皇鲍汁扣花胶辽参  	68
Braised Fish Maw with Sea Cucumber in Supreme Oyster Sauce	
宫廷黄焖四宝（海参，花胶，瑶柱，鲍鱼） 	58
Braised Sea Cucumber with Fish Maw, Dried Scallop, and Whole Abalone in Golden Superior Stock	
鲍汁海参烩大吉鮑  	48
Braised Whole Abalone with Sea Cucumber in Abalone Sauce	

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每份 Per Portion

麻婆龙虾海参豆腐煲 🍲🍤🌶️	68
Mapo Bean Curd with Lobster Meat and Sea Cucumber in Spicy Sichuan Sauce, served in a Treasure Pot	
辣汁茄香海参虾球煲 🍲	42
Sea Cucumber, King Prawn, and Aubergine in Spicy Bean Paste, served in a Treasure Pot	
蒜子火腩豆腐海参煲 🍲🐷🍲🌶️	42
Braised Sea Cucumber with Bean Curd, Barbecued Pork Belly, and Garlic, served in a Treasure Pot	

生 猛 海 鲜

LIVE SEAFOOD



海上鲜 – 活鱼

FISH

每克 Per 100g

東星斑

East Spotted Grouper

28

西星斑

West Spotted Grouper

23

筍殼鱼 

Marble Goby

18

黄汤古法斑影海星斑

Traditional Steamed Grouper in Superior Stock

28

预订 *Advance order required*

野生深海老鼠斑

Wild Pacific Grouper

时价
Seasonal Price

预订 *Advance order required*

印尼龙虎斑

Indonesian Dragon Grouper

时价
Seasonal Price

预订 *Advance order required*

法国多宝

French Turbot

时价
Seasonal Price

预订 *Advance order required*

烹调方法

Choice of Cooking Method:

豉油皇清蒸

Steamed with Superior Soya Sauce

潮州老菜脯蒸

Steamed with Teochew Aged Preserved Radish

陈皮豉蒜酱

Steamed with Aged Tangerine Peel in Black Bean and Garlic Sauce

黄椒酱蒸

Steamed with Yellow Capsicum Chilli Sauce

四川剁椒蒸

Steamed with Fresh Sichuan Chilli and Minced Garlic

梅菜古法蒸

Traditional-style Steamed with Chinese Preserved Vegetables

火腩蒜子焖

Stewed with Pork Belly and Garlic

油浸脆炸

Deep-fried with Superior Soya Sauce

 Contains Nuts

 Contains Pork

 Contains Shellfish

 Gluten-free

 Lactose-free

 Locally Sourced

 Sustainably Sourced

 Suitable for Vegans

 Vegetarian

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海上鲜 – 贝壳类
SHELL SEAFOOD

每只 Per Piece

本地龙虾 🌐
Fresh Locally Sourced Lobster

88

活海蝦
Fresh Live Prawn
最少300克 Per 300g

16

南澳活龙虾
Fresh South Australian Lobster
预订 *Advance order required*

时价
Seasonal Price

加拿大鲜活象拔蚌
Fresh Canadian Geoduck Clam
预订 *Advance order required*

时价
Seasonal Price

竹蚌
Bamboo Clam
预订 *Advance order required*

时价
Seasonal Price

波士顿龙虾
Fresh Boston Lobster
预订 *Advance order required*

时价
Seasonal Price

烹调方法
Choice of Cooking Method:

明火白灼
Poached

金银蒜茸蒸
Steamed with Minced Garlic

芙蓉花雕蛋蒸
Steamed with Egg and Chinese Wine

金不换头抽焗
Wok-fried with Thai Basil and Soya Sauce

上汤牛油焗
Baked with Butter in Superior Stock

花雕药材煮
Simmered with Hua Diao Wine and Chinese Herbs

杏片奶柠汁
Deep-fried with Lemon Butter and Almond Flakes





海鮮小炒

SEAFOOD

	每位 Per Person
澳洲龙虾陈年花雕蛋白蒸龙虾球 	44
Steamed Australian Lobster with Egg White and Aged Hua Diao Wine	
风范焗澳洲龙虾（半只） 	44
Signature Baked Australian Lobster in Creamy Garlic Sauce (Half)	
远年老菜脯陳皮蒸鲈鱼柳 	34
Steamed Sea Perch Fillet with Aged Tangerine Peel and Teochew Aged Preserved Radish	
日式照烧焗鲈鱼 	34
Japanese-style Baked Canadian Sea Perch in Teriyaki Sauce	

