



欢迎来到备受赞赏的天厨餐厅探索地道中餐的奥妙。此餐厅拥有一支厨艺超高的厨师团队，其中包括明星大厨何添财，供应一系列色味俱全的现代粤菜和川菜，即使最挑剔的美食家也能在此大饱口福

*Helmed by Celebrity Master Chef, Ho Tien Tsai, Tien Court specialises in authentic Cantonese cuisine with a selection of Sichuan specialities. The Restaurant has an Oriental ambience with amicable service staffs that make you feel at home the minute you step in. There are five exclusive private rooms for special occasions and intimate dining*

## 特别介绍

### CHEF'S RECOMMENDATION

	Small	Medium	Large
<b>韭黄银芽炒鲍鱼丝</b> Sautéed Shredded Abalone with Chives and Bean Sprouts	\$28	\$42	\$54
<b>黑蒜芦笋炒带子</b> Sautéed Scallops with Asparagus and Black Garlic	\$30	\$45	\$58
<b>芹香虫草花炒鱼柳</b> Sautéed Fish Fillet with Celery and Cordyceps Flowers	\$24	\$36	\$46
<b>鱼香茄子</b> Braised Eggplant and Minced Meat in Spicy Bean Sauce	\$18	\$27	\$34
<b>金香酥脆素菌排</b> Crispy-Fried Japanese Beancurd Puffs Stuffed with Wild Mushrooms	\$12	per portion	
<b>上汤龙虾泡饭</b> Braised Lobster with Rice in Superior Broth	\$26	per person	

注明：厨师推荐   
Remark: Chef Recommendation

## 前菜精选

Per Portion

### APPETISERS

#### 龙虾鲜果沙律

\$24 per person

Lobster Salad with Seasonal Fresh Fruits

#### 香酥鳕鱼粒

\$28

Crispy-Fried Fillet of Cod  
with Spicy Honey Sauce

#### 香醋海蜇头

\$14

Jellyfish Head Marinated  
in Aged Vinegar

#### 鹅肝酱鸿喜菇

\$16

Deep-Fried Honshimeji Mushrooms  
coated with Foie Gras Sauce

#### 盐烧茄子松

\$12

Crispy Eggplant with Chicken Floss  
in Spiced Salt

#### 德林素鹅

\$12

Chilled Beancurd Rolls Stuffed  
with Assorted Vegetables

#### 咸香黄金甲

\$18

Crispy Fish Skin coated with  
Salted Egg Yolk

#### 蒜泥猪颈肉

\$14

Poached Pork Shoulder  
with Spicy Garlic Sauce

#### 绍兴醉鸡

\$14

Marinated Chicken Drumsticks  
in Chinese Rice Wine

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烧烤 BBQ, ROAST	Small	Medium	Large
 南乳去骨猪 Crispy Suckling Pig	\$218 (Whole pig)	预订 (Pre-Order)	
北京烤鸭 Peking Duck		\$68 (whole duck)	
		\$22 (2nd way cooking)	
		\$38 (half duck)	
		\$16 (2nd way cooking)	
 挂炉烤鸭 Roasted Duck		\$58 (whole duck)	
		\$30 (half duck)	
蜜汁美国黑叉烧 BBQ USA Kurobuta Pork Glazed with Honey	\$24	\$31	\$36
 脆皮烧肉 BBQ Roasted Pork	\$18	\$25	\$30
烧味双拼 BBQ Meat Combination	\$26	\$38	\$48
烧味三拼 BBQ Trio Meat Combination	\$32	\$46	\$58

