



## TIEN COURT

Let Hong Kong's award-winning Master Chef Lui whisk you away to a refined culinary journey that embraces the distinctive natural flavours of Teochew Cuisine. Master Chef Lui keeps the tradition alive, bringing forth the taste of freshness in each ingredient used in his dishes. Delight in a repertoire of handcrafted Dim Sum and a plethora of authentic dishes steeped in Teochew tradition. Tien Court has an oriental ambience with impeccable service that would make you feel at home the moment you step in. There are five exclusive private rooms for special occasions, perfect for business luncheons to an intimate dining experience.

### MASTER CHEF LUI WING KEUNG

Originally from Hong Kong, Master Chef Lui began a distinguished 32 year career at the tender age of 16. Captivated by his Dad's homely cooking during his childhood days, he discovered his passion for cooking and perfected his craft in Teochew Cuisine. He won several awards in culinary competitions, and ventured out of his home country to hone his skills in Sheng Zhen, before joining some of the prominent restaurant groups in Singapore.

In his new role, Master Chef Lui will continue the legacy of Tien Court serving authentic Teochew cuisine, and presenting a multitude of exquisite Teochew signatures.



Scan this eResource from NLB Singapore to learn more about the second largest Chinese dialect group in Singapore, the Teochew community.

天厨厨师长吕荣强  
Master Chef Lui Wing Keung

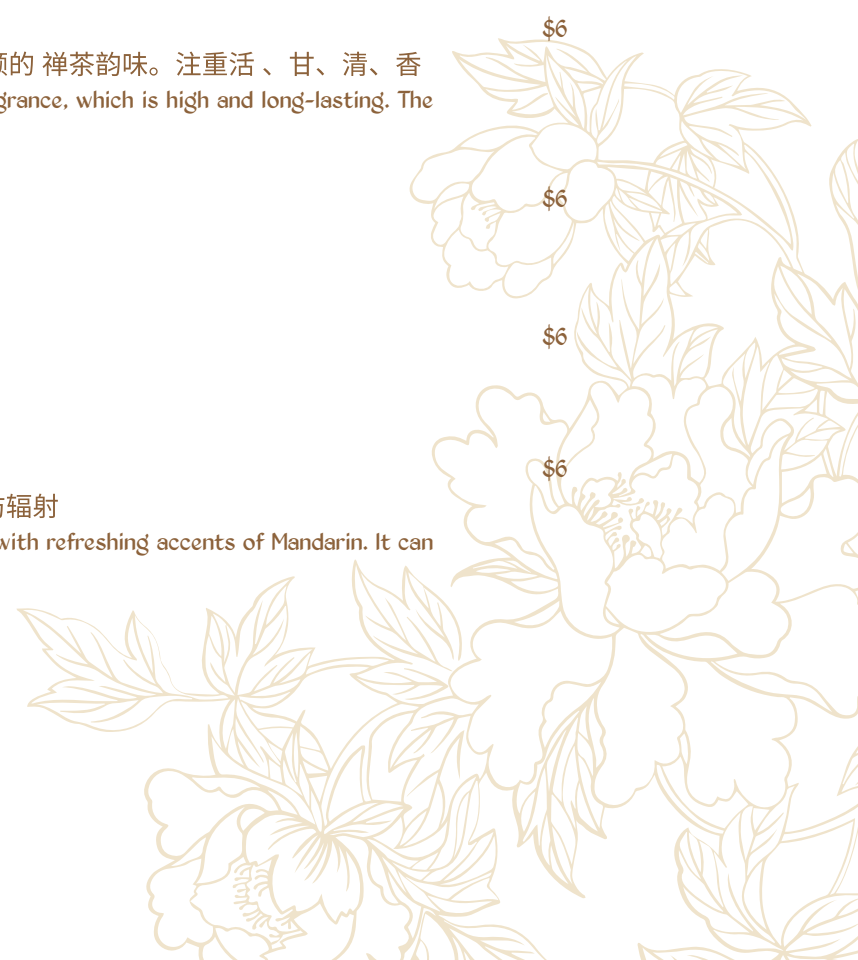


# 中国茶

## GOURMET CHINESE TEA

	每位 Per Person
<p>杭菊 Hangzhou Chrysanthemum 精心挑选的杭州菊花，泡出温馨舒适的花香味 Buds of Chrysanthemum with warm comforting floral flavour.</p>	\$4.5
