

yum cha | steamed 蒸點



king prawn dumplings
蝦餃皇(I)
19



pork, prawn & mushroom shu mai
干蒸燒賣(I)
19



pork xiao long bao
小籠包
18



duck & prawn dumplings
鴨肉蝦卷(I)
19



black truffle prawn dumplings
黑松露蝦餃皇(I)
22



sticky rice & pork shu mai
糯米燒賣
19



spinach & scallop dumplings
菠菜帶子餃(I)
19



squid ink, prawn & wasabi dumplings
芥末墨魚汁蝦餃(I)
22



chive & prawn dumplings
鮮蝦韭菜餃(I)
19



chicken dumplings
雞肉燒賣
19



minced beef balls
山竹牛肉
18



phoenix claws in black bean sauce
豉汁鳳爪
19



pork ribs & fish maw in black bean sauce
豉汁棉花蒸排骨(I)
19



pork & prawn beancurd rolls
蠔皇鮮竹卷(I)
19



glutinous chicken rice in lotus leaf
珍珠糯米雞
19



beef tripe
柱侯牛肚
19



vegetarian dumplings (dragonfruit skin)
火龍果素菜餃
16



pork & prawn dumplings
魚翅餃(I)
19



seafood dumplings
鮮蝦粉果(I)
19



mixed mushroom dumplings
野菌餃
19



manto milk buns
蒸饅頭
9



handmade barbecued pork buns
手工叉燒包
19



salted eggs lava buns
金黃流沙包
19



golden sponge cake
馬拉糕
18



piggy custard buns
豬仔包
16

 vegetarian I = Imported seafood

please note that yum cha selections cannot be customised to accommodate dietary requirements.
a 20% surcharge applies on all public holidays. a 10% weekend surcharge applies.

yum cha | kitchen snacks 巧手小吃



barbequed pork crisps

叉燒酥
19



crispy beancurd
prawn rolls
腐皮蝦捲(I)
19



roast duck
燒鴨
25



salt & pepper
calamari
椒鹽魷魚(I)
22



sautéed string beans
乾煸四季豆
22



deep fried glutinous
rice dumplings
家鄉鹹水角
19



sesame prawn toast
蝦多士(I)
19



pan fried pork gyoza
豬肉鍋貼
19



salt & pepper quail
椒鹽鸚鵡
25



sweet potato chips
香甜紅薯條
18



asian greens
郊外油菜
22



pork spring rolls
豬肉春捲
18



vegetarian spring rolls
素菜春卷
16



prawn spring rolls
蝦春卷(I)
22



deep fried milk buns
炸饅頭
9



crispy crab claws
炸蟹鉗(I)
18



salt & pepper tofu
椒鹽豆腐粒
18



edamame
日式毛豆
16



satay chicken skewers
沙爹雞串
19



crispy prawn wontons
炸蝦角(I)
19



soy sauce noodle
豉油皇炒麵
19



chicken lettuce wraps
雞肉生菜包
22



lobster crackers
美味炸蝦片
9



sichuan spicy pork &
prawn wontons
紅油炒手(I)
19



xo turnip cake
XO炒蘿卜糕
22

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yum cha | kitchen snacks 巧手小吃



