



如果您对某些食物有敏感或要求，请于点菜时告知服务员
*Should you have any food allergies or food intolerances,
please inform our service associate.*

所有价格均为美元，包括服务费和政府税
All prices are in USD and inclusive of Service Charge and Commercial Tax.



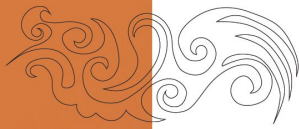
Discover the exquisite flavours of Hai Tien Lo with our new A La Carte menu, featuring authentic Cantonese cuisine crafted with precision and passion. From timeless classics to innovative creations, every dish is thoughtfully prepared to deliver a luxurious and memorable dining experience in an elegant setting.



经典烤味

Barbecue
and Roast





经典烤味 (Barbecue and Roast)

Roasted Honey Pork (L/M) 蜜汁叉烧 (大/中)		15/ L 10/ M 15/大 10/中
Roasted Pork Belly (L/M) 脆皮烤肉 (大/中)		15/ L 10/ M 15/大 10/中
Peking Duck (Whole/Half) 北京片皮鸭 (只/半只)		58/Whole 33/Half 58/只 33/半只
Crispy Roasted Chicken (Whole/Half) 吊烧脆皮烤鸡 (只/半只)		38/Whole 26/Half 38/只 26/半只
Barbecue Duo Combination (L/M) 烧味双拼 (大/中)		42/ L 28/ M 42/大 28/中

餐前小食 (Appetisers)

Sweet and Sour Pork Rib 酸甜糖醋排骨		16
Jelly Fish Salad 麻辣凉拌海蜇		16
Sichuan Chicken 四川口水鸡	 	12
Chilled Chicken and Cucumber with Chinese Wine 凉拌黄瓜拌醉鸡		12
Seaweed Chicken Roll 紫菜鸡肉卷		10
Chilled Black Fungus Salad 凉拌云耳		8

 = 厨师推荐 *Chef's Recommendation*  = *Spicy*

鲍鱼海味

Abalone
Dried Seafood



鲍鱼海味 (Abalone / Dried Seafood)

Braised Whole Abalone with Sea Cucumber 红烧鲍鱼伴海参	58
Braised Whole Abalone with Chicken Feet 鲍汁鲍鱼鸡脚	48
Braised Whole Abalone with Homemade Beancurd in Superior Stock 鲍汁鲍鱼伴豆腐	48

火喉汤羹 (Soup)

Double Boiled Chicken Soup with Fish Maw 佛跳墙	48
Double Boiled Chicken Soup with Sea Cucumber and Abalone 鲍鱼海参炖鸡汤	48
Sweet Corn Soup with Crab Meat 黄金蟹肉粟米羹	10
Hot and Sour Seafood Soup 海鲜四川酸辣羹	  10
Doubled Boiled Chicken Soup with Pear 雪梨炖鸡汤	10
Double Boiled Chicken Soup with Black Garlic 黑蒜红枣炖鸡汤	10

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海上鲜霸 (Seafood)

Grouper 石斑鱼		Market Price
(Steamed in soya sauce/Steamed garlic/Pepper scallion with oil/ Teochew Style - 1kg)		
清蒸/金银蒜茸蒸/花椒淋油/潮州蒸		
Steamed Cod Fish with Superior Sauce		88
港式蒸银鳕鱼		
Steamed Cod Fish with Spicy Curry Sauce		88
香辣咖喱蒸银雪鱼		
Sea Bass 石甲鱼		38
(Steamed in soya sauce/Sweet and sour sauce/Steamed with pepper scallion with oil/ Teochew Style)		
清蒸/金银蒜茸蒸/糖醋/花椒淋油/潮州蒸		
Wok-fried Lobster with Black Honey Pepper Sauce		38
黑椒蜂蜜炒龙虾		
Stir-fried Tiger Prawn in Sichuan Style		32
四川麻辣虾球		



海上鲜霸

Seafood

- | | | |
|--|---|----|
| Stir-fried Tiger Prawn with Green Curry Sauce
青咖喱汁虾球 |   | 32 |
| Wok-fried Tiger Prawn with Egg Floss
西式虾球 | | 30 |
| Stir-fried Asparagus with Tiger Prawn
鲜芦笋炒虾球 | | 30 |
| Deep-fried Shrimp Ball Coated with Salted Egg
黄金炒虾球 | | 28 |
| Stir-fried Mixed Mushroom and Scallop with XO Sauce
野菌带子炒XO酱 |  | 28 |
| River Prawn 大头虾
(Supreme Broth/Maggi/Salt & Pepper/Spicy/Steamed Garlic)
上汤 / 美极 / 椒盐 / 香辣 / 金银蒜茸蒸 | | 26 |
| Stir-fried Sea Bass Fish Fillet with Ginger and Spring Onion
姜葱蒜子炒鱼片 | | 15 |
| Stir-fried Cuttlefish with Chilli
鲜鱿鱼炒辣椒 |  | 12 |

