

Weekday Brunch

Monday to Friday, 12pm to 230pm

Adult \$48++

Child \$38++ (4-12 years)

天
厨

TIEN COURT

每人额外支付 \$10++即可享用 2 道厨师特色菜肴
Additional \$10++ per person to enjoy 2 Chef Specialty dishes.

1) 金汤蟹肉燕窝羹

Braised Superior Pumpkin Soup with Birds Nest and Crabmeat

2) 蚝皇南非 8 头鲍鱼扒海参

Braised 8 Head Abalone with Sea Cucumber

每位任选一款, 只限一次享用

Each person is entitled to one serving

Dim Sum Selection / 点心

1) 鱼子蒸烧卖

Steamed Pork and Prawn Dumpling

2) 蚝皇叉烧包

Steamed Barbecued Pork Bun

3) 潮式水晶包

Teochew Crystal Dumpling

4) 香茜虾饺

Steamed Dumpling with Coriander

5) 奶皇流沙包

Steamed Custard Bun with Salted Egg Yolk

6) 香脆付皮卷

Crispy-fried Beancurd Roll Stuffed with Prawn

7) 芋丝炸鸡春卷

Deep-fried Spring Roll with Chicken and Yam

8) 鸡蛋炒萝卜糕

Stir-fried Carrot Cake with Egg and Bean Sprouts

每席任选五款, 只限一次享用

Each table is entitled to 5 choices

S (2-4pax) **M** (5-7pax) **L** (8-10pax)

1) 炸蚧囊

Signature Deep-fried Minced Prawn Ball

2) 明炉烧鸭

Signature Roasted Duck

3) 葱烧野菌炒牛肉片

Stir-fried Beef Slice with Assorted Mushroom

4) 咕嚕黑豚肉

Stir-fried Kurobuta Pork Shoulder in Sweet and Sour Sauce

5) 潮式川椒雞

Teochew Sautéed Chicken with Szechuan Peppercorn

6) 麦片蝦球

Stir-fried Cereal Prawn

7) 香醋猪颈肉

Stir-fried Pork Shoulder in Vinegar Sauce

8) 蠔油炒芥蘭

Stir-fried Kailan in Oyster Sauce

9) 蒜蓉炒时蔬

Stir-fried Seasonal Vegetables with Garlic

10) 金湯紹菜煮魚腐

Napa Cabbage with Fish Curb in Superior Pumpkin Soup

11) 凉瓜火腩炆斑球煲

Braised Fish Fillet with Bitter Gourd in Claypot

12) 欖菜雞粒炒飯

Teochew Fried Rice with Diced Chicken and Preserved Black Olive Vegetable

13) 玉蘭菜圃炒粿條

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

每位任选一款, 只限一次享用

Each person is entitled to one serving only

Dessert / 甜品

今日甜点

Dessert of the day