温馨提示

营业时间：　午餐 :11:00-14:30;
　　晚餐 :17:30-21:30;
超出营业时间需收取服务费 100 元 / 小时。

Kind reminder:

Operating hours: Lunch: 11:00-14:30;
Dinner: 17:30-21:30;
Service fee of 100 yuan/hour will be charged for exceeding business hours.

如果您有任何特别的需要或对菜单中食物有过敏、忌口，请联系我们的点单员帮助您点单；
If you have any special dietary need or allergy please ask our associates to assist in your order taking;
本餐厅另加收 10% 服务费和执行征收 6% 的增值税，且均以人民币结算；
Additional 10% service charge and 6% value-added tax are applicable for this restaurant, and both settled in RMB;
天津市物价局监制。
supervised by the price bureau of tianjin.

HAI TIEN LO

海　天　樓
HAI TIEN LO

海天楼中餐厅汇聚精馔美食，
是您品尝地道粤菜和天津特色菜的理想之选。
烹饪团队精选新鲜的时令食材设计当季创新菜肴，为您精心烹饪出美味佳肴。
海天楼中餐厅拥有宽敞的大厅及 7 间奢华私人包厢，
静谧的海河景观恬静安逸，是营造难忘餐饮的尚佳之选。

The award-winning Hai Tien Lo restaurant features the finest Cantonese delicacies and Tianjin's exquisite epicurean flavours.
Delight your senses in our modern presentations of the freshest local produce ingredients by our culinary team. Be immersed in the calming views of the Haihe River while dining in our spacious main hall and selected exclusive dining rooms.

招牌菜
SIGNATURE DISH

HAI TIENLO

荐

海天楼金牌烤鸭（预订）
Hai Tien Lo signature roast duck (pre order)

RMB 238 / 套

鸭架（煲汤 / 椒盐）
Duck carcass soup / Stir fried duck carcass, salt, pepper

RMB 28 / 例

味
——肉质细嫩、味道醇厚、肥而不腻，被誉为“天下美味”。

香
——出炉即荤香四溢，食之口腔内焦香弥散，回味无穷。

色
——色泽金红、油亮红润，美味秀色可餐；

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
Pictures are for your reference only

招牌菜
SIGNATURE DISH

HAI TIENLO

喝靓汤

珍汤作为【海天楼招牌佛跳墙火锅】海鲜料理的核心，独具特色，主要体现在选料精、用料足、煲制绝、汤味浓。可以涮食各种中高档海河鲜，肉类、蔬菜等。加入龙虾、海参、鱼肚等十几种珍贵的原材料精心煲制十余小时而成，运用高超的烹调技法，创造了精美的肴馔，汤浓鲜美，味中有味，回味无穷。形成了海天楼珍汤的三大特点：一是甜咸适度，南北老少均宜；二是火候足，下料狠，选料精、汤味浓；三是讲究原汁原味，不使用味精、乳制品和任何添加剂等调味品。海天楼珍汤以香郁著称，品尝以后，精彩毕现，令人回味不绝 .....

荐

招牌佛跳墙（2-4 人份）
Buddha jump over the wall (for 2-4 persons)

RMB 598 / 例

带子 2 只
Scallops 2 pieces

鲍鱼 2 只
Abalone 2 pieces

辽参 2 条
Sea cucumber 2 pieces

鹿筋
Deer tendon

黄金鲍
Sliced golden abalone

花胶
Fish maw

辣 —— 中辣 —— 微辣 —— 微微辣

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招牌菜
SIGNATURE DISH

HAI TIENLO

铁板海鲜大咖

（蒜香豆豉 / 小葱藤椒🌶🌶 / 川香麻辣🌶🌶🌶🌶）

Sizzling giant seafood combo
(Garlic, black bean / Spring onion, rattan chili / Sichuan spices)

RMB 398 / 例

辣🌶🌶🌶🌶　中辣🌶🌶🌶　微辣🌶🌶　微微辣🌶

图片仅供参考，菜品以实物为准
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草原大汗烤羊排
Roasted lamb, special flavor

