



# 味

真味至鲜  
匠人匠心食从源头



## 天天招牌菜

TIAN TIAN  
SIGNATURE DISHES

我们只做海鲜的搬运工，  
追求最优质，最新鲜的食材，  
回馈我们的食客。

### 天天招牌菜 SIGNATURE DISHES



首创辣椒螃蟹飞天麵  
Original Signature Dish:  
Crispy Flying Noodles with Chilli Crab

时价  
Seasonal Price



所有售价另加10%服务费及现行消费税  
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图片仅供参考  
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天天招牌菜 SIGNATURE DISHES



首创波士顿龙虾飞天麵  
Original Signature Dish:  
Crispy Flying Noodles with Boston Lobster

时价  
Seasonal Price



天天招牌菜 SIGNATURE DISHES



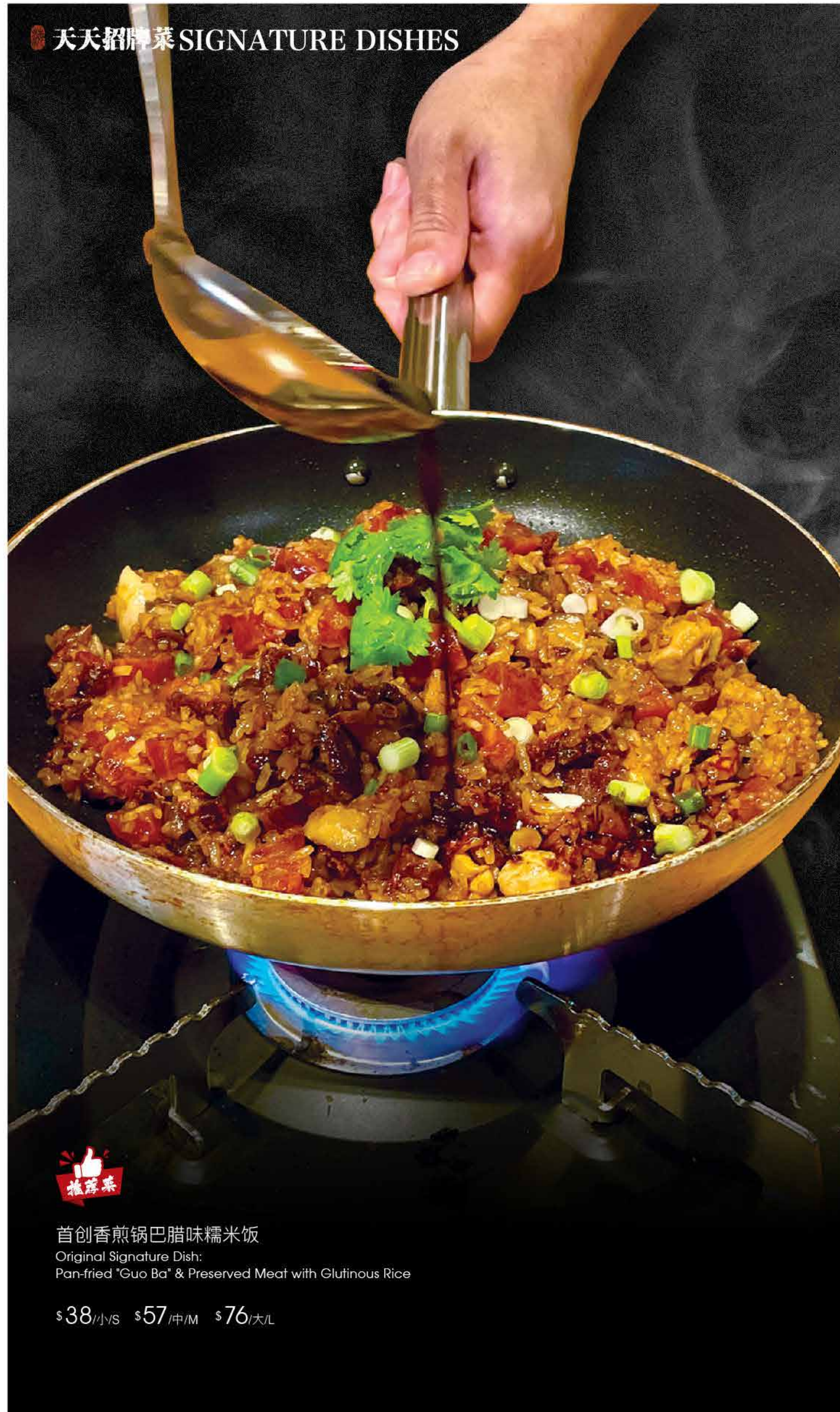
首创招牌金汤勾魂巴丁鱼  
Original Signature Dish:  
Braised Wild Pa-Tin Fish with Golden Soup in Claypot