<p>普洱 Pu Erh 来自云南的普洱茶，味道口感平滑 A soft-bodied Pu Erh from Yunnan to cleanse the taste buds with a smooth palate.</p>	\$4.5
<p>茉莉龙珠 Jasmine Pearl 采用最嫩的绿茶，茉莉花和兰花瓣. 睿出华丽的茶香 Sweet and flowery aroma of Jasmine and Magnolia.</p>	\$6
<p>人参乌龙 Ren Shen Oolong 产自安溪省，黄山的高山乌龙。与人参和甘草磨成粉，揉捏成细致颗粒 口感浓郁，甘甜十足 This Oolong tea is meticulously molded into shape with light sprinkles of Ginseng &amp; Licorice powder.</p>	\$6
<p>凤凰单纵 Magnolia Dan Cong 产自广东潮州市深山野林的历史茗茶。叶状即长而纤细又略微扭曲。茶汤蜜味浓郁，并 缠绵着优美的荔枝花香 Impart depths of complex flavours with lingering scent of flowery lychee.</p>	\$6
<p>大红袍 Big Red Robe 福建武夷山的大红袍，品质最突出之处是香气馥郁有兰花香，香高而持久。岩茶之颠的 禅茶韵味。注重活、甘、清、香 The most outstanding quality of Dahongpao from Wuyi Mountain in Fujian is its rich orchid fragrance, which is high and long-lasting. The ultimate Zen tea flavour of rock tea - lively, sweet, clear and fragrant.</p>	\$6
<p>贵妃铁观音 Tie Guan Yin 铁观音茶介于绿茶和红茶之间，冲泡后有天然的兰花香，滋味纯浓. 香气馥郁持久 Bright floral aroma with a smooth palate.</p>	\$6
<p>糯米香普洱 Glutinous Pu Erh 口感清澈 丝丝糯米香味 提神醒脑、降血脂 A ripe pu-erh, known for a glutinous rice aroma with creamy vanilla and woody notes.</p>	\$6
<p>陈皮普洱茶 Mandarin Pu Erh 来自中国云南的熟普洱茶。醇厚的甜味，带有清爽, 还可以降脂降压, 以及抗衰老、防辐射 A Ripe Pu-erh (fermented) tea from Yunnan, China. Mellow sweetness reminiscent of lotus seed with refreshing accents of Mandarin. It can also reduce fat and blood pressure, has anti-aging properties and radiation prevention.</p>	\$6

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吕师傅推荐  
Master Chef Lui's Recommendations



# 吕师傅推荐

## MASTER CHEF LUI'S RECOMMENDATIONS

Allow us to guide you through a curated selection of Master Chef Lui's most revered creations, each dish telling a tale of craftsmanship, creativity, and the soul of Teochew cuisine.

