



曾
澤
彬

海 天 樓
HAI TIEN LO


BEN ZENG

Chef Ben Zeng brings to Hai Tien Lo more than 25 years of culinary expertise garnered from working in exceptional local and international restaurants. His cooking philosophy involves elevating authentic Cantonese flavours with a modern flair, using premium produce, creative ingredient pairings and combination cooking methods. Look forward to an impeccable array of traditional and contemporary delicacies, celebrating the best of Cantonese dining.

前 调 小 品

Appetisers


	每位 Per Person		
凉拌大吉鲍伴波龙 Chilled Marinated Whole Abalone accompanied with Boston Lobster in Sesame Sauce	32		
 海天厨师拼盘 (百花乳猪件、清酒蟹肉、红桑酱脆虾球) Hai Tien Lo Chef's Specialty Combination (Sliced Crispy Barbecued Suckling Pig stuffed with Prawn Paste, Chilled Crab Meat in Japanese Sake, Deep-fried Crispy Prawns with Raspberry Sauce)	26		
海天楼三小品 (海蜇片皮鸭、千丝带子、酥蒜椒盐生蚝) Signature Trio of Treasures (Sliced Barbecued Beijing Duck with Jelly Fish, Deep-fried Scallops wrapped with Vermicelli, Deep-fried Fresh Oyster with Garlic and Peppered Salt)	22		
 香煎玉带伴百花乳猪件佐西施汁 Combination of Pan-fried Scallop and Sliced Crispy Barbecued Suckling Pig stuffed with Prawn Paste in Thai Sauce	22		
柚子香芒脆虾球 Deep-fried Crispy Prawns with Mango and Pomelo Sauce	14		
	每份 Per Portion		
	小 S	中 M	大 L
西施波龙大拼盘 (西施波龙、海蜇、蜜汁叉烧、椒盐白银鱼、五香鸡卷) Wealth Platter Boston Lobster Combination (Boston Lobster with Thai Sauce, Shredded Jelly Fish, Barbecued Honey-glazed Pork, Whitebait with Peppered Salt, Five-spice Chicken Roll)	16 (min 4pax)	-	-
 金沙奶油生蚝 Deep-fried Fresh Oysters coated with Salted Egg Yolk and Crispy Sweet Corn	24	36	48
脆炸红桑果汁虾球 Deep-fried Crispy Prawns with Raspberry Sauce	24	36	48
咸蛋酱脆双鲜 Deep-fried Crispy Whitebait and Fish Skin with Salted Eggs	22	33	44
辣椒蟹肉汁软壳蟹 Deep-fried Soft Shell Crabs served with Chilli Crab Meat Sauce	22	-	44

Signature

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广式烧腊

Barbecued Selection

	小 Small	半只 Half	一只 Whole
红袍乳猪全体 Roasted Barbecued Whole Suckling Pig	-	168	328
 海天楼特色片皮鸭 Hai Tien Lo Style Classic Sliced Beijing Duck with Black Caviar, Avocado and Vegetarian Beancurd Skin served with Homemade Chinese Pancakes	-	58	108
港式片皮鸭 Hong Kong Style Sliced Beijing Duck served with Homemade Chinese Pancakes	-	42	78
港式明炉烧鸭 Barbecued Roasted Duck	26	38	68
脆皮虾饼吊烧鸡 Roasted Crispy Chicken with Prawn Crackers	-	28	48
玫瑰露豉油鸡 Marinated Soya Sauce Chicken	-	28	48
	每份 Per Portion		
	小 S	中 M	大 L
脆皮乳猪件 Sliced Crispy Barbecued Suckling Pig	48	72	96
香芒西柠鸭脯 Boneless Roasted Duck with Fresh Mango in Lemon Sauce	28	42	56
烧味三式盘 Barbecued Meat Trio Combination Platter	28	42	56
烧味双拼盘 Barbecued Meat Dual Combination Platter	26	39	52
脆皮烧腩肉 Crispy Barbecued Pork Belly	24	36	48
五香腩乳炸肉 Deep-fried USA Kurobuta Pork Marinated with Five-spice and Fermented Beancurd	24	36	48
蜜汁香叉烧 Barbecued Pork with Honey-glazed Sauce	22	33	44

