



THE CULINARY JOURNEY OF CHEF EDDEN YAP

Executive Chinese Chef



From humble beginnings in Jinjang, Kuala Lumpur, Chef Edden Yap embarked on an extraordinary culinary journey at just 15 years old, mastering the time-honoured techniques of Cantonese cuisine.

His path has taken him across the globe, from Dubai to Greater China, including Macau, where he immersed himself in an international dining scene that inspired him to innovate and push the boundaries of traditional Cantonese dishes.

With three decades of culinary experience, Chef Edden has been instrumental in the success of award-winning Chinese restaurants. Notable achievements include Lotus Palace in The Parisian Macao, which earned a one-diamond rating in Meituan's prestigious 2019 Black Pearl Restaurant Guide, and DIVA in W Macau, which was awarded 100 Top Tables for Best Cuisine in 2024 by South China Morning Post.

Now at Hai Tien Lo, Chef Edden is set to blend modern presentations with classic Cantonese recipes. Each dish tells a story, showcasing his deep respect for culinary heritage while embracing contemporary techniques.

His signature creations, such as Deep-fried Ibérico Pork Spareribs in Creamy Sauce, topped with Shredded Lime and Stewed Japanese Rice Vermicelli with Pan-fried Lobster Meat and Scallop, in house-made Sour Tomato Broth reflect his bold creativity. Meanwhile, beloved classics, such as Braised South African Fresh Abalone and Sea Cucumber stuffed with Shrimp Paste, in Oyster Abalone Sauce and Double-boiled Dendrobium Chicken Soup with Fish Maw, Dried Scallops, and Sea Whelk remain staples on the Hai Tien Lo menu.



Community and celebration are the soul of Cantonese cuisine. Every meal shared at Hai Tien Lo unites hearts and creates lasting memories.



海天楼套餐

Lunch & Dinner
Set Menu





海天楼招牌套餐

Hai Tien Lo

Chef's Signature Menu

鱼子酱脆皮乳猪件, 芥末汁冻老虎螺, 冰霜话梅小番茄
Sliced Crispy Barbecued Suckling Pig with Caviar,
Marinated Tiger Babylon Shells in Wasabi Sauce,
Chilled Cherry Tomato marinated in Plum Wine Jelly

铁皮石斛花胶干贝螺头鸡汤
Double-boiled Dendrobium Chicken Soup with Fish Maw,
Dried Scallops, and Sea Whelk

远年老菜脯蒸鲈鱼柳
Steamed Sea Perch Fillet with Aged Teochew Preserved Radish

蚝皇鲍汁扣四头南非鲍鱼, 百花海参
Braised South African Fresh Abalone and Sea Cucumber stuffed
with Shrimp Paste, in Oyster Abalone Sauce

滋味青柠西班牙猪肋排
Deep-fried Ibérico Pork Spareribs in Creamy Sauce, topped with
Shredded Lime

香煎龙虾带子番茄酸汤面线
Stewed Japanese Rice Vermicelli with Pan-fried Lobster Meat
and Scallop, in Sour Tomato Broth

花开富贵雪燕杨枝甘露
Chilled Cream of Mango Sago with Snow Swallows

\$228 per diner
(Minimum of two diners)
Beverage pairing is available, please approach our staff for more information.



百合套餐

Lily Menu

只限午餐
Available Exclusively For Lunch

宫廷黄焖四宝羹
Four Treasures Soup with Fish Maw, Sea Cucumber,
Dried Scallops, and Crab Meat

海天楼精美点心三盛合
Hai Tien Lo Dim Sum Trio Combination

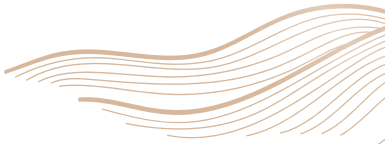
翡翠珍菌炒深海龙趸鱼
Wok-fried Queensland Grouper Fillet with Green Vegetables
and Mushrooms

明炉烧味三式拼海蜇
Roasted Meat Trio Combination Platter, served with Jellyfish

黑松露樱花虾蛋白鲍鱼粒干贝炒香苗
Fried Rice with Black Truffle, Egg White, Diced Abalone,
Dried Scallops and Sakura Shrimps

牛油果露, 青柠雪芭
Chilled Cream of Avocado and Lime Sorbet

\$98 per diner
(Minimum of two diners)



茉莉套餐

Jasmine Menu

只限午餐
Available Exclusively For Lunch

包罗万有佛跳墙
Double-boiled Buddha Jumps Over the Wall, Assorted Dried Seafood

鱼子酱片皮鸭点心拼盘
Dim Sum Platter with Sliced Peking Duck and Caviar

翡翠日式照烧焗鲈鱼件
Japanese-style Baked Canadian Sea Perch with Green Vegetables,
in Teriyaki Sauce

