

海 天 樓  
HAI TIEN LO



柚子香芒脆  
虾球

*Deep-fried Crispy Prawns  
with Mango  
and Pomelo Sauce*



# 前 调 小 品

## Appetisers

	每位 Per Person
柚子香芒脆虾球 Deep-fried Crispy Prawns with Mango and Pomelo Sauce	12
汉和双拼 (胡麻虾球、海蜇片皮鸭) Dual Specialty Combination (Crispy Prawn tossed in Sesame Sauce and Sliced Barbecued Beijing Duck with Jelly Fish)	12
卤水鹅肝叉烧皇 Barbecued Honey-glazed Pork and Marinated Foie Gras	16
酥蒜带子沙丹虾 Crispy Prawn tossed in Wasabi Mayonnaise Sauce and Scallops with Minced Garlic	16
海天楼三小品 (片皮鸭、姜茸煎带子、五香鹅肝) Signature Trio of Treasures (Sliced Barbecued Beijing Duck, Pan-fried Scallop with Minced Ginger, Marinated Foie Gras with Five-Spice)	22
香槟波龙虾伴咸蛋脆鱼皮 Lobster coated in Champagne Sauce served with Crispy Fish Skin tossed in Salted Egg Yolk Sauce	26
泡菜波龙沙律 Chilled Boston Lobster Salad served with Preserved Vegetables	48

	每份 Per Portion		
	小 S	中 M	大 L
波龙沙律大拼盘 (波龙虾、烧鸭件、醉鸡卷、麻油海蜇丝、椒盐白银鱼) Wealth Platter Boston Lobster Salad Combination (Boston Lobster, Sliced Barbecued Roasted Duck, Drunken Chicken Roll, Shredded Jelly Fish with Sesame Oil, Whitebait Fish with Peppered Salt)	16 (min 4pax)	-	-
辣椒蟹肉汁软壳蟹 Deep-fried Soft Shell Crabs served with Chilli Crab Meat Sauce	22	-	44
咸蛋酱脆双鲜 Deep-fried Crispy Whitebait Fish and Fish Skin with Salted Egg Yolk Sauce	22	33	44
瑶柱蟹肉桂花素翅 Stir-fried Scrambled Eggs with Vegetarian Shark's Fin, Crab Meat and Dried Scallops served with Lettuce	42	63	84

海天樓  
三  
品

*Signature  
Trio of Treasures*





荷香元贝富贵鸡

Salt Crusted  
Traditional Stewed Chicken  
with Dried Scallops  
in Lotus Leaf



# 广式烧腊

## Barbecued Selection

	半只 Half	一只 Whole	
脆皮吊烧鸡 Roasted Crispy Chicken	28	48	
藕香葱油脆皮鸡 Crispy Chicken with Minced Shallot and Spring Onions	28	48	
龙井茶皇香滑鸡 Smoked Soya Chicken with Dragon Well Tea Leaves	28	48	
明炉琵琶鸭 Roasted Pipa Duck served with Barbecued Sauce	38	72	
京式片皮鸭 Classic Sliced Beijing Duck served with Homemade Chinese Pancakes	42	78	
荷香元贝富贵鸡 (预订) Salt Crusted Traditional Stewed Chicken with Dried Scallops in Lotus Leaf (Advance Order Required)	–	88	
红袍乳猪全体 Roasted Barbecued Whole Suckling Pig	168	328	
	每份 Per Portion		
	小 S	中 M	大 L
蜜汁香叉烧 Barbecued Pork with Honey-glazed Sauce	22	33	44
脆皮烧腩肉 Crispy Barbecued Pork Belly	24	36	48
挂炉烧鸭件 Sliced Barbecued Roasted Duck	26	38 (Half)	72 (Whole)
烧味双拼盘 Barbecued Meat Dual Combination Platter	26	39	52
烧味三式盘 Barbecued Meat Trio Combination Platter	28	42	56
脆皮乳猪件 Sliced Crispy Barbecued Suckling Pig	48	72	96
乳猪件拼烧鸭 Combination Platter of Sliced Crispy Barbecued Suckling Pig and Roasted Duck	52	78	104

若您对某些食物过敏，请向我们的职员求助。Guests with known food allergies or intolerances may contact our service associates for assistance.  
所报价格不包含10%服务费和7%消费服务税。Prices are quoted in Singapore dollars and are subject to 10% service charge and 7% GST.