\$58/小/S \$87/中/M \$116/大/L





天天招牌菜 SIGNATURE DISHES



首创香煎锅巴腊味糯米饭  
Original Signature Dish:  
Pan-fried "Guo Ba" & Preserved Meat with Glutinous Rice

\$38/小 \$57/中 \$76/大

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天天招牌菜 SIGNATURE DISHES



辣椒阿拉斯加巨蟹  
Renowned Chilli Alaskan King Crab

时价  
Seasonal Price

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天天招牌菜 SIGNATURE DISHES



黑椒澳洲帝皇蟹  
Stir-fried Australian King Crab with Black Pepper Sauce

时价  
Seasonal Price



避风塘桥底辣蟹  
Fried Spicy Crab in Authentic "Bi Feng Tang" Style

时价  
Seasonal Price

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天天招牌菜 SIGNATURE DISHES



蒜香美国黑尾牛粒  
Fried US Black Tail's Beef with Garlic & Onion

\$38/小/S \$57/中/M \$76/大/L



金银蒜蒸鳕鱼伴兰花  
Steamed Cod Fish with Minced  
Garlic & Broccoli

\$68/小/S \$102/中/M \$136/大/L



黑松露芦笋带子  
Stir-fried Scallops & Asparagus  
with Black Truffle

\$38/小/S \$57/中/M \$76/大/L



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天天招牌菜 SIGNATURE DISHES



正宗香港盐焗沙姜鸡 (每只至少1.6公斤或以上)  
Authentic Hong Kong Salt-baked Chicken with Ginger Powder (Approx. 1.6Kg or Above)