RMB 298 / 例

招牌菜
SIGNATURE DISH

HAI TIENLO

荷香牛肋排
Slow cooked beef ribs, chili, served in lotus leaf

RMB 338 / 例

牛肉软嫩多汁，轻咬一口，齿颊充盈淡淡的荷叶清香。软糯的肉质在舌尖缠绵悱恻，满足感、幸福感瞬间爆棚。

辣 —— 中辣 —— 微辣 —— 微微辣

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招牌菜
SIGNATURE DISH

HAI
TIENLO

荐

玻璃脆皮乳鸽
Roasted pigeon

RMB 68 /只

一颗颗虾球，如同水晶一般晶莹剔透，秀色可餐。
虾肉 Q 弹紧实，嫩滑鲜美，一口一个，好吃到停不下来！

荐

椒麻水晶虾球
Sautéed prawns, broccoli, spicy Sichuan pepper

RMB 168/例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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荐

穗香芝麻鸡
Deep fried sesame chicken

RMB 98 /半只 RMB 188/只

香酥可口，肉质鲜嫩，外皮酥脆，有浓郁的芝麻香味。
芝麻鸡的口感层次丰富，颗颗芝麻在齿间爆开浓香，接下来是鸡肉的酥嫩口感在舌尖次第绽放异彩，每一口都回味无穷。

荐

龙虾汤海鲜泡饭
Braised assorted seafood, lobster broth, rice

RMB 58 /位 RMB 128/例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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开胃凉菜
COLD APPETIZERS

HAI
TIENLO

青笋拌海蜇丝
Shredded jellyfish, bamboo shoots

RMB 58 /例

香菜小米椒拌牛肉
Spicy beef, coriander, chili

RMB 78 /例

腊八蒜猪肘子
Pork shoulder, pickled garlic

RMB 78 /例

津味冷拼盘
Tianjin style cold meat platter
Braised beef, braised knuckle, aged ham

RMB 98 /例

将有嚼劲的牛腱子肉和口感脆嫩的肉肠以及 Q 弹嫩滑的蹄髈肉搭配，不同食材碰撞出不同的口感，酱香怡人，让人食欲大振，下酒下饭堪称绝佳！

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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知味上杭酱鸭
Braised duck 'Zhiwei Shanghang' style

RMB 58 /例

捞汁云南小瓜
Yunnan baby pumpkin, chili sauce

RMB 58 /例

XO 酱脆秋葵
Marinated fresh okra, XO sauce

RMB 48 /例

荐

梅汁老酒猪肝
Pork liver, plum sauce, aged wine

RMB 68 /例

酒香浓郁，绵密软糯、回味甘甜，好吃又过瘾～

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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海鲜全家福
Seafood platter

RMB 68 /例

烧椒潮式鲜鲍鱼
Braised fresh abalone, chili sauce

RMB 68 /例

咸香青椒土鸡
Spicy salt cured free range chicken, green pepper

RMB 58 /例

双味铁棍山药球
Steamed yam purée, osmanthus, blueberry sauce

RMB 48 /例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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开胃凉菜
COLD APPETIZERS

HAI
TIENLO

特色花生米
Fried spiced peanut

RMB 32 /例

玫瑰花浸农家小番茄
Chilled cherry tomato, roselle

RMB 58 /例

冰草拌核桃
Chilled ice plant, walnut, sesame dressing

RMB 68 /例

荐

沙拉蔬菜花园
House vegetables salad

RMB 58 /例

风味酱萝卜
Homemade pickled radish

RMB 38 /例

私房黄瓜墩
Marinated cucumber, hot and spicy sauce

RMB 42 /例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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烧腊
BARBECUED