# 汤品精选

## Soup

	每位 Per Person
野山菌菇黄鸡汤 Braised Wild Mushrooms in Supreme Chicken Stock	12
北海道带子酸辣羹 Hokkaido Scallops in Hot and Sour Thick Broth	12
牛松庐笋粟米羹 Sweet Corn with Minced Beef and Asparagus in Thick Broth	12
竹笙馄饨汤脆鱼皮 Boiled Bamboo Pith and Wonton Soup served with Crispy Fish Skin	12
海鲜冬瓜鱼骨汤 Double-boiled Winter Melon with Seafood in Fish Bone Broth	18
金银贝花菇黄鸡汤 Double-boiled Fresh and Dried Scallops with Mushroom in Supreme Chicken Stock	18
四宝炖白玉汤 Double-boiled Winter Melon with Abalone, Dried Scallops and Bamboo Pith	28
迷你佛跳墙 Double-boiled Mini Buddha Jumps Over the Wall	48
竹笙花胶鱼骨汤 Double-boiled Fish Maw with Bamboo Pith in Fish Bone Broth	68
官燕炖海中宝 Double-boiled Imperial Swiftlet's Nest with Sea Treasures	68
红烧蟹肉金丝燕 Braised Imperial Swiftlet's Nest with Crab Meat	68
高汤官燕鸳鸯贝 Double-boiled Imperial Swiftlet's Nest with Fresh and Dried Scallops in Superior Stock	68



竹荪花胶鱼骨汤

*Double-boiled Fish Maw  
with Bamboo Pith  
in Fish Bone Broth*





原只澳洲青边鲍

*Braised Australian  
Fresh Whole Abalone*



# 鮑 魚 海 味

## Treasures of the Sea

	每位 Per Person
红烧大吉鲍京烤肉 Classic Braised Whole Abalone and Spare Ribs	38
原粒六头鲍扣鹅掌 Braised Whole Abalone with Goose Web	38
红烧澳洲三头鲜鲍 Braised Australian Whole Abalone	58
瑶柱扒花胶大吉鲍 Classic Braised Whole Abalone with Fish Maw and Dried Scallops	68
原只澳洲青边鲍 Braised Australian Fresh Whole Abalone	时价 Seasonal Price
十五头澳洲糖心干鲍 Braised Australian Premium Whole Dry Abalone	328

	每份 Per Portion		
	小 S	中 M	大 L
鲍汁花菇烩鹅掌 Stewed Goose Web with Mushrooms in Abalone Sauce	28	42	56
葱爆鲜菌海参丁 Sautéed Diced Sea Cucumber with Fresh Mushrooms and Spring Onions	28	42	56
干贝鲍丝扒海参 Braised Sea Cucumber with Shredded Abalone and Dried Scallops	48	72	96
海参鱼鳔鹅掌煲 Stewed Goose Web with Fish Maw and Sea Cucumber in Treasure Pot	58	87	116
海皇鲍鱼豆筋煲 Braised Abalone with Seafood and Bean Gluten in Treasure Pot	118	177	236

鱼  
与  
游  
水  
活  
海  
鲜

## Fresh Fish and Seafood

### 海上鲜 - 活鱼 FISH

每克 Per 100g

东星斑  
East Spotted Grouper

23

西星斑  
West Spotted Grouper

22

笋壳  
Soon Hock

13

老鼠斑 (预订)  
Pacific Grouper (Advance Order Required)

时价  
Seasonal Price

龙虎斑 (预订)  
Dragon Grouper (Advance Order Required)

时价  
Seasonal Price

法国多宝 (预订)  
French Turbot (Advance Order Required)

时价  
Seasonal Price

淡水苏丹 (预订)  
Sultan Fish (Advance Order Required)

时价  
Seasonal Price

### 烹调方法 Choice of Cooking Method

豉油皇清蒸 Steamed with Superior Soya Sauce

川式剁椒蒸 Szechuan Style Steamed with Chopped Red Chilli and Minced Garlic

惠州梅菜蒸 Steamed with Preserved Vegetables

台式豆酥蒸 Taiwanese Style Steamed with Crispy Bean Crumbs

潮式咸菜蒸 Teochew Style Steamed with Salted Vegetables

火腩蒜子焖 Stewed with Pork Belly and Garlic

酸甜糖醋汁 Deep-fried with Sweet and Sour Sauce

万寿鱼二食 Fish Cooked in Two Ways (最少800克 Min 800g)