\$25/半只/Half \$48/每只/Whole

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天天招牌菜 SIGNATURE DISHES



阿一姜葱茸蒸鲍鱼伴西兰花  
Steamed Abalone with Minced Ginger & Spring Onion in Ah Yat Style

\$58/小/S \$87/中/M \$116/大/L



蟹柳野菜沙律  
Vegetable Salad with Crab Meat & Crispy Fish Skin

\$28/小/S \$42/中/M \$56/大/L

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餐前小食 APPETIZERS



秘制蹄筋  
Secret Ingredient Beef Tendon  
\$10/每份/Per Portion



南乳花生  
Roasted Peanuts with Nam Yu  
\$6/每份/Per Portion



秘制牛腱  
Secret Ingredient Beef Shin  
\$12/每份/Per Portion



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餐前小食 APPETIZERS



凉伴去骨鸭掌  
Chilled Boneless Duck Feet  
in Thai Style  
\$18/每份/Per Portion



酥炸凌鱼球  
Deep-fried Hong Kong Fish Balls  
\$16/每份/Per Portion

生捞螺片  
Sliced Sea Whelk in Thai Style  
\$28/每份/Per Portion



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餐前小食 APPETIZERS



鸡牛沙爹  
Chicken & Beef Satay

\$15/半打/6 Sticks  
\$30/一打/12 Sticks



酥炸春卷  
Deep-fried Spring Rolls

\$12/每份/Per Portion



手拍青瓜  
Chilled Cucumber with Chilli

\$10/每份/Per Portion



餐前小食 APPETIZERS



香脆炸虾  
Deep-fried Crispy  
Prawns

\$18/每份/Per Portion



泰式芒果沙律  
Green Mango Salad in Thai Style

\$12/每份/Per Portion



黄金炸鱼皮  
Deep-fried Fish Skin with Salted  
Egg Yolk

\$15/每份/Per Portion





# 汤羹类 SOUP

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追求最优质，最新鲜的食材，  
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**冬炎海鲜汤**  
Tom Yum Seafood Soup  
\$16.80/每位/Per Person



**龙皇带子羹**  
Thick Soup with Scallops & Minced Seafood  
\$18/每位/Per Person

## 鱼翅类 SHARK'S FIN



**山岙鸡煲炖大鲍翅**  
Double-boiled Superior Shark's Fin Soup with  
"Kampung" Chicken & Ham  
\$288/四位用/For 4 Persons





**汤羹类 SOUP**



蟹肉粟米羹  
Sweet Corn Thick Soup with Crab Meat  
\$12/每位/Per Person



四川酸辣汤  
Hot & Sour Soup in "Sze Chuan" Style  
\$12/每位/Per Person

**鱼翅类 SHARK'S FIN**



黄焖玉带蟹肉翅  
Braised Superior Shark's Fin with Scallops  
\$48/每位/Per Person

**鱼翅类 SHARK'S FIN**



红烧云腿银牙翅  
Braised Shark's Fin with Ham & Bean Sprouts  
Served in Claypot  
\$78/每位/Per Person



红烧大鲍翅  
Braised Superior Shark's Fin  
\$88/每位/Per Person





## 鲍鱼、海参类 ABALONE & SEA CUCUMBER



蚝皇澳洲三头鲜鲍  
Stewed 3PPC Australian Fresh Abalone  
with Oyster Sauce

\$78/每只/Each

蚝皇澳洲二头鲜鲍  
Stewed 2PPC Australian Fresh Abalone  
with Oyster Sauce

\$98/每只/Each



## 鲍鱼、海参类 ABALONE & SEA CUCUMBER



鲍鱼焖去骨鸭掌  
Stewed Abalone with Boneless Duck Feet

\$68/小/S \$102/中/M \$136/大/L



南非五头鲜鲍  
Stewed 5PPC South African Fresh Abalone

\$58/每只/Each





**鲍鱼、海参类 ABALONE & SEA CUCUMBER**



原条葱烧海参  
Braised Sea Cucumber with Spring Onion

\$20/每位/Per Person (两位起 Min. 2 Persons)



海参去骨鸭掌  
Braised Sea Cucumber with Boneless Duck Feet

\$48/小/S \$72/中/M \$96/大/L

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**烧烤/烧味 BBQ & ROASTED**

鸭子入口酥香，肥而不腻，颜色呈枣红色，皮层酥脆，外焦里嫩，并带有一股果木的清香，细品起来，味道更加美妙。



挂炉烧鸭  
Roasted Duck

\$40/半只/Half \$78/每只/Whole



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烧烤 / 烧味 BBQ & ROASTED



烧烤大虾皇  
BBQ King Prawn

\$32/每只/Each



烧烤带子  
BBQ Scallops

\$28/三串/3 Sticks



烧烤 / 烧味 BBQ & ROASTED



烧鸡  
Roasted Crispy Chicken

\$20/半只/Half \$38/每只/Whole



烧烤海鲜 BBQ SEAFOOD



烧烤各类海鲜  
BBQ All Type of Seafood  
时价  
Seasonal Price



烧烤龙虾  
BBQ Lobster  
时价  
Seasonal Price



烧烤苏东  
BBQ Sotong  
\$38/每只/Each

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# 海

真味至鲜  
匠人匠心食从源头



环球海鲜  
LIVE  
SEAFOOD

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追求最优质，最新鲜的食材，  
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**鱼类 FISH**



