

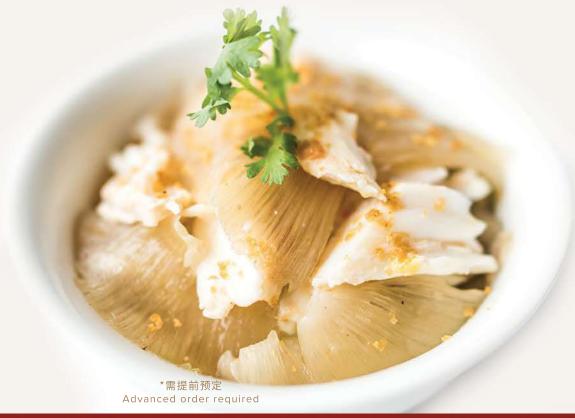
天景阁以精美中菜和各式广东佳肴获得多项美食大奖。我们制作的 佳肴选用优质食材,精致完美。我们经验丰富的主厨以用心的烹饪 手法、讲究的用料、过人的心思,把传统古法和创新的方菜系共冶 一炉。我们供应的食品绝无添加味精,让食材的天然美味打动您的 味蕾。滨海湾旁的天景阁是您举办庆祝宴会和商务晚餐的最佳选择。

Indulge in the award-winning taste of exquisite Chinese cuisine and an extensive spread of Cantonese cuisine at Sky View Pavilion. Our team of experienced and dedicated chefs utilise traditional cooking techniques to bring out the natural flavours of the finest ingredients with no added MSG, setting your palate alight and impressing even the most discerning gastronomes. Coupled with its posh, contemporary interior to create a refined ambience, Sky View Pavilion is your ideal venue for celebratory banquets and business dinners.





- 1. 去骨南乳猪*
 Roasted Boneless Suckling Pig
 \$348 /只 whole
- 2. 鸿运片皮乳猪*
 Roasted Crispy Suckling Pig
 \$348 /只 whole
- 3. 糯米酿脆皮乳猪*
 Roasted Suckling Pig Stuffed
 with Glutinous Rice
 \$388 /只 whole
- 4. 甫鱼蟹肉干捞翅*
 Stir-fried Superior Shark's Fin with Crab Meat
 \$68 /位 person (75g)
- 5. 金牌鸡炖中鲍翅*
 Double-boiled Superior Shark's Fin with Chicken
 \$65/位 person (75g)
- 6. 红烧中鲍翅*
 Braised Superior Shark's Fin \$80 /位 person (100g)
- 7. 浓鸡汤沙煲中鲍翅*
 Braised Supreme Shark's Fin in Thick Chicken Broth
 \$68 /位 person (75g)
 (至少4位 min. 4 persons)









9. 蚝皇炒双菇 Sautéed Two Types of Mushroom with Oyster Sauce **\$16**

10. 椒盐白飯鱼 Pepper Sep-fried Whitebait with Salt & Pepper \$16

11. 黄金炸鱼皮 😭 Salted Egg Crispy Fish Skin **\$16**

12. 肉松炸茄子 Deep-fried Eggplant with Pork Floss **\$14**

13. 鲜芒果烟熏鸭脯 Smoked Duck Meat with Fresh Mango **\$16**

14. 酱牛肉海蜇 Spiced Beef with Jellyfish Salad **\$20**

烷

烤

15. 掛炉烧鸭 Roasted Duck **\$42** 半只 half **\$84** 每只 whole

16. 玫瑰豉油鸡 Soy Sauce Chicken \$30 半只 half \$60 每只 whole

17. 金牌脆皮烧腩肉 Crispy Roasted Pork Belly \$18

18. 蜜味靓叉烧 Barbecued Pork with Honey Sauce **\$26**

19. 天景烧味拼盘 @ Sky View's Barbecued Meat Platter \$32 双拼 two types \$38 三拼 three types



