	每份 Per Portion
金不换头抽炒澳洲龙虾  	88
Wok-fried Australian Lobster with Thai Basil in Supreme Soya Sauce	
黑松露酱翡翠炒鲍鱼带子 	68
Wok-fried Abalone and Scallop with Green Vegetables in Black Truffle Sauce	
極品醬西兰花野菌爆澳洲帶子  	46
Sautéed Australian Scallop with Wild Mushrooms and Broccoli in Signature House-made XO Chilli Sauce	
胡椒奶油活海蝦（带壳） 	46
Wok-fried Fresh Tiger Prawn with Creamy Pepper Sauce (Shell-on)	
鸳鸯双味虾球（百香果芥末，XO酱鲜百合炒）  	44
Duo of King Prawns	
Deep-fried in Passion Fruit and Wasabi Sauce, and Stir-fried with Fresh Lily Bulb in Signature House-made XO Chilli Sauce	
辣汁茄香虾球煲 	42
King Prawn, Aubergine, and Dried Mushrooms in Spicy Bean Paste	
养颜浓郁鱼汤深海龙趸煲	42
Nutritious Sliced Queensland Grouper Fillet in Fish Bone Broth, served in a Treasure Pot	
金汤酸菜深海龙趸片	42
Poached Queensland Grouper Fillet with Preserved Vegetables in Golden Broth	
碧绿珍菌榄角冲爆炒龙趸球 	40
Sautéed Queensland Grouper Fillet with Garden Greens and Chinese Olives	

 Contains Nuts  Contains Pork  Contains Shellfish  Gluten-free  Lactose-free
 Locally Sourced  Sustainably Sourced  Suitable for Vegans  Vegetarian

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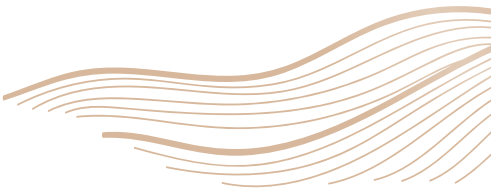
海天楼珍馐
(鲜肉)

MEAT AND POULTRY



	每位 Per Person
黑椒炒日本A5和牛粒 	58
Wok-fried Japanese A5 Wagyu Beef Cubes in Black Pepper Sauce	
鹅肝汁香煎日本A5和牛 	58
Pan-fried Japanese A5 Wagyu Beef in Foie Gras Sauce	
青柠滋味西班牙猪肋排 	22
Deep-fried Ibérico Pork Spareribs in Creamy Sauce, topped with Shredded Lime	
红酒汁西班牙猪肋排 	22
Deep-fried Ibérico Pork Spareribs in Red Wine Sauce	

	每份 Per Portion
黑椒孜然新西兰羊架（3件） 	62
Grilled New Zealand Lamb Rack with Black Pepper and Spicy Cumin (Three pieces)	
指橙脆皮雪花牛肉 	52
Slow-cooked Crispy Beef with Finger Lime, topped with Shredded Lime	
黑椒翡翠炒安格斯牛柳粒 	42
Wok-fried Angus Beef Tenderloin Cubes with Green Vegetables in Black Pepper Sauce	
粤式砂煲牛筋腩  	42
Cantonese-style Stewed Beef Brisket and Tendon, served in a Treasure Pot	
烧汁翡翠珍菌炒伊比利猪柳  	38
Wok-fried Ibérico Pork with Green Vegetables and Fresh Mushrooms	
XO酱松板肉炒芦笋   	34
Stir-fried Pork Neck with Asparagus in Signature House-made XO Chilli Sauce	
荔枝西班牙咕嚕肉 	32
Sweet and Sour Ibérico Pork with Lychee and Aged Vinaigrette	
腰果宫保鸡柳脆鱼皮  	32
Stir-fried Chicken Fillet with Cashew Nut and Crispy Fish Skin in Spicy Sichuan Gong Bao Sauce	



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海天楼佳肴 (豆腐、蔬食)

VEGETABLES AND BEAN CURD

	每份 Per Portion
蟹皇蟹肉瑶柱扒西兰花 	36
Braised Broccoli with Crab Meat, Crab Roe, and Dried Scallop	
琥珀百合鸳鸯芦笋   	34
Stir-fried Green and White Asparagus with Walnut and Lily Bulb	
海天楼极品酱肉末红烧自制豆腐   	32
Braised House-made Bean Curd with Minced Pork and Pine Mushroom in Signature House-made XO Chilli Sauce	
沙锅银虾干肉松啫啫鬼豆   	32
Baked String Beans with Dried Shrimp and Minced Pork, served in a Treasure Pot	
上汤瑶柱百合鱼腐苋菜煲 	32
Simmered Chinese Baby Spinach with Fish Bean Curd, Dried Scallop, and Lily Bulb in Superior Stock, served in a Treasure Pot	
麻婆豆腐煲  	28
Mapo Tofu with Minced Pork and Fresh Mushrooms in Spicy Sichuan Sauce	
靓时蔬	28
芦笋, 上海青, 西兰花, 油麦菜, 苋菜, 天津绍菜, 茄子, 菠菜, 芥兰, 菜心	
Seasonal Vegetables	
Asparagus, Shanghai Greens, Broccoli, Chinese Leafy Lettuce, Chinese Baby Spinach, Tianjin Cabbage, Aubergine, Spinach, Kai Lan, and Choy Sum	