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汤品精选

Soup

每位 Per Person

黄焖浓汤绣球燕窝 Braised "Xiu Qiu" Imperial Swiftlet's Nest in Supreme Stock	68
 竹笙花胶鱼骨汤 Double-boiled Fish Maw with Bamboo Pith in Fish Bone Broth	68
红烧蟹肉干贝燕窝 Braised Imperial Swiftlet's Nest with Crab Meat and Dried Scallops	48
迷你佛跳墙 Double-boiled Mini Buddha Jumps Over the Wall	48
 椰皇干贝生虾花菇鲍鱼炖鸡汤 Double-boiled Chicken Soup with Abalone, Dried Scallops, Fresh Prawn and Chinese Mushrooms served in Young Coconut	38
竹笙海鲜鱼骨汤 Double-boiled Seafood with Bamboo Pith in Fish Bone Broth	20
金银贝鲜菌黄鸡汤 Braised Fresh and Dried Scallops with Fresh Mushrooms in Supreme Chicken Stock	18
海鲜酸辣羹 Hot and Sour Seafood in Thick Broth	12
是日滋补炖汤 Nourishing Double-boiled Soup of The Day	12

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鲍鱼海味

Abalone and Sea Cucumber

		每位 Per Person		
	十五头澳洲糖心干鲍 Braised Australian Premium Whole Dry Abalone	328		
	原只澳洲青边鲍 Braised Australian Fresh Whole Abalone	Seasonal Price		
	黑松露红烧澳洲三头鲜鲍日本花菇 Braised Australian Whole Abalone with Japanese Mushrooms and Black Truffles	68		
	海天金汤烩大吉鲍杏鲍菇自制豆腐 Braised Whole Abalone with King Oyster Mushrooms and Homemade Beancurd in Supreme Stock	38		
	脆炸酿海参伴惠州梅菜 Deep-fried Crispy Sea Cucumber stuffed with Minced Pork and Shrimps accompanied with Preserved Vegetables	24		
		每份 Per Portion		
		小 S	中 M	大 L
	鲍片烩海参伴菜苗 Stewed Sliced Abalone and Sea Cucumber accompanied with Vegetable Sprouts	58	87	116
	葱烧鸡球鲍鱼煲 Stewed Abalone with Chicken and Scallions in Treasure Pot	48	72	96
	黄焖虾球海参豆腐煲 Braised Sea Cucumber with Prawns and Beancurd in Treasure Pot	38	57	76
	四川酱爆鲜菌海参粒 Sautéed Diced Sea Cucumber with Fresh Mushrooms in Szechuan Spicy Sauce	28	42	56

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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

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

苏格兰生鲜竹蚌 (极品酱爆、豉味粉丝蒸、金银蒜茸蒸) 14
Fresh Scotland Bamboo Clams
(Stir-fried with Chef Signature XO Chilli Sauce, Steamed with Vermicelli in Fermented Black Bean Sauce, Steamed with Minced Garlic Crumbs)

海鮮炒

Seafood Treasures

每位 Per Person

 松露酱金盅炒龙虾球 Stir-fried Lobster with Truffle Sauce served in Pumpkin	34
上汤牛油焗开边龙虾 Baked Lobster with Butter in Superior Stock	34
日式烧焗银鲈鱼 Japanese-style Baked Silver Sea Perch Fillet with Sake Sauce	24
 金桔辣酱焗银鲈鱼 Baked Silver Sea Perch Fillet with Kumquat Chilli Sauce	24
黑蒜蒸银鲈鱼 Steamed Silver Sea Perch Fillet with Fermented Garlic	24
福菜蒸银鲈鱼 Steamed Silver Sea Perch Fillet with Preserved Vegetables	24
金丝麦片大虾皇 Stir-fried King Prawns with Eggs and Oat Flakes	18
新加坡辣椒大虾皇伴馒头时蔬 Singapore-style Wok-fried King Prawns in Spicy Chilli Sauce accompanied with Chinese Bun and Seasonal Vegetables	18
香醋豆瓣虾粒豆腐 Stewed Beancurd with Diced Prawn in Fragrant Vinegar and Spicy Bean Paste Sauce	14

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海鮮炒

Seafood Treasures

	每份 Per Portion		
	小 S	中 M	大 L
 南瓜豉汁炒带子 Stir-fried Scallops with Pumpkin in Black Bean Sauce	48	72	96
极品酱爆虾球带子 Sautéed Scallops and Prawns in Signature Homemade XO Chilli Sauce	36	54	72
虾仁蟹肉炒蛋白 Stir-fried Egg White with Crab Meat and Prawns served with Lettuce	34	51	68
芝士白汁焗生蚝 Baked Fresh Oysters with Cheese and Cream Sauce	32	48	64
梅香三葱海斑片 Stir-fried Sliced Grouper with Assorted Onions, Salted Fish and Chilli	28	42	56
柚子汁吉烈斑片 Deep-fried Sliced Grouper Cutlet with Pomelo Sauce	28	42	56
豉椒炒啦啦 Wok-fried Short-neck Clams with Black Bean Sauce	28	42	56
 荷塘海鲜金豆腐 Steamed Supreme Chicken Stock and Egg White with Seafood	28	42	56

