



PAN PACIFIC
SINGAPORE

海 天 樓
HAI TIEN LO


福

7 Raffles Boulevard, Singapore 039595
T: + 65 6336 8111 | Toll-Free: 800 852 6855
enquiry.ppsin@panpacific.com | panpacific.com/singapore

   @PanPacificSingapore

福满人间宴

Fortune Blessing Menu

福蛇呈祥熏鲑鱼脆银鱼捞起
Double Blessings Yu Sheng with Smoked Salmon and Crispy Silver Whitebait Fish

海天楼松茸佛跳墙
Hai Tien Lo Double-boiled Buddha Jumps Over the Wall, with Matsutake Mushroom

百香果汁脆虾球伴片皮鸭海蜇, 蜜汁烧排骨
Deep-fried Crispy King Prawn in Passion Fruit Sauce, served with Sliced Barbecued Beijing Duck and Jelly Fish, and Sliced Barbecued Iberico Pork Spare Rib in Honey-glazed Sauce

生财XO酱明虾大吉鲍鱼腐
Braised Whole Abalone with Prawns, Homemade Fish Bean Curd and Chinese Lettuce in Signature Homemade XO Chilli Sauce

松露龙趸鱼片腊味生炒糯米饭
Wok-fried Glutinous Rice with Queensland Grouper Fillet, Preserved Meat and Truffle Oil

雪燕酪梨露冻拼金沙芋丝贺年糕
A Combination of Chilled Avocado Cream with Snow Swallows and Prosperity Chinese New Year Cake, coated with Finely-ground Nuts and Shredded Yam

Lunar New Year Set Menus



\$168 per diner
(A minimum of two diners are required)



若您对某些食物过敏, 请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

如意吉祥宴

Blissful Harmony Menu

富貴瑞蛇龙虾熏鲑魚捞起
Vitality Yu Sheng with Lobster and Smoked Salmon

海天楼松茸佛跳墙
Hai Tien Lo Double-boiled Buddha Jumps Over the Wall, with Matsutake Mushroom

蟹肉古法蒸鲈鱼
Traditional Steamed Sea Perch Fillet with Crab Meat

蚝皇六头大吉鲍花胶海参
Braised Classic Whole Abalone with Fish Maw and Sea Cucumber
in Superior Oyster Sauce

滑蛋香煎带子虾球鱼腐日本面线
Stewed Japanese Rice Vermicelli with Pan-fried Scallops, Prawns and
Homemade Fish Bean Curd in Egg Gravy Sauce

鲜果乌龙茶冻拼金沙芋丝贺年糕
A Combination of Chilled Taiwanese Oolong Tea Jelly with Fresh Fruits
and Prosperity Chinese New Year Cake coated with Finely-ground Nuts and Shredded Yam



\$198 per diner
(A minimum of two diners are required)



若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

富贵满门宴

Glorious Riches Menu

福蛇满满鲍鱼熏鲑魚捞起
Fortune Yu Sheng with Classic Whole Abalone, Smoked Salmon and Jelly Fish

海天楼松茸佛跳墙
Hai Tien Lo Double-boiled Buddha Jumps Over the Wall, with Matsutake Mushroom

XO酱牛油焗龙虾
Baked Lobster with Butter in Signature Homemade XO Chilli Sauce

黑松露四头南非鲍鱼·脆皮海参
Braised South African Whole Abalone with Truffles and Crispy Sea Cucumber

黄汤花胶玉带片皮鸭稻庭面
Stewed Inaniwa Udon with Fish Maw, Pan-fried Scallops, and
Sliced Barbecued Beijing Duck in Superior Stock

红莲冰花炖官燕
Double-boiled Imperial Swiftlet's Nest with Red Dates and Rock Sugar

金沙芋丝贺金元宝年糕
Prosperity Chinese New Year Gold Ingot Cake coated with
Finely-ground Nuts and Shredded Yam



\$268 per diner
(A minimum of two diners are required)



若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

飞黄腾达宴

Meteoric Success Menu

龙蛇飞舞原只大吉鲍龙虾熏鲑鱼捞起
Vitality Yu Sheng with Classic Whole Abalone, Lobster and Smoked Salmon

椰皇花胶鲍鱼干贝竹笙汤
Double-boiled Whole Abalone with Fish Maw, Bamboo Pith and Dried Scallops served in Young Coconut