20. 鲜虾四川酸辣汤

Spicy & Sour Soup with Shrimp in Sichuan Style **\$16** /位 person

21. 灵芝菇海鮮豆腐羹

Seafood & Bean Curd Thick Soup with Shimeiji Mushroom \$16 /位 person

22. 粟米鸡茸羹

Sweet Corn Soup with Minced Chicken \$16 /位 person

23. 西湖牛肉羹

Minced Beef Soup with Vegetable \$16 /位 person

24. 番茄蛋花汤

Tomato Egg Soup \$28 /4位 4 persons

25. 紫菜滑肉片豆腐汤

Seaweed Tofu Soup with Pork Slices \$34 /4位 4 persons

26. 米酒鸡汤

Chinese Rice Wine Chicken Soup \$45 /4位 4 persons

27. 灵芝菇鱼片豆腐汤

Fish Slices & Bean Curd Thick Soup with Shimeji Mushroom \$32 /4位 4 persons









SHARK'S FIN

28. 蟹肉栗米鱼鳔羹

Braised Fish Maw Soup with Crab Meat **\$24** /位 person

29. 干螺鱼鳔竹笙羹

Braised Fish Maw Soup with Conch & Bamboo Shoot **\$28** /位 person

30. 红烧海鲜金钱翅

Braised Shark's Fin with Assorted Seafood **\$36** /位 person

31. 红烧蟹肉翅

Braised Shark's Fin with Crab Meat **\$36** /位 person (37.5g)

32. 红烧海味翅

Braised Shark's Fin with Dried Seafood \$36 /位 person (37.5g)

33. 鸡丝金钱翅

Braised Shark's Fin with Shredded Chicken **\$36** /位 person

34. 生菜片桂花炒鱼翅 🝚

Stir-fried Shark's Fin with Crab Meat, Scrambled Eggs & Sliced Lettuce **\$92** /份 portion



















ABALONE, PREMIUM SEAFOOD

红烧极品海味 (选配): Braised Premium Items (Choose):

- 35. 墨西哥鲜鲍脯 Mexico Fresh Sliced Abalone **\$38** /件 piece (20g)
- 36. 10头鲜鲍 10-Head Fresh Abalone \$18 /只 each
- 37. 6头鲜鲍 6-Head Fresh Abalone \$30 /只 each
- 38. 花胶筒 Fish Maw **\$28** /件 each
- 39. 海参 Sea Cucumber \$14 /件 each
- 40. 瑶柱 **Dried Scallops \$5**/粒 each
- 41. 冬菇 Mushroom \$3 /只 each
- 42. 金牌鲜鲍片捞饭/面 Braised Fresh Sliced Abalone with Rice/ Noodles \$42 /位 person (20g)















43. 顺壳鱼

Live Marble Goby

烹调方法:

Choice of Cooking Method:

清蒸

Steamed with Superior Soy Sauce

• 潮州蒸

Steamed in Teochew Style

•油浸

Deep-fried

• 糖醋

Sweet & Sour

\$13 /100g

44. 煎焗鲈鱼件

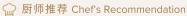
Pan-fried Sea Perch Fillet **\$20** /位 person

45. 古法香煎鲈鱼件 🎧

Pan-fried Sea Perch Fillet in Traditional Style **\$20** /位 person

46. 椒盐鲈鱼球

Deep-fried Sea Perch Fillet with Salt & Pepper **\$40** (S) **\$60** (M) **\$80** (L)





















47. 生中虾

Live Prawn

烹调方法:

Choice of Cooking Method:

•新加坡麦片

Sautéed with Cereal in Singapore Style

Baked with Salted Egg Yolk

•新加坡辣椒炒

Sautéed with Chilli Sauce in Singapore Style

椒盐

Sautéed with Salt & Pepper

•姜葱炒

Sautéed with Ginger & Scallion **\$12** /100g (至少300克 min. 300g)

48. 新加坡辣椒虾球 👚

Sautéed Prawn with Chilli Sauce in Singapore Style \$40 (S) \$60 (M) \$80 (L)