蚝皇扣原粒鲍鱼花菇
Braised Whole Abalone with Flower Mushrooms, in Oyster Sauce

姜葱上汤生虾稻庭面
Stewed Inaniwa Udon with Fresh Shrimp, Ginger, and Spring Onion,
in Superior Stock

鲜果乌龙茶冻
Chilled Oolong Tea Jelly with Diced Fresh Fruit

\$138 per diner
(Minimum of two diners)

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康乃馨套餐

Carnation Set Menu

片皮鸭海蜇丝, 百香果芥末虾球, 冰霜话梅小番茄
Sliced Peking Duck with Jellyfish,
Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce,
Chilled Cherry Tomato marinated in Plum Jelly

包罗万有佛跳墙
Double-boiled Buddha Jumps Over the Wall, Assorted Dried Seafood

远年老菜脯蒸麒麟深海龙趸鱼
Steamed Queensland Grouper Fillet with Aged Teochew
Preserved Radish

烧汁翡翠珍菌炒伊比利猪柳
Wok-fried Ibérico Pork with Green Vegetables and Fresh Mushrooms

木鱼花海鲜焖伊面
Braised Ee-fu Noodles with Assorted Seafood and Bean Sprouts,
topped with Bonito Flakes

雪燕杨枝甘露
Chilled Cream of Mango Sago with Snow Swallows

\$128 per diner
(Minimum of two diners)



水仙套餐

Daffodil Menu

鱼子酱片皮鸭, 蜜汁果木熏鱼, 百香果芥末脆虾球
Sliced Roasted Peking Duck with Caviar,
Applewood-smoked Canadian Sea Perch,
Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce

包罗万有佛跳墙
Double-boiled Buddha Jumps Over the Wall, Assorted Dried Seafood

日式照烧焗鲈鱼
Japanese-style Baked Canadian Sea Perch in Teriyaki Sauce

翡翠炒西班牙黑豚肉鲍鱼
Wok-fried Abalone and Ibérico Pork with Green Vegetables

鸡油花雕开边龙虾面线
Rice Vermicelli with Half West Australian Lobster in Chinese Wine Broth

鲜果乌龙茶冻
Chilled Oolong Tea Jelly with Diced Fresh Fruits

\$158 per diner
(Minimum of two diners)

风信套餐

Hyacinth Set Menu

鱼子酱脆皮乳猪件, 烧椒酱拌海参, 冰霜话梅小番茄
Sliced Crispy Barbecued Suckling Pig with Caviar,
Marinated Sea Cucumber in Chilli Dressing,
Chilled Cherry Tomato marinated in Plum Jelly

红烧燕窝花胶蟹肉
Braised Bird's Nest with Fish Maw and Crab Meat, in Brown Sauce

金不换上汤焗开遍西澳洲龙虾
Stewed Half West Australian Lobster with Thai Basil, in Superior Stock

一品鲍汁扣澳洲半粒青边鲍鱼
Braised Fresh Australian Half Abalone in Abalone Sauce

翡翠鸡腿菇炒日本A5和牛粒
Wok-fried Diced Japanese Premium A5 Wagyu Beef with
Green Vegetables and King Oyster Mushrooms

香煎海星斑片带子浓虾汤稻庭面
Stewed Inaniwa Udon with Pan-fried Grouper Fillet and Scallop,
in Shrimp Broth

5年陈皮雪燕桃胶炖雪梨
Double-boiled Snow Pear with Five-year Tangerine Peel,
Peach Gum, and Snow Swallows

\$368 per diner
(Minimum of two diners)



兰花套餐

Orchid Set Menu

(Family-style Sharing Portion)

五福临门拼盘
(酥炸蜂巢生蚝, 西施波龙, 手指柠檬西班牙黑豚叉烧, 百香果芥末虾球, 话梅汁拌海蜇青瓜)
Five Blessings Platter Combination
(Deep-fried Oyster Puff, Boston Lobster in Thai Sauce, Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce, Barbecued Spanish Honey-glazed Ibérico Pork with Finger Lime, and Shredded Jellyfish and Cucumber in Plum Vinegar Dressing)

包罗万有佛跳墙
Double-boiled Buddha Jumps Over the Wall, Assorted Dried Seafood

老菜脯酱翡翠珍菌龙虾球帶子
Sautéed Lobster Meat and Scallops with Vegetables, Mushrooms, and Aged Teochew Preserved Radish