HAI
TIENLO

荐

玻璃脆皮乳鸽
Crispy pigeon

RMB 68 /只

作为经典的传统粤菜，脆皮乳鸽皮酥脆肉鲜嫩、芳香四溢
入口爆汁，简直就是赤裸裸的诱惑呀！

潮式卤水拼盘
Braised meat platter in 'Teow Chew' style

RMB 98 /例

蜜汁叉烧
Roasted pork, honey glazed

RMB 98 /例

辣 —— 中辣 —— 微辣 —— 微微辣

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烧腊
BARBECUED

HAI TIENLO

玫瑰豉油鸡
Marinated soy chicken

RMB 98 /半只 RMB 188/只

穗香芝麻鸡
Deep fried sesame chicken

RMB 98 /半只 RMB 188/只

白切文昌鸡
Poached Wen Chang chicken

RMB 98 /半只 RMB 188/只

广东人逢年过节必点的经典菜——白切鸡。
丰腴肥美，鲜嫩多汁，一口鲜美的油脂顺着嘴角的微笑静静流淌下来，
如同美好的花儿绽放，妙不可言！

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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炖汤·羹
NOURISHING SOUP

HAI TIENLO

一壶汤，
品出茶的韵味与汤的滋养。

每日例汤
Soup of the day

RMB 38 /位　　RMB 98 /例

山泉菌皇鱼肚汤
Assorted mushrooms soup, wolf berries

RMB 38 /位

荐

功夫汤
Double boiled superior signature soup

RMB 68 /位

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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炖汤·羹
NOURISHING SOUP

HAI
TIENLO

顺德拆鱼羹
Fish broth, black fungus, bamboo shoot

RMB 68 /位

太极海鲜羹
'Tai Chi' seafood broth

RMB 38 /位

羊肚菌松茸炖乳鸽汤
Double boiled pigeon soup, morel mushrooms, matsutake mushrooms

RMB 98 /位

黑蒜蛤蜊排骨汤
Pork ribs, clam, black garlic soup

RMB 58 /位

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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荐

A 级花胶皇
(鲍汁 / 金汤 / 清鸡汤 / 野米 / 小米 / 杂粮)

Grade A fish maw
(Choice of abalone stock, superior soup, chicken consommé, wild rice, millet, multi-grain)

RMB 128/位

鲍汁花菇扣鹅掌
Braised dried mushroom, goose web

RMB 88 /位

蚝皇辽参扣花菇
Braised sea cucumber, goose web

RMB 218/位

蚝皇辽参扣鹅掌
Braised sea cucumber, goose web

RMB 218/位

燕·鲍·参
BIRD’S NEST · ABALONE · SEA CUCUMBER

HAI TIENLO

三十九度北辽刺参

坐标北纬 39°的大连冷水海域，生长着肥美的海参
这里的海参，冷水慢生长，生长周期更长，
参龄更长，营养价值更高。

荐

大连 4 排刺参 (40 头)
Dalian 4 rows sea cucumber (40 heads)
Choice of abalone stock, superior soup, chicken consommé, wild rice, millet, multi-grain, spring onion

RMB 298 / 位

金汤小米烩辽参（60 头）
Braised sea cucumber, millet (60 heads)

RMB 188/位

蚝皇鲍汁扣辽参（60 头）
Braised sea cucumber (60 heads)

RMB 188/位

清汤炖辽参（60 头）
Stewed sea cucumber, superior soup (60 heads)

RMB 188/位

辣 微辣 中辣 中辣 微辣 微辣 微微辣 微微辣

图片仅供参考，菜品以实物为准
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椰香炖竹丝燕窝
Double boiled bird's nest, coconut

RMB 168/位

蚝皇鲍汁花菇扣鲜鲍（4 头）
Braised abalone, mushroom (4 heads)

RMB 108/位

燕·鲍·参
BIRD’S NEST · ABALONE · SEA CUCUMBER

HAI TIENLO

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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荐

鲍汁干网鲍（8 头）
Braised dried abalone (8 heads)

RMB 788/位

鲍汁干网鲍（12 头）
Braised dried abalone (12 heads)