	每百克 Per 100g
<p>潮州冻黄膏蚧 Teochew-style Chilled Crab </p> <p>In the heart of Teochew tradition, our maestro introduces the delicate dance of flavours. The crab, revered for its sweet succulence, takes center stage, accompanied by the grace of traditional Teochew spices.</p>	\$15
<p>潮州萝卜半煎煮 午鱼尾 Threadfin Tail Pan-Fried and Braised with Radish in Teochew-style</p> <p>Master Chef Lui's two method cooking - Pan-fried and braised Threadfin Tail with Radish is not just a dish; it's a culinary performance that transcends time and tradition.</p>	\$13
	每位 Per Person
<p>胡椒咸骨猪肚汤 Pig Stomach in Peppery Bone Broth </p> <p>In a cauldron that echoes the wisdom of generations, Master Chef Lui brews a rich, peppery bone broth, allowing the bones to release their essence into the simmering elixir.</p>	\$14
<p>葱烧汁脆皮猪婆参 Braised White Teat Sea Cucumber in Oyster Sauce </p> <p>A culinary overture that celebrates the marriage of sea and skill. Each element, carefully curated and expertly prepared, tells a story of Teochew tradition and Master Chef Lui's dedication to the craft.</p>	\$32
<p>红烧南非四头鲍鱼 Signature South African 4-Head Abalone in Oyster Sauce</p> <p>Master Chef Lui, a Teochew maestro, conducts the symphony of flavours. With a brushstroke of tradition and a dash of innovation, he transforms the abalone into a masterpiece.</p>	\$50
<p>潮式蚝仔泡饭</p> <p>Teochew Poached Crispy Rice with Oysters</p> <p>A harmonious blend of umami-rich flavours, it bathes the crispy rice and oysters, elevating the dish to a crescendo of taste.</p>	\$12





招牌  
Chef's Signature



素菜  
Vegetarian

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	每份 Per Portion
<p>特式家乡蚧枣 Deep-Fried Minced Crab Meat Ball </p> <p>Delicate, sweet, and succulent, the essence of the ocean is captured in each morsel, setting the stage for a culinary masterpiece.</p>	\$22
<p>潮州猪脚冻 Teochew Chilled Pork Trotter Terrine </p> <p>The process unfolds like chapters of a cherished novel. Layers of silky pork, subtle seasonings, and a touch of magic are carefully woven together.</p>	\$14
<p>潮式煎蚝烙 (需时20分钟) Teochew-style Oyster Omelette (20 mins preparation)</p> <p>Succulent oysters embraced by the warmth of the omelette, dancing with the crispiness of fresh vegetables. A harmonious blend that captures the heart of Teochew culinary finesse.</p>	\$22
<p>海鲜香煎芋头烙 (需时20分钟) Teochew-style Seafood Yam Omelette (20 mins preparation)</p> <p>In a cauldron that echoes the wisdom of generations, Master Chef Lui brews a rich, peppery bone broth, allowing the bones to release their essence into the simmering elixir.</p>	\$26
<p>石锅京葱黑豚肉 Braised Kurobuta Pork with Mushroom and Scallion in Hot Stone Pot</p> <p>Enveloped in the pot's warmth, a medley of mushrooms reveals their secret elegance, absorbing the essence of the pork as they release their own unique flavours. It's a culinary waltz orchestrated by Master Chef Lui.</p>	\$32
<p>潮式玉兰菜圃炒粿条 Signature Teochew Wok-fried Hor Fun with Diced Kailan and Preserved Radish</p> <p>The silky Hor Fun, pirouettes in the wok, absorbing the essence of the ensemble. Master Chef Lui's Teochew heritage unfolds as the noodles absorb the aromatic symphony.</p>	\$22

<p>烟熏茶皇鸭 Roasted Duck Smoked with Tea Leaves</p> <p>A sophisticated dish that combines the succulence of roasted duck with the aromatic flavours imparted by smoking with tea leaves.</p>	<table border="0"> <tr> <td>半只 Half</td> <td>每只 Whole</td> </tr> <tr> <td>\$48</td> <td>\$88</td> </tr> </table>	半只 Half	每只 Whole	\$48	\$88
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<p>潮式普宁豆酱鸡 Signature Teochew 'Puning' Fermented Bean Chicken</p> <p>Succulent chicken, marinated to perfection with Puning fermented beans—a meticulous process that imparts a depth of taste that tells the tales of a thousand kitchens.</p>	\$26				



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胡椒咸骨猪肚汤  
Pig Stomach in Peppery Bone Broth





卤香爱尔兰鸭片

Braised Sliced Silver Hill Irish Duck

Enjoy the exquisite flavours of Tien Court's Braised Duck, made with the finest ingredients from the Irish Duck Company, promoting both quality and sustainability in every bite.