陈皮豉蒜酱蒸笋壳鱼
Steamed Marble Goby with Aged Tangerine Peel, Garlic, and Black Beans

一品鲍汁扣原粒鲍鱼花菇时蔬
Braised Whole Abalone with Mushrooms, in Abalone Sauce

黑椒酱翡翠安格斯牛柳粒
Wok-fried Diced Angus Beef Tenderloin with Green Vegetables, in Black Pepper Sauce

姜葱上汤生虾配香煎米粉
Stewed Crispy Rice Vermicelli with Fresh Prawn Ginger, and Spring Onion, in Superior Stock

牛油果露, 青柠雪芭
Chilled Cream of Avocado and Lime Sorbet

\$168 per diner
(Minimum of five diners)





杨柳套餐

Willow Set Menu

(Family-style Sharing Portion)

- 鱼子酱脆皮乳猪件, 烧椒酱拌海参, 冰霜话梅小番茄

Sliced Crispy Barbecued Suckling Pig with Caviar

Marinated Sea Cucumber in Chilli Dressing,

Chilled Cherry Tomato marinated in Plum Jelly
- 铁皮石斛花胶干贝螺头鸡汤

Double-boiled Dendrobium Chicken Soup with Fish Maw,

Dried Scallops, and Sea Whelk
- 碧绿南非四头鲍鱼辽参

Braised Sea Cucumber and Four-head South African Abalone

with Green Vegetables, in Abalone Sauce
- 远年陈皮老菜脯蒸东星斑

Steamed East Spotted Grouper with Aged Tangerine Peel and

Aged Teochew Preserved Radish, in Superior Soya Sauce
- 金不换头抽炒龙虾球

Wok-fried Lobster Meat with Thai Basil Leaf, in Superior Soya Sauce
- 酱烧琵琶鸭

Roasted “Pipa” Duck in Barbecue Sauce
- XO酱带子虾球桂花炒面线

Stir-Fried Rice Vermicelli with Shrimp, Scallops, and Egg,

in Signature Homemade XO Chilli Sauce
- 椰皇冰花燉官燕

Double-boiled Imperial Bird’s Nest with Rock Sugar,

served in Young Coconut
- \$298 per diner

(Minimum of five diners)

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紫罗兰素食套餐

Violet Vegetarian Set Menu

松菇桃胶素汤
Double-boiled Vegetarian Soup with Peach Gum and Pine Mushrooms

海天楼精美素点心三品
Hai Tien Lo Trio Vegetarian Dim Sum Platter

荔枝酸甜咕嚕素肉
Stir-fried Sweet and Sour Vegetarian Mock Meat with Lychee

鸳鸯芦笋百合珍菌炒素鲍鱼
Wok-fried Vegetarian Abalone with Mushrooms, Duo Asparagus, and Lily Bulbs

松露油野菌焖稻庭面
Braised Inaniwa Noodles with Fresh Mushrooms, in Truffle Oil

鲜果乌龙茶冻
Chilled Oolong Tea Jelly with Diced Fresh Fruit

\$108 per diner



牡丹素食套餐

Peony Vegetarian Set Menu

芝麻酱脆香菇, 荷塘上素饺, 冰霜话梅小番茄
Deep-fried Mushrooms in Sesame Sauce
Steamed Vegetarian Mushroom Dumplings
Chilled Cherry Tomato marinated in Plum Jelly

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

黑松露芦笋炒素虾仁
Sautéed Vegetarian Shrimp with Asparagus and Black Truffles

红烧花菇素鲍鱼
Braised Vegetarian Abalone with Mushrooms, in Vegetarian Broth

宫保素鸡仁腰果
Wok-fried Vegetarian Chicken and Cashew Nuts with Dried Chilli
and Bell Peppers, in Szechuan Spicy Gong Bao Sauce

金汤如意银杏自制豆腐
Braised Homemade Bean Curd with Mushrooms, Fungus, and
Ginkgo Nuts, in Golden Broth

羊肚菌松菇菜粒粟米炒香苗
Wok-fried Rice with Assorted Mushrooms, Diced Vegetables,
and Sweet Corn

牛油果露, 青柠雪芭
Chilled Cream of Avocado and Lime Sorbet

\$138 per diner



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中
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点
心

DIM SUM
只限午餐
Available Exclusively For Lunch



		每位 Per Person
G S	上汤海味灌汤饺（干贝海参鱼鳔） Seafood Dumpling with Dried Fish Maw, Sea Cucumber, and Dried Scallops, in Superior Stock	20
G	牛根腩捞生麵 Stewed Noodles with Beef Brisket and Beef Tendon	16
S	干贝海皇粥 Seafood Porridge with Dried Scallops	16
S	干贝爽肉皮蛋粥 Pork Shoulder Porridge with Century Eggs and Dried Scallops	14

