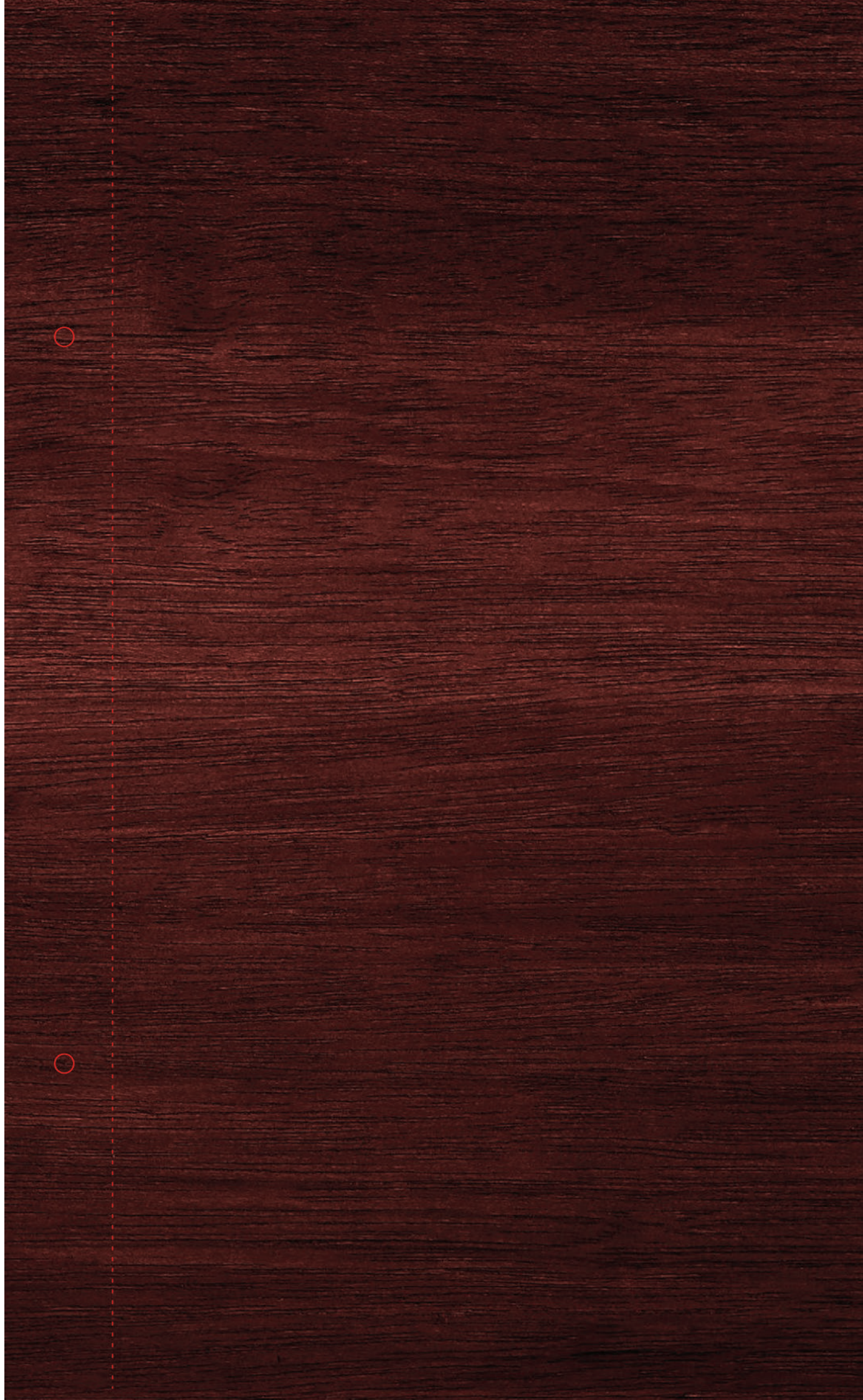








THE CULINARY JOURNEY OF CHEF LEE KIM HOE

Executive Chinese Chef



Chef Lee Kim Hoe is a highly accomplished culinary professional with a strong foundation in classical techniques, holding a Diploma in Culinary Arts from the Culinary Arts Centre, Malaysia. With extensive experience across leading hospitality brands including Hotel Equatorial Penang, The Ritz-Carlton Langkawi, and Swissôtel Jakarta, he has developed a distinctive style that blends authenticity with innovation.