烧烤鱼  
BBQ Fish

时价  
Seasonal Price



酸甜鱼  
Deep-fried Sweet & Sour Fish

时价  
Seasonal Price



清蒸白巴丁鱼  
Steamed White Gold Pa-Tin Fish in Hong Kong Style

时价  
Seasonal Price



忘不了  
Empurau

时价  
Seasonal Price



油浸鱼  
Deep-fried Fish with Light Soya Sauce

时价  
Seasonal Price



港蒸鱼  
Steamed Fish in Hong Kong Style

时价  
Seasonal Price

**鱼类 FISH**

黑金巴丁鱼  
Black Gold Pa-Tin Fish  
时价  
Seasonal Price

白金巴丁鱼  
White Gold Pa-Tin Fish  
时价  
Seasonal Price

红斑  
Red Garoupa  
时价  
Seasonal Price

东星斑  
"Tong Sing" Garoupa  
时价  
Seasonal Price

金目鲈  
Seabass  
时价  
Seasonal Price

笋壳  
"Soon Hock" Fish  
时价  
Seasonal Price

老虎斑  
Tiger Garoupa  
时价  
Seasonal Price

忘不了  
Empurau  
时价  
Seasonal Price

煮法 Cooking Methods:

烧烤 B.B.Q

酸甜 Sweet & Sour

油浸 Deep-fried with Light Soya Sauce

咖喱蒸 Steamed with Curry Sauce

勾魂鱼 Braised with Golden Soup in Claypot

清蒸 Steamed in Hong Kong Style

泰式蒸 Steamed in Thai Style





龙虾/虾类 LOBSTERS/PRAWNS

盘中之选，  
必经「千挑万选」

澳洲龙虾体大肥美，营养丰富，肉质细嫩，味道鲜美香甜，风味别具一格。



龙虾/虾类 LOBSTERS/PRAWNS

澳洲龙虾  
Australian Lobster  
时价  
Seasonal Price

本地龙虾  
Local Lobster  
时价  
Seasonal Price

波士顿龙虾  
Boston Lobster  
时价  
Seasonal Price

野生海虾  
Wild Live Sea Prawn  
时价  
Seasonal Price

大虾皇  
King Prawn  
时价  
Seasonal Price

煮法 Cooking Methods:

- 蒜茸蒸 Steamed with Garlic
- 白灼 Poached
- 清蒸 Steamed with Supreme Soya Sauce
- 花雕蛋白蒸 'Hua Diao' Wine and Egg White
- X.O酱芦笋 X.O Sauce with Asparagus
- 黑胡椒 Black Pepper
- 辣椒 Chilli Sauce
- 麦片 Cereal Oats
- 上汤焗 Baked with Superior Stock
- 芝士焗 Baked with Cheese & Butter
- 烧烤 B.B.Q
- 龙虾黑松露伊面 Braised E-fu Noodles with Lobster & Black Truffle





螃蟹/贝壳类 CRABS & CLAMS



螃蟹/贝壳类 CRABS & CLAMS

蟹

澳洲帝王蟹  
Australian King Crab  
时价  
Seasonal Price

白雪蟹  
Snow Crab  
时价  
Seasonal Price

阿拉斯加巨蟹  
Alaskan King Crab  
时价  
Seasonal Price

珍宝蟹  
Jumbo Crab  
时价  
Seasonal Price

斯里兰卡蟹  
Sri Lankan Crab  
时价  
Seasonal Price

煮法 Cooking Methods:

辣椒螃蟹飞天麵 Crispy Flying Noodles with Chilli Crab

避风塘桥底辣蟹 Fried Spicy Crab in "Bi Feng Tang" Style

姜葱 Fried with Ginger & Spring Onion

清蒸 Steamed with Supreme Soya Sauce

花雕蛋白蒸 'Hua Diao' Wine and Egg White

黑胡椒 Black Pepper

辣椒 Chilli Sauce

咖喱 Fried with Curry Sauce

上汤焗 Baked with Superior Stock

贝

象拔蚌  
Geoduck Clam  
时价  
Seasonal Price

竹节蚌  
Bamboo Clam  
时价  
Seasonal Price

响螺  
Sea Whelk  
时价  
Seasonal Price

生蚝  
Live Oyster  
时价  
Seasonal Price

扇贝  
French Fan Scallop  
时价  
Seasonal Price

活鲍鱼  
Live Abalone  
时价  
Seasonal Price

煮法 Cooking Methods:

刺身 Sashimi

蒜茸蒸 Steamed with Minced Garlic

白灼 Poached

姜葱茸蒸 Steamed with Minced Ginger & Spring Onion Sauce

豉汁蒸 Steamed with Black Bean Sauce

X.O 酱芦笋 Fried with Asparagus & X.O Sauce

三岬炒 Fried with Sambal



🍷 螃蟹 / 贝壳类 CRABS & CLAMS



象拔蚌刺身  
Geoduck Clam Sashimi

时价  
Seasonal Price



油泡响螺  
Stir-fried Sea Whelk

时价  
Seasonal Price



扇贝  
Fan Scallops

时价  
Seasonal Price

🍷 螃蟹 / 贝壳类 CRABS & CLAMS



生蚝  
Live Oysters

时价  
Seasonal Price



金银蒜蒸竹节蚌  
Steamed Bamboo Clam  
with Minced Garlic

时价  
Seasonal Price



辣椒斯里兰卡螃蟹  
Chilli Sri Lankan Crab

时价  
Seasonal Price



**精美小菜 CHEF'S RECOMMENDATION**

黑松露虾球  
Stir-fried De-shelled Prawns with Black Truffle

\$38/小/S \$57/中/M \$76/大/L

野菌炒鱼片  
Stir-fried Sliced Fish with Wild Mushrooms

\$28/小/S \$42/中/M \$56/大/L

黑松露带子  
Stir-fried Scallops with Black Truffle

\$38/小/S \$57/中/M \$76/大/L

油泡炒鱼片  
Stir-fried Sliced Fish

\$28/小/S \$42/中/M \$56/大/L

金沙焗虾球  
Deep-fried De-shelled Prawns with Minced Garlic

\$32/小/S \$48/中/M \$64/大/L

铁板豆腐虾球  
Pan-fried De-shelled Prawns & Beancurd in Hot Plate

\$28/小/S \$42/中/M \$56/大/L

海鲜芙蓉蛋  
Pan-fried Assorted Seafood Omelette

\$18/小/S \$27/中/M \$36/大/L



金银蒜蒸鲜鱿  
Steamed Cuttlefish with Minced Garlic

\$28/小/S \$42/中/M \$56/大/L



芦笋带子  
Sauteed Scallops with Asparagus

\$32/小/S \$48/中/M \$64/大/L



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**鸡、牛、猪肉类 POULTRY, BEEF & PORK**



咕嚕鸡  
Sweet & Sour Chicken

\$26/小/S \$39/中/M \$52/大/L



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鸡、牛、猪肉类 POULTRY, BEEF & PORK



蒜香排骨  
Pan-fried Pork Rib with Minced Garlic \$28/小/S \$42/中/M \$56/大/L

鸡、牛、猪肉类 POULTRY, BEEF & PORK



野菌炒美国顶级黑尾牛肉  
Stir-fried US Black Tail's Beef with Wild Mushrooms  
\$38/小/S \$57/中/M \$76/大/L



姜葱牛肉  
Sauteed Sliced Beef with Ginger & Spring Onion \$28/小/S \$42/中/M \$56/大/L

南乳脆香肉  
Deep-fried Crispy Pork with "Nam Yu"  
\$26/小/S \$39/中/M \$52/大/L







蒜子豆根焖去骨鸭掌  
Braised Boneless Duck Feet with Bean Dough \$38/小/S \$57/中/M \$76/大/L



