




海 天 樓
HAI TIEN LO


Hai Tien Lo translates to “Stairway To Heaven”, a befitting expression for the refined Cantonese dining experience presented by Executive Chef Ben Zeng and his team. Gastronomic delights include classics from the Canton province, signatures perfected over the decades and modern interpretations. Delight in an outstanding menu of dim sum, flavourful seafood, delicious roasts and traditional soups, for a glorious taste of the orient.



午市套餐

Lunch Menu

百合午市套餐

Lily Lunch Menu

原盅时日炖汤

Traditional Double-boiled Soup

巧手点心三盛合

Hai Tien Lo Dim Sum Trio

蜜汁叉烧芥菜沙丹虾

Combination of Deep-fried Prawns in Wasabi Mayonnaise
and Barbecued Honey-glazed Pork

金银蒜茸蒸鲈鱼

Steamed Fillet of Sea Perch with Minced Garlic Crumbs

鲍汁煎鸡卷蛋炒饭

Eggs Fried Rice with Pan-fried Chicken Roll in Abalone Sauce

精美甜品

Chef's Signature Dessert

SGD58 per diner

(with a minimum of two diners)

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。

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茉莉午市套餐

Jasmine Lunch Menu

巧手点心三盛合

Hai Tien Lo Trio of Dim Sum

原盅迷你佛跳墙

Double-boiled Mini "Buddha Jumps Over the Wall"

烧味三式盘

Barbecued Meat Trio Combination Platter

麦香大虾脆银鱼

Deep-fried Crispy King Prawn and Whitebait with Oat Flakes

极品扬州炒饭伴烧汁鲜肉排

Yang Chow Fried Rice in Chef's Signature Homemade
XO Chilli Sauce accompanied with Stir-fried Pork Spare Ribs
in Barbecue Sauce

精美甜品

Chef's Signature Dessert

SGD88 per diner

(with a minimum of two diners)

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玫瑰午市套餐

Rose Lunch Menu

烧味点心拼

Barbecued and Dim Sum Combination Platter

鲜菌金银贝黄鸡汤

Braised Fresh and Dried Scallops
with Fresh Mushrooms in Supreme Chicken Stock

黑松露三头澳鲍扣花菇

Braised Australian Whole Abalone with Mushroom
and Black Truffles

金银蒜茸蒸鲈鱼

Steamed Fillet of Sea Perch with Minced Garlic Crumbs

樱花虾海鲜炒饭

Wok-fried Rice with Seafood and Sakura Shrimps

酪梨露椰子雪糕

Chilled Cream of Avocado with Coconut Ice Cream

SGD118 per diner
(with a minimum of two diners)

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午市素食套餐

Vegetarian Lunch Set Menu

上素点心三式拼

Hai Tien Lo Vegetarian Dim Sum Trio

香浓三丝素翅羹

Braised Vegetarian Shark Fin's Soup
with Shredded Vegetarian Mock Meat in Thick Broth

银果莲子炒素丁

Sautéed Vegetarian Mock Meat with Ginkgo Nuts
and Lotus Seeds

红烧鲜菌豆腐

Stewed Beancurd with Fresh Mushrooms

松仁榄菜素火腿炒饭

Wok-fried Rice with Vegetarian Ham,
Preserved Vegetables and Pine Nuts

精选甜品

Chef's Special Dessert

SGD58 per diner

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晚市套餐

Dinner Menu

康乃馨晚市套餐

Carnation Dinner Set Menu

柚子香芒脆虾球

Deep-fried Crispy Prawns with Mango and Pomelo Sauce

四宝炖雪耳汤

Double-boiled White Fungus with Four Treasures

黑蒜蒸鲈鱼伴时蔬

Steamed Sea Perch and Fermented Garlic
accompanied with Seasonal Vegetables

香槟烧汁子排骨

Stir-fried Pork Spare Ribs with Barbecued Champagne Sauce

海参玉带纸包鱼茸面

Stewed Fish Noodles with Sea Cucumber and Scallops

鲜果香芒布甸

Chilled Mango Pudding with Fresh Fruits

SGD88 per diner

(with a minimum of two diners)

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水仙晚市套餐

Daffodil Dinner Set Menu

海天楼三小品

Signature Treasure Trio

干贝花菇鲈鱼炖浓鸡汤

Double-boiled Sea Perch with Dried Scallops
and Mushrooms in Supreme Chicken Stock