49. 生汁明虾球

Deep-fried Prawn with Mayonnaise **\$40** (S) **\$60** (M) \$80 (L)

50. 西柠蜜汁脆虾球

Deep-fried Prawn with Honey Lemon Sauce **\$40** (S) **\$60** (M) \$80 (L)

51. 宮保虾球

Sautéed Prawn with Dried Chilli & Cashew Nut \$40 (S) \$60 (M) \$80 (L)

52. 碧绿彩椒虾球

Sautéed Prawn with Assorted Capsicum & Vegetable

\$40 (S) **\$60** (M) \$80 (L)

53. 宫廷酱爆龙凤球

Sautéed Prawn and Chicken in Supreme Sauce **\$40** (S) **\$60** (M) \$80 (L)















54. 波士顿龙虾 **Boston Lobster \$16** /100g

Pearl Lobster **\$20** /100g

55. 珍珠龙虾仔

烹调方法:

Choice of Cooking Method:

•上汤焗 😭

Baked with Superior Stock

• 姜葱炒

Sautéed with Ginger & Scallion

• 黃金焗

Baked with Salted Egg Yolk

• 香港桥底焗 😭

Baked with Black Bean, Crispy Rice, Minced Garlic & Cut Chilli

• 芝士焗

Baked with Cheese

56. 斯里兰卡蟹

Sri Lanka Crab

烹调方法:

Choice of Cooking Method:

•新加坡辣椒炒 🥋

Sautéed with Chilli Sauce in Singapore Style

黑白胡椒炒

Sautéed with Black & White Pepper

• 黃金焗

Baked with Salted Egg Yolk

• 腐乳姜葱炒

Baked with Fermented Bean Paste, Ginger & Scallion

•鸡油花雕蒸

Steamed with Chinese Rice Wine & Egg White

\$14 /100g

57. 炸/蒸馒头

Deep-fried/Steamed Man Tou

\$1.50 /个 piece

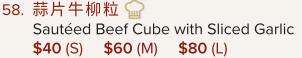


厨师推荐 Chef's Recommendation











59. 黑椒彩椒牛柳粒 😭 Sautéed Beef Cube with Black Pepper & Capsicum \$40 (S) \$60 (M) \$80 (L)







\$36 (S) **\$54** (M) **\$72** (L)



- 61. 鮮磨菇炒肥牛肉 Sautéed Sliced Beef with Fresh Mushroom \$36 (S) \$54 (M) \$72 (L)
- 62. 京葱爆牛肉 Sautéed Sliced Beef with Scallion \$36 (S) \$54 (M) \$72 (L)
- 63. 金牌咕咾肉 Sweet & Sour Pork **\$28** (S) **\$42** (M) **\$56** (L)
- 64. 京都排骨 Spare Ribs with Sweet & Sour Sauce **\$32** (S) **\$48** (M) **\$64** (L)
- 65. 椒盐排骨 (A) Spare Ribs with Salt & Pepper \$32 (S) \$48 (M) \$64 (L)
- 66. 咸鱼蒸手剁肉饼 Steamed Minced Pork Patty with Salted Fish \$28 (S) \$42 (M) \$56 (L)



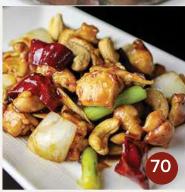












67. 辣子炒鸡丁

Deep-fried Diced Chicken with Dried Chili & Szechuan Peppercorn **\$28** (S) **\$42** (M) **\$56** (L)

68. 川椒鸡球

Sautéed Chicken in Szechuan Style Spicy Sauce **\$28** (S) **\$42** (M) **\$56** (L)

69. 咕咾鸡球

Sweet & Sour Chicken **\$28** (S) **\$42** (M) **\$56** (L)

70. 宫保鸡丁

Sautéed Diced Chicken with Dried Chilli & Cashew Nuts **\$28** (S) **\$42** (M) **\$56** (L)