		每碟 Per Order
G	海鲜XO酱萝卜糕 Wok-fried Radish Cake with Scallops and Prawns, in Signature Homemade XO Chilli Sauce	20
G	红油抄手 Poached Dumplings with Prawns, Chicken, Fungus, and Coriander, in Chilli Oil	10
G	豉汁蒸排骨 Steamed Pork Ribs in Black Bean Sauce	10
G	XO酱蒸凤爪 Steamed Chicken Feet in Signature Homemade XO Chilli Sauce	10
G	香煎萝卜糕 Pan-fried Radish Cake	10
G	脆贝煎肠粉 Pan-fried Rice Flour Rolls with Dried Scallops, in Signature Homemade XO Chilli sauce	10

Signature Dish |

Sustainably Sourced |

Contains Dairy |

Contains Gluten |

Contains Nuts |

Contains Shellfish |

Not Lactose-free |

Vegan |

Vegetarian

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		每份 Per Portion (各3件 3 pieces)
 	黄金酸汤海参饺 Poached Sea Cucumber Dumpling with Shrimps, Chicken, Black Fungus, in Sour Broth	14
	三色烧卖 鲍鱼烧卖, 鹌鹑蛋烧卖, 带子烧卖 Trio of Steamed Siew Mai with Pork and Prawn Paste	14
	- Steamed with Abalone	
	- Steamed with Scallop	
	- Steamed with Quail Egg	
	金箔胭脂鲜虾饺皇 Steamed Prawn Dumplings with Gold Flakes	12
	金汤海鲜鱼饺 Golden Fish Dumpling with Assorted Seafood, in Golden Broth	12
 	松露金炭叉烧包 Steamed Charcoal Barbecue Pork Bun with Black Truffles	12
	西洋菜黑豚肉饺 Steamed Watercress Ibérico Pork Dumpling	12
 	鲜蟹肉干贝鸡丝火山芋茸盒 Deep-fried Yam Puff with Fresh Crab Meat, Dried Scallops, and Shredded Chicken	12
 	香芒鲈鱼带子海鲜千丝卷 Deep-fried Sea Perch with Scallops, Prawns, and Mango, wrapped in Vermicelli	12
 	樱花虾黑豚肉山竹果(咸水角) Crispy Mangosteen Glutinous Rice Dumpling with Barbecued Ibérico Pork and Sakura Shrimp	12
   	黑松露萝卜酥 Deep-fried Black Truffle Turnip Puffs	12
	黑蒜荷塘素饺 Assorted Mushroom Dumplings with Black Garlic	12

前 调 小 菜

APPETISERS





	每位 Per Person
鱼子酱乳猪素方层饼伴香芒鲈鱼带子海鲜千丝卷 A Combination of Sliced Crispy Barbecued Suckling Pig with Caviar, Bean Curd Skin, and Deep-fried Sea Perch with Scallop, Prawn, and Mango wrapped in Vermicelli	32
海天楼三小品 (海蜇片皮鸭, 蜜汁果木熏鱼, 百香果芥末脆虾球) Signature Trio of Treasures (Sliced Peking Duck with Jellyfish, Applewood-smoked Canadian Sea Perch, and Deep-fried Crispy Prawn in Passion Fruit and Wasabi Sauce)	28
	每份 Per Portion
  陈年花雕浸熟老虎虾 Marinated Chilled Tiger Prawns in Aged Chinese Wine	42
  辣椒蟹肉汁软壳蟹伴馒头 Deep-fried Soft Shell Crab in Chilli Crab Sauce, served in a Mantou	28
 蜜汁果木烟熏鱼 Applewood-smoked Canadian Sea Perch	32
 麻辣脆瓜牛脸颊 Mala Beef Cheek with Cucumber in Szechuan Spicy Chilli	28
金沙脆银鱼鱼皮 Deep-fried Crispy Fish Skin and Whitebait Fish with Salted Egg Yolk	24
   冰霜话梅小番茄 Chilled Cherry Tomato marinated in Plum Jelly	16

 Signature Dish |  Sustainably Sourced |  Contains Dairy |  Contains Gluten |  Contains Nuts |  Contains Shellfish |  Not Lactose-free |  Vegan |  Vegetarian