Renowned for his expertise in refined Cantonese cuisine, Chef Lee combines traditional craftsmanship with modern presentation, delivering dishes that are both elegant and flavorful. His leadership in the kitchen reflects a commitment to excellence, precision, and continuous creativity.

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

His signature creations reflect his bold creativity and mastery of flavor, perfectly complementing the restaurant's beloved classics. Traditional staples and masterfully executed dishes remain foundational to the Hai Tien Lo menu, ensuring that every patron enjoys a memorable and deeply authentic culinary experience.





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



经典点心

DIM SUM COLLECTION

DS-4



DS-2



DS-8



DS-9



DS-12



DS-1





DS-1	虾仔烧卖 	USD 8
	Prawn Siew Mai	
DS-2	水晶虾饺  	USD 8
	Crystal Prawn Har Gao with Gold Flakes	
DS-3	带子鲜虾饺 	USD 8
	Scallop and Prawn Dumpling topped with Ebiko	
DS-4	三色小笼包  	USD 8
	Tri-Colour Xiao Long Bao	
DS-5	四川红油抄手 	USD 6
	Sichuan Prawn Wontons	
DS-6	海鲜腐皮卷 	USD 6
	Seafood Bean Curd Roll	
DS-7	蜜汁叉烧包	USD 6
	Hong Kong Chicken Char Siew Bun	
DS-8	黑松露蘑菇包	USD 6
	Assorted Mushroom Bun	
DS-9	金炭咸蛋黄包	USD 6
	Charcoal Custard Bun in Rich Creamy Salted Egg Yolk	
DS-10	酥皮蛋挞	USD 6
	Golden Egg Custard Tart	
DS-11	叉烧酥 	USD 6
	Barbecue Pork Puff	
DS-12	萝卜糕 X.O 酱 	USD 6
	Wok-fried Radish Cake with Chives in XO Sauce	
DS-13	煎饺子	USD 6
	Golden Pan-fried Chicken Gyoza	
DS-14	蔬菜春卷 	USD 6
	Vegetable Spring Rolls	
DS-15	海鲜粥 	USD 6
	Seafood Porridge with Ginger, Scallions	

 Signature Dish |  Contains Nuts |  Contains Shellfish |  Vegetarian

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- | | | |
|-----|---|--------|
| A-1 | 脆炸虎虾配百香果蜜汁 🍷
Deep-fried Tiger Prawns in Honey Passion Fruit Sauce | USD 15 |
| A-2 | 熏鸭海蜇沙拉
Sweet and Spicy Smoked Duck with Jellyfish Salad | USD 12 |
| A-3 | 咸蛋黄鱿鱼
Crispy Calamari with Salted Egg Yolk | USD 12 |
| A-4 | 四川口水鸡
Sichuan "Kou Shui Ji" Chicken | USD 8 |
| A-5 | 凉拌芦笋木耳 🍷
Chilled Black Fungus and Asparagus
in Light Vinegar Dressing with Sesame Oil | USD 8 |





广式烧腊

SIGNATURE ROASTS

- | | | |
|-----|---|---------------------------|
| R-1 | 北京片皮鸭 🍴
Peking Duck with Homemade Chinese Pancakes | USD 58 |
| R-2 | 港式烤鸭
Cantonese Roasted Duck | USD 30/Half, USD 55/Whole |
| R-3 | 三式烧烤拼盘 (烤鸭) (脆皮烧肉) (蜜汁叉烧)
Barbecue Trio Combination Platter
(Roasted Duck, Roasted Pork Belly and Char Siew Pork) | USD 42 |
| R-4 | 蜜汁叉烧
Golden Honey Barbecued Pork (Char Siew) | USD 16 |
| R-5 | 脆皮烧肉
Crispy Roasted Pork Belly | USD 16 |

烹调方法

Choice of Cooking Methods:

椒盐脆皮鸭肉
Deep-fried Crispy Sliced Duck with Salt and Pepper

酸梅菜鸭肉汤
Duck Meat with Sour Plum Vegetable Broth

鸭肉炒饭
Wok-fried Rice with Diced Duck

🍴 Signature Dish | 🥜 Contains Nuts | 🐚 Contains Shellfish | 🌱 Vegetarian

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- | | | |
|-----|---|--------|
| S-1 | 包罗万有佛跳墙  
Double-boiled Buddha Jumps Over the Wall
Assorted Dry Seafood in Chicken Soup | USD 38 |
| S-2 | 海鲜八宝羹  
Eight Treasure Seafood Soup with Lobster, Crab, Scallops,
Shrimp, Fish and Dried Scallops | USD 28 |
| S-3 | 海鲜金瓜汤 
Seafood Golden Pumpkin Soup | USD 16 |
| S-4 | 海鲜龙虾酸辣汤 
Sichuan-style Braised Hot and Sour Lobster and Seafood Broth | USD 16 |
| S-5 | 药材炖鸡汤
Double-boiled Herbal Chicken Soup | USD 10 |



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珍馐海味

EXOTIC SEAFOOD DELICACIES

DRIED SEAFOOD

- SF-1 宫廷黄焖四宝 (海参, 花胶, 干贝, 老虎虾)  USD 36
Braised Seafood, Sea Cucumber and Fish Maw in Clay Pot
- SF-2 红烧鲜鲍伴脆皮海参  USD 33
Braised Whole Abalone with Crispy Sea Cucumber
- SF-3 香辣煲仔老虎虾, 鱼鳔, 五花肉  USD 33
Braised Tiger Prawns, Fish Maw and Pork Belly with Spicy Sauce in a Clay Pot
- SF-4 鲍汁扣原粒鲍伴花胶皇  USD 26
Braised Whole Abalone with Fish Maw in Abalone Sauce

PACIFIC SEAFOOD

- SF-5 XO酱炒北海道带子  USD 42
Wok-fried Hokkaido Scallops with Signature Homemade XO Chilli Sauce
- SF-6 黑胡椒蜜汁龙虾  USD 32
Wok-fried Lobster with Black Pepper and Honey Sauce
- SF-7 四川麻辣虾球  USD 28
Sichuan-style Wok-fried Tiger Prawns
- SF-8 青咖喱酱炒老虎虾  USD 28
Stir-fried Tiger Prawns with Green Curry Sauce
- SF-9 素菜炒老虎虾  USD 28
Wok-fried Tiger Prawns with Mix Vegetables

海上鲜 · 鱼类

OCEAN FRESH: FISH

F-4





FISH

- | | | |
|-----|---|--------|
| F-1 | 姜葱炒鱼片
Wok-fried Cod Fish Fillet with Ginger and Spring Onion | USD 58 |
| F-2 | 招牌蜜汁烤鳕鱼 
Signature Honey-baked Cod Fish | USD 58 |
| F-3 | 香脆煎鲈鱼配辣花生酱
Crispy Pan-fried Seabass with Chilli Peanut Sauce | USD 18 |

WHOLE FISH

- | | | |
|-----|----------------------|--------------|
| F-4 | 鲈鱼
Seabass | Market Price |
| F-5 | 老虎斑
Tiger Grouper | Market Price |

烹调方法

Choice of Cooking Methods:

广式清蒸
Steamed with Superior Soy Sauce

糖醋
Deep-fried Sweet and Sour Sauce

四川剁椒蒸
Sichuan-style Steamed with Fresh Chilli and Minced Garlic



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海上鲜 · 虾类

OCEAN FRESH: CRUSTACEANS

P-2





PRAWNS AND LOBSTERS

P-1	老虎虾 	Market Price
	Tiger Prawns	
P-2	淡水虾 	Market Price
	Freshwater Prawns	
P-3	本地龙虾 	Market Price
	Local Lobster	

烹调方法

Choice of Cooking Methods:

广式蒜蓉蒸
Steamed with Garlic Soy Sauce

油炸
Crispy-fried with Rich Superior Soy Sauce

椒盐
Deep-fried with Salt and Pepper

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海天楼珍馐 (鲜肉)