脆皮乳猪伴海蜇, 香芒海鲜干丝卷
Sliced Crispy Barbecued Suckling Pig and Jelly Fish accompanied with Deep-fried Seafood Roll with Mango, Vermicelli

蟹肉古法蒸鲈鱼
Traditional Steamed Sea Perch Fillet, Crab Meat

蚝皇澳洲半边青边鲍鱼伴脆皮海参
Braised Half Australian Fresh Abalone accompanied with Crispy Sea Cucumber in Superior Oyster Sauce

瑶柱上汤龙虾焖稻庭面
Stewed Inaniwa Udon with Lobster, Dried Scallops, Superior Stock

官燕香草雪糕酪梨露
Chilled Cream of Avocado with Imperial Swiftlet's Nest and Vanilla Ice Cream

金沙芋丝贺金元宝年糕
Prosperity Chinese New Year Gold Ingot Cake coated with Finely-ground Nuts and Shredded Yam



\$338 per diner
(A minimum of two diners are required)



若您对某些食物过敏, 请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

鸿禧有余宴

Joyous Abundance Menu

龙蛇飞舞原只大吉鲍龙虾熏鲑鱼捞起
Vitality Yu Sheng with Classic Whole Abalone, Lobster and Smoked Salmon

瑶柱竹笙花胶鱼骨汤
Double-boiled Fish Bone Soup with Fish Maw, Bamboo Pith and Dried Scallops

鱼子酱脆皮乳猪伴鲜蟹肉花胶燕窝酿鸡翼
Sliced Crispy Barbecued Suckling Pig and Caviar, served with Deep-fried Crispy Chicken Wing stuffed with Bird's Nest, Fish Maw and Crab Meat

XO酱碧绿东星卷
Sautéed East Spotted Grouper Rolls with Seasonal Greens in Signature Homemade XO Chilli Sauce

红烧十头南非干鲍伴脆皮海参
Braised South African Whole Dried Abalone with Crispy Sea Cucumber

黑椒芦笋香煎日本A5和牛粒
Pan-fried Diced Fragrant Japanese Premium A5 Wagyu Beef Tenderloin with Asparagus in Black Pepper Sauce

白雪藏龙稻庭面
Stewed Inaniwa Udon with Lobster in Egg White, Black Truffles and Garden Greens

椰皇杏汁炖桃胶官燕黑芝麻汤丸
Double-boiled Almond Cream with Imperial Swiftlet's Nest, Maltose and Black Sesame Dumpling in Young Coconut

金沙芋丝贺金元宝年糕
Prosperity Chinese New Year Gold Ingot Cake coated with Finely-ground Nuts and Shredded Yam



\$498 per diner
(A minimum of two diners are required)



若您对某些食物过敏, 请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

双星报喜宴

Double Happiness Menu Family-style Sharing Portion

富貴瑞蛇龙虾熏鮭魚撈起

Vitality Yu Sheng with Lobster and Smoked Salmon

海天樓松茸佛跳牆

Hai Tien Lo Double-boiled Buddha Jumps Over the Wall, with Matsutake Mushroom

干貝醬碧綠松菇炒蝦球玉帶

Sautéed Prawns with Scallops, Pine Mushrooms and Seasonal Greens
in Homemade Dried Scallop Chilli Sauce

發財好市大吉鮑魚腐

Braised Whole Abalone with Dried Oyster, Homemade Fish Bean Curd and Black Moss

金菇云耳蒸龍虎斑

Steamed Dragon Grouper with Enoki Mushrooms and Fungus

醬燒琵琶鴨

Roasted Barbecued "Pipa" Duck

XO醬海鮮炒烏冬

Wok-fried Udon Noodles with Seafood in Signature Homemade XO Chilli Sauce

烏龍茶凍拼金沙芋絲賀年糕

A Combination of Chilled Oolong Tea Jelly and
Prosperity Chinese New Year Cake coated with Finely-ground Nuts and Shredded Yam



\$208 per diner

(A minimum of five diners are required)



聚寶金盆宴

Divine Treasures Menu Family-style Sharing Portion

富貴瑞蛇龙虾熏鮭魚撈起

Vitality Yu Sheng with Lobster and Smoked Salmon

花開富貴花膠鳳吞燕

Double-boiled Sakura Chicken with Swiftlet's Nest, Fish Maw,
Dried Scallops and Wonton in Superior Chicken Stock