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广式烧腊

BARBECUED AND
ROASTED SELECTION

	半只 Half	全只 Whole
紅袍乳猪全体 Barbecued Whole Suckling Pig	208	398
海天特色片皮鸭 Hai Tien Lo-style Classic Peking Duck, served with Black Caviar, Honeydew Melon, Bean Curd Skin, and Homemade Chinese Pancakes	-	138
港式片皮鸭 Hong Kong-style Peking Duck with Homemade Chinese Pancakes	-	108
港式明炉烧鸭 Hong Kong-style Roasted Duck	58	98
 五指毛桃焗酱油鸡（法国品种凤梨鸡） Baked Chicken with Five-fingered Peach in Soya Sauce, served in a Treasure Pot	48	76
 柚子脆皮手撕鸡（法国品种凤梨鸡） Shredded Chicken and Crispy Taro in Pomelo Dressing	46	72
	每份 Per Portion	
	小 S	大 L
脆皮乳猪件 Crispy Barbecued Suckling Pig	68	128
烧味三式盘 (烧腩肉, 烧鸭, 叉烧, 海蜇) Barbecued Trio Combination Platter (Roasted Pork Belly, Roasted Duck, and Barbecued Honey-glazed Pork, served with Jellyfish)	40	80
脆皮燒腩肉 Crispy Roasted Pork Belly	36	72
   手指柠檬西班牙黑豚叉烧 Barbecued Spanish Honey-glazed Ibérico Pork with Finger Lime	36	72
片皮鸭肉二度煮法 Choice of Cooking Method:		24
椒盐脆鸭件 Deep-fried Crispy Sliced Duck with Salt and Pepper		
姜葱炒鸭件 Sautéed Sliced Duck with Ginger and Spring Onion		
黑椒炒鸭件 Sautéed Sliced Duck in Black Pepper Sauce		
鸭丝焖伊面 Stewed Ee-fu Noodles with Shredded Duck and Preserved Vegetables		
鸭粒炒饭 Wok-fried Rice with Diced Duck		

 Signature Dish |  Sustainably Sourced |  Contains Dairy |  Contains Gluten |  Contains Nuts |  Contains Shellfish |  Not Lactose-free |  Vegan |  Vegetarian

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汤羹精选

SOUP





		每位 Per Person
 红烧鲜蟹肉干贝竹笙官燕	Braised Bird's Nest, Dried Scallops, Bamboo Pith, and Fresh Crab Meat, in Brown Sauce	98
 浓鱼骨花胶海参竹笙汤	Double-boiled Fish Bone Broth with Fish Maw, Sea Cucumber and Bamboo Pith	72
 包罗万有佛跳墙	Double-boiled Buddha Jumps Over the Wall, Assorted Dried Seafood	48
 铁皮石斛花胶干贝螺头鲍鱼鸡汤	Double-boiled Dendrobium Chicken Soup with Fish Maw, Abalone, Dried Scallops, and Sea Whelk	42
 宫廷黄焖四宝羹	Four Treasures Soup with Fish Maw, Sea Cucumber, Dried Scallops, and Crab Meat	36
 胡椒竹笙海鲜鱼骨汤	Double-boiled Fish Bone Broth with Scallop, Grouper Fillet, King Prawn, and Bamboo Pith	30
 海鲜酸辣羹	Braised Hot and Sour Seafood Thick Broth	20
	足料老火靚汤 Soup of the Day	18



 Signature Dish |  Sustainably Sourced |  Contains Dairy |  Contains Gluten |  Contains Nuts |  Contains Shellfish |  Not Lactose-free |  Vegan |  Vegetarian

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鲍鱼海味

DRIED SEAFOOD



每位 Per Person

S	鲍汁扣原粒十頭南非干鮑伴花胶皇 Braised South African 10-head Whole Dried Abalone with Fish Maw, in Abalone Sauce	238
S	原粒蚝皇澳洲青边鮑 Braised Fresh Australian Whole Abalone in Superior Oyster Sauce	218
G S	红烧四頭南非鲜鮑伴脆皮海参 Braised South African Whole Abalone with Crispy Sea Cucumber	98
S	蚝皇鲍汁扣花胶辽参 Braised Fish Maw with Sea Cucumber, in Supreme Oyster Sauce	68
S	宫廷黄焖四宝（海参, 花胶, 瑶柱, 鲍鱼） Braised Sea Cucumber with Fish Maw, Dried Scallops, and Whole Abalone, in Golden Superior Stock	58

Signature Dish |

Sustainably Sourced |

Contains Dairy |

Contains Gluten |

Contains Nuts |

Contains Shellfish |

Not Lactose-free |

Vegan |

Vegetarian

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		每份 Per Portion
G S	麻婆龙虾海参豆腐煲 Mapo Bean Curd with Lobster Meat and Sea Cucumber, in Szechuan Spicy Sauce, served in a Treasure Pot	68
G	鼓椒黑豚肉炒海参 Wok-fried Sea Cucumber with Ibérico Pork, in Black Bean Chilli Sauce	42
G	蒜子火腩豆腐海参煲 Braised Sea Cucumber with Bean Curd, Barbecued Pork Belly, and Garlic, served in a Treasure Pot	42