sweet & sour pork

咕嚕肉
22



honey chicken

蜜糖雞
22



crispy skin chicken

炸子雞
22



barbequed pork

叉燒
25



century egg &
lean pork congee

皮蛋瘦肉粥
19

rice noodle rolls 腸粉

available daily 11:30am-2:30pm



rice noodle with
crispy prawn roll
春風得意腸粉 (I)
26



rice noodle with
barbequed pork fillings
叉燒腸粉
23



rice noodle with
prawn fillings
鮮蝦腸粉 (I)
24

rice noodle with beef fillings
牛肉腸粉 23

rice noodle with scallop fillings
帶子腸粉 (I) 24

rice noodle with dough fritters
大排檔炸兩 21

vegetable rice noodle
素菜腸粉 19

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mango pillow
crepe
芒果班戟
22



sesame balls with
red bean
芝麻球
16



hong kong
egg tart
出爐蛋塔
19



deep fried
ice cream
炸雪糕
19



lychee &
osmanthus jelly
荔枝桂花糕
16

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appetisers 開胃小點



yum cha appetiser platter

三陽開泰

118

(choice of three: barbequed pork / crispy roast duck / crispy skin chicken / chilled jelly fish (I) / satay chicken skewer)
(可選任三種: 叉燒/燒鴨/炸子雞/涼拌海蜆(I)/沙爹雞串)

yum cha appetiser platter

雙喜臨門

88

(choice of two: barbequed pork / crispy roast duck / crispy skin chicken / chilled jelly fish (I) / satay chicken skewer)
(可選任二種: 叉燒/燒鴨/炸子雞/涼拌海蜆(I)/沙爹雞串)

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steamed jumbo oysters
w. vermicelli (6)

珍寶粉絲生蠔6隻^(A)

(choice of garlic / xo sauce)

(可選 蒜蓉蒸 / 秘製XO醬蒸)

78

crab meat sweet corn soup

蟹肉粟米羹^(I)

bowl 22 large 68

chicken sweet corn soup

雞茸粟米羹

bowl 18 large 58

sichuan style hot and sour soup
barbequed pork, shrimp, tofu,
bamboo shoot,
wood ear mushroom

四川酸辣海鮮羹^(I)

large 118

premium seafood king fish
maw soup

海皇魚肚羹^(I)

large 118

sea cucumber duck soup
with dried tangerine peel

陳皮海參鴨肉羹^(I)

large 138



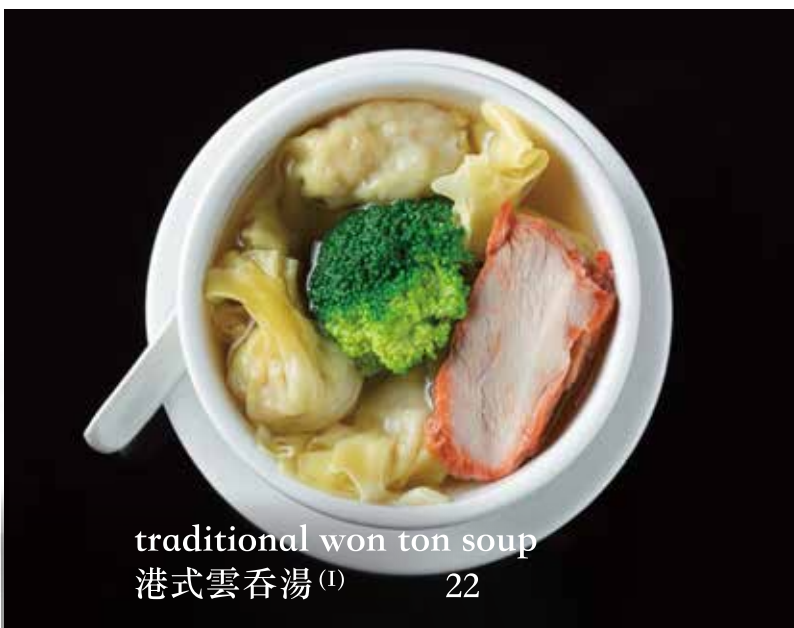
steamed half shell scallops
w. vermicelli (6)

粉絲蒸扇貝6隻^(I)

(choice of garlic / xo sauce)

(可選 蒜蓉蒸 / 秘製XO醬蒸)