# 潮式卤水

## TEOCHEW BRAISED DELICACIES

Savor the lingering notes of braised delicacies. Each dish is a stanza, and together they form a culinary opus that resonates with the soul of Teochew tradition.

	每份 Per Portion
潮式卤水拼盘 - 两拼 Teochew-style Braised Duo Combination Platter	\$28
潮式卤水拼盘 - 三拼 Teochew-style Braised Trio Combination Platter	\$36
卤香猪手 Braised Pork Trotter	\$16
卤香鹅掌 Braised Goose Web	\$20
卤香鹅翼 Braised Goose Wing	\$16
卤香大肠 Braised Pork Intestine	\$12
卤香腩肉 Braised Pork Belly	\$16
卤香豆腐 Braised Beancurd	\$8

卤香爱尔兰鸭片  
Braised Sliced Silver Hill Irish Duck



The Silver Hill Irish Duck, known for its tender meat and succulent flavour, is thinly sliced and braised to perfection in a savory sauce. The braising process allows the flavours to infuse deeply into the meat, resulting in a dish that is both incredibly flavourful and wonderfully tender.

每份 Per Portion	半只 Half	每只 Whole
\$26	\$48	\$88



招牌  
Chef's Signature



素菜  
Vegetarian

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潮式冻黄膏蚧  
Teochew-style Chilled Yellow Roe Crab



## 餐前小品 APPETIZER

	每百克 Per 100g
潮式冻黄膏蚧 Teochew-style Chilled Yellow Roe Crab 	\$15
风沙炸生蚝 Deep-Fried Oyster Fritter with Garlic and Chilli	每份 Per Portion \$18
潮式冻花雕醉虾 Teochew Style Chilled Prawn in Chinese Wine	\$20
潮州家乡炸蚧枣 Deep-Fried Minced Crab Meat Ball 	\$22
潮州炸虾丸 Deep-Fried Minced Prawn Ball	\$18
潮州猪脚冻 Teochew Chilled Pork Trotter Terrine	\$14
椒盐白饭鱼 Deep-Fried Silver Bait Fish with Salt and Pepper 	\$14
冰梅小番茄 Chilled Marinated Cherry Tomato with Plum 	\$10
咸蛋炸鱼皮 Golden Fried Fish Skin with Salted Egg	\$16



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花胶竹笙养颜汤  
Double-boiled Fish Maw Nourishing Soup



# 汤/羹 SOUP

	每位 Per Person	每份 Per Portion (3 - 4 人/persons)
胡椒咸骨猪肚汤 Pig Stomach in Peppery Bone Broth 	\$14	\$36
金汤蚧肉鱼鳔羹 Superior Pumpkin Soup with Crabmeat and Fish Maw	\$18	\$52
红烧鲍参海味羹 Braised Sea Treasure Soup with Abalone and Sea Cucumber	\$18	\$48
花胶竹笙养颜汤 Double-boiled Fish Maw Nourishing Soup 	\$28	
黑蒜炖花胶汤 Double-boiled Fish Maw Soup with Black Garlic	\$28	
时日老火汤 Double-boiled Soup of the Day	\$12	
养生素菜羹 Braised Vegetarian Spinach Soup 	\$10	

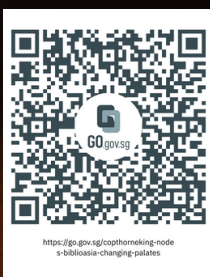


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葱烧汁脆皮猪婆参

Signature Braised White Teat Sea Cucumber in Oyster Sauce



Scan this eResource from NLB Singapore to learn how Teochew cuisine has changed over the years and the importance of preserving food heritage.

