



套餐

Set Menu

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.

海 天 樓
HAI TIAN LO




海天楼招牌套餐

Chef's Signature Taste Menu

Available for Lunch and Dinner

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

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 Mushroom served in Young Coconut

金桔辣酱焗银鲈鱼

Baked Silver Sea Perch Fillet with Kumquat Chilli Sauce

鹅肝汁香煎雪花和牛

Pan-fried Fragrant Wagyu Beef with Foie Gras Sauce

蚝皇澳洲青边鲍 (半粒)

Braised Australian Fresh Half Abalone with Superior Oyster Sauce

上汤龙虾稻庭面

Stewed Lobster with Inaniwa Udon in Superior Stock

百香果柚子雪吧伴辣锅巴

Chilled Passion Fruit and Pomelo Sorbet accompanied with Spicy Rice Crackers

SGD188 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。

Guests with known food allergies or intolerances may contact our service associates for assistance.

Prices are quoted in Singapore dollars and are subject to 10% service charge and prevailing Goods and Services Tax.

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

金菇云耳蒸银鲈鱼

Steamed Fillet of Silver Sea Perch with Fungus
and Enoki Mushrooms

浓汤鱼鳔干贝浸菜苗

Simmered Vegetable Sprouts with Dried Fish Maw
and Conpoy in Supreme Stock

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

雪燕杨枝甘露

Chilled Cream of Mango Sago with Snow Swallows

SGD58 per diner

(with a minimum of two diners)

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茉莉午市套餐

Jasmine Lunch Menu

原盅迷你佛跳墙

Double-boiled Mini Buddha Jumps Over the Wall

巧手点心三盛合

Hai Tien Lo Dim Sum Trio

烧味三式盘

Barbecued Meat Trio Combination Platter

蚝皇六头大吉鲍烩自制豆腐

Braised Whole Abalone with Homemade Beancurd
and Seasonal Vegetables in Superior Oyster Sauce

金汤香煎玉带子伴日本面线

Stewed Japanese Rice Vermicelli with Pan-fried Scallops
in Supreme Stock

雪燕杨枝甘露

Chilled Cream of Mango Sago with Snow Swallows

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

干贝茼蒿龙虾鱼骨汤

Double-boiled Lobster with Dried Scallops in Fish Bone Broth

黑松露三头澳鲍扣花菇

Braised Australian Whole Abalone with Mushroom
and Black Truffles

鸳鸯脆虾球

(蜂蜜百香果汁、青芥末酱)

Duo of Crispy Prawns

(Deep-fried with Passion Fruit and Honey Sauce,
Coated with Wasabi Mayonnaise)

金汤香煎玉带子伴日本面线

Stewed Japanese Rice Vermicelli with Pan-fried Scallops
in Supreme Stock

玫瑰花台湾乌龙茶冻

Chilled Taiwanese Oolong Tea with Rose Petals

SGD118 per diner

(with a minimum of two diners)

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午市素食套餐

Vegetarian Lunch Set Menu

雪燕菠菜豆腐羹

Braised Beancurd Soup with Snow Swallows
and Spinach in Thick Broth

上素点心三式拼

Hai Tien Lo Vegetarian Dim Sum Trio

宫保素鸡丁

Sautéed Vegetarian Chicken
in Szechuan Spicy Gong Bo Sauce

蚝皇素汁鲜菇扒菜

Stewed Vegetables with Fresh Mushrooms
in Vegetarian Oyster Sauce

松仁榄菜素火腿炒饭

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

桃胶杏仁茶汤丸

Double-boiled Almond Cream with Sesame Dumplings
and Maltose

SGD58 per diner

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晚市套餐

Dinner Menu

康乃馨晚市套餐

Carnation Dinner Set Menu

鸳鸯脆虾球

(蜂蜜百香果汁、青芥末酱)

Duo of Crispy Prawns

(Deep-fried with Passion Fruit and Honey Sauce,
Coated with Wasabi Mayonnaise)

