



天景閣全岛送餐. 开车领餐.外带服务

Sky View Pavilion Island-wide Delivery •
Drive-thru • Takeaway Service

总账单
Total Bill

15%* 折扣 OFF

QUICK STEPS TO ORDER



1

Call 6854 5245
to place your order
(11am – 7.30pm)



2

For payment**
Scan QR code / enter
UEN No. 201102842H
via **PayNow** to
secure your order



3

**Await delivery or
Collect your order**
at Sky View Pavilion/ Taxi Stand located
at the Singapore Flyer main entrance
(12pm – 3pm & 5pm – 8.30pm)



WhatsApp the Order No. and a Screenshot of the successful transaction to **9753 6538.

Order has to be placed at least 1 hour before collection time complete with **your name, mobile number, collection time, vehicle number (for Drive-thru), address (for Delivery)**.

Delivery fee applies at \$15 with no minimum purchase and \$10 with purchase of \$50 (before GST) and above.



*须受条款及细则约束 T&C apply



4



8



15



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Images are used for illustrative purposes only.

前菜

APPETISER

1. 椒盐白飯鱼 🍳
Deep-fried Whitebait
with Salt & Pepper
\$10
2. 蚝皇炒双菇
Sautéed Two Types
of Mushroom with
Oyster Sauce
\$10
3. 泰式香芒火鸭丝 🍳
Thai Style Shredded
Duck Meat
with Mango
\$12
4. 黄金炸鱼皮 🍳
Salted Egg
Crispy Fish Skin
\$9

烧烤·拼盤

BBQ
SELECTIONS

5. 掛炉烧鸭 🍳
Roasted Duck
\$35 半只 half
\$68 每只 whole
6. 玫瑰豉油鸡
Soya Sauce Chicken
\$22 半只 half
\$42 每只 whole
7. 金牌脆皮烧腩肉 🍳
Crispy Roasted
Pork Belly
\$14
8. 蜜味靚叉烧
Barbecued Pork
with Honey Sauce
\$20
9. 怀旧腩叉烧 🍳
Barbecued Pork Belly
\$20
10. 天景烧味三拼 🍳
Sky View's
3 Types Barbecued
Meat Platter
\$26

靚湯

SOUP

11. 鲜虾四川酸辣汤
Spicy & Sour Soup
with Shrimp in
Sichuan Style
\$11 /位 person
12. 灵芝菇海鮮豆腐羹
Seafood & Bean Curd
Thick Soup with
Lingzhi Mushroom
\$11 /位 person
13. 软硬粟米鸡茸羹
Sweet Corn
Thick Soup
with Minced Chicken
\$10 /位 person
14. 西湖牛肉羹
Minced Beef Thick
Soup with Vegetable
\$10 /位 person
15. 南瓜海鮮羹 🍳
Thick Pumpkin Soup
with Assorted Seafood
\$11 /位 person
16. 每日精选例汤
Soup of the Day
\$8 /位 person
\$24 /例 regular

各類海鮮

SEAFOOD

17. 新加坡辣椒虾球 🍳
Sautéed Prawn with
Chili Sauce in
Singapore Style
\$32
18. 生汁明虾球
Deep-fried Prawn
with Mayonnaise
\$32
19. 西柠蜜汁脆虾球
Deep-fried Prawn with
Honey Lemon Sauce
\$32
20. 宮保虾球
Sautéed Prawn with
Dried Chili & Cashew
Nuts
\$32
21. 煎焗鲈鱼件
Pan-fried Sea
Perch Fillet
\$15