RMB 468/位

源自南非 10℃深海海域网鲍，先天质优的内部“糖分和蛋白质”，经 9 法吊晒传承技艺，凝练形成溏心，收藏价值极高。

入口柔软有韧性，类似水磨年糕有少许粘牙感，越嚼越香,口中满溢海味的鲜美。

牛·羊·猪肉·鸡肉
BEEF · LAMB · PORK · POULTRY

HAI
TIENLO

荐

草原大汗烤羊排
Roasted lamb, special flavor

RMB 298 / 例

孜然香酥羊小排
Crispy lamb chop, cumin

RMB 198 / 半例　　RMB 298 / 例

荐

荷香牛肋排
Slow cooked beef rib, chili, served in lotus leaf

RMB 338 / 例

牛肉软嫩多汁，轻咬一口，齿颊充盈淡淡的荷叶清香。软糯的肉质在舌尖缠绵悱恻，满足感、幸福感瞬间爆棚。

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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黑金蒜焗和牛粒
Stir fried beef cube, black garlic

RMB 108/半例　　RMB 198/例

黑椒香煎牛仔骨
Pan fried beef rib, black pepper

RMB 88 /位

牛·羊·猪肉·鸡肉
BEEF · LAMB · PORK · POULTRY

HAI TIENLO

牛雪花肉肥瘦交错，有好看的雪花纹，比例比较均匀，
肉质细嫩多汁，吃起来的口感绵软，入口即化。

荐

琥珀金盏雪花牛肉
Wok fried beef cube, walnuts, rice crackers

RMB 108/半例　　RMB 198/例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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牛·羊·猪肉·鸡肉
BEEF · LAMB · PORK · POULTRY

HAI
TIENLO

苗岭锅仔酸汤羊肉
Stewed mutton, pickled cabbage, served in claypot

RMB 98 /例

开胃酸汤煮肥牛
Poached beef, pickled cabbage broth

RMB 98 /例

云南小瓜炒黑豚肉
Stir fried iberico pork, Yunnan baby pumpkin

RMB 88 /例

草莓汁焗咕噜肉
Wok fried sweet and sour pork, strawberry sauce

RMB 88 /例

沪式红烧肉
Shanghai style braised pork

RMB 98 /例

台式香草三杯鸡
Taiwanese style fried chicken, garlic, basil in casserole

RMB 98 /例

蜜汁紫苏焗排骨
Baked spare ribs, perilla, honey

RMB 98 /例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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生猛海鲜
SEAFOOD

HAI TIENLO

雪菜毛豆蒸生态黄鱼（冰鲜）
(红烧)

Yelow croaker (frozen)
Steamed with preserved vegetables,hairy beans

RMB 188/条

荐

小葱藤椒多宝鱼
(清蒸)

Turbot
(Steamed turbot,spring onion,rattan chili)

RMB 238 / 条

红东星斑 (预定)
(清蒸 / 过桥 / 小葱藤椒)

Spotted red garoupa (pre order)
(Choice of steamed with light soy sauce, blanching with superior broth, stir fried with spring onion and rattan chili)

时价

青石斑 / 老虎斑
(清蒸 / 红烧 / 小葱藤椒 / 铁板烤)

Green garoupa / Tiger garoupa
(Choice of steamed with light soy sauce, braised in soy sauce, stir fried with spring onion and rattan chili, sizzling hot plate)

RMB 218/斤

鲈鱼
(铁板烤 / 清蒸)

Sea bass
(Choice of sizzling hot plate, steamed with light soy sauce)

RMB 188/条

荐

姜蓉蒸鲈鱼

Steamed seabass, minced garlic and ginger

RMB 208 / 条

荐

顺德生焗多宝鱼

Shunde style braised turbot, ginger, capsicum

RMB 238 / 条

辣 —— 中辣 —— 微辣 —— 微微辣

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生猛海鲜
SEAFOOD

HAI
TIENLO

帝王蟹 / 珍宝蟹 / 肉蟹 / 膏蟹 (预定)

(清蒸 / 姜葱炒 / 鸡油花雕蒸 / 咖喱焗 / 避风塘 / 香辣 / 煲粥)

Emperor crab, dungenese crab, meat crab, mud crab (pre order)
(Choice of steamed, stir fried with ginger and spring onion
steamed with Chinese wine, baked with curry, wok fried with garlic and shallot, stir
fried with fragrant spicy, cooked in porridge)

