



# Hai Tien Lo

## Weekend Dim Sum Brunch Buffet

11:30am to 2:30pm

**SGD128 per adult**

(unlimited Laurent-Perrier Champagne, house wines, beers, juices and soft drinks)

**SGD98 per adult**

(unlimited house wines, beers, juices and soft drinks)

**SGD68 per adult**

**SGD38 per child**

(six to 11 years old)

### **TERMS AND CONDITIONS**

Minimum of two diners required

Last order at 2:00pm

Not valid in conjunction with other discounts and offers

Prices are subject to 10% service charge and 7% GST, unless otherwise stated.



海天楼明档

## Hai Tien Lo's Live Station

任选搭配蒸包或煎包

Served with Choice of Steamed or Fried Bun

海天楼招牌扣肉包

Braised Pork Belly (Kong Bak Pau)

麻婆豆筋茄子包

Braised Mapo Bean Gluten with Aubergine

厨师推介

## Chef's Recommendations

每位限点一次

One Serving Per Person

海天楼迷你佛跳墙

Double-Boiled Mini Buddha Jumps Over the Wall

珍珠菇鲍汁原粒鲍鱼

Braised Whole Abalone with Pearl Mushroom in Abalone Sauce

精选佳肴

## Chef's Signatures

每桌任选两款, 限点一次

One Serving of Two Choices Per Table

剁椒酱蒸海上鲜

Steamed Freshwater Fish with Fresh Chilli and Minced Garlic

豉油皇炸海上鲜

Deep-Fried Freshwater Fish with Superior Soya Sauce

蒜子杏鲍菇焖米鸭

Stewed Duck with King Oyster Mushrooms and Garlic

秘制五香脆童鸡

Roasted Crispy Spring Chicken served with Five Spice Salt

翡翠爽耳蟹扒带子

Braised Scallops with Crabmeat, Mushrooms and Seasonal Vegetables

中式泡菜波龙虾沙律

Chilled Boston Lobster Salad with Chinese Preserved Vegetables

前菜及烧味小品

## Appetisers and Barbecued Specialties

奶柠炸鱼皮

Deep-Fried Crispy Fish Skin with Lemon Butter Sauce

七味盐白饭鱼

Deep-Fried Crispy Whitebait Fish with Pepper and Salt

沙律芝麻酥鳕鱼

Deep-Fried Crispy Cod with Sesame Seeds  
served with Mayonnaise Sauce

胡麻烟鸭海蜇丝

Shredded Jellyfish and Smoked Duck in Sesame Sauce

青椒皮蛋冻豆腐

Chilled Beancurd with Century Eggs and Green Chilli

蒜泥灼白肉

Poached Sliced Pork with Mashed Garlic

卤水鸭中翼

Marinated Duck Wings

玫瑰豉油滑鸡

Marinated Soya Chicken

脆皮火腩肉

Barbecued Crispy Pork Belly

蜜汁叉烧件

Barbecued Sliced Honey-glazed Pork

明炉脆皮烧鸭

Barbecued Roasted Duck

点  
点  
心  
意

## Cantonese Dim Sum

水晶鲜虾饺

Steamed Prawn Dumplings

蟹籽烧卖皇

Steamed Pork and Prawn Dumplings with Crab Roe

沙律明虾角

Deep-Fried Prawn Dumplings served with Mayonnaise

鲜虾腐皮卷

Deep-Fried Beancurd Skin with Prawn Paste and Silver Fish

蒜香菠菜糰

Steamed Spinach Dumplings with Prawns and Fragrant Minced Garlic

松露素菜角

Steamed Vegetarian Dumplings with Truffles

柱候叉烧包

Steamed Barbecued Pork Buns

花生辣凤爪

Steamed Chicken Feet with Peanut in Spicy Chilli Sauce

蚝汁五香卷

Steamed Five Spice Rolls with Minced Pork in Oyster Sauce

家乡咸水角

Fried Savoury Dumplings with Dried Shrimps, Minced Chicken and Assorted Mushrooms

上素小春卷

Deep-Fried Vegetarian Spring Rolls with Assorted Mushrooms and Vegetables

瑶柱煎肠粉

Pan-Fried Rice Flour Rolls with Dried Scallops in Chef's Signature Homemade XO Chilli Sauce

# 汤 水

## Soup

海鲜酸辣羹

Hot and Sour Soup with Seafood in Thick Broth

豆腐班片浓鸡汤

Double-Boiled Grouper Fillet with Bean Curd  
in Supreme Chicken Stock

蟹肉鱼鳔素翅羹

Braised Vegetarian Shark's Fin with Fish Maw and Crab Meat

传统时日炖汤

Traditional Double-Boiled Soup

竹笙素翅菜胆汤

Double-Boiled Vegetarian Shark's Fin with Bamboo Pith  
and Chinese Cabbage

# 主菜

## Main Course

白灼海中虾  
Poached Fresh Prawns

惹味甘香爆生虾  
Nyonya Wok-Fried Prawns with Superior Soya Sauce and Chilli

沙丹芥茉虾球  
Deep-Fried Prawns in Wasabi Mayonnaise Sauce

姜葱榄菜炒斑片  
Stir-Fried Sliced Grouper with Preserved Vegetables  
and Ginger Spring Onion

粤式红烧牛筋腩  
Cantonese Braised Beef Brisket and Tendon

蜜椒松菇牛仔粒  
Sautéed Diced Beef with Pine Mushrooms  
in Honey Pepper Sauce

黑椒牛肉炒芦笋  
Pan-Fried Diced Beef with Asparagus in Black Pepper Sauce

咕嚕猪爽肉  
Sweet and Sour Pork Shoulder

泰式烧汁排骨皇  
Thai Style Pork Spare Ribs with Spicy Barbecued Sauce

豉汁凉瓜焖肉排  
Stewed Pork Ribs with Bitter Gourd in Black Bean Sauce

# 主菜

## Main Course

灵菇药材醉酒鸡

Drunken Chicken with Mushrooms and Chinese Herbs

川味宫保鸡柳

Sautéed Chicken Fillet with Szechuan Spicy Dried Chilli

上汤杞子浸鱼鳔

Poached Fish Maw with Wolfberries in Superior Stock

海鲜蚝油烧茄条

Stewed Aubergine with Seafood and Minced Pork  
in Oyster Sauce

豆筋菜苗鲍汁扒

Braised Bean Gluten with Vegetables Sprouts in Abalone Sauce

浓鸡汤浸绿鲜蔬

Simmered Seasonal Green Vegetables in Supreme  
Chicken Stock

# 主菜

## Rice, Noodles and Porridge

皮蛋肉碎子蘑粥

Minced Pork with Pearl Mushrooms and Century Egg Porridge

姜丝斑片蛋花粥

Sliced Grouper with Egg White and Shredded Ginger Porridge

极品肉酱捞金菇生面

Stewed Noodles with Enoki Mushrooms in Chef's Signature  
Homemade XO Chilli Sauce

烟肉鲜菇焖伊面

Braised Ee-Fu Noodles with Bacon and Fresh Mushrooms

咸鱼扬州炒饭

Wok-Fried Rice with Salted Fish, Prawns and Barbecued Pork

家乡鸡丝泡鸭糍米

Country Style Poached Mixed Rice with Shredded Chicken



# 甜品

## Desserts

生果  
Seasonal Fresh Fruits

布丁  
Chef's Fruit Pudding

糖水  
Traditional Chinese Dessert

糕点  
Western Cakes

海 天 樓  
HAI TIEN LO