<https://go.gov.sg/cephomeking-node-9-bibliotheca-changing-palates>

# 山珍海味

## SEA TREASURE

	每位 Per Person
葱烧汁脆皮猪婆参 Signature Braised White Teat Sea Cucumber in Oyster Sauce 	\$32
红烧南非四头鲍鱼 Signature South African 4 Head Abalone in Oyster Sauce	\$52
原粒南非六头鲍鱼扣鹅掌 Braised South African 6 Head Abalone with Goose Web 	\$38
蚝皇花胶花菇扣鹅掌 Braised Fish Maw with Goose Web and Flower Mushroom	\$38
	每件 Per Piece
鲍汁花胶 Braised Deluxe Fish Maw in Abalone Sauce	\$16
鲍汁鹅掌 Braised Goose Web in Abalone Sauce	\$12
鲍汁花菇伴西兰花 Braised Flower Mushroom with Broccoli in Abalone Sauce	\$10
	每份 Per Portion
葱烧海参焖鱼鳔 Braised Sea Cucumber with Fish Maw in Oyster Sauce	\$42
鲍鱼海味一品煲 Abalone and Seafood Treasure Pot (海参、鲍鱼、瑶柱、花胶、香菇、白灵菇 Sea Cucumber, Abalone, Conpoy, Fish Maw, Mushroom, Bailing Mushroom)	\$108
十头鲍鱼白灵菇扒时蔬 Braised 10-Head Abalone with Bai Ling Mushroom in Oyster Sauce	\$32



招牌  
Chef's Signature



素菜  
Vegetarian

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潮州萝卜半煎煮 午鱼尾

Threadfin Tail Pan-Fried and Braised with Radish in Teochew-style





# 游水海鲜

## LIVE SEAFOOD

	每百克 Per 100g
午鱼尾 Threadfin Tail	\$13
<ul style="list-style-type: none"><li>潮州萝卜半煎煮 Pan-Fried and Braised with Radish in Teochew-style </li><li>老菜脯蒸 Steamed with Preserved Turnip</li></ul>	
鲷鱼 Pomfret	\$13
<ul style="list-style-type: none"><li>潮州蒸 Steamed in Teochew-style </li><li>蕃茄鹹菜煮 Tomato and Pickled Vegetable</li></ul>	
黄花鱼 Yellow Croacker	\$7
<ul style="list-style-type: none"><li>潮式豆酱蒸 Teochew-style Steamed with Fermented Bean </li></ul>	
游水笋壳鱼 Live Soon Hock	\$12
<ul style="list-style-type: none"><li>清蒸 Steamed in Superior Soy Sauce</li><li>油浸 Crispy-Fried</li></ul>	
活生虾 Live Prawn ( Min 300g )	\$12
<ul style="list-style-type: none"><li>潮式方鱼焗 Braised with Dried Flat Fish in Teochew Style</li><li>药材醉虾 Drunken Prawn with Chinese Herbs </li></ul>	
澳洲龙虾 (提前3天订购) Australian Lobster (3 days advance order)	时价 Seasonal Price
<ul style="list-style-type: none"><li>方鱼焗 Baked with Dried Fish in Gravy</li><li>姜葱焗 Baked with Ginger and Scallion</li><li>花雕蛋白蒸 Steamed Egg White with Chinese Wine</li><li>上汤焗 Baked with Superior Broth</li></ul>	
斯里兰卡蟹 (提前3天订购) Sri Lanka Crab (3 days advance order)	时价 Seasonal Price
<ul style="list-style-type: none"><li>蒜香豆酱焗 Teochew-style Baked with Fermented Bean and Garlic </li><li>花雕蛋白蒸 Steamed Egg White with Chinese Wine</li><li>姜葱炒 Wok-fried with Ginger and Scallion</li></ul>	