71. 鼓汁什菌炒鸡球

Sautéed Chicken with Black Bean Sauce & Assorted Mushroom

\$28 (S) \$42 (M) \$56 (L)









72. 京扒三宝蔬

Braised Assorted Vegetable in Oyster Sauce **\$28** (S) **\$42** (M) **\$56** (L)

73. 金银蛋灼時蔬

Poached Seasonal Vegetable with Assorted Eggs in Superior Stock **\$26** (S) **\$39** (M) **\$52** (L)

74. 鱼香茄子 🥋

Stewed Eggplant with Minced Pork \$26 (S) \$39 (M) \$52 (L)

75. 蒜子农家汤浸時蔬

Poached Seasonal Vegetable with Garlic in Superior Stock \$26 (S) \$39 (M) \$52 (L)

76. 桂林肉崧四季豆

Sautéed French Beans with Minced Pork & Spicy Sauce \$26 (S) \$39 (M) \$52 (L)







78. 三菇扒碧绿豆腐 🝚

77. 海鲜扒金砖豆腐

Braised Spinach Bean Curd with Assorted Mushroom

\$34 (S) **\$51** (M) **\$68** (L)

Crispy Golden Bean Curd with Seafood

\$26 (S) **\$39** (M) **\$52** (L)





79. 四川麻婆滑豆腐 Stewed Bean Curd with Spicy Sauce in Sichuan Style

\$26 (S) **\$39** (M) **\$52** (L)

80. 咸鱼鸡粒豆腐煲 Braised Bean Curd with Diced Chicken & Salted Fish **\$28** (S) **\$42** (M) **\$56** (L)

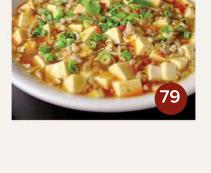
81. 海鲜豆腐煲 Claypot Bean Curd with Seafood **\$38** (S) **\$57** (M) **\$76** (L)

82. 虾仁煎蛋 Prawn Omelette **\$30** (S) **\$45** (M) **\$60** (L)

83. 芙蓉蛋 Fu Yong Omelette **\$26** (S) **\$39** (M) \$52 (L)

84. 肉末蒸水蛋 Steamed Egg with Minced Pork **\$24** (S) **\$36** (M) **\$48** (L)

85. 三色蒸水蛋 Steamed Trio Eggs \$22 (S) \$33 (M) \$44 (L)



















VEGETARIAN

86. 雪菜灵芝菇炒露笋 🤍

Sautéed Asparagus with Lingzhi Mushroom & Preserved Vegetable \$28 (S) \$42 (M) \$56 (L)

87. 金针菇竹笙扒時蔬 🎧 🥥



Braised Seasonal Vegetable with Golden Mushroom & Bamboo Fungus

\$28 (S) **\$42** (M) **\$56** (L)

88. 雪菜双菇炆豆根 🤍

Stewed Bean Curd Skin

with Two Types of Mushroom & Preserved Vegetable

\$26 (S) **\$39** (M) **\$52** (L)

89. 红烧什菌豆腐 🤍



Braised Tofu with Mushroom

\$28 (S) **\$42** (M) \$56 (L)

90. 咕咾豆干 💜

Sweet & Sour Bean Curd

\$26 (S) **\$39** (M) **\$52** (L)

91. 石窝五谷炒饭 💜

Fried Assorted Grain Rice in Hot Stone Pot

\$25 (S) **\$37.50** (M) **\$50** (L)

92. 素千丝炆米粉 🤍

Stewed Rice Vermicelli

with Mixed Shredded Vegetable

\$25 (S) **\$37.50** (M) **\$50** (L)













