

Weekday Brunch

Monday to Friday, 12pm to 230pm

Adult \$68++

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) 潮式金汤蟹肉燕窝羹

Superior Pumpkin Soup with Birds Nest and Crabmeat

2) 南非8头鲍鱼拼海参

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) 松子芋泥水晶包

Steamed Crystal Dumplings with Yam Paste and Pine Nuts

5) 芫荽鸡粒饺

Steamed Chicken Dumpling with Coriander

6) 奶皇流沙包

Steamed Custard Bun with Salted Egg Yolk

7) 香脆鲜虾腐皮卷

Crispy-fried Beancurd Roll Stuffed with Prawn

8) 鸡蛋炒萝卜糕

Pan-fried Carrot Cake

每位任选一款, 只限一次享用 (*更换甜品另加\$5++)

Each person is entitled to one serving only

(* Additional \$5++ per person for alternative dessert)

Dessert / 甜品

今日甜点

Dessert of the day

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) 炸蚧枣

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

Deep 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) 玉蘭菜圍炒粿條

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

Table 桌数	Cover 人数