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## 翅类

Per Person

### SHARK'S FIN

#### 蟹肉扒海虎翅

\$118

Braised Supreme Shark's Fin with Crab Meat

#### 鲨鱼骨汤炖海虎翅

\$118

Double-Boiled Supreme Shark's Fin  
in Shark's Cartilage Soup

#### 蟹肉扒大鲍翅

\$98

Braised Whole Shark's Fin Soup  
with Crab Meat

#### 红烧中鲍翅

\$58

Braised Superior Shark's Fin  
in Superior Sauce

#### 翅骨汤炖中鲍翅

\$58

Double-Boiled Superior Shark's Fin  
in Shark's Cartilage Soup

#### 上汤花胶炖排翅

\$58

Double-Boiled Shark's Fin and Fish Maw  
in Superior Broth

#### 红烧蟹肉鱼翅

\$32

Braised Shark's Fin Soup with Crab Meat

#### 红烧干贝鱼翅

\$32

Braised Shark's Fin Soup with Conpoy

#### 鲍参肚翅羹

\$32

Braised Abalone, Sea Cucumber,  
Shark's Fin and Fish Maw Soup

## 官燕

### BIRD'S NEST

#### 蟹肉金汤烩官燕

\$68

Braised Bird's Nest with Crab Meat  
in Pumpkin Sauce

#### 西施蛋白炖官燕

\$65

Double-Boiled Bird's Nest with Egg White

#### 人参上汤炖官燕

\$65

Double-Boiled Bird's Nest with Ginseng  
in Superior Broth

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## 汤羹类

Per Person

### SOUP

#### 竹筒肉碎汤

\$10

Minced Pork with Dried Scallop and Mushroom  
Soup served in Bamboo Tube

#### 👉 鲨鱼骨炖三宝汤

\$28

Double-Boiled Shark's Cartilage Soup  
with Fish Maw, Sea Cucumber and Conpoy

#### 干贝菜胆炖花胶汤

\$24

Double-Boiled Fish Maw Soup with Conpoy and  
Tien Jing Cabbage

#### 鲜蟹肉花胶羹

\$20

Braised Fish Maw and Crab Meat Soup

#### 👉 鲜蟹肉金瓜汤

\$18

Braised Silken Pumpkin Soup  
with Crab Meat

#### 海鲜粟米羹

\$12

Braised Sweet Corn Soup  
with Minced Seafood

#### 四川酸辣汤

\$12

Hot and Sour Soup with Assorted Seafood

#### 无花果牛蒡炖西施骨汤

\$12

Double-Boiled Pork Ribs Soup  
with Figs and Burdock

#### 虫草花炖乌鸡汤

\$14

Double-Boiled Black Chicken Soup  
with Cordycep Flowers

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## 海味

Per Person

### ABALONE, SEA CUCUMBER AND FISH MAW

#### 蚝皇原只鲜鲍鱼

\$138

Braised Whole Abalone in Superior Oyster Sauce

#### 蚝皇原只三头汤鲍扣百花菇

\$68

Braised 3-Head Abalone with Flower Mushrooms in Superior Abalone Sauce

#### 鲍鱼花胶扣海参

\$50

Braised Sliced Abalone, Fish Maw and Sea Cucumber in Superior Abalone Sauce

#### 花胶海参扣鹅掌

\$38

Braised Fish Maw, Sea Cucumber and Goose Web in Superior Oyster Sauce

#### 红烧花胶扣海参

\$30

Braised Fish Maw and Sea Cucumber in Superior Oyster Sauce

Small

Medium

Large

#### 麻辣海参

\$26

\$39

\$50

Sichuan Style Braised Sea Cucumber with Ginger, Garlic and Chilli

注明：厨师推荐   
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## 游水海鲜

### LIVE SEAFOOD

## 游水鱼

Per 100gm

### LIVE FISH

#### 东星斑

Dong Xing Grouper

\$18

#### 红斑

Star Grouper

\$14

#### 青衣

Green Wrasse

\$14

#### 笋壳

Soon Hock

\$10

#### 水果鱼

King Fish

\$8

## 煮法

### Methods of Preparation

清蒸	Steamed with Superior Soy Sauce
蒜茸蒸	Steamed with Minced Garlic
金针云耳蒸	Steamed with Lily Fungus, Mushroom
糖醋	Deep-Fried with Sweet and Sour Sauce
豆酥	Crispy-Fried with Bean Crumbs
砂煲焗	Baked in Claypot
娘惹蒸	Nyonya Style
潮州蒸	Steamed with Teochew Style
油浸	Deep-Fried in Superior Soy Sauce

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海鲜  
SEAFOOD

Per Piece

鱈鱼

\$26

Cod Fish

煮法

Methods of Preparation

清蒸	Steamed with Superior Soy Sauce
金银蒜蒸	Steamed with Minced Garlic
娘惹蒸	Nyonya Style
潮州蒸	Steamed with Pickled Mustard Plant, Tofu and Tomato 'Teochew' Style
豆酥蒸	Crispy-Fried with Bean Crumbs
油浸	Deep Fried in Superior Soy Sauce
味增烤	Baked with Miso and Teriyaki Sauce