麻婆豆腐  
Spicy Beancurd with Minced Pork  
in "Sze Chuan" Style

\$18/小/S \$27/中/M \$36/大/L



沸腾鱼  
Poached Fish with Chilli in "Sze Chuan" Style

时价  
Seasonal Price







辣子鸡  
Fried Diced Chicken with Dried Chilli  
\$22/小/S \$33/中/M \$44/大/L



水煮牛肉  
Poached Sliced Beef with Chilli in "Sze Chuan" Style  
\$28/小/S \$42/中/M \$56/大/L



干煸四季豆  
Fried Green Beans with Minced Pork & Dried Chilli  
\$18/小/S \$27/中/M \$36/大/L



水煮鱼片  
Poached Sliced Fish with Chilli in "Sze Chuan" Style  
\$28/小/S \$42/中/M \$56/大/L





回锅肉  
Wok-fried Sliced Pork with Chilli & Spring Onion in "Sze Chuan" Style  
\$22/小/S \$33/中/M \$44/大/L



四川蒸饺子  
Steamed "Sze Chuan" Dumplings  
\$16/小/S \$24/中/M \$32/大/L



咖喱鸡  
Curry Chicken  
\$28/小/S \$42/中/M \$56/大/L



正宗泰式菜 AUTHENTIC THAI CUISINE

泰式酸辣鸡脯  
Hot & Sour Chicken in Thai Style  
\$28/小/S \$42/中/M \$56/大/L



青咖喱鸡  
Green Curry Chicken  
\$28/小/S \$42/中/M \$56/大/L



咖喱虾  
Curry Prawns  
\$38/小/S \$57/中/M \$76/大/L

浓浓的椰浆搭配咖喱的辛辣醇厚，让人食欲大开  
松软肥嫩的虾肉饱含着浓郁的咖喱汁，  
轻嚼表面的汤汁，剥出虾肉，吃的不亦乐乎。



正宗泰式菜 AUTHENTIC THAI CUISINE

紫苏牛肉  
Wok-fried Sliced Beef with Basil Leaf  
\$28/小/S \$42/中/M \$56/大/L



泰式炒杂菜  
Stir-fried Mixed Vegetable in Thai Style  
\$22/小/S \$33/中/M \$44/大/L







香港菜心  
Hong Kong "Choy Sum"  
\$20/小/S \$30/中/M \$40/大/L



香港白菜苗  
Hong Kong Baby Cabbage  
\$20/小/S \$30/中/M \$40/大/L

胜瓜炒野菌  
Stir-fried Luffa with Wild Mushroom  
\$20/小/S \$30/中/M \$40/大/L



芥兰仔  
Baby Kai Lan  
\$20/小/S \$30/中/M \$40/大/L

香港芥兰  
Hong Kong Kai Lan  
\$20/小/S \$30/中/M \$40/大/L



西兰花  
Broccoli  
\$20/小/S \$30/中/M \$40/大/L



鲜芦笋  
Asparagus  
\$20/小/S \$30/中/M \$40/大/L



空心菜  
Kang Kong  
\$20/小/S \$30/中/M \$40/大/L

- 煮法 Cooking Methods:
- 蒜茸炒 Stir-fried with Minced Garlic
  - 蚝油炒 Stir-fried with Oyster Sauce
  - 上汤蒜子浸 Poached with Garlic in Superior Stock
  - 清炒 Plain-fried
  - 三崙炒 Fried with Sambal



