



Hai Tien Lo

Weekday Dim Sum Lunch Buffet

11:30am to 2:30pm

Adult (12 years old and above) SGD60.80 per person

Child (6 to 11 years old) SGD40.80 per person

Hai Tien Lo is pleased to offer all diners a healthier alternative of brown rice for all rice-based dishes at no additional charge. A mix of brown and white rice can also be prepared upon request. Please approach our service associates if you wish to enjoy this option during your dining experience. Guests with known food allergies or intolerances may contact our service associates for assistance.

TERMS AND CONDITIONS

*Minimum of two diners required

*Last order at 2:00pm

*Not inclusive of Chinese Tea and other beverages

*Wastage of food will be charged accordingly

*Not valid in conjunction with other discounts and offers

*Prices are subject to 10% service charge and prevailing Goods & Services tax, unless otherwise stated.



每位任选一款, 只限一次享用
One serving per person

汤 Soup

海天迷你佛跳墙

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

花菇爽耳菜胆齋汤

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

任您享用

All You Can Eat

Chef Ben's Dim Sum Selection 点点心意

晶莹蘆荀鮮蝦餃

Steamed Prawn and Asparagus Dumplings

魚籽燒賣皇

Steamed Pork and Prawn Dumplings with Fish Roe

韭菜水晶餃

Steamed Crystal Dumplings with Prawn Paste, Minced Pork and Yellow Chives

欖菜素粉果

Steamed Vegetarian Dumplings with Preserved Vegetables

碧綠菠菜餃

Steamed Spinach Dumplings with Prawn Paste and Vegetables

越式鮮菌粉包

Vietnamese Dumplings with Fresh Mushrooms

蚝油鮮竹卷

Steamed Fresh Beancurd Rolls with Minced Pork
and Prawn Paste in Superior Oyster Sauce

黑椒蒸鳳爪

Steamed Chicken Feet with Black Pepper Sauce

豉汁蒸排骨

Steamed Spare Ribs with Black Bean Sauce



松露金炭叉燒包

Steamed Charcoal Barbecue Pork Bun with Black Truffles

胡麻脆餛飩

Deep-fried Crispy Wonton with Prawn Paste in Sesame Sauce

紫菜腐皮卷

Deep-fried Beancurd Sheet Stuffed with Prawn Paste and Seaweed

上素齋春卷仔

Deep-fried Vegetarian Spring Rolls

醬皇煎腸粉

Pan-fried Rice Flour Rolls with Chef's Signature Homemade XO Chilli sauce

每席任選三款, 只限一次享用
Three choices per table

Hai Tien Lo Specialties 海天樓主菜小炒

明爐燒鴨叉燒腩

Combination of Barbecued Roasted Duck and Honey-glazed Pork Belly

涼拌海蜇口水雞

Chilled Marinated Chicken and Jelly Fish with Szechuan Spicy Chilli and Minced Garlic Peanut Sauce

粵式糖醋咕嚕肉

Cantonese-style Sweet and Sour Pork

柚子汁酥斑柳

Deep-fried Sliced Grouper Cutlet with Pomelo Sauce

姜蔥梅香炒海斑球

Stir-fried Sliced Grouper with Salted Fish and Ginger Spring Onions

香芒燒汁雞柳

Stir-fried Chicken Fillet with Mango in Barbecue Sauce

姜絲魚湯浸花腩片

Poached Sliced Pork Belly with Shredded Ginger in Fish Bone Broth

水煮花腩肉

Poached Sliced Pork Belly with Spicy Chilli Oil and Szechuan Dried Chilli

家常乾煸桂豆苗

Country-style French Beans with Minced Pork, Garlic and Dried Chilli



上湯蒜子浸菜苗

Blanched Vegetable Sprouts with Garlic in Superior Stock

豆豉鯪魚炒油麥菜

Stir-fried Chinese Leafy Lettuce with Dace in Black Bean Sauce

韭菜草菇燜伊面

Stewed Ee-Fu Noodles with Straw Mushrooms and Yellow Chives

柴魚蒜茸蛋炒飯

Wok-fried Rice with Eggs, Bonito Flakes and Minced Garlic

生滾皮蛋肉粹粥

Boiled Century Egg and Minced Pork Porridge

每位任選兩款, 只限一次享用

One serving of any two items per person

甜品 **Dessert**

阿塔子粟米酪梨露

Chilled Avocado Sago Cream with Sweet Corn and Palm Seeds

楊枝甘露

Chilled Cream of Mango Sago and Pomelo

桃膠香茅凍

Chilled Lemon Grass Jelly with Maltose

精選麻糬

Assorted Mochi