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## 龙虾

### LOBSTER

Per 100 gm

#### 澳大利亚龙虾

预订 市价

Australia Lobster

Pre-order

Market  
Price

#### 波士顿龙虾

\$12

Boston Lobster

#### 本地龙虾

\$15

Local Lobster

## 煮法

### Methods of Preparation

刺身  
堂灼  
蒜茸蒸  
鹅肝酱焗  
上汤焗  
芝士焗  
黄金焗

Sashimi  
Poached  
Steamed with Minced Garlic  
Baked with Foie Gras Sauce  
Baked in Superior Broth  
Baked with Cheese  
Baked with Salted Egg

## 活虾

### LIVE PRAWN

Per 100 gm

#### 海水活虾

\$9

Saltwater Live Prawns

## 煮法

### Methods of Preparation

堂灼  
药材醉仙  
 豉油皇干煎  
 蒜茸蒸  
 白菌油西施  
椒盐

Poached  
Drunken Herbal  
Sautéed with Superior Soy Sauce  
Steamed with Minced Garlic  
Sautéed Egg White with Truffle Oil  
Salt and Pepper

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## 海鲜

### SEAFOOD

#### 鱼子酱云袍带子

Wok-Fried Scallops with Egg White  
Topped with Caviar

Small

Medium

Large

\$30

\$45

\$58

#### 川式干烧大明虾

Sautéed King Prawn with Spicy Ginger  
and Garlic Sauce

\$14 per person

#### 鹅肝酱焗大明虾

Sautéed King Prawn with Foie Gras Sauce

\$14 per person

#### 咸香脆皮黄金虾球

Crispy Prawns with Salted Egg Yolk

\$30

\$45

\$58

#### 四川宫保虾球

Sichuan Style Sautéed Prawns  
with Dried Chilli

\$30

\$45

\$58

#### 荔枝酸甜鱼柳

Sautéed Fish Fillet with Lychee in Sweet  
and Sour Sauce

\$24

\$36

\$46

#### 豉味凉瓜炒鱼柳

Sautéed Fish Fillet with Bitter Gourd

\$24

\$36

\$46

#### 金蒜葱烧鳕鱼柳

Wok Fried Fillet of Cod with Spring Onion  
and Minced Garlic

\$26

\$39

\$50

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## 家禽

Small

Medium

Large

### POULTRY

#### 黑蒜香芋焖鸭煲

Braised Duck with Yam and Black Garlic  
in Claypot

\$20

\$30

\$38

#### 海参扒鸭

Braised Duck with Sea Cucumber  
in Superior Sauce

\$78 (whole duck)

\$40 (half duck)

#### 樟茶片鸭

Sichuan Style Smoked Duck

\$58 (whole duck)

\$30 (half duck)

#### 成都鸡丁

Sautéed Diced Chicken with  
Celery and Sichuan Hot Sauce

\$18

\$27

\$34

#### 栗子焖鸡

Braised Chicken with Chestnut and Garlic  
in Claypot

\$18

\$27

\$34

#### 宫保鸡丁

Sichuan Style Sautéed Chicken

\$18

\$27

\$34

#### 杏香脆皮烧鸡

Crispy Chicken Coated  
with Spicy Almonds

\$48 (whole chicken)

\$25 (half chicken)

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肉类 MEAT	Small	Medium	Large
中式猪扒 Chinese Style Pan-Fried Pork Chop	\$14 per person		
黑椒牛扒 Pan-Fried Beef Tenderloin in Black Pepper Sauce	\$18 per person		
冬笋烧牛腩煲 Sautéed Beef Brisket with Winter Bamboo Shoots in Claypot	\$26	\$39	\$50
 黑蒜京葱牛柳粒 Sautéed Beef Cubes with Black Garlic and Scallions	\$26	\$39	\$50
酸甜咕噜肉 Sweet and Sour Pork	\$16	\$24	\$30
 宫廷酱烤骨 Special Marinated Pork Ribs	\$18	\$27	\$34
香檳排骨 Deep-Fried Pork Ribs in Champagne Sauce	\$9.80 per piece (Minimum 2 pcs)		
四川回锅肉 Sichuan Style Stir-Fried Pork with Cabbage	\$16	\$24	\$30
榄菜豉味猪爽肉 Wok-Fried Pork Shoulder with Olive Pickles in Fermented Bean Sauce	\$16	\$24	\$30