竹笙海鲜鱼骨汤

Double-boiled Seafood with Bamboo Pith
in Fish Bone Broth

金桔辣酱焗银鲈鱼

Baked Silver Sea Perch Fillet with Kumquat Chilli Sauce

烧味三式盘

Barbecued Meat Trio Combination Platter

香煎带子伴金汤面线

Stewed Japanese Rice Vermicelli with Pan-fried Scallops
in Supreme Stock

玫瑰花台湾乌龙茶冻

Chilled Taiwanese Oolong Tea Jelly with Rose Petals

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

花菇蒟蒻鲈鱼浓鸡汤
Double-boiled Supreme Chicken Stock with Sea Perch
and Chinese Mushroom

鲍汁六头大吉鲍海参烩自制豆腐
Braised Whole Abalone with Sea Cucumber
and Homemade Beancurd in Abalone Sauce

XO酱焗开边龙虾
Baked Lobster with Signature Homemade XO Chilli Sauce

海参玉带纸包鱼茸面
Wrapped Stewed Fish Noodles with Sea Cucumber and Scallops

杨枝甘露伴焦糖雪糕脆爆米花
Chilled Cream of Mango Sago accompanied
with Caramel Ice Cream and Popcorn

SGD128 per diner
(with a minimum of two diners)

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兰花晚市套餐

Orchid Dinner Set Menu

西施波龙大拼盘

(西施波龙、海蜇、五香牛脸颊、椒盐白银鱼、明炉烧鸭)

Wealth Platter Boston Lobster Combination

(Boston Lobster with Thai Sauce, Shredded Jelly Fish, Five-spice Beef Cheek,
Silver Whitebait with Peppered Salt, Roasted Duck)

海天楼迷你佛跳墙

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

极品酱爆虾球带子

Sautéed Prawns and Scallops

with Signature Homemade XO Chilli Sauce

港蒸笋壳

Cantonese Steamed Soon Hock with Superior Soya Sauce

蚝皇原粒大吉鲍烩鹅掌

Braised Whole Abalone with Goose Web in Superior Oyster Sauce

虾饼脆皮吊烧鸡

Roasted Crispy Chicken with Prawn Crackers

海鲜焖伊面

Stewed Ee-fu Noodles with Seafood

雪燕杨枝甘露

Chilled Cream of Mango Sago with Snow Swallows

SGD118 per diner

(with a minimum of five diners)

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杨柳晚市套餐

Willow Dinner Set Menu

海天楼三小品

(海蜇片皮鸭、酥蒜椒盐生蚝、蜂蜜百香果汁脆虾球)

Signature Trio of Treasures

(Sliced Barbecued Beijing Duck with Jelly Fish,
Deep-fried Fresh Oyster with Garlic and Peppered Salt,
Deep-fried Crispy Prawn with Passion Fruit and Honey Sauce)

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

Barbecued Charcoal Crispy 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

明炉琵琶鸭

Roasted Pipa Duck served with Barbecued Sauce

海参玉带纸包鱼茸面

Wrapped Stewed Fish Noodles with Sea Cucumber and Scallops

椰皇冰花炖官燕

Double-boiled Imperial Swiftlet's Nest with Rock Sugar
in Young Coconut

SGD238 per diner
(with a minimum of five 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

羊肚菌菜胆花菇竹笙汤
Double-boiled Vegetarian Soup with Bamboo Pith,
Assorted Mushrooms and Chinese Cabbage

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

荷塘小炒
Sautéed Lotus Roots with Sweet Peas, Ginkgo Nuts,
Fresh Lily Bulbs and Mushrooms

黑松露花菇素鲍鱼
Braised Vegetarian Abalone with Mushroom and Black Truffles

鲜菌烩稻庭面
Stewed Inaniwa Udon with Fresh Mushrooms

玫瑰花台湾乌龙茶冻
Chilled Taiwanese Oolong Tea with Rose Petals

SGD88 per diner

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