極品醬筍炒帶子蝦球珊瑚蚌

Stir-fried Scallops, Prawns and Coral Clams with Asparagus in Signature Homemade XO Chilli Sauce

生財好市大吉鮑扣元蹄

Braised Pork Knuckle with Whole Abalone and Chinese Lettuce

古法蒸海星斑

Traditional Steamed Grouper with Minced Chicken and Diced Mushrooms

滑蛋黑豚叉燒龍蝦撈香港生面

Stewed Hong Kong Egg Noodles with Lobster and Honey-glazed Iberico Pork in Egg Gravy Sauce

鮮果雪燕楊枝甘露

Chilled Cream of Mango Sago with Snow Swallows, Fresh Fruits

金沙芋絲賀金元寶年糕

Prosperity Chinese New Year Gold Ingot Cake coated with
Finely-ground Nuts and Shredded Yam



\$288 per diner

(A minimum of five diners are required)



若您對某些食物過敏，請向我們的職員求助。所報價格不包含10%服務費和現行消費稅。

Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

若您對某些食物過敏，請向我們的職員求助。所報價格不包含10%服務費和現行消費稅。

Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

花满三春宴

Blossoming Spring Vegetarian Menu

祥瑞素肉干冰菜田园捞起
Nutritious Prosperity Vegetarian Yu Sheng with Crystalline Ice Plant,
Vegetarian Jerky and Garden Greens

金耳桃胶羊肚菌素汤
Double-boiled Morel Mushrooms with Maltose and Fungus in Vegetarian Stock

琥珀百合银杏芦笋炒素鸡
Sautéed Vegetarian Mock Chicken with Asparagus, Ginkgo Nut, Walnut and Lily Bulb

藏红花汁煮竹笙素鲍
Braised Vegetarian Abalone with Bamboo Pith in Saffron Sauce

松露油鲜菌稻庭面
Stewed Inaniwa Udon with Fresh Mushrooms in Truffle Oil

红莲冰花嫩官燕拼贺金元宝年糕
A Combination of Double-boiled Imperial Swiftlet's Nest with Rock Sugar and
Prosperity Chinese New Year Gold Ingot Cake coated with Finely-ground Nuts and Shredded Yam



\$168 per diner

(A minimum of two diners are required)



若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

Lunar New Year À La Carte Menu

(Available from 8 January to 27 January 2025)



东风浩荡大地皆春

Lunar New Year À La Carte Dim Sum Menu Lunch only

红油抄手 (好蛇(事)成雙)
Poached Dumplings with Prawns in Vinegar and Chilli
\$12 · 3 pcs

日烧云吞 (喜蛇(事)臨門)
Japanese-style Deep-fried Wonton with Prawn Paste in Teriyaki Sauce
\$12 · 3 pcs

极品酱百花蒸萝卜糕 (蛇蛇(事事)如意)
Steamed Carrot Cake with Prawn Paste in Signature Homemade XO Chilli Sauce
\$12 · 3 pcs

牛油果鲈鱼腐皮卷 (豐衣足蛇(食))
Deep-fried Bean Curd Sheet stuffed with Sea Perch and Avocado
\$15 · 3 pcs

鹌鹑小云雀 (一蛇(石)二鳥)
Steamed Prawn Paste and Quail Egg
\$15 · 3 pcs

香芒柚子明虾角 ([蛇]跃龙腾)
Deep-fried Prawn Dumplings with Mango and Pomelo
\$15 · 3 pcs

金炭松露叉烧包 (笑口常开)
Steamed Charcoal Barbecue Pork Bun with Black Truffles
\$15 · 3 pcs

鸿运当头燕窝饺 (蛇序呈祥)
Steamed Vegetarian Dumpling with Imperial Swiftlet's Nest, Beetroot,
Asparagus, Celery, and Assorted Carrots
\$18 · 3 pcs

鸿运龙虾饺 (身体健康)
Steamed Lobster Dumplings
\$18 · 3 pcs

鲍鱼仔烧卖皇 (包你发财)
Steamed Pork and Prawn Dumplings with Baby Abalone
\$18 · 3 pcs

干贝酱海鲜肠粉 (长长久久)
Pan-fried Rice Flour Rolls with Diced Seafood and Dried Scallops in
Chef's Signature Homemade XO Chilli Sauce
\$15 · per plate