时价

象拔蚌 (预定)

(刺身 / 过桥 /XO 酱炒 / 煲粥)

Geoduck (pre order)
(Choice of sashimi, blanching with superior broth,
stir fried with XO sauce, cooked in porridge)

时价

大连鲍（8 头）

(蒜蓉蒸 / 豉汁蒸 /XO 酱炒 / 果皮蒸 / 粥水浸 / 酸汤烩)

Dalian abalone (8 heads)
(Choice of steamed with garlic, steamed with black bean sauce,
stir fried with XO sauce, steamed with mandarin orange peel,
cooked in porridge, stewed with pickled cabbage)

RMB 38 / 只

波士顿龙虾

(上汤伊面焗 / 蒜蓉粉丝蒸 / 避风塘炒)

Boston lobster
(Choice of stewed in superior broth with e-fu noodles, steamed with minced garlic
and vermicelli, wok fried with garlic and shallot)

RMB 398 / 斤

花龙虾 / 澳洲龙虾（预定）

(刺身 / 上汤伊面焗 / 蒜蓉粉丝蒸)

Flower lobster/ Australia lobster (pre order)
(Choice of sashimi, stewed in superior broth with noodles,
steamed with minced garlic and vermicelli)

时价

白灼基围虾

(椒盐 / 两吃)

Shrimps
(Choice of poached, stir fried with salt and pepper,
cooked in two ways)

时价

辣 —— 中辣 —— 微辣 —— 微微辣

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海鲜汇集
SEAFOOD

HAI
TIENLO

生蚝
(蒜蓉蒸 / 剁椒蒸 / 豉汁蒸)

Oyster
(Choice of steamed garlic, steamed with chopped chili, steamed with black bean)

RMB 48 /只

带子 (蒜蓉蒸 / 豉汁蒸)

Scallop
(Choice of steamed with garlic, steamed with black bean sauce)

RMB 38 /只

扇贝 (蒜蓉蒸 / 豉汁蒸 / 剁椒蒸)

Scallop
(Choice of steamed with garlic, steamed with black bean sauce, steamed with chopped chili)

RMB 28 /只

海鲜汇集
SEAFOOD

HAI
TIENLO

日式烧汁吊烧鱿鱼筒
Pan fried cuttlefish, teriyaki sauce

RMB 128/例

XO 酱如意珍菌炒玉带
Stir fried scallops, mushrooms, XO sauce

RMB 98 /半例　RMB 188/例

荐

香芒泰汁芥末明虾球
Fried shrimps, wasabi mango, Thai sauce

RMB 98 /半例 (6 只)

RMB 188/例

辣 —— 中辣 —— 微辣 —— 微微辣

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Pictures are for your reference only

海鲜汇集
SEAFOOD

HAI
TIENLO

荐

黑松露金沙汁焗海虎虾
Cocktail shrimps, egg white, superior stock

RMB 98 /位

芙蓉照烧银鱼
Baked fish, teriyaki sauce

RMB 108/位

XO 酱碧绿明虾球
Stir fried shrimps, garden greens, XO sauce

RMB 98 /半例　　RMB 188/例

金汤芙蓉凤尾虾
Cocktail shrimps, egg white, superior stock

RMB 98 /例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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海鲜汇集
SEAFOOD

HAI
TIENLO

荐

像形荔枝虾球
Deep fried lychees, stuffed shrimps mousse

RMB 98 /半例　　RMB 188/例

海螺(白灼 /XO 酱爆)
Sea whelk(Choice of poached, stir fried with XO sauce)

RMB 168/例

海天七彩炒裙边
Stir fried soft-shell turtle, yellow chives, carrots, celery, capsicum

RMB 198/例

辣 —— 中辣 —— 微辣 —— 微微辣

图片仅供参考，菜品以实物为准
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本地特色
LOCAL SPECIALTIES