素食类 VEGETARIAN



冬菇西兰花  
Stewed Broccoli with Mushrooms  
\$22/小/S \$33/中/M \$44/大/L

香菇是世界第二大食用菌，  
也是我国特产之一，在民间素有“山珍”之称。  
味道鲜美，香气沁人，营养丰富，  
素有“植物皇后”美誉。



素食类 VEGETARIAN

红烧豆腐  
Braised Beancurd with Vegetable & Mushrooms  
\$18/小/S \$27/中/M \$36/大/L

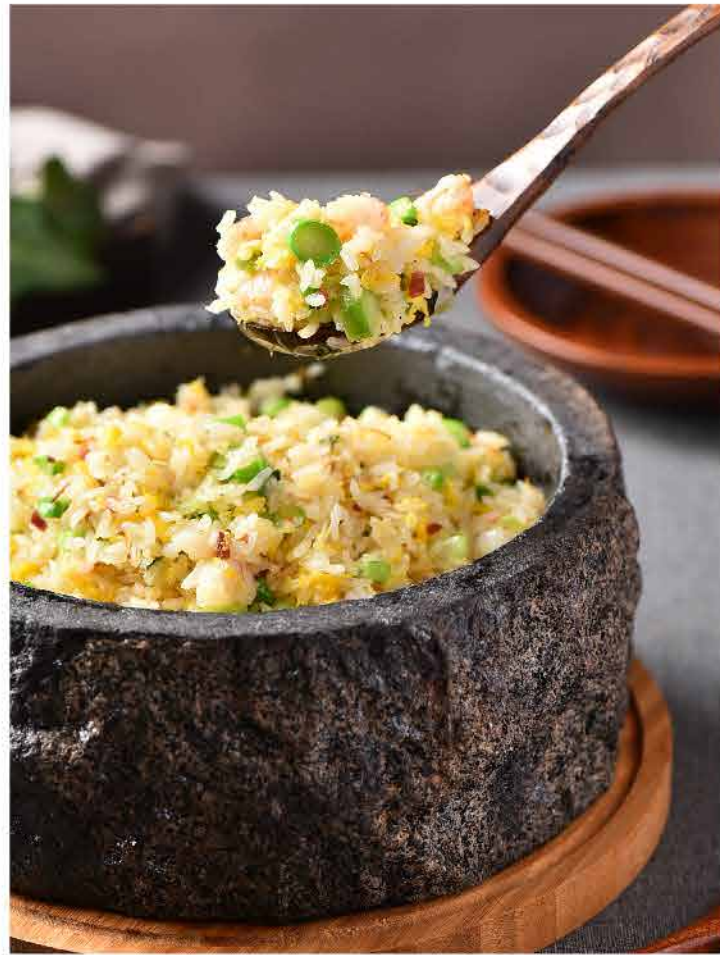


家烧茄子豆角  
Stir-fried Eggplant & Long Bean with Chilli  
\$18/小/S \$27/中/M \$36/大/L





**素食类 VEGETARIAN**



**素什锦炒饭**  
Vegetarian Fried Rice  
\$16/小/S \$24/中/M \$32/大/L

**罗汉上素**  
Stewed Assorted Vegetable & Mushrooms  
\$18/小/S \$27/中/M \$36/大/L



**素春卷**  
Deep-fried Vegetarian Spring Rolls  
\$16/小/S \$24/中/M \$32/大/L

所有售价另加10%服务费及现行消费税  
All prices are subjected to 10% service charge & prevailing GST.

图片仅供产考  
All pictures shown are for illustration purpose only.

**粉·面·饭 NOODLES & RICE**



**首创海鲜飞天麵**  
Original Signature Dish: Crispy Flying Noodles with Seafood  
\$28/小/S \$42/中/M \$56/大/L

**招牌紫苏海鲜焖米粉**  
Braised Seafood Bee Hoon with Basil Leaf  
\$20/小/S \$30/中/M \$40/大/L



所有售价另加10%服务费及现行消费税  
All prices are subjected to 10% service charge & prevailing GST.