生猛海鲜

LIVE SEAFOOD



	每克 Per 100g
海上鲜 – 活鱼 FISH	
東星斑 East Spotted Grouper	28
 西星斑 West Spotted Grouper	23
 筍殼鱼 Marble Goby	18
黄汤古法斑影海星斑（预订） Traditional Steamed Grouper in Superior Stock (Advance order required)	28
野生深海老鼠斑（预订） Wild Pacific Grouper (Advance order required)	时价 Seasonal Price
印尼龙虎斑（预订） Indonesian Dragon Grouper (Advance order required)	时价 Seasonal Price
法国多宝（预订） French Turbot (Advance order required)	时价 Seasonal Price

烹调方法
Choice of Cooking Method:

豉油皇清蒸
Steamed, in Superior Soya Sauce

 潮州老菜脯蒸
Steamed, with Aged Teochew Preserved Radish

陈皮豉蒜酱
Steamed, with Aged Tangerine Peel, Garlic, and Black Beans

 黄椒酱蒸
Steamed, in Yellow Capsicum Chilli Sauce

四川剁椒蒸
Szechuan Steamed, with Fresh Chilli and Minced Garlic

梅菜古法蒸
Traditional Steamed, with Chinese Preserved Vegetables

火腩蒜子焖
Stewed, with Pork Belly and Garlic

油浸脆炸
Deep-fried Crispy, in Superior Soya Sauce

 Signature Dish |  Sustainably Sourced |  Contains Dairy |  Contains Gluten |  Contains Nuts |  Contains Shellfish |  Not Lactose-free |  Vegan |  Vegetarian

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每只 Per Piece

海上鲜 – 贝壳类
SHELL SEAFOOD

 本地龙虾
Fresh Local Lobster

88

 活海蝦
Fresh Live Prawn
(最少300克 Per 300g)

16

南澳活龙虾（预订）
Fresh South Australian Lobster
(Advance order required)

时价
Seasonal Price

加拿大鲜活象拔蚌（预订）
Fresh Canadian Geoduck Clam
(Advance order required)

时价
Seasonal Price

竹蚌（预订）
Bamboo Clam
(Advance order required)

时价
Seasonal Price

波士顿龙虾（预订）
Fresh Boston Lobster
(Advance order required)

时价
Seasonal Price

烹调方法
Choice of Cooking Method:

明火白灼
Poached

金银蒜茸蒸
Steamed, with Minced Garlic Crumbs

芙蓉花雕蛋蒸
Steamed, with Egg, in Chinese Wine

金不换头抽焗
Wok-fried, with Thai Basil, in Soya Sauce

上汤牛油焗
Baked Butter, in Superior Stock

花雕药材煮
Boiled, with Herbs, in Chinese Wine

 杏片奶柠汁
Deep-fried, in Lemon Butter Sauce





海
鲜
小
炒

SEAFOOD

		每位 Per Person
	白雪藏龙（龙虾两吃 – 花雕蛋白蒸, 粒粒碧绿炒） Duo of Lobster – Steamed Egg White in Chinese Wine and Stir-fried with Garden Greens	44
    	星洲酱炒龙虾配馒头 Stir-fried Lobster with Spicy Chilli, served with Deep-fried Mantou	44
	砂劳越白胡椒生焗鲈鱼柳 Baked Canadian Sea Perch Fillet in Sarawak White Pepper Sauce	36
	鲜蟹肉金桔酱焗鲈鱼卷 Baked Canadian Sea Perch Rolls with Crab Meat, in Kumquat Chilli Sauce	34
		每份 Per Portion
  	金不换头抽炒澳洲龙虾 Wok-fried Australian Lobster with Thai Basil in Supreme Soya Sauce	88
	日式照烧焗鲈鱼 Japanese-style Baked Canadian Sea Perch in Teriyaki Sauce	60
 	番茄酸汤一品海鲜煲 Seafood Pot with Shrimp, Australia Scallop, Queensland Grouper, Bean Sprouts, and Bean Curd Skin, in Tomato Broth	56
 	極品醬西兰花野菌爆澳洲帶子 Sautéed Australian Scallops with Wild Mushrooms and Broccoli, in Signature Homemade XO Chilli Sauce	46
 	鸳鸯双味虾球（百香果芥末, XO酱鲜百合炒） Duo of King Prawns - Deep-fried, in Passion Fruit and Wasabi Sauce and Stir-fried with Fresh Lily Bulbs, in Signature Homemade XO Chilli Sauce	44
 	家乡老菜脯酱翡翠炒虾球 Wok-fried King Prawns with Green Vegetables, in Homemade Chilli Radish Sauce	44
 	养颜浓郁鱼汤深海龙趸煲 Nutritious Sliced Queensland Grouper Fillet in Fish Bone Broth, served in a Treasure Pot	42
	碧绿珍菌榄角冲爆炒龙趸球 Sautéed Queensland Grouper Fillet with Garden Greens and Chinese Olives	40