# 鱼 与 游 水 活 海 鲜

## Fresh Fish and Seafood

### 海上鲜 – 贝壳类 SEAFOOD

活海虾 Fresh Tiger Prawns	10 (最少300克 Min 300g)
南澳活龙虾 (预订) South Australian Fresh Lobster (Advance Order Required)	时价 Seasonal Price
鲜活象拔蚌 (预订) Fresh Geoduck Clam (Advance Order Required)	时价 Seasonal Price
波士顿龙虾 (预订) Boston Fresh Lobster (Advance Order Required)	时价 Seasonal Price
本地龙虾 Local Fresh Lobster	68 每只 Per Piece

### 烹调方法 Choice of Cooking Method

冰花刺身 Sashimi on Ice

明火白灼 Poached

奶油柠汁爆 Coated with Lemon Butter Sauce

金银蒜茸蒸 Steamed with Minced Garlic Crumbs

上汤牛油焗 Baked with Butter in Superior Stock

花雕药材煮 Boiled with Herbs and Chinese Wine

花雕蛋白蒸 Steamed with Egg White in Chinese Wine

杏仁咸蛋酱 Stir-fried with Salted Egg and Almond Flakes

金丝麦片炒 Stir-fried with Eggs and Oat Flakes

西京味噌烤 Baked with Miso Broth

苏格兰生鲜竹蚌 (极品酱爆、豉味粉丝蒸、蒜茸剁椒蒸、松菇滑蛋炒) Fresh Scotland Bamboo Clams (Stir-fried with Chef's Signature XO Chilli Sauce, Steamed with Vermicelli in Fermented Black Bean Sauce, Steamed with Chopped Red Chilli and Minced Garlic, Sautéed with Pine Mushrooms and Eggs)	13 (最少2只 Min 2pcs)
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# 海 鲜 小 炒

## Seafood

	每位 Per Person		
越南大虾皇 (惹味甘香爆、蒜茸粉丝蒸、黄金咸蛋酱、香脆麦片炒) Vietnamese King Prawn (Choice of Nyonya Style with Superior Soya Sauce and Chilli, Steamed with Vermicelli in Minced Garlic Sauce, Stir-fried with Salted Egg, Fragrant Stir-fried with Oat Flakes)	18		
深海银鲈鱼 (豉油皇脆炸、日式烧焗、姜丝鲍汁蒸、青姜茸蒸) Silver Sea Perch Fillet (Choice of Deep-fried Crispy with Superior Soya Sauce, Japanese Style Baked with Sake Sauce, Steamed with Shredded Ginger in Abalone Sauce, Steamed with Green Minced Ginger)	22		
	每份 Per Portion		
	小 S	中 M	大 L
咸鱼三葱海斑片 Stir-fried Sliced Grouper with Assorted Onion, Salted Fish and Chilli	28	42	56
蜜豆清炒鲜虾仁 Stir-fried Prawns with Honey Beans	28	42	56
荷塘海鲜金豆腐 Steamed Seafood in Supreme Chicken Stock and Egg White	28	42	56
豆瓣茄条虾球煲 Claypot Prawns and Aubergine in Spicy Bean Paste Sauce	32	48	64
虾仁蟹肉炒蛋白 Stir-fried Egg White with Crab Meat and Prawns	32	48	64
黑椒夏果炒带子 Stir-fried Scallops with Macadamia Nuts in Black Pepper Sauce	36	54	72
极品酱爆虾球带子 Sautéed Scallops and Prawns in Chef's Signature Homemade XO Chilli Sauce	36	54	72
蟹皇酱百花蒸带子 Steamed Scallops Stuffed with Prawn Paste in Crab Meat and Roe	42	63	84
荷香蒜茸蒸海中宝 Steamed Sea Treasures with Minced Garlic in Lotus Leaf	48	72	96