MEAT & POULTRY



- | | | |
|-----|--|--------|
| M-1 | 蒙古风味羊肋排
Grilled Lamb Ribs with Mongolian Sauce | USD 58 |
| M-2 | 避风塘澳洲牛肉片 🍴
Pan-fried Australian Beef with Black Truffle Sauce | USD 58 |
| M-3 | 澳洲牛肉片黑椒汁
Wok-fried Diced Australian Beef in Black Pepper Sauce | USD 58 |
| M-4 | 东坡肉
Braised Pork Belly served with Steamed Mantou | USD 26 |
| M-5 | 蒜香姜蓉脆排骨 🍴
Crispy Pork Ribs with Garlic and Ginger | USD 26 |
| M-6 | 荔枝古老肉 🍴
Sweet and Sour Pork with Pineapple and Lychee | USD 16 |
| M-7 | 宫保鸡丁
Wok-fried Kung Pao Chicken with Cashew Nuts and Dried Chilli | USD 16 |
| M-8 | 砂锅三杯鸡
San Pei Chicken in Clay Pot | USD 16 |





海天楼佳肴(豆腐、蔬食)

DELICATE VEGETABLES & TOFU

- | | | |
|-----|---|--------|
| V-1 | 海鲜麻婆豆腐  | USD 15 |
| | Sichuan Mapo Tofu with Seafood | |
| V-2 | 手工鱼豆腐带子酱   | USD 15 |
| | Braised Homemade Fish Bean curd with Scallop Sauce | |
| V-3 | 红烧自制豆腐配肉碎蟹肉酱  | USD 15 |
| | Braised Homemade Bean Curd with Minced Pork and Crab Meat Sauce | |
| V-4 | 芦笋炒白果夏威夷果   | USD 12 |
| | Wok-fried Asparagus with Ginkgo Nuts and Macadamia Nuts | |
| V-5 | 干煸四季豆  | USD 12 |
| | Wok-fried French Beans with Pickled Olive | |
| V-6 | 二吃芥兰   | USD 12 |
| | Wok-fried Crispy Kailan | |
| V-7 | 什锦罗汉斋  | USD 12 |
| | Stir-fried Lou Han Vegetables | |

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粉面主食

RICE & NOODLES
DELIGHT

RN-2

- | | | |
|------|--|--------|
| RN-1 | 清汤龙虾高汤面  | USD 24 |
| | Lobster Noodles in Clear Lobster Broth | |
| RN-2 | 海鲜XO 酱炒饭   | USD 18 |
| | Wok-fried Rice with Seafood and XO Chilli Sauce | |
| RN-3 | 淡水虾焖伊面  | USD 16 |
| | Stewed Ee-Fu Noodles with Freshwater Prawns,
Ginger and Spring Onion | |
| RN-4 | 四川香辣海鲜面  | USD 16 |
| | Sichuan Spicy Seafood Noodles | |
| RN-5 | 海鲜干炒米粉  | USD 16 |
| | Wok-fried Vermicelli with Tiger Prawns, Barbecued Chicken
and Mixed Vegetables | |
| RN-6 | 咸蛋黄蟹肉炒饭  | USD 12 |
| | Wok-fried Rice with Crab Meat and Salted Egg | |

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甜蜜滋味

DESSERTS

D-2

- | | | |
|-----|---|-------|
| D-1 | 桂花冻配燕窝及雪耳冻
Chilled Osmanthus Jelly with Bird's Nest and Snow Jelly | USD 8 |
| D-2 | 杨枝甘露 🍧
Chilled Cream of Mango Sago and Vanilla Ice Cream with Pomelo | USD 6 |
| D-3 | 杏仁糊汤圆
Almond Cream with Glutinous Rice Balls | USD 6 |
| D-4 | 芒果布丁
Chilled Mango Pudding with Coconut Sago | USD 6 |
| D-5 | 龟苓膏
Black Herbal Jelly with Honey and Seasonal Fruits | USD 6 |
| D-6 | 红豆沙煎饼
Pan-fried Chinese Pancake with Red Bean Paste | USD 6 |
| D-7 | 脆皮芝麻球
Crispy Sesame Balls | USD 6 |