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海天楼珍馐
(鲜肉)

MEAT AND POULTRY



		每位 Per Person
G	黑椒炒日本A5和牛粒 Wok-fried Diced Japanese Premium A5 Wagyu Beef in Black Pepper Sauce	58
G	鹅肝汁香煎日本A5和牛 Pan-fried Japanese Premium A5 Wagyu Beef in Foie Gras Sauce	58
G	青柠滋味西班牙猪肋排 Deep-fried Ibérico Pork Spareribs in Creamy Sauce, topped with Shredded Lime	22

		每份 Per Portion
G	碳烤孜然新西兰羊架（3件） Grilled New Zealand Lamb Rack with Spicy Cumin (Three pieces)	62
G	指橙脆皮雪花牛肉 Slow-cooked Crispy Beef with Finger Lime, topped with Shredded Lime	52
G S	陈皮豉蒜啫啫鲍鱼走地鸡煲 Braised Free-range Chicken with Abalone, Aged Tangerine Peel, Garlic, and Black Beans, served in a Treasure Pot	44
G	黑椒翡翠炒安格斯牛柳粒 Wok-fried Diced Angus Beef Tenderloin with Green Vegetables, in Black Pepper Sauce	42
G	烧汁翡翠珍菌炒伊比利猪柳 Wok-fried Ibérico Pork with Green Vegetables and Fresh Mushrooms	38
G	辣鲜露珍菌翡翠炒牛肉片 Stir-fried Sliced Beef with Green Vegetables and Fresh Mushrooms, in Chilli Sauce	38
G S	XO酱松板肉炒芦笋 Stir-fried Pork Neck with Asparagus, in Signature Homemade XO Chilli Sauce	34
荔枝西班牙咕嚕肉 Aged Vinaigrette Sweet and Sour Ibérico Pork with Lychee		32
G	腰果宫保鸡柳脆鱼皮 Stir-fried Chicken Fillet with Cashew Nuts and Crispy Fish Skin in Szechuan Spicy Gong Bao Sauce	32

Signature Dish |

Sustainably Sourced |

D

Contains Dairy |

G

Contains Gluten |

N

Contains Nuts |

S

Contains Shellfish |

L

Not Lactose-free |

VG

Vegan |

V

Vegetarian

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海天楼佳肴 (豆腐、蔬食)

VEGETABLES AND BEAN CURD

	每份 Per Portion
G S 陈醋蟹粉豆腐 Stewed Bean Curd with Crab Meat and Crab Roe, in Chinese Vinegar	40
S 蟹皇蟹肉瑶柱扒西兰花 Braised Broccoli with Crab Meat, Crab Roe, and Dried Scallops	36
VG V 琥珀百合鸳鸯芦笋 Stir-fried White and Green Asparagus with Walnut and Lily Bulbs	34
酥脆鱼汤绣球菌浸菜苗 Poached Seasonal Vegetables with Deep-fried Diced Grouper, and Cauliflower Fungus, in Fish Broth	34
 G S 海天楼极品酱肉末红烧自制豆腐 Braised Homemade Bean Curd with Minced Pork, and Pine Mushrooms, in Signature Homemade XO Chili Sauce	32
G S 沙锅银虾干肉松啫啫鬼豆 Baked String Beans with Dried Shrimp and Minced Pork, served in a Treasure Pot	32
S 上汤瑶柱百合鱼腐苋菜煲 Simmered Chinese Baby Spinach with Fish Bean Curd, Dried Scallops, and Lily Bulbs, in Superior Stock, served in a Treasure Pot	32
靓时蔬 (芦笋, 上海青, 西兰花, 油麦菜, 苋菜, 天津绍菜, 茄子, 菠菜, 芥兰, 菜心) Seasonal Vegetables (Asparagus, Shanghai Greens, Broccoli, Chinese Leafy Lettuce, Chinese Baby Spinach, Tianjin Cabbage, Aubergine, Spinach, Kai Lan, and Choy Sum)	26

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粉
面
主
食

NOODLES
AND RICE

每位 Per Person

- S

黄焖鱼肚龙虾稻庭面
Stewed Inaniwa Udon with Lobster and Dried Fish Maw,
in Superior Stock

98
- G

S

香煎龙虾带子番茄酸汤面线
Stewed Japanese Rice Vermicelli with Pan-fried Lobster
Meat and Scallop, in Sour Tomato Broth