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菜类	Small	Medium	Large
<b>VEGETABLES</b>			
 蟹肉蟹皇扒豆腐 Braised Beancurd with Crab Meat and Crab Roe	\$22	\$33	\$42
红烧豆腐煲 Braised Beancurd with Mushrooms and Roast Pork in Claypot	\$18	\$27	\$34
 红梅蟹肉扒芥菜 Braised Mustard Plant with Crab Meat in Red Carrot Sauce	\$22	\$33	\$42
干贝黑蒜片扒丝瓜 Braised Sponge Gourd with Conpoy and Black Garlic	\$18	\$27	\$34
竹笙鲜腐浸菜苗 Braised Baby Cabbage with Bamboo Pith and Beancurd Skin in Superior Broth	\$18	\$27	\$34
芥菜炒烧肉 Stir Fried Mustard Plant with Roasted Pork	\$18	\$27	\$34
 金银蛋苋菜 Braised Chinese Spinach with Trio Eggs in Superior Broth	\$18	\$27	\$34
干煸四季豆 Stir-Fried French Beans with Minced Meat and	\$18	\$27	\$34
麻婆豆腐 Braised Silken Beancurd and Minced Meat in	\$18	\$27	\$34
新鲜时蔬 Seasonal Vegetables	\$16	\$24	\$30

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素食	Small	Medium	Large
<b>VEGETARIAN</b>			
 <b>素翅南瓜羹</b> Braised Pumpkin Soup with Vegetarian Shark's Fin		\$12 per person	
<b>文思豆腐羹</b> Braised Silken Beancurd and Spinach Soup with Assorted Vegetables		\$10 per person	
<b>松茸竹笙炖双耳汤</b> Double-Boiled Bamboo Pith and Fungus Soup with Matsutake		\$10 per person	
 <b>菠萝糖醋猴头菇</b> Sweet and Sour Hericium with Capsicum and Pineapple	\$18	\$27	\$34
<b>栗子扣百灵菇</b> Braised Chestnuts with Bai Ling Mushrooms in Superior Sauce	\$18	\$27	\$34
<b>榄菜豉味豆腐煲</b> Braised Beancurd with Olive Pickles and Fermented Bean Sauce in Claypot	\$16	\$24	\$30
<b>金菇雪菜素汤面</b> Poached Noodle in Soup with Enoki Mushrooms and Snow Pickles	\$14	per person	
 <b>芹香素炒面线</b> Wok-Fried Fine Rice Vermicelli with Celery	\$16	\$24	\$30
<b>榄角素炒饭</b> Fried Rice with Olive Pickles and Vegetables	\$16	\$24	\$30

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饭面	Small	Medium	Large
<b>RICE NOODLE</b>			
鱼子酱蟹肉炒饭 Fried Rice with Crab Meat and Caviar	\$22	\$33	\$42
 榄角带子黄金饭 Fried Rice with Scallops, Olive Pickles and Salted Egg Yolk	\$22	\$33	\$42
砂煲腊味饭 Claypot Rice with Assorted Preserved Meat	\$32	\$48	\$62
扬州炒饭 Yang Chow Fried Rice with Assorted Seafood and BBQ Pork	\$18	\$27	\$34
 虾子瑶柱干烧伊面 Stewed Ee Fu Noodles with Conpoy and Shrimp Roes	\$18	\$27	\$34
X.O. 酱干炒牛肉河粉 Fried Hor Fun with Beef in X.O. Sauce	\$22	\$33	\$42
雪菜肉丝汤面 Noodle Soup with Shredded Pork and Snow Pickles	\$14	per person	
上汤菜远鲍鱼面 Poached Noodles in Soup with Abalone	\$18	per person	
 猪手面线 Wok-Fried Fine Rice Vermicelli with Stewed Pig's Trotter	\$24	\$36	\$46

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