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粉
面
主
食

NOODLES
AND RICE

每位 Per Person

鸡油花雕开边龙虾面线 🍤🍷	44
Rice Vermicelli with West Australian Lobster (Half) in Hua Diao Wine	
香煎龙虾带子番茄酸汤面线 🍤🍷	30
Stewed Japanese Rice Vermicelli with Pan-fried Lobster Meat and Scallop in Sour Tomato Broth	
紫菜龙虾鱼籽炒香苗 🍤	28
Wok-fried Rice with Lobster Meat, Seaweed, and Fish Roe	
香煎带子蟹肉伴金汤面线 🍤🍷	24
Stewed Japanese Rice Vermicelli with Pan-fried Scallop and Crab Meat in Golden Broth	

每份 Per Portion

干贝蟹肉桂花炒米粉 🍤	34
Fried Rice Vermicelli with Crab Meat, Dried Scallop, and Egg	
樱花虾蛋白干贝蟹肉炒飯 🍤	34
Wok-fried Rice with Crab Meat, Dried Scallop, Sakura Shrimp, and Egg White	
姜葱海鲜两面黄 🍤🍷	34
Crispy Egg Noodle with Seafood, Ginger, and Spring Onion	
木鱼花鲍汁海皇焖伊面 🍤🍷	34
Stewed Ee-fu Noodles with Seafood and Bonito Flakes in Abalone Sauce	
黑豚肉叉烧炒香苗 🍖🐷	32
Wok-fried Rice with Honey-glazed Ibérico Pork, Egg, and Vegetables	
港式乾炒安格斯牛肉河 🍤🍷	32
Cantonese-style Wok-fried Rice Noodles with Beef Tenderloin	



海天楼佳肴(素食)

VEGETARIAN

	每位 Per Person
羊肚菌菜胆花菇竹笙素汤 	16
Double-boiled Vegetarian Soup with Bamboo Pith, Assorted Mushrooms, and Chinese Cabbage	
斋酸辣羹 	14
Vegetarian Hot and Sour Thick Broth	



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	每份 Per Portion
麻婆素牛肉豆腐煲 🍲🍲 Vegetarian Minced Beef and Mapo Bean Curd, served in a Treasure Pot	32
鸳鸯芦笋百合珍菌炒素鲍鱼 🍲🍄🍄 Wok-fried Vegetarian Abalone with Fresh Mushrooms, Green and White Asparagus, and Lily Bulb	30
黑松露芦笋炒素虾仁 🍲🍄🍄 Sautéed Vegetarian Shrimp with Asparagus and Black Truffle	30
白菌油鲜菇焖稻庭面 🍲🍄🍄 Stewed Inaniwa Udon with Fresh Mushrooms and White Truffle Oil	28
羊肚菌松菇菜粒粟米炒饭 🍄🍄 Wok-fried Rice with Assorted Mushrooms, Diced Vegetables, and Sweet Corn	28
酸甜咕嚕素肉 🍲🍄🍄 Stir-fried Sweet and Sour Vegetarian Meat	26
宫保素肉腰果 🍲🍲🍄🍄 Deep-fried Vegetarian Meat with Cashew Nut, Dried Chilli, and Bell Pepper in Spicy Sichuan Gong Bao Sauce	26
干煸榄菜鬼豆苗 🍄🍄 Stir-fried French Beans with Preserved Vegetables	22
脆炸素春卷 🍲🍄🍄 Crispy Vegetarian Spring Rolls	22





甜
蜜
滋
味

DESSERTS

每位 Per Person

养颜燕窝 自选配: 红枣冰花 / 生磨杏仁汁 / 椰汁 Double-boiled Premium Bird's Nest with Black Sesame Dumpling Served with a choice of: <i>Red Dates and Rock Sugar / Almond Cream / Coconut Milk</i>	78
5年陈皮雪燕桃胶炖雪梨 🍵🍵 Double-boiled Snow Pear with Five-year Tangerine Peel, Peach Gum, and Snow Swallows	18
鲜果乌龙茶冻, 青柠雪芭 🍵🍵 Chilled Oolong Tea Jelly and Lime Sorbet with Diced Fresh Fruits	16
杨枝甘露伴焦糖雪糕爆米花 Mango Pomelo Sago and Caramel Ice Cream with Popcorn	16
牛油果露, 莲花布丁 🍵 Chilled Cream of Avocado with Lotus Flower Pudding	16
杏仁茶黑芝麻汤丸 🍵 Double-boiled Almond Cream with Black Sesame Dumpling	14
时令鲜果拼盘 🍵🍵 Seasonal Fruit Platter	14



	每份 Per Portion
子母寿桃 ⑤ Big Longevity Bun 预订 <i>Advance order required</i>	88
精美鸿运寿桃 ⑤ Mini Longevity Bun	18
枸杞子桂花糕 ⑤⑥ Chilled Osmanthus Jelly with Wolfberries	18
酥皮芝麻鍋餅 ⑤ Pan-fried Chinese Pancake with Red Bean Paste and Sesame	18
黑金流沙包 ⑤ Steamed Salted Egg Custard Bun	10

🥜 Contains Nuts 🐷 Contains Pork 🦞 Contains Shellfish 🌾 Gluten-free 🥛 Lactose-free
🌱 Locally Sourced 🌿 Sustainably Sourced 🥗 Suitable for Vegans 🌾 Vegetarian

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