瑤柱龙虾灌汤包 (有蛇(捨)有得)
Dumpling Soup with Lobster and Dried Scallops in Superior Stock
\$28 · per person

新春丰收齐捞起

A Toss to Prosperity Yu Sheng

福蛇进宝齐来发捞起 (厨师介绍-至少3天预订)
(10头鲍鱼, 龙虾, 带子, 珊瑚蚌, 冰菜, 熏鲑鱼)
Abundance Yu Sheng with Whole Abalone, Lobster, Scallops, Coral Clam,
Crystalline Ice Plant and Smoked Salmon
Large · \$298

厨师介绍 (至少3天预订) Chef's Recommendation (Place your order at least three days in advance)

龙蛇飞舞原只大吉鲍鱼龙虾熏鲑鱼捞起
Prosperity Yu Sheng with Classic Whole Abalone, Lobster and Smoked Salmon
Small · \$178 Large · \$238

蛇序呈祥熏鲑鱼白饭银鱼捞起
Double Blessings with Smoked Salmon and Crispy Silver Whitebait Fish
Small · \$98 Large · \$138

祥瑞素肉干冰菜田园捞起
Nutritious Prosperity Vegetarian Yu Sheng with Crystalline Ice Plant,
Vegetarian Jerky, and Garden Greens
Small · \$78 Large · \$108

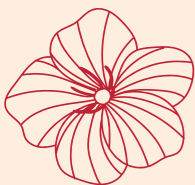
额外鱼生配料 Additional Accompaniments (Per Portion)

波士顿龙虾肉
Boston Lobster Meat
\$68

10头鲍鱼 (6粒)
Ten-head Whole Abalone
\$60 · 6 pcs

北海道带子 (6粒)
Hokkaido Scallop
\$38 · 6 pcs

熏鲑鱼
Smoked Norwegian Salmon
\$28



若您对某些食物过敏, 请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

若您对某些食物过敏, 请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

百业俱兴国运恒昌

Golden Glory Appetiser and Barbecued Selection

鸿运乳猪全体

Barbecued Crispy Whole Suckling Pig

Half · \$228 Whole · \$438

酱烧琵琶鸭

Roasted Barbecued "Pipa" Duck

Half · \$58 Whole · \$98

芝麻南乳烧春鸡

Deep-fried Crispy Spring Chicken with Fermented Bean Curd and Sesame

Whole · \$50

招牌乳猪三拼 (乳猪件, 黑豚叉烧, 烧鸭)

Signature Crispy Barbecued Suckling Pig Trio Combination with Honey-glazed Iberico Pork and Roast Duck Platter

\$78 · per portion

明炉烧味双拼 (脆皮烧肉拼黑豚叉烧海蜇)

Barbecued Meat Dual Combination of Barbecued Crispy Pork Belly and Honey-glazed Iberico Pork and Jelly Fish Platter

\$46 · per portion

西班牙黑豚叉烧

Sliced Barbecued Spanish Honey-glazed Iberico Pork

\$42 · per portion

脆皮烧腩肉

Barbecued Crispy Pork Belly

\$32 · per portion

鸿鹏展翅狮城腾飞

Allowing Success Soup

金汤龙虾竹笙烩官燕

Braised Imperial Swiftlet's Nest with Lobster and Bamboo Pith

\$128 · per person

瑶柱竹笙花胶鱼骨汤

Double-boiled Fish Maw with Bamboo Pith and Dried Scallops in Fish Bone Broth

\$98 · per person

椰皇花胶鲍鱼干贝竹笙汤

Double-boiled Whole Abalone with Fish Maw, Bamboo Pith and Dried Scallops served in Young Coconut

\$88 · per person

海天楼松茸佛跳墙

Hai Tien Lo Double-boiled Buddha Jumps Over the Wall with Matsutake Mushroom

\$58 · per person

皇汤桃胶花胶鸡丝羹

Braised Shredded Chicken with Fish Maw and Maltose in Superior Stock

\$36 · per person

瑶柱发财好市龙虾汤

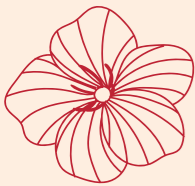
Traditional Double-boiled Daily Soup with Lobster, Pork Ribs, Dried Scallops, Oyster, Lotus Roots, and Black Moss

