



Weekend Dim Sum Brunch Buffet

11:30am to 2:30pm

SGD128.80 per adult
(unlimited house pour champagne, house wines, beers, juices and soft drinks)

SGD98.80 per adult
(unlimited house wines, beers, juices and soft drinks)

SGD68.80 per adult
SGD38.80 per child (six to 11 years old)

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

Not valid in conjunction with other discounts and offers

Prices are subject to 10% service charge and prevailing Goods and Services Tax

厨
师
三
大
推
介

Chef's Recommendation - Three Treasures

每位限点一次
One Serving Per Person

羊肚菌炖迷你佛跳墙
Double-boiled Mini Buddha Jumps over the Wall
with Morel Mushrooms

黄焖原粒大吉鲍豆腐伴西兰花
Braised Classic Whole Abalone and Beancurd
accompanied with Broccoli in Supreme Stock

脆炸红桑果酱虾球
Deep-fried Crispy Prawns with Raspberry Sauce

凉菜

小品

烧味

味

卤味

味

Marinated Appetisers and Barbecued Specialties

肉松椒盐鱼皮

Crispy Fish Skin with Pork Floss in Pepper and Salt

芝麻酱脆菇野菜沙律

Chilled Garden Vegetables Salad with Crispy Mushrooms
in Sesame Sauce

柚子芝麻酥鳕鱼

Deep-fried Crispy Cod with Sesame Seeds
in Pomelo Sauce

红酒烟鸭海蜇丝

Shredded Jelly Fish and Smoked Duck in Red Wine Sauce

口水拍蒜小黄瓜伴云耳

Marinated Cucumber and Minced Garlic accompanied with
Fungus in Szechuan Spicy Chilli and Peanut

辣汁蟹肉软壳蟹

Deep-fried Soft Shell Crabs served with Chilli Crab Meat Sauce

卤水鸭中翼

Homemade Marinated Duck Wings

香滑豉油鸡

Marinated Soya Chicken

脆皮火腩肉

Crispy Barbecued Pork Belly

蜜汁叉烧件

Barbecued Honey-glazed Pork

脆皮烧鸭件

Barbecued Crispy Roasted Duck

点
点
心
意

Cantonese Dim Sum

松露金炭叉烧包

Steamed Charcoal Barbecue Pork Bun with Black Truffles

晶莹芦笋鲜虾饺

Steamed Prawns and Asparagus Dumplings

鱼籽烧卖皇

Steamed Pork and Prawns Dumplings with Fish Roe

韭菜水晶饺

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

榄菜素粉果

Steamed Vegetarian Dumplings with Preserved Vegetables

黑椒蒸凤爪

Steamed Chicken Feet with Black Pepper Sauce

紫菜腐皮卷

Deep-fried Beancurd Sheet Stuffed with Prawn Paste
and Seaweed

上素斋春卷仔

Deep-fried Vegetarian Spring Rolls

沙律明虾角

Deep-fried Prawn Dumplings with Mayonnaise

酱皇煎肠粉

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

麻辣馄饨

Poached Dumplings with Prawns in Szechuan Spicy Chilli Sauce

胡麻脆馄饨

Deep-fried Crispy Wonton with Prawn Paste in Sesame Sauce

汤 Soup

汤

竹笙素丝酸辣羹

Hot and Sour Soup with Vegetarian Shredded Tofu
and Bamboo Pith

水

花菇带子浓鱼汤

Double-boiled Scallops and Mushrooms
in Supreme Fish Bone Broth

水

鲍丝海味羹

Braised Shredded Abalone with Sea Treasures
in a Thick Broth



Main Course

白菌瑶柱汁海参扒火鸭
Braised Roasted Duck with Sea Cucumber and Truffles
in Conpoy Sauce

蒜茸榄菜田园蔬
Wok-fried Seasonal Greens with Preserved Vegetables
in Minced Garlic

豉油皇灼野菜苗
Poached Garden Vegetable Sprouts in Superior Soya Sauce

豆豉鲛鱼炒油麦菜
Stir-fried Chinese Leafy Lettuce with Dace
in Black Bean Sauce

皮蛋肉碎子蘑粥
Minced Meat and Century Egg Porridge

姜丝斑片虾仁粥
Sliced Grouper and Prawns with Shredded Ginger Porridge

韭菜草菇焖伊面
Stewed Ee-Fu Noodles with Straw Mushrooms
and Yellow Chives

咸鱼鸡粒炒饭
Wok-fried Rice with Diced Chicken and Salted Fish

扬州炒饭
Yang Chow Wok-fried Rice with Prawns
and Barbecued Honey-glazed Pork



Signatures

豉油皇炒海中虾

Wok-fried Fresh Prawns with Superior Soya Sauce

明火白灼海中虾

Poached Fresh Prawns

白胡椒洋葱爆生虾

Wok-fried Fresh Prawns with Onions and White Pepper

剁椒酱蒸海上鲜

Steamed Freshwater Fish with Chilli and Minced Garlic

极品酱皇姜葱斑片

Stir-fried Sliced Grouper with Ginger and Spring Onion
in Signature Homemade XO Chilli Sauce

粤式红烧牛筋腩

Cantonese-style Stewed Beef Brisket and Tendon

酱爆牛肉甜豆

Stir-fried Sliced Beef with Sweet Peas
in Chef's Homemade Sauce

广式咕嚕猪爽肉

Cantonese-style Sweet and Sour Pork Shoulder

烧汁小肉排

Wok-fried Pork Spare Ribs in Barbecue Sauce

香芒烧汁鸡柳

Stir-fried Chicken Fillet with Mango in Barbecue Sauce

宫保鸡丁

Sautéed Diced Chicken with Dried Chilli
and Bell Peppers in Szechuan Spicy Gong Bo Sauce



Desserts

中式糖水
Traditional Sweet Soup

西式糕点
Western Cakes

精选麻糍
Assorted Mochi