猪肉·牛肉·雞肉

PORK, BEEF &
POULTRY

22. 椒盐鲈鱼球
Deep-fried Sea
Perch Fillets with
Salt & Pepper
\$30
23. 古法香煎鲈鱼件 🍳
Pan-fried Sea
Perch Fillet in
Traditional Style
\$15
24. 蒜片牛柳粒 🍳
Sautéed Beef Cube
with Sliced Garlic
\$32
25. 黑椒彩椒牛柳粒 🍳
Sautéed Beef Cube
with Black Pepper &
Capsicum
\$30
26. 上汤灼牛肉時蔬
Poached Sliced Beef
with Seasonal
Vegetable
\$28
27. 鮮磨菇炒肥牛肉
Sautéed Sliced Beef
with Fresh Mushroom
\$26
28. 京葱爆牛肉
Sautéed Sliced Beef
with Scallion
\$26
29. 金牌咕咾肉 🍳
Sweet & Sour Pork
\$20
30. 咸鱼蒸手剁肉饼
Steamed Minced
Pork Patty with
Salted Fish
\$20
31. 辣子炒鸡丁
Sautéed Diced
Chicken with
Spicy Chili
\$20

🍳 厨师推荐 Chef's Recommendation



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35



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32. 川椒鸡球
Sautéed Chicken in
Spicy Sauce
\$20

33. 咕咾鸡球
Sweet & Sour Chicken
\$20

34. 宫保鸡丁
Sautéed Diced
Chicken with
Dried Chili &
Cashew Nuts
\$20

35. 三菇扒碧绿豆腐
Braised Spinach
Bean Curd with
Assorted Mushroom
\$20

36. 四川麻婆滑豆腐
Stewed Bean Curd
with Spicy Sauce in
Sichuan Style
\$20

37. 咸鱼鸡粒豆腐煲
Braised Bean Curd
with Diced Chicken &
Salted Fish
\$20

38. 京扒三宝蔬
Braised Trio of
Vegetable in
Oyster Sauce
\$22

39. 金银蛋灼時蔬
Poached Seasonal
Vegetable with
Trio Eggs in
Superior Stock
\$20

40. 蒜子农家汤浸時蔬
Poached Seasonal
Vegetable with Garlic
in Superior Stock
\$20

41. 鱼香茄子
Stewed Eggplant with
Minced Pork
\$18

42. 桂林肉崧四季豆
Sautéed French Bean
with Minced Pork &
Spicy Sauce
\$18

43. 雪菜灵芝菇炒露笋
Sautéed Asparagus
with Lingzhi Mushroom
& Preserved
Vegetable
\$26

44. 金针菇竹笙扒時蔬
Braised Seasonal
Vegetable with
Golden Mushroom &
Bamboo Fungus
\$24

45. 雪菜双菇炆豆根
Stewed Bean Curd
Skin with Two Types
of Mushroom &
Preserved Vegetable
\$20

46. 石窝五谷炒饭
Fried Assorted
Grain Rice in
Hot Stone Pot
\$20

47. 瑶柱蛋白炒饭
Fried Rice with
Conpoy & Egg White
\$22

48. 名厨炒饭
Chef's Signature
Fried Rice
\$24

49. 咸鱼鸡丝炒饭
Fried Rice with
Shredded Chicken &
Salted Fish
\$20

50. 扬州炒饭
Fried Rice
"Yang Zhou" Style
\$20

51. 茄子肉崧炆伊面
Stewed E-fu Noodles
with Minced Pork &
Eggplant
\$20

52. 干烧伊面
Braised Ee-fu Noodles
with Mushroom
\$18

53. 海鲜炒生面
Stir-fried Egg Noodles
with Assorted
Seafood
\$26

54. 金菇瑤柱炆生面
Stewed Noodles
with Conpoy &
Golden Mushroom
\$22

55. 家乡炒面线
Stir-fried Flour
Vermicelli
\$20

56. XO酱炆面卜
Stewed Noodles
"Mee Pok" with
XO Sauce
\$18

57. 生磨杏仁茶
Almond Cream
\$5.50

58. 莲子红豆沙
Red Bean Cream
with Lotus Seeds
\$5.50

59. 金牌流沙包
Steamed Salted
Egg Custard Buns
\$4.50

蔬菜·豆腐

VEGETABLE &
BEAN CURD

健康素食

HEALTHY
VEGETARIAN

飯·麵類

RICE &
NOODLES



厨师推荐 Chef's Recommendation



素食 Vegetarian

甜品

DESSERT