\$28 · per person

金耳桃胶花菇素汤

Double-boiled Chinese Mushroom with Maltose and Fungus in Vegetarian Stock

\$22 · per person



若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

厨师贺岁如意吉祥

Grand Fulfillment Premium Delicacies and Poultry

红烧十头南非干鲍伴脆皮海参
Braised South Africa Whole Dried Abalone with Crispy Sea Cucumber
\$248 · per person

红烧澳洲青边鲍鱼伴花胶 (半粒)
Braised Half Australian Fresh Abalone with Fish Maw
\$188 · per person

红烧四头南非鲍鱼伴脆皮海参
Braised South Africa Four-head Whole Abalone with Crispy Sea Cucumber
\$108 · per person

黑椒芦笋香煎日本A5和牛粒
Pan-fried Diced Fragrant Japanese Premium A5 Wagyu Beef Tenderloin with Asparagus
in Black Pepper Sauce
\$58 · per person

XO酱古法蒸开边龙虾
Traditional Steamed Half Lobster with Signature Homemade XO Chilli Sauce
\$50 · per person

花胶蟹肉干贝燕窝酿鸡翼
Fish Maw with Crab Meat, Dried Scallops and Bird's Nest stuffed in Chicken Wing
\$48 · per person

蟹肉古法蒸鲈鱼
Traditional Steamed Sea Perch Fillet with Crab Meat
\$38 · per person

生财八宝焖元蹄
Braised Pork Knuckle with Eight Treasures and Chinese Lettuce
\$52 · per portion

生财瑶柱蚝皇牛筋腩
Braised Beef Brisket with Tendon, Dried Scallops, and Chinese Lettuce in Superior Oyster Sauce
\$40 · per portion

荔枝西班牙咕噜肉
Aged Vinaigrette Sweet and Sour Iberico Pork with Lychee
\$36 · per portion

夏果香芒彩椒鸡柳
Wok-fried Chicken Fillet with Mango, Assorted Bell Peppers and Macadamia Nuts
\$36 · per portion

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

鸢飞鱼跃 燕语莺蹄

Flowing Abundance Fresh Seafood

鱼类 Fish

东星斑 East Spotted Grouper
\$30 · per 100 g

海红斑 Red Spotted Grouper
\$25 · per 100 g

顺福鱼 Soon Hock Fish
\$20 · per 100 g

深海龙虎斑 Deep-sea Dragon Grouper
\$18 · per 100 g

烹调方法 Choice of Cooking Method:

港式清蒸 Hong Kong-style Steamed with Superior Soya Sauce

金银蒜茸蒸 Steamed with Minced Garlic Crumbs

金菇云耳蒸 Steamed with Enoki Mushrooms and Fungus

海产类 Shellfish

澳洲龙虾 Australian Lobster
时价 · Seasonal price
(预订 - Advance order is required)

游水龙虾 Lobster
\$100 · per pc

生中虾 Prawn
\$16 · per 100 g
(A minimum order of 300 g is required)

烹调方法 Choice of Lobster Cooking Method:

奶柠酱爆 Stir-fried with Lemon Butter Sauce

上汤焗 Baked with Superior Stock

极品酱烧 Pan-fried with Signature Homemade XO Chilli Sauce

药膳花雕煮 Boiled with Chinese Wines and Herbs

象拔蚌 Geoduck Clam
时价 · Seasonal price

(预订 - Advance order is required)

烹调方法 Choice of Geoduck Clam Cooking Method:

极品酱爆 Stir-fried with Chef's Special Homemade XO Chilli Sauce

碧绿油泡 Quick-fried with Seasonal Greens

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

四方招财八路进宝

Bountiful Wealth Vegetables and Seafood

松露酱碧绿炒带子虾球珊瑚蚌
Stir-fried Scallops with Prawns, Coral Clams and Seasonal Greens in Truffle Sauce
\$55 · per portion

脆杏奶柠虾球
Deep-fried Crispy Prawns with Almond Flakes tossed in Lemon Butter Sauce
\$44 · per portion

瑶柱蚵肉扒西兰花
Braised Broccoli with Crab Meat and Dried Scallops
\$38 · per portion

琥珀百合银杏炒芦笋
Stir-fried Asparagus with Walnut, Ginkgo Nuts, and Lily Bulbs
\$36 · per portion