HAI
TIENLO

荐

八珍豆腐
Braised bean curd, seafood

RMB 108/例

津门炒合菜
Sautéed vegetables, scrambled egg, glass noodles

RMB 68 /例

津味老爆三
Stir fried sliced pork, kidney, liver, brown sauce

RMB 78 /例

虾仁独面筋
Stir fried shrimps, gluten

RMB 108/例

津门锅塌里脊
Braised pork loin, served in pot

RMB 98 /例

津味溜鱼片
Wok fried fish fillet, vinegar

RMB 88 /例

辣 —— 中辣 —— 微辣 —— 微微辣

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荐

海天楼酸菜鱼
Stewed fish fillet, preserved vegetables, chili

RMB 188/例

海天楼水煮鱼
Poached fish fillet, chili oil

RMB 188/例

茶油煨土鸡
Stewed chicken in tea oil

RMB 128/例

烟笋炒腊肉
Stir fried pork, bamboo shoots

RMB 98 /例

鲜腐竹蛋角煮肚丝
Boiled shredded tripe silk, bean curd skin, egg

RMB 88 /例

辣 —— 中辣 —— 微辣 —— 微微辣

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川湘风味
SICHUAN-HUNAN FLAVOUR

HAI
TIENLO

湘味海鲜毛血旺
Stewed duck blood, assorted seafood in chili broth

RMB 88 /半例　RMB 158/例

海天小炒皇配窝窝头
Stir fried clams, pork, dried shrimps, jelly fish, homemade corn bun

RMB 108/例

湘式小炒黄牛肉
Xiang style stir fried yellow beef

RMB 98 /例

歌乐山辣子鸡
Deep fried diced chicken, spicy chili

RMB 98 /例

辣 —— 中辣 —— 微辣 —— 微微辣

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豆腐·素时·时蔬
BEAN CURD · VEGETARIAN · GREEN VEGETABLES

HAI TIENLO

鲍汁鲜菌烩玉子豆腐
Braised bean curd, chestnut, mushrooms, abalone sauce
RMB 78 /例

佛门罗汉斋
Stewed mixed vegetables
RMB 68 /例

鸡汤羊肚菌烧豆腐
Braised bean curd, morel mushrooms, chicken broth
RMB 88 /半例 RMB 148/例

荐
海天桂花炒素翅
Sautéed osmanthus fried vegetarian fins
RMB 108/例

荷塘炒爽素
Stir fried lotus root, seasonal vegetables
RMB 68 /例

橄榄菜肉碎四季豆
Stir fried green beans, minced pork, olive vegetables
RMB 68 /例

辣 —— 中辣 —— 微辣 —— 微微辣

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豆腐·素食·时蔬
BEAN CURD · VEGETARIAN · GREEN VEGETABLES

HAI TIENLO

拌水芹香炒果仁
Stir fried nuts, celery

RMB 58 /例

罗马生菜
（金银蛋浸 / 小米浓汤浸）加收 10 元
（清炒 / 上汤浸 / 砂锅虾酱嗜）
Romaine lettuce
(Choice of poached with century egg, salty egg, poached millet) additional charge RMB 10 (Choice of sautéed, poached with superior stock, shrimps paste)

RMB 58 /例

菠菜
（清炒 / 蒜蓉 / 拍蒜生炒 / 白灼 / 油盐水）
Spinach
(Choice of sautéed, minced garlic, stir fried with garlic, poached, blanched)

RMB 58 /例

芥兰
（金银蛋浸 / 小米浓汤浸）加收 10 元
（清炒 / 上汤浸 / 砂锅虾酱嗜）
Kailan
(Choice of poached with century egg, salty egg, poached millet) additional charge RMB 10 (Choice of sautéed, poached with superior stock, shrimps paste)

RMB 58 /例

菜心
（清炒 / 蒜蓉 / 拍蒜生炒 / 油盐水）
Cai Xin
Sautéed, minced garlic, stir fried garlic, poached, blanched

