

## SOUPS & SANDWICHES

HAM SOLO	18
Virginia ham, cheese, lettuce, mustard mayonnaise, tomatoes, pearl onions on French baguette	
OFF THE RECORD V	18
Roma tomatoes, mozzarella cheese, arugula, basil pesto on ciabatta bread	
SEA-RIOUSLY, NO SQUIDDING	20
Crab meat and remoulade salad, tobiko, lettuce, mayonnaise on charcoal squid ink bread	
CLUB	18
Smoked chicken, cucumbers, lettuce, tomatoes, fried egg, bacon, cheese, herb mayonnaise on wholemeal bread	
REUBEN	18
Smoked brisket, gruyere cheese, sauerkraut, Russian dressing and arugula on caraway seed rye bread	
IMPOSSIBLE™ BURGER	25
Featuring patties made from plants, grilled onion, cheese, miso mustard spread, pickles, lettuce and tomatoes on brioche bun	
WAGYU BEEF BURGER	35
Wagyu beef patties, cheese, tomatoes, lettuce, mango chutney and red onion on sesame bun	

## SALADS

LOBSTER NIÇOISE	26
Poached lobster tail, butterhead lettuce, boiled baby potatoes, green beans, eggs, black olives, tomatoes, red onions and Pommery mustard vinaigrette	
PACIFIC COBB	18
Grilled chicken, cucumbers, blue cheese, bacon, cherry tomatoes, avocado and red wine dressing	
PACIFIC CAESAR	18
Smoked chicken, romaine, kale, hot spring egg, crispy quinoa and white anchovies	
LOCH FYNE SALMON	19
Smoked salmon, arugula, frisee, red radish, capers, red onion and lemon dressing	
BURRATA & TOMATO V	19

Burrata cheese, heirloom tomatoes, fresh basil, shaved onion, fleur de sel, bread chips, sunflower seeds

#### ASIAN DELIGHTS

HERITAGE CHICKEN RICE 18

Tender poached chicken, fragrant rice, chicken soup and condiments

KLANG BAK KUT TEH 24

Klang broth with garlic and Chinese herbs, simmered baby back ribs, crispy beancurd skin, mushrooms, dough fritters and steamed jasmine rice

PRAWN NOODLE SOUP 23

Tiger prawns, pork belly, bean sprouts, water spinach, yellow noodles and spring onion

MIXED MUSHROOM AND TOFU NOODLES V 15

Egg noodles topped with braised golden enoki, dried Chinese mushrooms and fried tofu

#### CAKES

BLACK FOREST GATEAU 9

Flourless sponge, dark chocolate mousse, kirsch panna cotta, morello cherry compote

CLASSIC CHEESECAKE 7.50

Cream cheese, Biscuit Crust

MATCHA LYCHEE GATEAU 8

Green tea sponge, green tea mousse, lychee curd, lychee compote, yuzu crème

CREAM CHEESE CARROT CAKE 7.50

Carrot, pineapple, walnut, cream cheese frosting

CHOCOLATE FUDGE CAKE 9

Chocolate sponge, 55% dark chocolate, whipped Araguani ganache

HAZELNUT TIRAMISU CHOUX 8.50

Earl Grey & Tanariva 33% milk chocolate mousse, griotte cherries compote, griotte cremeux, feuilletine crunch

APRICOT DULCEY ENTREMET 9

Dulcey mousse, Apricot Confit, Apricot Crème Brulee and Moelleux Sponge

RASPBERRY OSMANTHUS LYCHEE ENTREMET 9

Lychee Mousse, Osmanthus Sponge, Osmanthus Jelly, Raspberry Confit and Raspberry Croustillant

STRAWBERRY SAKURA VANILLA TART 7.50  
 White Chocolate Strawberry Whipped Ganache, Strawberry Sakura Confit, Sakura Sponge and Sable

**Appetizers** **前調小品**

	<b>Per Portion</b>
脆炸紅桑果汁蝦球	24
Deep-fried Crispy Prawn with Raspberry Sauce	
咸蛋醬脆雙鮮	22
Deep-fried Crispy Whitebait Fish and Fish Skin with Salted Eggs	

**Barbecued Selection** **廣式燒臘**

	<b>Half /Whole</b>	
港式明爐燒鴨	38	68
Barbecued Roasted Duck		
脆皮蝦餅吊燒雞	28	48
Roasted Crispy Chicken with Prawn Crackers		
玫瑰露豉油雞	28	48
Marinated Soya Sauce Chicken		
	<b>Per Portion</b>	
脆皮燒腩肉	24	
Crispy Barbecued Pork Belly		

**Soup** **湯品精選**

	<b>Per Person</b>
金銀貝鮮菌黃鸡汤	18
Braised Fresh and Dried Scallops with Fresh Mushrooms in Supreme Chicken Stock	
海鮮酸辣羹	12
Hot and Sour Seafood in Thick Broth	