78



traditional won ton soup
港式雲吞湯^(I) 22

large soup for 6-8 people

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banquet | lucky duck

55 per person

this menu is designed for a minimum of two people, entire table participation

喜鴨套餐

chilled edamame

日式毛豆

duck lettuce wraps

shiitake mushroom, onion,
oyster sauce, cos lettuce cup

鴨肉生菜包

wok fried black pepper wagyu

black pepper, onion, capsicum, honey

蜜椒和牛粒

truffle fried rice

black truffle, mixed mushrooms, egg

黑松露炒飯

chicken sweet corn soup

雞茸粟米羹

crispy roast duck

lychee, house made plum sauce

梅醬荔枝燒鴨

poached seasonal vegetables

premium oyster sauce, garlic flakes

新鮮時蔬配頂級蠔油

dessert of the day

甜點



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banquet | jumbo tiger prawn & steak

98 per person

this menu is designed for a minimum of two people, entire table participation

避風塘老虎大蝦套餐

chilled edamame

日式毛豆

chicken sweet corn soup

雞茸粟米羹

typhoon shelter jumbo tiger prawn

an aromatic delight featuring crispy golden crumb, wok fried garlic, dried chili, spices that delivers just the right level of piquancy and heat

避風塘澳洲老虎大蝦 (A)

sweet & sour pork

secret family recipe served with seasonal fruits

火龍咕嚕肉

wok fried black pepper wagyu

black pepper, onion, capsicum, honey

蜜椒和牛粒

poached seasonal vegetables

premium oyster sauce, garlic flakes

新鮮時蔬配頂級蠔油

truffle fried rice

black truffle, mixed mushrooms, egg

黑松露炒飯

dessert of the day

甜點

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banquet | vegan & gluten free banquet

45 per person

素食套餐

salt & pepper silken tofu

椒鹽秀娟豆腐

wok fried seasonal vegetables

清炒新鮮時蔬

wok fried mushrooms with
cashew nuts

腰果蘑菇

vegetarian fried rice

雜菜炒飯



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chef's recommendation

廚師推薦



traditional steamed tofu stuffed with
minced prawns

百花釀豆腐 (8) ^(I)

45

deep fried fish fillets in sweet corn sauce

粟米斑片 ^(I)

48

fried prawns with salted egg yolk

金黃大蝦碌 ^(A)

6 pieces 68

12 pieces 128

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poultry 家禽

golden free range chicken
(chilled)

黃金貴妃走地雞

68 half bird
136 whole bird

yuenyeung golden chicken
(chilli oil & soy scallion oil)

手撕鴛鴦走地雞 (口水雞+蔥油雞)

78 half bird
156 whole bird



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yuzu honey glazed chicken
battered, local honey sauce, yuzu sauce, sesame

招牌柚子蜜糖雞球

45



crispy skin chicken (half bird)

soy vinaigrette sauce

鴻運山東雞半隻

48

crispy roast duck (half bird)

lychee, house made plum sauce

梅醬荔枝燒鴨半隻

55

truffle chicken cashew nuts

black truffle, mushroom, carrots, onion, zucchini, cauliflower, cashew nuts

黑松露腰果雞球

42

poultry 家禽

forbidden duck
two ways
北京鴨二食
118

一食：片皮鴨12片

first course: duck pancakes (12)
crepe pancakes, cucumber, scallions, house made hoisin sauce

二食選擇一：生菜包

second course: choice of one of following
lettuce wraps (6)
wok tossed diced duck, onion, capsicum,
oyster sauce in lettuce cups

add lettuce cup (2) 5

add pancake (6) 12

選擇二：梅醬斬件鴨

chopped duck frame
with house made plum sauce

sichuan diced popcorn chicken
with sichuan peppercorn,
chilli flakes & chilli oil
霸王辣子雞丁 45

kung po chicken
with dried chilli & cashew nuts
宮保雞柳 45

seafood 海鮮煮意

sautéed seafood combination
with seasonal vegetables

鳥巢海鮮 ^(I)

68



kung po king prawns
with dried chilli & cashew nuts
宮保蝦球 ^(I)

65

salt & pepper calamari

椒鹽魷魚 ^(I)