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潮式煎蚝烙

Teochew-style Oyster Omelette



# 海鲜 SEAFOOD

	每份 Per Portion
潮式煎蚝烙 (需时20分钟) Teochew-style Oyster Omelette (20 mins preparation) 	\$22
海鲜香煎芋头烙 (需时20分钟) Teochew-style Seafood Yam Omelette (20 mins preparation)	\$26
斑片炒芦笋 Stir-Fried Sliced Garoupa with Asparagus	\$32
X.O.酱带子炒芦笋 Stir-fried Scallop with Asparagus in X.O. Sauce	\$36
鲜虾鱼鳔煮绍菜 Braised Fish Maw and Fresh Prawn with Napa Cabbage 	\$26
油泡螺片虾球西兰花 Sautéed Prawn and Sliced Sea Whelk with Broccoli	\$32
避风塘软壳虾 Deep-fried Soft Shell Prawn with Garlic and Chili	\$28
黄金虾球 Golden Prawn with Salted Egg Yolk	\$28
脆米生汁虾球 Stir-Fried Prawn with Mayonaise and Crispy Rice 	\$28
	每位 Per Person
香煎鳕鱼 Pan-fried Cod Fish with Superior Soy Sauce	\$28
芝士牛油焗大明虾 Baked Prawn with Cheese and Butter Sauce	\$16
豉油皇大明虾 Pan-Fried Prawn with Superior Soy Sauce	\$16
潮州蒜香豆酱焗大明虾 Signature Baked Prawn with Fermented Bean and Garlic in Teochew-style 	\$16



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烟熏茶皇鸭

Roasted Duck Smoked in Tea Leaves



# 肉类, 家禽

## MEAT & POULTRY

	半只 Half	每只 Whole
潮州五香乳猪 (提前3天订购) Teochew Roasted Suckling Pig Marinated with Five Spices (3 days advance order)		\$368
北京烤鸭 (提前48小时订购) Peking Duck (48 hours advance order)		\$88
烟熏茶皇鸭 Roasted Duck Smoked in Tea Leaves 	\$48	\$88
潮式普宁豆酱鸡 Signature Teochew 'Puning' Fermented Bean Chicken 	\$26	\$48
	每位 Per Person	每份 Per Portion
红酒爱尔兰熟成牛肋骨 Irish John Stone Dry-Aged Beef Rib Braised and served with Red Wine Reduction 	\$28	
烧汁蒜片安格斯牛柳粒 Stir-Fried Angus Beef Cube with Garlic Flake		\$32
葱烧香菌炒牛肉 Stir-Fried Beef Slice with Assorted Mushroom		\$28
咕咾黑豚肉 Stir-Fried Kurobuta Pork Shoulder in Sweet and Sour Sauce		\$26
潮式川椒炒黑豚肉 Teochew Sautéed Kurobuta Pork with Szechuan Peppercorn 		\$26
石锅京葱黑豚肉 Braised Kurobuta Pork with Mushroom and Scallion in Hot Stone Pot		\$32
鲍鱼栗子滑鸡煲 Braised Abalone and Chicken with Chestnut in Claypot		\$38
凉瓜豉汁鸡球 Stir-Fried Chicken and Bitter Gourd in Black Bean Sauce		\$22
潮式川椒炒鸡球 Teochew Sautéed Chicken with Szechuan Peppercorn		\$22



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红梅蟹肉扒芥菜

Braised Mustard Leaf with Crab Meat in Carrot Sauce



Scan this eResource from NLB Singapore to learn about the Thau Yong Amateur Musical formed in 1931. It remains active today performing Wai Jiang and Teochew music and opera concerts regularly.