44
- S

浓虾汤海鲜鸳鸯米泡饭
Braised Duo Rice with Assorted Seafood, in Shrimp Broth

40

每份 Per Portion

- S

干贝蟹肉桂花炒米粉
Fried Rice Vermicelli with Crab Meat, Dried Scallops, and Egg

34
- S

樱花虾蛋白干贝蟹肉炒飯
Wok-fried Rice with Crab Meat, Dried Scallops, Egg White,
and Sakura Shrimp

34
- G

N

XO酱炒滑蛋黑豚叉烧焖面卜
Stewed Mee Pok with Honey-glazed Ibérico Pork, and
Scrambled Eggs, in Signature Homemade XO Chili Sauce

34
- G

S

木鱼花鲍汁海皇焖伊面
Stewed Ee-fu Noodles with Seafood, and Bonito Flakes,
in Abalone Sauce

34
- G

N

黑豚叉烧炒香苗
Wok-fried Rice with Honey-glazed Ibérico Pork, Egg, and Vegetables

32
- G

S

港式乾炒安格斯牛肉河
Cantonese-style Wok-fried Rice Noodles with Beef Tenderloin

32



海天楼佳肴(素食)

VEGETARIAN

	每位 Per Person
羊肚菌菜胆花菇竹笙素汤 Double-boiled Vegetarian Soup with Bamboo Pith, Assorted Mushrooms, and Chinese Cabbage	16
桃膠雪耳松菇素汤 Double-boiled Vegetarian Soup with Peach Gum, Pine Mushrooms, and White Fungus	16
斋酸辣羹 Vegetarian Hot and Sour Thick Broth	14



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	每份 Per Portion
麻婆素牛肉豆腐煲 Claypot Impossible Minced Beef and Mapo Bean Curd	32
G 鸳鸯芦笋百合珍菌炒素鲍鱼 Wok-fried Vegetarian Abalone with Mushrooms, Duo Asparagus, and Lily Bulbs	30
G 黑松露芦笋炒素虾仁 Sautéed Vegetarian Shrimp with Asparagus and Black Truffles	30
G 金汤羊肚菌如意银杏豆腐 Braised Bean Curd with Morel Mushrooms, Fungus and Ginkgo Nuts, in Golden Broth	28
G 白菌油鲜菇焖稻庭面 Stewed Inaniwa Udon with Fresh Mushrooms, in White Truffle Oil	28
羊肚菌松菇菜粒粟米炒饭 Wok-fried Rice with Assorted Mushrooms, Diced Vegetables, and Sweet Corn	28
G 酸甜咕噜素肉 Stir-fried Sweet and Sour Vegetarian Mock Meat	26
G 宫保素肉腰果 Deep-fried Vegetarian Mock Meat with Cashew Nuts, Dried Chilli, and Bell Peppers, in Szechuan Spicy Gong Bao Sauce	26
干煸榄菜鬼豆苗 Stir-fried French Beans with Preserved Vegetables	22
G 脆炸素春卷 Crispy Vegetarian Spring Rolls	22





		每位 Per Person
养颜燕窝 Premium Bird's Nest 自选配（红枣冰花 / 生磨杏仁汁 / 椰汁） Double-boiled Bird's Nest with choice of: -Red Dates and Rock Sugar -Almond Cream -Coconut Milk		78
VG V	5年陈皮雪燕桃胶炖雪梨 Double-boiled Snow Pear with Five-year Tangerine Peel, Peach Gum, and Snow Swallows	18
VG V	鲜果乌龙茶冻, 青柠雪芭 Chilled Oolong Tea Jelly and Lime Sorbet with Diced Fresh Fruits	16
	杨枝甘露伴焦糖雪糕爆米花 Chilled Cream of Mango Sago and Caramel Ice Cream with Popcorn	16
VG	菠萝枸杞桃胶鲜果 Chilled Pineapple Pudding with Peach Gum, Wolfberries, and Fruits	16
G	桃膠杏仁茶黑芝麻汤丸 Double-boiled Almond Cream with Peach Gum and Black Sesame Dumpling	14



	每份 Per Portion
枸杞子桂花糕 Chilled Osmanthus Jelly with Wolfberries	18
G 黑糖蜂巢糕 Homemade Black Sugar Honeycomb Cake	18
G 酥皮芝麻鍋餅 Pan-fried Chinese Pancake with Red Bean Paste and Sesame	18
G 精美鸿运寿桃 Mini Longevity Bun	18

Signature Dish |

Sustainably Sourced |

D

Contains Dairy |

G

Contains Gluten |

N

Contains Nuts |

S

Contains Shellfish |

L

Not Lactose-free |

VG

Vegan |

V

Vegetarian

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