55

steamed orange
roughy fillet
清蒸橙鯛魚片 ^(I)

65

wok fried prawns with
string beans in xo sauce

XO大蝦四季豆 ^(A)

58

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pork , beef , lamb 豬牛羊



wok fried sirloin steak
with black pepper,
capicum
蜜椒和牛粒
45

sweet & sour pork
secret family recipe served
with seasonal fruit
御廷咕嚕肉 45

18h slow cooked pork belly
braised with garlic,
chinese wine & soybean
少爺紅燒肉 45

wok fried mongolian lamb fillets
with garlic & shallots
蒙古羊肉 48

shredded beef in mandarin sauce
乾燒牛柳絲 48

crispy curry beef brisket
脆皮咖哩牛腩 55

sliced pork belly in lao gan ma
chilli onion, scallion,
soy bean paste
老干媽回鍋肉 48

pork ribs in cantonese sauce
京都排骨 48

wok fried beef with gai lan
in satay sauce
沙茶芥蘭炒牛肉 48

vegetables 新鮮時蔬

silky steamed trio eggs,
century egg, salted eggs
三色蒸水蛋 🌿

42

poached seasonal vegetables
premium oyster sauce, garlic flakes
白灼時蔬配蠔油

35

wok fried seasonal vegetables
with garlic
蒜蓉炒新鮮時蔬 🌿

35

braised bok choy
with chinese mushrooms
北菇扒小棠菜 🌿

45

stir-fried broccolini with
sesame salt
芝麻鹽拌西蘭苔 🌿

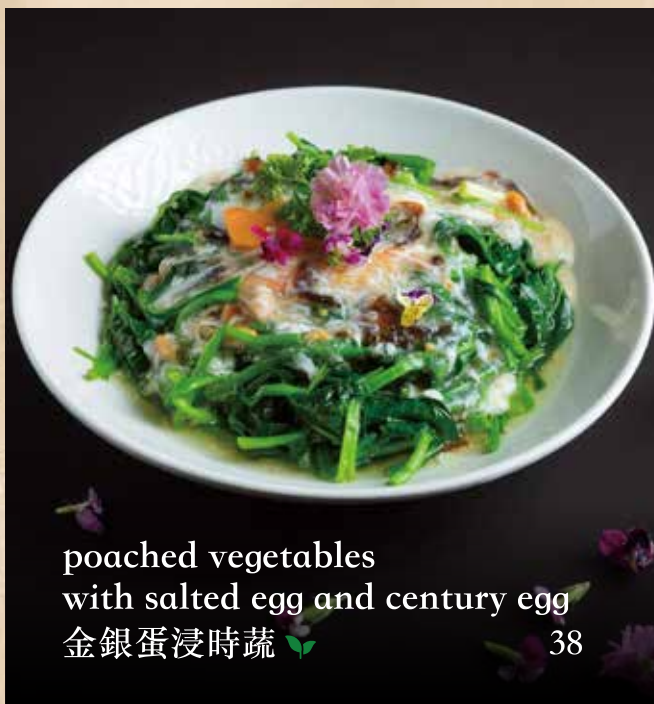
35

mapo tofu (vegan option available)
with house made chilli sauce &
chicken mince
港式麻婆豆腐

38

salt & pepper tofu
椒鹽豆腐角 🌿

33



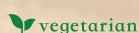
poached vegetables
with salted egg and century egg
金銀蛋浸時蔬 🌿