RMB 68 /例

荐

虾子梅菜蒸芥兰
Steamed kailan, dried shrimps, preserved vegetables

RMB 68 /例

白灼菜心
Poached cai xin

RMB 68 /例

鱼香茄子煲
Braised eggplant, minced meat, served in clay pot

RMB 68 /例

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图片仅供参考，菜品以实物为准
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面·水饺·饭
NOODLES · DUMPLINGS · RICE

HAI
TIENLO

荐
荷叶鲍鱼粒焖饭
Braised rice, abalone, shrimps, served in lotus leaf

RMB 168/例

福建炒饭
Hokkien fried rice, shrimps, pork, black mushrooms, vegetables

RMB 88 /例

叉烧菜粒炒饭
Barbecued pork, vegetables fried rice

RMB 98 /例

丝苗白饭
Steamed rice

RMB 5 /位

干炒手工牛河
Wok fried beef, scallion, rice noodles

RMB 88 /例

西红柿海鲜手擀面
Braised seafood, tomato, noodles

RMB 38 /位 RMB 98 /例

荐
龙虾汤海鲜泡饭
Braised assorted seafood, lobster broth, rice

RMB 58 /位 RMB 128/例

瑶柱明火白粥
(小料：咸鸭蛋、咸菜丝、豆豉鲮鱼、 薄脆、 炸花生)

Dried scallops congee
(Served with salted duck eggs, preserved vegetables, dace with black beans, chips, peanuts)

RMB 58 /位 RMB 98 /例

辣 —— 中辣 —— 微辣 —— 微微辣

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面·水饺·饭
NOODLES · DUMPLINGS · RICE

HAI
TIENLO

荐

手工天津三鲜包
Handmade Tianjin sanxian bao

RMB 68 /例 (6 枚)

灌汤小笼包
Steamed minced pork, dumplings broth

RMB 52 /例 (6 枚)

RMB 78 /例(10枚)

鲜虾烧麦
Steamed siew mai dumplings

RMB 42 /例 (4 枚)

三鲜水饺 荐
Homemade shrimps, minced pork, egg, leek dumplings

RMB 48 /半例 RMB 78 /例

猪肉白菜水饺
Homemade minced pork, cabbage dumplings

RMB 48 /半例 RMB 78 /例

韭菜鸡蛋水饺
Homemade chives, egg dumplings

RMB 42 /半例 RMB 68 /例

荐

水晶虾饺皇
Steamed crystal prawn dumplings

RMB 48 /例 (4 枚)