**海鲜焖伊面**  
Braised E-fu Noodles with Seafood  
\$20/小/S \$30/中/M \$40/大/L

**黑松露海皇炒饭**  
Seafood Fried Rice with Black Truffle  
\$28/小/S \$42/中/M \$56/大/L

**星洲炒米粉**  
Fried Vermicelli in Singapore Style  
\$18/小/S \$27/中/M \$36/大/L

**黄梨炒饭**  
Pineapple Fried Rice  
\$20/小/S \$30/中/M \$40/大/L

**鸡粒炒饭**  
Fried Rice with Diced Chicken  
\$16/小/S \$24/中/M \$32/大/L

**龙虾黑松露焖伊面**  
Braised E-fu Noodles with Lobster & Black Truffle  
时价 Seasonal Price

**龙虾泡饭**  
Poached Lobster Rice in Superior Broth  
时价 Seasonal Price

图片仅供产考  
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冰花炖官燕 (冷/热)

Double-boiled Bird's Nest with Rock Sugar (Cold / Hot)

\$68/每位/Per Person



季节鲜芒果  
Seasonal Fresh Mango  
\$10/每粒/Each

蜜糖去暑清凉膏  
Honey Herbal Jelly  
\$5.80/每位/Per Person

椰盅果冻  
Chilled Fresh Fruit Jelly in Coconut  
\$8.80/每位/Per Person

燕窝椰盅果冻  
Chilled Fresh Fruit Jelly in Coconut  
Topped with Bird's Nest  
\$68/每位/Per Person

季节鲜鲜果拼  
Seasonal Fresh Fruits Platter  
\$20/小 \$40/大/L





## 🍷 饮料 BEVERAGE

### 中国茶

Chinese Tea

\$2.00/每位/Per Person

### 无糖凉茶

Homemade Herbal Tea

\$3.80/每位/Per Person

### 泰国新鲜椰子

Fresh Thai Coconut

\$6.80/每粒/Each

### 姜水/汤利水/苏打水/矿泉水

Ginger Ale, Tonic Water, Soda Water, Mineral Water

\$3.50/每罐/Per Can

### 可乐/低糖可乐/无糖可乐/雪碧

Coke, Coke Light, Coke Zero, Sprite

\$3.50/每罐/Per Can

### 有汽矿泉水

S. Pellegrino

\$6.80/每瓶/Per Bottle

### 柠檬茶/蜂蜜红茶/柠檬蜜

Iced Lemon Tea, Honey Red Tea, Honey Lemon

\$6.00/每杯/Per Glass

### 橙汁/青苹果汁/芒果汁/芦荟苹果汁

Orange Juice, Green Apple Juice, Mango Juice, Aloe Vera Juice

\$6.00/每杯/Per Glass

## 🍷 酒精饮料 BEERS & COCKTAIL

### 虎标啤酒

Tiger Beer

\$6.80/每杯/Per Glass

### 青岛啤酒(600ML)

Tsingtao Beer

\$6.80/每瓶/Per Bottle

### 雪花啤酒(580ML)

Snow Beer

\$6.80/每瓶/Per Bottle

### 喜力啤酒(330ML)

Heineken

\$6.80/每瓶/Per Bottle

### 黑舌狗啤酒 (330ML)

Guinness Stout

\$11.80/每瓶/Per Bottle

### 日本生啤酒(640ML)

Sapporo Japan Draft Beer

\$20.80/每瓶/Per Bottle

### 胜狮啤酒(330ML)

Singha Beer

\$6.80/每瓶/Per Bottle

### 朝日啤酒 (330ML)

Asahi Beer

\$6.80/每瓶/Per Bottle

### 力加啤酒

Anchor Beer

\$6.80/每杯/Per Glass

### 福佳白啤酒(330ML)

Hoegaarden Beer

\$9.80/每瓶/Per Bottle

### 科罗娜啤酒(330ML)

Corona Extra Beer

\$9.80/每瓶/Per Bottle

### 哎丁格啤酒(500ML)

Erdinger Beer

\$13.80/每瓶/Per Bottle

### 新加坡司令鸡尾酒

Singapore Sling

\$18.80/每杯/Per Glass