38



stir-fried seasonal vegetable
with walnuts
核桃炒清爽 🌿

48



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noodles 粉 / 麵



singapore-style noodles
ham, prawns, egg, carrot, shallot
星洲炒米⁽¹⁾
38

seafood crispy chow mein (noodle)
prawn, scallop, trout fillet,
ginger, scallion
海鮮炒麵⁽¹⁾ 45

wok fried beef fillets thick rice noodle
onion, cabbage, bean sprouts
港式乾炒牛河 42

braised e-fu noodles
chinese mushroom, shallot
乾燒伊面 35

vegetarian crispy chow mein (noodle)
雜菜炒麵 35

wok fried thick rice noodle
with vegetables (beef or chicken)
菜遠炒河粉 (可選牛/雞) 45

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rice 飯

special fried rice	29
ham, prawns (I), egg, shallot	
揚州炒飯	
chicken egg fried rice	32
雞肉炒飯	
beef fried rice	38
生炒牛肉飯	
hokkien fried rice	48
abalone (A), prawns (I), chicken, beans, carrots, shallot	
鮑魚福建炒飯	
vegetarian fried rice	27
雜菜炒飯	
steamed jasmine rice (per bowl)	7
絲苗白飯	
black truffle fried rice	35
mixed mushrooms, egg	
黑松露野菌炒飯	



roasted crispy pigeon

脆皮妙齡紅燒乳鴿

pre-order only, minimum order of 2

*須提前一天預訂, 兩隻起訂

78/隻

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live seafood

All live seafood in market price

生猛海鮮

live lobster two courses

龍蝦二食 (TAS)

first course: lobster sashimi served with wasabi & kikkoman soy sauce

second course: braised with ginger & shallots

or typhoon shelter style

刺身 | 避風塘、姜蔥焗



live lobster

游水龍蝦 (TAS)

braised with ginger & shallot

sautéed with chilli & garlic, typhoon shelter style

braised with black pepper & garlic butter

salt and pepper

salted egg with vermicelli

house made xo sauce

singapore style

steamed with crispy & fresh garlies

姜蔥焗 | 避風塘 | 黑椒蒜子牛油焗 | 椒鹽炒

金沙粉絲 | 秘製XO醬炒 | 星洲炒 | 金銀蒜蒸

live coral trout

游水星班 (A)

蒸法:

薑蔥蒸 steamed with ginger & shallot

紅棗杞子蒸 steamed with jujube & goji berry

陳皮豆豉蒸 steamed with black bean & dried tangerine peel

其他做法:

煎封 pan fried with premium sweet soy sauce

松子 deep fried and served with sweet & sour sauce

魚米之鄉 +48 deep fried and served with prawn spring rolls & crispy bean curd prawn rolls



live abalone (pre-order only)

游水鮑魚 (預定) (A)



live crab (seasonal/pre-order only)

游水蟹 (預定)

king crab, snow crab, mud crab

皇帝蟹 (A)、雪蟹 (A)、泥蟹 (A)



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private dining room

private dining room savour exceptional cantonese cuisine in the elegance of our beautifully presented private dining room. designed for intimate gatherings and grand celebrations alike, our space offers a refined setting with dedicated personal service to ensure a seamless and memorable experience. whether you're hosting a birthday, corporate event, or family reunion, our team will curate a bespoke dining experience tailored to your needs. av facilities are available upon request, making it perfect for presentations, speeches, or special moments. for private dining, a minimum spend of \$1,500 applies, which includes \$200 room hire.

looking for something bigger? we also offer partial or exclusive whole-venue hire for larger functions, allowing you to create a truly spectacular event. contact us to check availability, discuss menu options, and let us help plan an occasion to remember for a longtime.

policy + surcharge

a 10% weekend surcharge applies.

a 20% surcharge applies on all public holidays, no split bills.

we take note of your table preference; however, table location is subject to change.

your seats will be held for 15 minutes post your reservation booking time.

in the unlikely event of excessive spills, stains, or damages,

an additional cleaning or repair charge may apply.

allergies + dietary requests

due to the potential of trace allergens in the working environment and supplied ingredients, pavilion cannot guarantee completely allergy-free dining experiences. while we take steps to minimise risk and safely handle the foods that contain potential allergens, cross contamination may occur. customers with food allergies or other nutritional concerns are advised to notify the server. thank you.