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海天樓佳肴 · 鮮肉

Poultry

	每位 Per Person		
红酒汁香煎雪花牛柳 Pan-fried Ribeye Beef Fillet with Red Wine Sauce	42		
海天楼灼和牛 Poached Wagyu Beef in Superior Soya Sauce	38		
 蒜香焗鲜肉排 Baked Pork Spare Ribs with Fragrant Minced Garlic	20		
碧绿黑椒酱排骨 Stir-fried Pork Spare Ribs with Seasonal Greens in Black Pepper Sauce	20		
	每份 Per Portion		
	小 S	中 M	大 L
 黑椒蘑菇牛柳粒 Wok-fried Diced Beef Tenderloin with Mushrooms in Black Pepper Sauce	34	51	68
粤式砂煲牛筋腩 Cantonese-style Stewed Beef Brisket and Tendon in Treasure Pot	28	42	56
酱爆牛肉西兰花 Sautéed Beef with Broccoli in Chef's Homemade Sauce	28	42	56
旺来咕嚕肉 Sweet and Sour Pork with Pineapples	24	36	48
金盞夏果香芒鸡柳 Stir-fried Chicken Fillet with Mango and Macadamia Nuts	22	33	44
三杯滑鸡煲 Claypot Stewed Chicken with Chinese Wine and Ginger	22	33	44

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海天樓佳肴 · 豆腐、蔬食

Vegetables and Beancurd



	每份 Per Portion		
	小 S	中 M	大 L
九层塔和牛松茄子煲 Claypot Braised Minced Wagyu Beef with Aubergine and Basil Leaves	26	39	52
瑶柱蟹肉扒胜瓜 Braised Angled Luffa with Crab Meat and Dried Scallops	26	39	52
海味扒自制豆腐伴菜 Braised Homemade Beancurd with Sea Treasures accompanied with Vegetables	26	39	52
上汤瑶柱百合蒜子苋菜煲 Claypot Simmered Chinese Baby Spinach with Dried Scallops, Lily Bulbs and Garlic in Superior Stock	24	36	48
 海天楼极品酱皇豆腐 Braised Homemade Beancurd with Minced Pork and Pine Mushrooms in Signature Homemade XO Chilli Sauce	24	36	48
极品酱三菇西兰花 Sautéed Broccoli with Assorted Mushrooms in Signature Homemade XO Chilli Sauce	24	36	48
惠州梅菜港芥兰 Sautéed Hong Kong Kai Lan with Preserved Vegetables	22	33	44
虾米肉碎四季豆 Wok-fried French Beans with Minced Pork and Dried Shrimps	22	33	44
豆豉鲛鱼炒油麦菜 Stir-fried Chinese Leafy Lettuce with Dace in Black Bean Sauce	22	33	44
虾酱椒丝油麦菜煲 Claypot Chinese Leafy Lettuce with Shredded Chilli and Prawn Paste Sauce	22	33	44

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粉 面 主 食

Noodles and Rice

	每位 Per Person
 上汤龙虾稻庭面 Stewed Lobster with Inaniwa Udon in Superior Stock	34
姜葱龙虾球炒饭 Wok-fried Rice with Lobster and Ginger Spring Onion	34
菜心鲜味海鲜泡饭 Poached Rice with Seafood and Preserved Pickles	20
 海参玉带纸包鱼茸面 Wrapped Stewed Fish Noodles with Sea Cucumber and Scallops	18
辣汁大虾脆面球 Deep-fried Crispy Noodles with King Prawns in Spicy Chilli Sauce	18