红烧海参大吉鲍

Braised Classic Whole Abalone with Sea Cucumber

金银蒜蒸开边龙虾

Steamed Lobster with Minced Garlic Crumbs

蜜汁叉烧酱皇炒饭

Wok-fried Rice in Signature Homemade XO Chilli Sauce
accompanied with Honey-Glazed Pork

酪梨露雪糕伴流沙包

Chilled Cream of Avocado and Ice Cream
accompanied with Custard Bun

SGD128 per diner

(with a minimum of two diners)

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兰花晚市套餐

Orchid Dinner Set Menu

波龙沙律五彩拼

(波龙泰式沙律、蜜汁香叉烧、椒盐白饭鱼、麻油海蜇丝、口水醉鸡片)

Wealth Platter Boston Lobster Salad Combination

(Thai-style Boston Lobster Salad, Barbecued Honey-glazed Pork, Whitebait Fish with Salt and Pepper, Shredded Jelly Fish with Sesame Oil, Sliced Drunken Chicken Rolls)

海天楼迷你佛跳墙

Hai Tien Lo Double-boiled Mini Buddha Jumps Over the Wall

极品酱爆玉带猪爽肉

Sautéed Scallops and Pork Shoulder
with Signature Homemade XO Chilli Sauce

港蒸笋壳

Cantonese Steamed Soon Hock with Superior Soya Sauce

原粒鲍鱼豆腐田野蔬

Braised Whole Abalone with Beancurd
and Seasonal Garden Vegetables

蒜香烧鸡

Crispy Chicken with Fragrant Minced Garlic

樱花虾蟹肉草菇乾烧伊面

Stewed Ee-fu Noodles with Crab Meat,
Straw Mushrooms and Sakura Shrimps

桃胶桂花姜茶汤丸

Double-boiled Sweet Ginger Tea with Glutinous Rice Dumplings,
Maltose and Osmanthus

SGD118 per diner
(with a minimum of six diners)

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郁金香晚市套餐

Tulip Dinner Set Menu

香煎鹅肝伴百花乳猪件
Combination of Pan-fried Foie Gras
and Sliced Crispy Barbecued Suckling Pig
stuffed with Prawn Paste

官燕炖鲍鱼海中宝
Double-boiled Sea Delicacies with Abalone
and Imperial Swiftlet's Nest

上汤牛油焗开边龙虾
Baked Lobster with Butter in Superior Stock

港蒸海星斑
Cantonese Steamed Grouper with Superior Soya Sauce

明炉琵琶鸭
Roasted "Pipa" Duck

蛋白乾贝蟹肉炒饭
Wok-fried Rice with Crab Meat, Dried Scallops and Egg White

海天楼三式甜品
Hai Tien Lo Chef's Signature Dessert Trio

SGD168 per diner
(with a minimum of eight diners)

杨柳晚市套餐

Willow Dinner Set Menu

龙虾鲑鱼双刺身

Duo Combination of Lobster and Salmon Sashimi

瑶柱花胶炖鱼骨汤

Double-boiled Fish Maw and Dried Scallops in Fish Bone Broth

碳烧脆皮乳猪全体

Barbecued Charcoal Crispy Whole Suckling Pig

黑松露三头澳鲍扣花菇

Braised Australian Whole Abalone
with Chinese Mushrooms and Black Truffles

港式清蒸东星斑

Cantonese Steamed East Spotted Grouper
with Superior Soya Sauce

上汤虾球焗伊面

Stewed Ee-fu Noodles with Prawns in Superior Stock

冰糖炖官燕

Double-boiled Imperial Swiftlet's Nest with Rock Sugar

红枣软糕

Sticky Red Date Cake

SGD228.80 per diner
(with a minimum of eight diners)

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晚市素食套餐

Vegetarian Dinner Set Menu

芝麻酱脆茄子香菇
Deep-fried Crispy Aubergine and Mushrooms in Sesame Sauce

功德素汤佛跳墙
Double-boiled Vegetarian Soup with Bamboo Pith,
Assorted Mushrooms, Mock Chicken and Deep-fried Yam

酸甜咕噜素肉
Stir-fried Sweet and Sour Vegetarian Mock Meat

银果莲子炒素丁
Sautéed Vegetarian Mock Meat with Ginkgo Nuts
and Lotus Seeds

红烧鲜菌素豆腐
Stewed Vegetarian Beancurd with Fresh Mushrooms

甜豆榄菜炒饭
Wok-fried Rice with Sweet Peas and Preserved Vegetables

鲜果香茅冻
Chilled Lemon Grass Jelly with Fresh Fruits

SGD88 per diner

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