黄金脆鱼皮,银鱼,莲藕
Deep-fried Crispy Fish Skin, Whitebait and Lotus Root in Salted Egg Yolk Sauce
\$28 · per portion

春风送暖五谷丰收

Blessed Longevity Noodles and Rice

瑶柱上汤龙虾焗稻庭面
Stewed Inaniwa Udon with Lobster and Dried Scallops in Superior Stock
\$50 · per person

香煎带子蟹肉泡菜金汤面线
Stewed Japanese Rice Vermicelli with Pan-fried Australian Scallop,
Fresh Crab Meat and Kimchi in Superior Stock
\$26 · per person

松露龙趸鱼片腊味生炒糯米饭
Wok-fried Glutinous Rice with Queensland Grouper Fillet, Preserved Meat, and Truffle Oil
\$38 · per portion

海天楼炒饭
Hai Tien Lo Wok-fried Rice with Prawns, Fresh and Dried Scallops, Barbecued Honey-glazed Pork
and Preserved Vegetables in Signature Homemade XO Chilli Sauce
\$38 · per portion

姜葱虾球焗伊面
Stewed Ee-fu Noodles with Prawns, Ginger and Spring Onion
\$38 · per portion

XO酱海鲜炒乌冬
Wok-fried Udon Noodles with Seafood in Signature Homemade XO Chilli Sauce
\$38 · per portion

港式乾炒牛肉河粉
Cantonese-style Wok-fried Rice Noodles with Beef Tenderloin
\$36 · per portion

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。
Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.
Menus are subject to availability and may change without notice.

大红大紫四季长春

Everlasting Happiness

Desserts

杏汁炖官燕黑芝麻汤丸

Double-boiled Almond Cream with Imperial Swiftlet's Nest and Black Sesame Dumpling

\$88 · per person

红莲冰花炖官燕

Double-boiled Imperial Swiftlet's Nest with Red Dates and Rock Sugar

\$78 · per person

雪燕香草雪糕酪梨露

Chilled Cream of Avocado with Snow Swallows and Vanilla Ice Cream

\$18 · per person

红梅杨枝甘露

Chilled Cream of Mango Sago, Pomelo, and Raspberry

\$16 · per person

桃胶杏汁汤丸

Double-boiled Almond Cream with Maltose and Sesame Dumpling

\$16 · per person

鲜果乌龙茶冻

Chilled Oolong Tea Jelly with Fresh Fruits

\$16 · per person

酥炸芝麻锅饼

Pan-fried Crispy Chinese Pancake stuffed with Red Bean Paste and Sesame

\$22 · per portion

金沙芋丝贺年糕

Prosperity Chinese New Year Cake coated with Finely-ground Nuts and Shredded Yam

\$22 · 8 pcs

盆满钵满迎新春

Overflowing Blessings

Lunar New Year Traditional Treasure Pot

(预订 - Advance order is required)

海天楼花开富贵花胶凤吞燕煲

Hai Tien Lo Classic Treasure Pot

\$398 · 6 diners | \$638 · 10 diners

材料 Ingredients:

八头鲍鱼 Eight-head Whole Abalone

燕窝 Bird's Nest

花胶 Fish Maw

樱花鸡仁 Sakura Chicken

干贝 Dried Scallops

云吞 Wonton

西兰花 Broccoli

富贵赐福豪华聚宝盘

Double Blessing Premium Treasure Pot

\$598 · 6 diners | \$938 · 10 diners

材料 Ingredients:

龙虾 Lobster

红焖元蹄 Braised Pork Knuckle

八头鲍鱼 Eight-head Whole Abalone

金蚝 Dried Oyster

海参 Sea Cucumber

鱼鳔 Fish Maw

干贝 Dried Scallops

烧鸭 Roast Duck

自制鱼腐 Homemade Fish Bean Curd

豆筋 Bean Gluten

花菇 Chinese Mushroom

发菜 Black Moss

莲藕片 Sliced Lotus Root

云南木耳 Yunnan Fungus

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。

Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.

Menus are subject to availability and may change without notice.

若您对某些食物过敏，请向我们的职员求助。 所报价格不包含10%服务费和现行消费税。

Prices quoted are in Singapore Dollars and are subject to service charge and prevailing government taxes.

Menus are subject to availability and may change without notice.