荷塘海鮮金豆腐

*Steamed Seafood  
in Supreme Chicken Stock  
and Egg White*



黑椒蘑菇牛柳粒

*Wok-fried  
Diced Beef Tenderloin  
with Mushrooms  
in Black Pepper Sauce*



# 海天楼珍馐 · 鲜肉

## Meat

	每位 Per Person		
腐乳酱香小羊排 Grilled Rack of Lamb in Fermented Bean Curd Sauce	26		
海天楼灼和牛 Poached Wagyu Beef in Superior Soya Sauce	38		
	每份 Per Portion		
	小 S	中 M	大 L
金盏夏果香芒鸡 Stir-fried Chicken with Mango and Macadamia Nuts	22	33	44
豉椒干葱爆鸡煲 Claypot Chicken with Shallots and Black Bean Sauce	22	33	44
杏香烧汁牛肉片 Stir-fried Sliced Beef with Almond Flakes in Barbecued Sauce	24	36	48
泡菜咕嚕猪爽肉 Sweet and Sour Pork Shoulder with Preserved Vegetables	24	36	48
彩椒松露爽肉煲 Claypot Pork Shoulder with Assorted Bell Peppers and Truffles	24	36	48
梅菜豆腐京烤肉 Braised Pork Ribs and Bean Curd with Preserved Vegetables	24	36	48
沙律烧汁鲜肉排 Stir-fried Pork Spare Ribs with Mayonnaise and Barbecue Sauce	24	36	48
粤式砂煲牛筋腩 Cantonese Stewed Beef Brisket and Tendon in Treasure Pot	28	42	56
黑椒蘑菇牛柳粒 Wok-fried Diced Beef Tenderloin with Mushrooms in Black Pepper Sauce	34	51	68

海天樓珍饈  
·  
豆腐  
·  
蔬食

## Vegetables and Beancurd

	每份 Per Portion		
	小 S	中 M	大 L
惠州梅菜港芥兰 Sautéed Hong Kong Kai Lan with Preserved Vegetables	22	33	44
山椒蒜茸爆芦荀 Wok-fried Asparagus with Szechuan Pepper and Minced Garlic	22	33	44
红杞汁烩鲜百合菠菜 Stewed Spinach with Fresh Lily Bulbs in Wolfberries Sauce	22	33	44
极品酱参菇西兰花 Sautéed Broccoli with Assorted Mushrooms in Chef's Signature Homemade XO Chilli Sauce	22	33	44
鱼腐鱼汤浸小唐菜 Simmered Baby Vegetable Sprouts with Fish Puffs in Fish Bone Broth	24	36	48
瑶柱蟹肉扒胜瓜 Braised Luffa with Crab Meat and Dried Scallops	24	36	48
上汤瑶柱蒜子苋菜煲 Chinese Baby Spinach with Dried Scallops and Garlic in Superior Stock	24	36	48
海天楼极品酱皇豆腐 Braised Homemade Bean Curd with Minced Pork and Pine Mushrooms in Chef's Signature Homemade XO Chilli Sauce	24	36	48
顺德鱼腐火腩煲 Claypot Fish Puffs with Pork Belly	24	36	48
香醋豆瓣鸡粒蛋豆腐 Stewed Egg Bean Curd with Diced Chicken and Aubergine in Fragrant Vinegar and Spicy Bean Paste Sauce	24	-	48



香醋豆瓣鸡粒豆腐

*Stewed Egg Bean Curd  
with Diced Chicken and Aubergine  
in Fragrant Vinegar  
and Spicy Bean Paste Sauce*



花雕蛋白蒸大虾福庭面

*Steamed King Prawn  
with Inaniwa Udon  
in Egg White and Chinese Wine*



# 粉 面 主 食

## Noodles and Rice

	每位 Per Person		
蟹皇酱焖龙口粉丝 Braised Vermicelli with Shredded Mushrooms and Vegetables in Crab Meat and Roe Sauce	12		
海鲜什菌鱼骨汤米 Poached Rice Vermicelli with Seafood and Assorted Mushrooms in Fish Bone Broth	16		
海参玉带纸包鱼茸面 Stewed Fish Noodles with Sea Cucumber and Scallops	18		
花雕蛋白蒸大虾稻庭面 Steamed King Prawn with Inaniwa Udon in Egg White and Chinese Wine	18		
	每份 Per Portion		
	小 S	中 M	大 L
蜜汁叉烧酱皇炒饭 Wok-fried Rice in Chef's Signature Homemade XO Chilli Sauce served with Honey-Glazed Pork	24	36	48
烧汁爽肉干炒生面 Stir-fried Noodles with Pork Shoulders in Barbecued Sauce	24	36	48
鲍丝子蘑香烧伊面 Stewed Ee-fu Noodles with Shredded Abalone and Pearl Mushrooms	24	36	48
港式干炒牛肉河 Cantonese Style Wok-fried Rice Noodles with Beef Tenderloin	24	36	48
樱花虾海鲜炒饭 Wok-fried Rice with Seafood and Sakura Shrimps	28	42	56
虾籽蟹肉干烧伊面 Stewed Ee-fu Noodles with Crab Meat and Dried Shrimp Roe	28	42	56
剁椒鲈鱼蒸肠粉 Steamed Rice Flour Rolls with Sea Perch Fillet with Chopped Red Chilli and Minced Garlic	28	42	56
蛋白干贝蟹肉炒饭 Wok-fried Rice with Crab Meat, Dried Scallops and Egg White	32	48	64
瑶柱海鲜泡饭 Poached Rice with Seafood and Dried Scallops in Superior Stock	48	72	96



