



TIEN COURT RESTAURANT

Let Hong Kong's award-winning Masterchef Lui whisk you away to a refined culinary journey that embraces the distinctive natural flavours of Teochew and Cantonese cuisines.

Masterchef Lui keeps the tradition alive, bringing forth the taste of freshness in each ingredient used in his dishes. Delight in a repertoire of handcrafted Dim Sum and a plethora of authentic dishes steeped in Canton and Teochew tradition.

The restaurant has an oriental ambience with impeccable service that would make you feel at home the moment you step in. There are five exclusive private rooms for special occasions, perfect for business luncheons to an intimate dining experience.





Originally from Hong Kong, Masterchef Lui began a distinguished 32 year career at the tender age of 16.

Captivated by his Dad's homely cooking during his childhood days, he discovered his passion for cooking and perfected his craft in Cantonese and Teochew cuisines. He won several awards in culinary competitions, and ventured out of his home country to hone his skills in Sheng Zhen, before joining some of the prominent restaurant groups in Singapore.

In his new role, Masterchef Lui will continue the legacy of Tien Court serving authentic Cantonese cuisine, and presenting a multitude of exquisite Teochew signatures.

中国茶

GOURMET CHINESE TEA

杭菊

Hangzhou Chrysanthemum

精心挑选的杭州菊花,泡出温馨舒适的花香味 Buds of Chrysanthemum with warm comforting floral flavour

贵妃铁观音

Tie Guan Yin

铁观音茶介于绿茶和红茶之间,冲泡后有天然的兰花香,滋味纯浓, 香气馥郁持久 Bright floral aroma with a smooth palate

茉莉龙珠

Jasmine Pearl

采用最嫩的绿茶,茉莉花和兰花瓣,窨出华丽的茶香 Sweet and flowery aroma of Jasmine and Magnolia

人参乌龙

Ren Shen Oolong

产自安溪省,黄山的高山乌龙。与人参和甘草磨成粉,揉捏成细致颗粒

口感浓郁,甘甜十足

This Oolong tea is meticulously molded into shape with light sprinkles of Ginseng & Licorice powder

凤凰单纵

Magnolia Dan Cong

产自广东潮州市深山野林的历史茗茶。叶状即长而纤细又略微扭曲。茶汤蜜味浓郁,并缠绵着优美的荔枝花香

Impart depths of complex flavours with lingering scent of flowery lychee

普洱

Pu Erh

来自云南的普洱茶, 味道口感平滑

A soft-bodied Pu Erh from Yunnan to cleanse the taste buds with a smooth palate

大红袍

Big Red Robe

福建武夷山的大红袍,品质最突出之处是香气馥郁有兰花香,香高而持久。岩茶之颠的禅茶韵味。注重活、甘、清、香

Harmonised notes of aged wood and pepper before revealing its soft honeyed flowery flavour in successive infusions

All prices are subjected to 10% service charge and prevailing government taxes 标价需另加10%服务费及政府消费税

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HOUSEPOUR RED/WHITE WINE

M WINE Red Wine

Cabernet Sauvignon

M WINE White Wine

Sauvignon Blanc

BEER

Tiger Can

Heineken

Bottle

SOFT DRINK

Coke

Coke Light

Sprite

Soda

Tonic Water

Ginger Ale

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前菜 **APPETISERS**

河潮州冻黄膏蚧

Teochew-style Chilled Crab (subject to availability)