家禽肉類

Poultry | Pork | Mutton | Beef





家禽肉類 (Poultry/Pork/ Mutton/ Beef)

Wok-fried Angus Beef with Black Bean Sauce 安格斯牛肉片炒豆豉		32
Wok-fried Angus Beef with Korean Sauce 安格斯牛肉炒韩国酱		32
Stir-fried Australian Beef Cube with Chef's Special Sauce 避风塘牛肉		32
Stir-fried Australian Beef with Enoki Mushroom 牛肉炒鲜菇		32
Stewed Pork Belly with Mantou 东波肉		24
Stir-fried Mutton with Onion Scallion 大蒜葱爆羊肉		24
Spiced Grilled Mutton 香料烤羊肉		24
Sweet and Sour Pork 甜酸古老肉		16
Claypot Sanpei Chicken 沙煲三杯鸡		15
Stir-fried Shredded Chicken with Bell Pepper 甜椒炒鸡肉丝		12
Kong Pao Chicken 宫保鸡丁		12
Wok-fried Chicken with Black Bean Sauce 豆豉炒鸡肉片		12
La Zi Ji Deep-fried Spicy Chicken 四川辣子鸡	 	12
Claypot Chicken Cube with Eggplant 鸡粒茄子煲		12
Stir-fried Pork with Celery and Onions 烧肉炒西芹		12
Stir-fried Pork in Chinese Homemade Style 家乡小炒肉		12



蔬菜 (Vegetable)

Seasonal Vegetables (Fried, Stir-fried, Garlic, Oyster Sauce) 季节素蔬		12
Wok-fried Eggplant with Ma Po Sauce 麻婆茄子		12
Wok-fried Mixed Vegetables with Black Pepper Crunch 素蔬炒黑椒粒		12
Braised Homemade Tofu with Minced Pork and Crab Meat Sauce 蚵肉鲜菌自製豆腐		12
Ma Po Tofu in Sichuan Style 四川麻婆豆腐		12
Hunan Style Stir-fried Mushroom 湖南小炒		12

健康素食 (Vegetarian)

Stir-fried Vegetable Luo Han Style 八仙罗汉素	12
Stir-fried French Bean with Pickled Olive 榄菜炒四季豆	12
Stir-fried Asparagus with Ginkgo Nuts 小炒皇	12
Stir-fried Plant-based Beef with Black Pepper Sauce 素食黑椒牛肉	12
Wok-fried Mock Chicken with Oyster Sauce 素食耗油鸡肉	12
Vegetarian Char Siew Chicken 素食烤肉炒饭	12



健康素食

Vegetarian



= 厨师推荐 Chef's Recommendation



= Spicy



面/饭

Noodle & Rice

面/饭 (Noodle & Rice)

Stir-fried Hor Fun Noodle with Beef Fillet 牛肉干炒河粉	18
Seafood Udon Noodle with Black Pepper Sauce 海鲜黑椒乌冬面	18
Seafood Fried Rice with XO Sauce 海鲜XO 酱炒饭	18
Noodle Soup with Prawn and Choy Sum 清汤虾球面	12
Fried Vermicelli with BBQ Chicken 干炒米粉	12
Yang Zhou Fried Rice 扬州炒饭	12
Golden Fried Rice with Salted Fish 黄金咸鱼炒饭	12
Red Soup with Knife-cut Noodle 鲍鱼汁刀削面	10
Braised E-Fu Noodle with Mixed Vegetables 素菜炒伊府面	10



点心

Dim Sum

点心 (Dim Sum)

Steamed Vegetable Crystal Dumpling 素菜饺子		5
Steamed Prawn Chives Dumpling 菲菜鲜虾水饺		5
Steamed Custard Bun 黄金奶黄包		5
Steamed Chicken Bun 鸡肉包		5
Shanghai Xiao Long Bao 上海小笼包		5
Deep-fried Spring Roll 素菜春卷		5
Prawn Crystal Dumpling 海天楼虾饺		5
BBQ Chicken Puff 叉烧鸡肉酥		5
Steamed Beancurd Roll 蒸鲜虾卷		5

Deep-fried Taro Puff 芋头酥		5
Deep-fried Beancurd Roll 炸鲜虾卷		5
Steamed Chicken Siew Mai 鸡肉烧卖		5
Ying Yang Mantou (6 pcs) 鸳鸯馒头		5
Egg Tart 鲜奶蛋挞		5

滋润甜品 (Dessert)

Red Bean Cream with Glutinous Rice Ball 红豆沙汤圆		6
Herbal Jelly with Fresh Fruit 清凉龟苓膏		6
Chilled Mango Sago Cream 杨枝甘露		6
Doubled Boiled Papaya with White Fungus and Red Dates 木瓜雪耳炖红枣		6
Chilled Mango Pudding served with Fresh Cream 芒果布厅		6
Chilled Honeydew Sago 蜜瓜西米露		6
Soya Milk with Barley Sago and Sweet Potato 豆浆木薯大麦		6
Red Sugar Syrup with Peach Gum 桃胶红枣		6

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