- 93. 瑤柱蛋白炒饭 Fried Rice with Conpoy & Egg White \$30 (S) \$45 (M) \$60 (L)
- 94. 名厨炒饭 👚 Chef's Signature Fried Rice \$32 (S) \$48 (M) \$64 (L)
- 95. 咸鱼鸡絲炒饭 Fried Rice with Shredded Chicken & Salted Fish **\$28** (S) **\$42** (M) **\$56** (L)
- 96. 扬州炒饭 Fried Rice "Yang Zhou" Style **\$28** (S) **\$42** (M) **\$56** (L)
- 97. 牛肉崧炒饭 Fried Rice with Minced Beef \$28 (S) \$42 (M) \$56 (L)
- 98. 茄子肉崧炆伊面 Stewed Ee-fu Noodles with Minced Pork & Eggplant **\$28** (S) **\$42** (M) **\$56** (L)
- 99. 干烧伊面 Braised Ee-fu Noodles with Mushroom **\$26** (S) **\$39** (M) **\$52** (L)
- 100. 海鲜炒生面 Fried Egg Noodles with Seafood **\$36** (S) **\$54** (M) **\$72** (L)
- 101. 金菇瑤柱炆生面 Stewed Noodles with Conpoy & Golden Mushroom \$30 (S) \$45 (M) \$60 (L)
- 102. 家乡炒面线 🎧 Stir-fried Flour Vermicelli **\$28** (S) **\$42** (M) **\$56** (L)
- 103. XO酱炆面卜 🧼 Stewed 'Mee Pok' with XO Sauce **\$26** (S) **\$39** (M) **\$52** (L)
- 104. 白饭 Plain Rice **\$1.70** /碗 bowl











106. 莲子红豆沙 Red Bean Cream with Lotus Seed \$6.50 /位 person

- 107. 冷/热红枣雪燕海底椰 Chilled/Hot Red Date Snow Swallow with Sea Coconut \$9/位 person
- 108. 擂沙汤圆 Black Sesame Glutinous Rice Ball with Grated Peanuts \$10 /每五粒 5 pieces
- 109. 姜茶汤圆 Glutinous Rice Ball in Ginger Soup \$9 /位 person
- 110. 流沙包 Steamed Custard Bun with Salted Egg Yolk \$8 /每三粒 3 pieces















112. Legende R Bordeaux, DBR Lafite (France) \$15 /杯 glass

\$65 /瓶 bottle

113. Saint Clair Marlborough, Pinot Noir (New Zealand) \$70 /瓶 bottle

114. Casa Silva Gran Reserva, Cabernet Sauvignon (Chile) \$70 /瓶 bottle

115. Morambro Creek Shiraz (Australia) \$75 /瓶 bottle

116. Pio Cesare Nebbiolo D'Alba (Italy) \$90 /瓶 bottle

117. E Guigal Chateauneuf Du, Pape (France) \$145 /瓶 bottle

118. Faiveley Beaune 1er Cru, "Clos De L 'Ecu" (France) \$165 /瓶 bottle









119. Los Vascos Chardonnay, DBR Lafite (Chile) \$15 /杯 glass \$65 /瓶 bottle

120. Saint Clair Marlborough, Sauvignon Blanc (New Zealand) \$15 /杯 glass \$65 /瓶 bottle

121. Gunderloch Fritz Riesling (Germany) \$75 /瓶 bottle

122. E Guigal Cotes Du Rhone, Blanc (France) \$70 /瓶 bottle







124. Louis Roederer Brut Rose (France) \$220 /瓶 bottle

125. Louis Roederer Blanc De, Blanc (France) \$220 /瓶 bottle

CHAMPAGNE





- 126. 虎牌啤酒 Tiger Beer **\$12** /罐 can
- 127. 喜力啤酒 Heineken \$12 /罐 can



- 128. 鲜榨橙汁 💽 Orange Juice **\$8** /杯 glass
- 129. 鲜榨西瓜汁 💽 Watermelon Juice \$8 /杯 glass
- 130. 鲜椰子 Fresh Coconut \$10



- 131. 拿铁咖啡 🕰 Latte **\$6** (热/hot)
- 132. 卡布奇诺 🔼 🕒 Cappuccino **\$6** (热/hot)
- 133. 浓缩咖啡 🗛 Espresso **\$6** (热/hot)
- 134. 美式咖啡 🔼 🕒 Long Black **\$6** (热/hot)