潮州冻花雕醉蚧 Teochew-style Chilled Crab in Chinese Wine

潮州冻花雕醉虾 Signature Teochew-style Chilled Prawn in Chinese Wine

冰镇鲍鱼 Chilled Fresh Abalone

学特式家乡蚧枣 Signature Deep-fried Minced Crab Meat Ball

特式虾丸 Signature Deep-fried Minced Prawn Ball

潮州猪脚冻 **Teochew Chilled Pork Trotter Terrine**

潮州炸大肠 Teochew Deep-fried Pork Intestine

椒盐白饭鱼 Deep-fried Silver Bait Fish with Salt & Pepper

冰梅大番茄包小番茄 Frozen Marinated Cherry Tomato with Plum

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潮式卤水

TEOCHEW BRAISED SPECIALITIES

卤香鸭片

Braised Sliced Duck

卤香猪手

Braised Pork Trotter

卤香鹅掌

Braised Goose Web

卤香鹅翼

Braised Goose Wing

卤香大肠

Braised Pork Intestine

卤香豆腐

Braised Beancurd

汤/羹





花胶竹笙养颜汤

Double-boiled Beauty Collagen Fish Maw Soup

金汤蚧肉鱼鳔羹

Superior Pumpkin Soup with Crabmeat and Fish Maw

香芹豆腐海鲜羹

Assorted Seafood Soup with Tofu

胡椒咸骨猪肚汤

Pig Stomach in Peppery Bone Broth

牛蒡粟米红萝卜老火汤

Nourishing Corn Soup with Burdock and Carrot

酸辣汤

Hot and Sour Soup

明火炖汤

Signature Soup of the Day

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鲍鱼海味 ABALONE AND SEA CUCUMBER



葱烧汁脆皮猪婆参

Signature Braised White Teat Sea Cucumber in Oyster Sauce

红烧南非四头鲍鱼

Signature South African 4-Head Abalone in Oyster Sauce

蚝皇花胶扣鵝掌

Braised Fish Maw with Goose Web in Oyster Sauce

原粒六头鲍鱼扣鹅掌

Braised 6-Head Abalone with Goose Web in **Oyster Sauce**

金湯白玉浸花胶

Braised Fish Maw in Golden Pumpkin Sauce

鲍鱼海味一品煲

Abalone and Seafood Treasure Pot

葱烧海参焖鱼鳔

Braised Sea Cucumber with Fish Maw in **Oyster Sauce**

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海鲜

SEAFOOD

游水笋壳鱼

Live Soon Hock

Cooked in Stone Pot

煮法: 石锅 潮州蒸 Steamed in Teochew-style

Steamed in Superior Soy Sauce

Crispy-fried

萝卜半煎煮 Pan-fried and Braised with Radish

潮州蒸鲳鱼

Signature Steamed Pomfret Fish in Teochew-style

["]潮州萝卜半煎煮红斑

Pan-fried and Braised Grouper with Radish in Teochew-style

蕃茄鹹菜煮鯧魚件

Pomfret Fish with Tomato and Pickled Vegetable

郊州蒜香豆酱焗大明虾
Signature Baked Prawn with Fermented Bean and Garlic in Teochew-style

干烧大明虾

Signature Pan-fried Prawn with Garlic Sauce

豉油皇大明虾

Pan-fried Prawn with Superior Soy Sauce

XO酱炒带子芦笋 Stir-fried Scallop with Asparagus in XO Sauce

鮮蝦魚鳔煮绍菜

Braised Fish Maw and Fresh Prawn with Napa Cabbage

油泡虾球西兰花

Stir-fried Prawn with Broccoli

咸蛋虾球

Stir-fried Prawn with Salted Egg Sauce

风沙炸生蚝

Deep-fried Oyster Fritter with Garlic and Chilli Powder

"潮式蚝煎蛋

Teochew-style Oyster Omelette

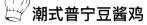
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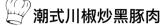


肉类

MEAT



Signature Teochew 'Puning' Fermented Bean Chicken



Teochew Sautéed Kurobuta Pork with Szechuan Pepper

燒汁蒜片牛柳粒

Stir-fried Beef Cube with Garlic Flakes

沙茶酱炒牛肉

Stir-fried Beef Slice with Shacha Sauce

葱燒香菌炒牛肉

Stir-fried Beef Slice with Assorted Mushroom

咕咾黑梅肉

Stir-fried Kurobuta Pork Shoulder in Sweet and Sour Sauce

秋香抹茶松板肉

Stir-fried Pork Shoulder with Chef's Special Sauce and Matcha

蒜子野菌炆松板肉

Braised Pork Shoulder with Garlic and King Oyster Mushroom

蒜香松板肉

Deep-fried Pork Shoulder with Garlic and Chilli

咸骨大芥菜

Braised Salted Pork Rib with Mustard Green

潮式川椒鸡球

Teochew Sautéed Chicken with Szechuan Peppercorn

凉瓜豉汁鸡球

Stir-fried Diced Chicken with Bitter Melon and Black Bean Sauce

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薑丝豆酱炒大芥菜 Stir-fried Mustard Leaf with Julienne Ginger and Soybean Paste