# 时蔬

## VEGETABLES

	每份 Per Portion
红梅蟹肉扒芥菜 Braised Mustard Leaf with Crab Meat in Carrot Sauce	\$32
薑丝豆酱炒芥菜 Stir-Fried Mustard Leaf with Ginger Julienne and Soy Bean Paste 	\$24
潮式方鱼炒芥兰 Teochew Stir-fried Kailan with Dried Flat Fish 	\$24
潮式榄菜肉碎四季豆 Teochew Sautéed String Bean with Minced Meat and Preserved Black Olive Vegetable	\$22
福果百合炒蘆筍 Stir-Fried Asparagus with Gingko Nut and Fresh Lily Bulb	\$24
金银蛋苋菜 Poached Chinese Spinach with Trio Egg in Superior Stock	\$24
海鲜豆腐煲 Braised Tofu with Assorted Seafood	\$28
自制鲜菌紫菜豆腐 Homemade Braised Tofu with Seaweed and Assorted Mushroom	\$24
红烧豆腐 Braised Tofu with Mushroom in Oyster Sauce	\$18
素红梅百合扒芥菜 Braised Mustard Leaf with Fresh Lily Bulb in Carrot Sauce 	\$22
素什菌焖豆腐 Braised Tofu with Assorted Mushroom 	\$22



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Chef's Signature



素菜  
Vegetarian

阁下如若对任何食物产生过敏或不良反应，请提前告知我们的酒店从业人员，感谢您的合作  
Please inform our servers if you have any food allergies upon placing your order  
标价需另加10%服务费及政府消费税  
All prices are quoted in Singapore Dollars and subjected to service charge and prevailing government taxes



潮式鲳鱼泡饭

Teochew Poached Rice with Pomfret\*

\*这道菜是盛在碗里 Teochew Poached Rice is served in abowl.





# 面/饭

## NOODLES & RICE

	每位 Per Person
潮式鲳鱼泡饭 Teochew Poached Rice with Pomfret	\$16
潮式鲍鱼丝泡饭 Teochew Poached Rice with Abalone	\$14
潮式蚝仔泡饭 Teochew Poached Rice with Oyster 	\$12
	每份 Per Portion
潮式香煎两面黄 (需时30分钟) Signature Teochew-style Crispy Noodles (30 mins preparation) 	\$26
潮式玉兰菜圃炒粿条 Signature Teochew Wok-fried Hor Fun with Diced Kailan and Preserved Radish 	\$22
潮式榄菜鸡粒炒饭 Teochew Fried Rice with Diced Chicken with Preserved Black Olive Vegetable	\$22
香葱海皇炒饭 Seafood Fried Rice with Spring Onion	\$24
海鲜炒面线 Wok-fried Mee Sua with Seafood	\$24
金菇干贝焖伊面 Stewed Ee-Fu Noodle with Conpoy and Mushroom	\$26



招牌  
Chef's Signature



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金瓜福果芋泥

Steamed Yam Paste 'Orh Nee' with Pumpkin and Gingko Nut



# 甜品 DESSERT

	每位 Per Person
原盅冰糖炖燕窝 Double-boiled Bird's Nest with Rock Sugar 	\$38
潮式反沙芋条 (需时25分钟) Teochew Sweetened Fried Taro Stick (25 mins for preparation) 	\$18
紅蓮燉雪蛤 Double-boiled Sweetened Hashima with Red Date and Lotus Seed	\$12
金沙湯丸 (六件) Glutinous Rice Ball Coated with Cereal (6 pieces)	\$9
金瓜福果芋泥 Steamed Yam Paste 'Orh Nee' with Pumpkin and Gingko Nut 	\$7
油条福果豆爽 Tau Suan with Gingko Nut and Fried Dough Stick 	\$7
紅枣炖桃胶 Double-boiled Red Date with Peach Resin	\$7
杨枝甘露 Chilled Mango with Pomelo and Sago	\$7
南瓜杏仁茶 Almond Cream with Silken Pumpkin and Gingko Nut	\$7



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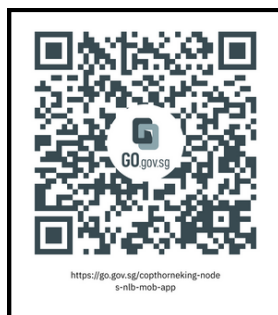
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