

CNY Weekend Unlimited Dim Sum Brunch

Adults (13 years old & above) \$118++ per person

Child (6 to 12 years old) \$60++ per person

Including Double Blessings Yu Sheng with Smoked Salmon, Crispy Silver Whitebait Fish and Dragon Fungus

Additional \$15++ to add on Stewed Half Lobster with Cheese in Superior Stock



Terms and Conditions

*Prices are subject to service charge and GST

*Minimum of two diners required

*Last order at 2:00pm

*Not inclusive of Chinese Tea and other beverages

*Discount and voucher not applicable for this Dim Sum Brunch menu

*Food Wastage of food will be charged accordingly

*All food to be consumed in restaurants and strictly no takeaway

每位可选一款
One Serving per person

Soup 汤羹

海天迷你佛跳墙

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

胡椒竹笙海鲜鱼骨汤

Double-boiled Australian Scallop, Grouper Fillet, King Prawn, Bamboo Pith,
Fish Bone Broth

羊肚菌金耳菜胆花菇竹笙素汤

Double-boiled Vegetarian Soup with Bamboo Pith, Assorted Mushrooms,
and Chinese Cabbage

无限任点
Unlimited order

Dim Sum Selection 点心选择

胭脂鲜虾饺皇

Steamed Prawn Dumplings

三星饺

Steamed Trio Vegetable Dumplings, Black Truffle

极品酱百花蒸萝卜糕

Steamed Carrot Cake with Prawn Paste in Signature Homemade XO Chili Sauce

鲍鱼仔烧卖皇

Steamed Pork and Prawn Dumplings with Baby Abalone

金吉酥

Deep-fried Kumquat Puff Stuffed with Scallop, Shredded Chicken

鲜虾腐皮卷

Pan-fried Bean Curd Sheet Stuffed with Prawn Paste

松露金炭叉烧包

Steamed Charcoal Barbecue Pork Bun with Black Truffles

香芒鲈鱼带子海鲜千丝卷

Deep-fried Sea Perch, Scallops, Seafood and Mango Wrapped with Vermicelli

红油抄手

Poached Dumplings, Prawns, Chicken, Mushrooms, Spinach, Chili Oil

脆炸素春卷

Crispy Vegetarian Spring Rolls

无限任点
Unlimited order

Hai Tien Lo's Specialty 海天楼特选

百香果芥末脆虾球

Deep-fried Crispy Prawns in Passion Fruit and Wasabi Sauce

荔枝西班牙咕嚕肉

Aged Vinaigrette Sweet and Sour Iberico Pork with Lychee

夏果香芒炒鸡柳

Stir-fried Chicken Fillet, Macadamia Nuts

港式猪脚醋

Cantonese Style Pig's Trotter with Black Vinaigrettes

烧味三式盘

(烧腩肉, 烧鸭, 黑豚叉烧, 海蜇)

Barbecued Meat Trio Platter

(Barbecued Pork Belly, Roasted Duck,

Honey-glazed Iberico Pork and Jelly Fish)

烧汁翡翠珍菌炒牛肉

Wok-fried Beef with Green Vegetables and Fresh Mushrooms

陈皮豉蒜酱蒸龙趸球

Steamed Queensland Grouper Fillet, Aged Tangerine Peel, Garlic
and Black Bean

明火白灼海中虾

Poached Fresh Prawn

極品醬野菌爆澳洲帶子

Sautéed Australian Scallops, Wild Mushrooms,
Signature Homemade XO Chili Sauce

家乡老菜脯酱翡翠炒虾球

Wok-fried King Prawns, Green Vegetables, Homemade Chili Radish Sauce

银虾干肉松啫啫鬼豆

Baked String Beans with Dried Shrimp and Minced Pork

蒜茸炒时蔬

Stir-fried Seasonal Vegetables, Minced Garlic

姜葱虾球焖伊面

Stewed Ee-Fu Noodles, Prawns, Ginger Spring Onion

蜜汁叉烧炒香苗

Wok-fried Rice, Honey-glazed Pork, Eggs

每位只限一次享用

One serving per person

Dessert 甜品

师傅特色甜品

Chef's Signature Treasure Dessert