豆腐/菜 TOFU/VEGETABLES



潮式方鱼炒芥兰

Teochew Stir-fried Kailan with Dried Fish

潮式榄菜肉碎四季苗

Teochew Sautéed String Bean with Minced Pork and Preserved Black Olive Vegetable

福果百合炒蘆筍

Stir-fried Asparagus with Gingko Nut and Fresh Lily Bulb



Stir-fried Mustard Leaf with Julienne Ginger and Soybean Paste

鲜腐竹百合浸时菜

Signature Seasonal Vegetable with Fresh Lily Bulb and Beancurd

四喜豆腐煲

Braised Tofu with Assorted Seafood

红烧豆腐

Braised Tofu in Oyster Sauce

苹果山楂汁芝士汉堡

Plant-based Patty with Apple Hawthorn Sauce

白肉素肉丸

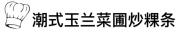
Plant-based Meatball with Wintermelon in Vegetarian Oyster Sauce

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面/饭 NOODLES/RICE



Signature Teochew Wok-fried Hor Fun with Diced Kailan and Preserved Radish



潮式香煎两面黄

Signature Teochew-style Crispy Noodles (30 mins preparation time)

潮式榄菜鸡粒炒饭

Teochew Fried Rice with Diced Chicken and Preserved Black Olive Vegetable

香葱海皇炒饭

Fried Rice with Seafood and Spring Onion

海鲜炒面线

Wok-fried Mee Suah with Seafood

潮式鲳鱼泡饭

Teochew Poached Crispy Rice with Pomfret

潮式鲍鱼丝泡饭

Teochew Poached Crispy Rice with Abalone Slice



潮式蚝仔泡饭

Teochew Poached Crispy Rice with Oyster

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甜品 DESSERT

冰糖燕窩

Double-boiled Bird's Nest with Rock Sugar



潮式返沙芋

Teochew Sweet Fried Taro Stick (15 mins waiting time)

潮式椰香炸三宝

Crispy Sweet Potato, Yam & Pumpkin Strip with **Shredded Coconut and Peanut** (15mins preparation time)

紅蓮燉雪蛤

Double-boiled Hashima with Red Date and Lotus Seed

金沙汤丸

Glutinous Rice Ball coated with Cereal

金瓜福果芋泥

Steamed Yam Paste 'Orh Nee' with Pumpkin and Ginkgo Nut



橙香福果豆爽

Homemade Tau Suan with Freshly Grated Orange Peel, Ginkgo Nut and Fried Dough Fritter

红枣炖桃胶

Double-boiled Red Date with Peach Resin

杨枝甘露

Chilled Mango Sago Pomelo

南瓜杏仁茶

Cream of Almond with Silken Pumpkin and Gingko Nut

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TIEN COURT CLASSIC SET MENU A

天厨潮三拼

Tien Court Trio Combination Platter

金汤蚧肉鱼鳔羹

Superior Pumpkin Soup with Crabmeat and Fish Maw

葱烧汁脆皮猪婆参

Signature Braised White Teat Sea Cucumber in Oyster Sauce

香煎鲳鱼件

Pan-fried Pomfret Fish with Superior Soy Sauce

鮮百合竹笙浸菜苗

Seasonal Vegetable with Fresh Lily Bulb and Bamboo Pith

潮式蚝仔泡饭

Teochew Poached Crispy Rice with Oyster

油条福果豆爽

Homemade Tau Suan with Freshly Grated Orange Peel, Ginkgo Nut and Fried Dough Fritter

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Chef's Signature



TIEN COURT CLASSIC SET MENU B

天厨潮三拼

Tien Court Trio Combination Platter

黑蒜竹笙炖花胶

Double-boiled Chicken Broth with Fish Maw, Bamboo Pith and Black Garlic

原粒六头鲍鱼扣鹅掌

Braised 6-Head Abalone with Goose Web

潮州蒜香豆酱焗大明虾

Signature Baked Prawn with Fermented Bean and Garlic in Teochew-style

咸骨大介菜

Braised Salted Pork Rib with Mustard Green

潮式鲳鱼泡饭

Teochew Poached Crispy Rice with Pomfret

红枣炖桃胶

Double-boiled Red Date with Peach Resin

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Chef's Signatur

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