







潮式蚝煎蛋  
Teochew-style  
Oyster Omelette

## 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.

天  
厨  
TIEN COURT



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,窖出华丽的茶香

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

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

All prices are subjected to 10% service charge and prevailing government taxes

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潮州冻黄膏蚧  
Teochew-style  
Chilled Crab

前菜  
APPETISERS



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



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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Chef's Signature





胡椒咸骨猪肚汤  
Pig Stomach in  
Peppery Bone Broth

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



SOUP

花胶竹笙养颜汤  
Double-boiled Beauty Collagen Fish Maw Soup

金汤蚬肉鱼鳔羹  
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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Chef's Signature





葱烧汁脆皮猪婆参  
Signature Braised White Teat Sea  
Cucumber in Oyster Sauce

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

蚝皇花胶扣鹅掌  
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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 Chef's Signature





蕃茄鹹菜煮鯧魚件  
Pomfret Fish with Tomato  
and Pickled Vegetable

海鲜

SEAFOOD

游水笋壳鱼  
Live Soon Hock

- 煮法：  
石锅 Cooked in Stone Pot  
潮州蒸 Steamed in Teochew-style  
清蒸 Steamed in Superior Soy Sauce  
油浸 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



潮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



鮮蝦魚鰔煮绍菜  
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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Chef's Signature





潮式普宁豆酱鸡  
Signature Teochew ‘Puning’  
Fermented Bean Chicken

肉类  
MEAT



潮式普宁豆酱鸡  
Signature Teochew ‘Puning’ Fermented Bean Chicken



潮式川椒炒黑豚肉  
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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Chef's Signature





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



薑丝豆酱炒大芥菜  
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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Chef's Signature





潮式蚝仔泡饭  
Teochew Poached  
Crispy Rice with Oyster

面/饭  
NOODLES/RICE



潮式玉兰菜圃炒粿条  
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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Chef's Signature





橙香福果豆爽  
Homemade Tau Suan with Freshly Grated  
Orange Peel, Ginkgo Nut and  
Fried Dough Fritter

## 甜品 DESSERT

冰糖燕窝  
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 Ginkgo Nut

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Chef's Signature





原粒六头鲍鱼扣鹅掌  
Braised 6-Head Abalone with  
Goose Web in Oyster Sauce

TIEN COURT  
CLASSIC SET MENU A

天厨潮三拼  
Tien Court Trio Combination Platter

金汤蚶肉鱼鳔羹  
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

鮮百合竹筴浸菜苗  
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





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

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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