	每份 Per Portion		
	小 S	中 M	大 L
蛋白乾贝蟹肉炒饭 Wok-fried Rice with Crab Meat, Dried Scallops and Egg White	32	48	64
樱花虾海鲜芝士焗饭 Wok-fried Rice with Seafood and Sakura Shrimps	32	48	64
黑椒海鲜焗伊面 Stewed Ee-fu Noodles with Seafood in Black Pepper Sauce	28	42	56
蜜汁叉烧酱皇炒饭 Wok-fried Rice in Signature Homemade XO Chilli Sauce accompanied with Honey-Glazed Pork	24	36	48
港式乾炒牛肉河 Cantonese-style Wok-fried Rice Noodles with Beef Tenderloin	24	36	48
鲍丝子蘑香烧伊面 Stewed Ee-fu Noodles with Shredded Abalone and Pearl Mushrooms	24	36	48
极品酱扬州炒饭 Yang Chow Wok-fried Rice with Prawns and Barbecued Honey-Glazed Pork in Signature Homemade XO Chilli Sauce	24	36	48

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海天樓
·
素食

Vegetarian Delights

	每位 Per Person		
	小 S	中 M	大 L
功德素汤佛跳墙 Double-boiled Vegetarian Soup with Bamboo Piths, Assorted Mushrooms, Mock Chicken and Deep-fried Yam		18	
羊肚菌菜胆花菇竹笙素汤 Double-boiled Morel Mushrooms with Bamboo Pith, Chinese Cabbage and Mushrooms in Vegetarian Stock		14	
斋酸辣羹 Vegetarian Hot and Sour Peppered Soup in Thick Broth		12	
	每份 Per Portion		
	小 S	中 M	大 L
红烧鲜菌素豆腐 Stewed Vegetarian Beancurd with Fresh Mushrooms	24	36	48
发菜竹笙花菇扒时蔬 Braised Seasonal Vegetables with Bamboo Pith, Chinese Mushrooms and Black Moss	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
鲜百合枸杞浸菜苗 Poached Vegetable Sprouts with Fresh Lily Bulbs and Wolfberries in Vegetarian Stock	22	33	44
酸甜咕噜素肉 Stir-fired Sweet and Sour Vegetarian Mock Meat	22	33	44
麻婆素豆腐 Stewed Vegetarian Beancurd with Mock Meat in Spicy Szechuan Chilli Sauce	22	33	44

海天樓佳肴 · 素食

Vegetarian Delights

	每份 Per Portion		
	小 S	中 M	大 L
银果莲子百合炒素丁 Sautéed Vegetarian Mock Meat with Fresh Lily Bulbs, Gingko Nuts and Lotus Seeds	22	33	44
鲜菌焖伊面 Stewed Ee-fu Noodles with Fresh Mushrooms	22	33	44
榄菜素粒炒饭 Wok-fried Rice with Diced Vegetarian Mock Meat and Preserved Vegetables	22	33	44
芥菜酱脆鲜菇 Deep-fried Crispy Fresh Mushrooms tossed in Wasabi Mayonnaise	20	30	40
宫保脆茄子 Deep-fried Crispy Aubergine and Cashew nuts with Dried Chilli and Bell Peppers in Szechuan Spicy Gong Bo Sauce	20	30	40
脆炸素春卷 Deep-fried Crispy Vegetarian Spring Rolls	20	30	40
蒸素菜饺 Steamed Vegetarian Dumplings	20	30	40

甜蜜滋味

Dessert

	每位 Per Person
 椰皇炖官燕 Double-boiled Imperial Swiftlet's Nest in Young Coconut	68
冰糖炖官燕 Double-boiled Imperial Swiftlet's Nest with Rock Sugar	62
 海天楼三式甜品 Hai Tien Lo Dessert Trio	14
酪梨露椰子雪糕 Chilled Cream of Avocado with Coconut Ice Cream	14
杨枝甘露伴香草焦糖雪糕 Chilled Cream of Mango Sago with Vanilla Caramel Ice Cream	12
 香茅冻青柠雪吧 Chilled Lemon Grass Jelly and Lime Sorbet	12
鲜果香芒布丁 Chilled Mango Pudding with Fresh Fruits	10
桃胶陈皮炖津梨 Double-boiled Pear with Tangerine Peel and Maltose	10
桃胶桂花姜茶汤丸 Double-boiled Sweet Ginger Tea with Sesame Dumpling, Maltose and Osmanthus	10
	每份 Per Portion
 猫山榴莲米滋卷 Chilled Glutinous Rice Rolls with Mao Shan Wang Durian Paste	24
秘制流沙包 Steamed Egg Custard Buns	16
脆炸马蹄条 Deep-fried Crispy Water Chestnut Fritters	12
酥皮芝麻锅饼 Pan-fried Sesame Pancakes Stuffed with Red Bean Paste	12

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