海天樓珍饈  
·  
素食

## Vegetarian Delight

	每位 Per Person		
清炖竹笙冬瓜汤 Double-boiled Winter Melon with Bamboo Pith in Vegetarian Stock	12		
红烧龙芽素翅 Braised Vegetarian Shark's Fin Soup with Bean Sprouts	12		
功德素汤佛跳墙 Double-boiled Vegetarian Shark's Fin Soup with Bamboo Pith, Assorted Mushrooms, Mock Chicken and Deep-fried Yam	18		
	每份 Per Portion		
	小 S	中 M	大 L
芥末酱脆菇茄条 Deep-fried Crispy Mushrooms and Aubergine tossed in Wasabi Mayonnaise	20	30	40
梅菜豉油皇蒸茄子 Steamed Aubergine with Preserved Vegetables in Superior Soya Sauce	20	30	40
素鲍丝银芽炒蜜豆 Stir-fried Honey Beans with Shredded Vegetarian Abalone and Bean Sprouts	20	30	40
红烧双菇素鸡丁 Stewed Vegetarian Mock Chicken with Assorted Mushrooms	22	33	44

海天樓珍饈 · 素食

## Vegetarian Delight

	每份 Per Portion		
	小 S	中 M	大 L
鲜百合扒港芥兰 Braised Hong Kong Kai Lan with Fresh Lily Bulbs	22	33	44
酸甜咕嚕素肉 Stir-fried Sweet and Sour Vegetarian Mock Meat	22	33	44
宫保素虾炸馒头 Sautéed Vegetarian Mock Prawns in Szechuan Spicy Dried Chilli served with Deep-fried Buns	22	33	44
麻婆豆腐泡伊面 Poached Ee-fu Noodles with Vegetarian Mock Meat and Bean Curd in Spicy Szechuan Chilli Sauce	22	33	44
四宝石榴福袋 Braised Mushrooms, Lotus Roots, Gingko Nuts and Black Moss wrapped with Bean Gluten	24	36	48
菌香竹笙豆腐 Braised Bean Curd with Bamboo Pith in Truffle Oil	24	36	48
迷你荷叶紫米饭 Fragrant Steamed Mini Brown Rice with Asparagus, Sweet Corn and Pine Nuts in Lotus Leaf	24	36	48
素火腿砂煲焖菜饭 Stewed Claypot Rice with Vegetables and Vegetarian Ham	24	36	48

# 甜 蜜 滋 味

## Dessert

	每位 Per Person
香芒布丁紫米露 Chilled Glutinous Rice Cream with Mango Pudding	8
桂花水晶甘露冻 Chilled Mango Sago Cream and Osmanthus Jelly	8
杏仁蛋糕布丁 Chilled Almond Cake Pudding	8
雪燕红梅酪梨露 Chilled Avocado Cream with Snow Swallow and Red Berries	8
桂花姜茶汤丸 Double-boiled Sweetness Ginger Tea with Sesame Dumplings and Osmanthus	8
奇异籽杏汁汤丸 Double-boiled Almond Cream with Black Sesame Dumplings and Chia Seeds	8
官燕原味豆腐花 Chilled Homemade Bean Curd with Imperial Swiftlet's Nest	22
桃胶杏汁炖官燕 Double-boiled Imperial Swiftlet's Nest with Almond Cream and Maltose	62
冰糖炖金丝燕 Double-boiled Imperial Swiftlet's Nest with Rock Sugar	62
	每份 Per Portion
水晶桂花糕 Chilled Crystal Jelly with Osmanthus	8
酥皮芝麻锅饼 Pan-fried Chinese Pancake Stuffed with Red Bean Paste and Sesame	12
秘制芝士流沙包 Steamed Egg Custard Buns with Cheese	16
猫山榴莲米滋卷 Chilled Glutinous Rice Rolls with Mao Shan Wang Durian Paste	24

猫山榴连米滋卷

*Cilled Glutinous Rice Rolls  
with Mao Shan Wang  
Durian Paste*