**Seafood** **海鮮小炒**

	<b>Per Portion</b>
極品醬爆蝦球帶子	36
Sautéed Scallops and Prawns in Signature Homemade XO Chilli Sauce	
梅香三蔥海斑片	28
Stir-fried Sliced Grouper Fish with Assorted Onion, Salted Fish and Chillies	
柚子汁吉烈斑片	28
Deep-fried Sliced Grouper Fish Cutlet with Pomelo Sauce	

**Poultry** **海天樓珍饈（鮮肉）**

	<b>Per Portion</b>
黑椒蘑菇牛柳粒	34
Wok-fried Diced Beef Tenderloin with Mushroom in Black Pepper Sauce	
醬爆牛肉西蘭花	28
Sautéed Beef with Broccoli in Chef's Homemade Sauce	
旺來咕嚕肉	24
Sweet and Sour Pork with Pineapple	
金盞夏果香芒雞柳	22
Stir-fried Chicken Fillet with Mango and Macadamia Nuts	

**Vegetable and Beancurd 海天樓佳肴（豆腐，蔬食）**

	<b>Per Portion</b>
海天樓極品醬皇豆腐	24
Braised Homemade Beancurd with Minced Pork and Pine Mushrooms in Signature Homemade XO Chilli Sauce	
極品醬三菇西蘭花	24
Sautéed Broccoli with Assorted Mushroom in Signature Homemade XO Chilli Sauce	
惠州梅菜港芥蘭	22
Sautéed Hong Kong Kai Lan with Preserved Vegetables	
蝦米肉碎四季豆	22
Wok-fried French Bean with Minced Pork and Dried Shrimps	

**Noodles and Rice 粉面主食**

	<b>Per Portion</b>
蛋白乾貝蟹肉炒飯	32
Wok-fried Rice with Crab Meat, Dried Scallops and Egg's White	
黑椒海鮮燜伊麵	28
Stewed Ee-fu Noodles with Seafood in Black Pepper Sauce	
蜜汁叉燒醬皇炒飯	24
Wok-fried Rice in Signature Homemade XO Chili Sauce accompanied with Honey-Glazed Pork	
港式乾炒牛肉河	24
Cantonese Style Wok-fried Rice Noodles with Beef Tenderloins	
極品醬揚州炒飯	24
Yang Chow Wok-fried Rice with Prawns and Barbecued Honey-Glazed Pork in Signature Homemade XO Chili Sauce	

**Vegetarian Delight 海天樓佳肴（素食）**

	<b>Per Person</b>
羊肚菌菜胆花菇竹筍素湯	14
Double-boiled Morel Mushrooms with Bamboo Pith, Chinese Cabbage and Mushroom in Vegetarian Stock	
齋酸辣羹	12
Vegetarian Peppered Hot and Sour in a Thick Broth	
	<b>Per Portion</b>
麻婆素豆腐	22
Stewed Vegetarian Bean Curd with Mock Meats in Spicy Szechuan Chili Sauce	
鮮菌燜伊麵	22
Stewed Ee-fu Noodles with Fresh Mushrooms	
欖菜素粒炒飯	22
Wok-fried Rice with Diced Vegetarian Mock and Preserved Vegetables	
脆炸素春卷	20
Deep-fried Crispy Vegetarian Spring Rolls	

**Dessert 甜蜜滋味**

	<b>Per Person</b>
楊枝甘露	12
Chilled Cream of Mango Sago	
桃膠陳皮炖津梨	10
Double-boiled Pear with Tangerine Peel and Maltose	

桃膠桂花姜茶湯丸	10
Double-boiled Sweetness Ginger Tea with Sesame Dumpling, Maltose and Osmanthus	
TEPPANYAKI MIX MUSHROOM	20
EDAMAME	10
<b>A LA CARTE GRILLED DISH</b>	
KUSHIYAKI MORIAWASE	58
TORI TSUKUNE	18
GINDARA TERIYAKI	30
GINDARA MISOZUKEYAKI	30
UNAGI KABAYAKI	56
SABA SHIOYAKI	16
TOFU STEAK	18
<b>A LA CARTE MEAT DISH</b>	
BUTA KAKUNI	25
US BEEF AMIYAKI	35
CHICKEN TERIYAKI	26
GYUNIKU HOTATE MAKI	35
<b>A LA CARTE TEMPURA</b>	
CHICKEN KARAAGE	16
<b>A LA CARTE RICE / NOODLE</b>	
TENDON	58
CHICKEN TERIYAKI JYU	30
BUTA SHIOGA JYU	35
BEEFSTEAK JYU	38
GRILLED EEL ON RICE	58
<b>A LA CARTE MAKIMONO</b>	
CALIFORNIA MAKI	15
SPIDER MAKI	18
EBI TEN MAKI	17
<b>SELECTION OF BENTOS</b>	
SEAFOOD TEPPAN BENTO	28
CHICKEN AND BEEF TEPPAN BENTO	25
SPECIAL BENTO	28
VEGETARIAN BENTO	25