辣 中辣 微辣 微微辣

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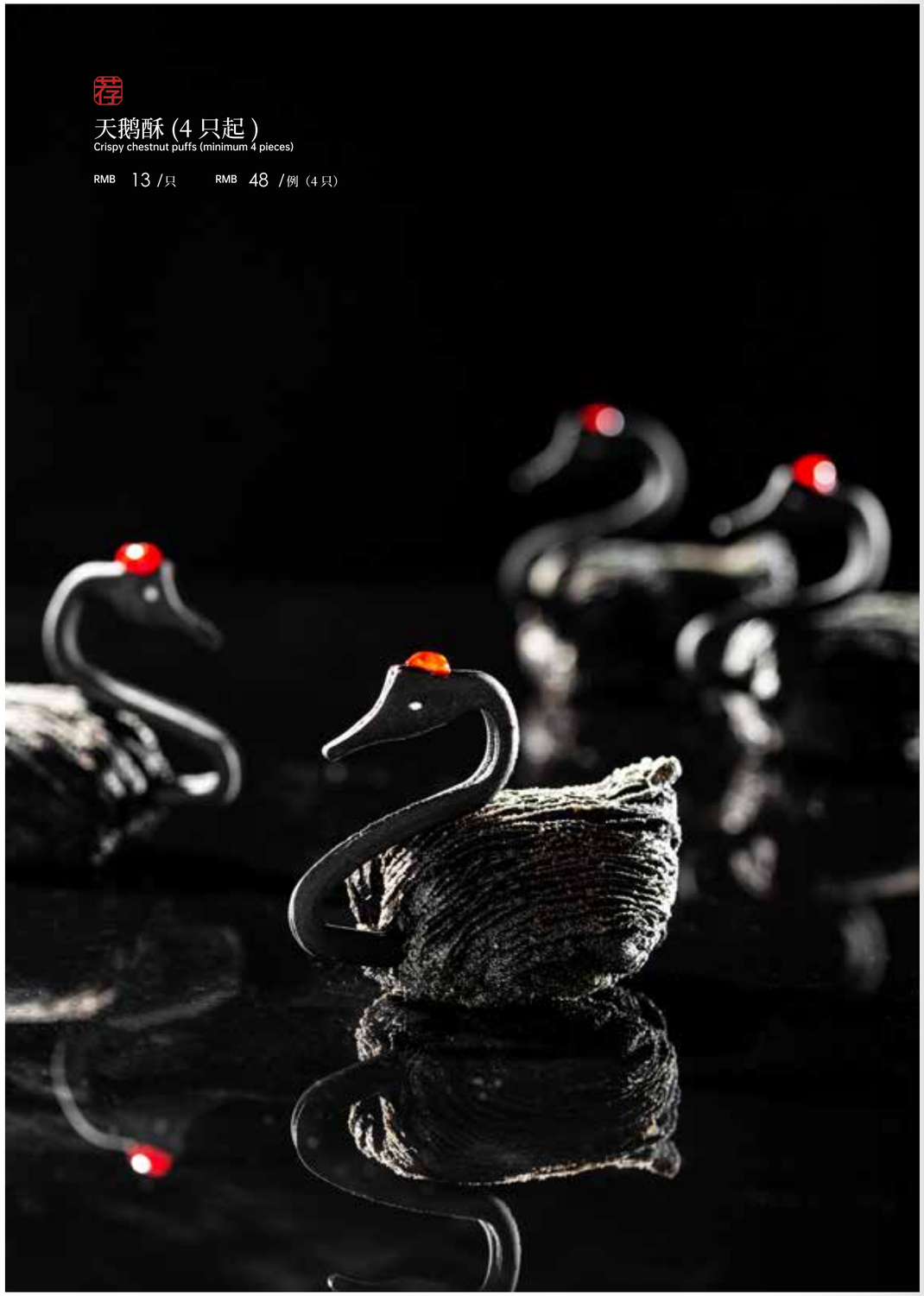
甜点
DESSERTS

HAI TIENLO



荐

天鹅酥 (4 只起)
Crispy chestnut puffs (minimum 4 pieces)

RMB 13 /只　　RMB 48 /例（4 只）

金枕榴莲酥
Baked durian pastries (minimum 4 pieces)

RMB 15 /只　RMB 58 /例（4 只）

萝卜酥
Baked radish pastries

RMB 48 /例（4 只）

酥皮蛋挞
Baked traditional egg tarts (minimum 4 pieces)

RMB 13 /只　RMB 48 /例（4 只）

冰激凌杨枝甘露
Chilled mango sago purée, pomelo, ice cream

RMB 38 /位

糖水拼糕点
Combination sweetened of the day, Chinese dessert

RMB 18 /位

时令水果拼盘
Seasonal fruit platter

RMB 18 /位

图片仅供参考，菜品以实物为准
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海 天 樓
HAI TIEN LO

温馨提示

营业时间 :　午餐 :11:00-14:30;
　　晚餐 :17:30-21:30;
超出营业时间需收取服务费 100 元 / 小时。

Kind reminder:

Operating hours: Lunch: 11:00-14:30;
Dinner: 17:30-21:30;
Service fee of 100 yuan/hour will be charged for exceeding business hours.

如果您有任何特别的需要或对菜单中食物有过敏、忌口，请联系我们的点单员帮助您点单；
If you have any special dietary need or allergy please ask our associates to assist in your order taking;

本餐厅另加收 10% 服务费和执行征收 6% 的增值税，且均以人民币结算；
Additional 10% service charge and 6% value-added tax are applicable for this restaurant, and both settled in RMB;

天津市物价局监制。
supervised by the price bureau of tianjin.