- 135. 可乐 Coke **\$6** /罐 can
- 136. 健怡可乐 Coke Light \$6/罐 can
- 137. 雪碧 Sprite **\$6** /罐 can
- 138. 普娜 (天然矿泉水) Acqua Panna **\$8** /500ml
- 139. 圣沛黎洛 (气泡矿泉水)
 San Pellegrino (Sparkling Water)
 \$10 /500ml
- 140. 豆浆 (热/冻) **⑥** Soya Bean (hot/cold) **\$4.50** /杯 glass
- 141. 柠檬蜜 (热/冻) **◎** Honey Lemon (hot/cold) \$5.50 (热/hot) \$6 (冻/cold)
- 142. 柠檬茶 (热/冻) **()** Lemon Tea (hot/cold) **\$5.50** (热/hot) **\$6** (冻/cold)
- 143. 港式奶茶 (热/冻) **⑥**\$ Hong Kong Style Milk Tea (hot/cold) **\$5.50** (热/hot) **\$6** (冻/cold)
- 144. 白开水 Plain Water **\$0.90** /杯 glass
- 145. 中国茶 (A)S Chinese Tea \$3 /位 person



SET MENU A \$938 /十位 10 persons

天景拼盘 (泰式香茅白饭鱼 拼 金银蒜爆排骨)

Chef's Appetiser Platter (Thai Style Deep-fried Whitebait and Spare Ribs with Golden Minced Garlic)

干螺鱼鳔羹

Braised Fish Maw Soup with Conch

煎焗雪鱼件

Pan-fried Cod Fish Fillet

极品酱爆生中虾

Sautéed Live Prawn with XO Sauce

虫草花云耳蒸干榜鸡

Steamed Kampung Chicken with Cordyceps Flower and Black Fungus

鱼腐汤浸时蔬

Poached Seasonal Vegetable with Fish Cake in Superior Stock

XO酱茄子肉松烩伊面

Braised E-fu Noodles with Eggplant in XO Sauce

杏仁茶

Almond Cream

价格需另加10%服务费与消费税 PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES





SET MENU B **\$1228** /十位 10 persons

XO酱凉拌海参日本青瓜 拼 十香酥排骨

Sea Cucumber and Japanese Cucumber in XO Sauce and Drunken Pork Ribs

红枣竹笙蹄筋鸡汤

Double-boiled Chicken Soup with Red Date, Bamboo Pith & Pork Tendon

南非十头鲍鱼扣花菇

Braised African 10-Head Abalone with Shiitake Mushroom

清蒸顺壳鱼

Steamed Live Marble Goby with Superior Soy Sauce

黑松露金甲爆生中虾

Sautéed Live Prawn with Black Truffle and Salted Egg Yolk

鱼子海鲜豆腐

Braised Bean Curd with Seafood & Fish Roe

八宝荷叶饭

Eight Treasures Lotus Leaf Rice

山楂雪耳炖雪梨

Double-boiled Snow Pear with Hawthorn and Snow Fungus

价格需另加10%服务费与消费税 PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES





SET MENU C **\$1498** /十位 10 persons

咸香酥花蟹枣 拼 鲜橙桂花排骨

Crispy Crab Meat Roll and Orange-scented Osmanthus Pork Ribs

干螺翅群汤

Braised Shark's Fin with Conch

意大利橄榄顺壳鱼

Steamed Live Marble Goby with Italian Olives

辣椒蟹配炸馒头

Singapore Style Chilli Crab with Fried Man Tou

金牌挂炉烧鸭

Roasted Whole Duck

鱼子蟹肉扒芦笋

Sautéed Asparagus with Fish Roe & Crab Meat

木鱼花兰汁南非鲍鱼极谷饭

Fried Assorted Grain Rice with Abalone & Tuna Flakes

红枣雪燕海底椰

Red Date Snow Swallow with Sea Coconut

价格需另加10%服务费与消费税 PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

