





## Enjoy tranquil riverside dining in Singapore's boat quay with LIVE seafood and the city's most picturesque views.

The original creator of the flying noodles, Tian Tian Fisherman's Pier Seafood Restaurant has been a stalwart in the heart of Boat Quay for 25 years, delighting diners with its masterful showcase of quality seafood and Singapore-Cantonese cuisine. For three consecutive years in 2017 to 2019, the restaurant received the Michelin Plate that recognises restaurants for their quality dining experience, food and wine. Guests can indulge in a magnificent seafood feast and soak in the panoramic riverside views as a picturesque landscape of beautifully-restored buildings and modern skyscrapers mark the city skyline.

## 在新加坡驳船码头宁静的河畔享用鲜活海鲜，饱览城市最美的风景

天天渔港是飞面的创始人，25年来一直屹立于驳船码头的中心地带，以其精湛的技艺和新加坡粤菜，为食客们带来无限惊喜。2017年至2019年，天天渔港连续三年荣获米其林餐盘，该奖项旨在表彰餐厅在优质用餐体验、美食和美酒方面的卓越表现。宾客们可以在历史悠久的新加坡河美景的映衬下品尝丰盛的海鲜盛宴，饱览河畔全景，欣赏风景如画的修复精美的建筑和现代化的摩天大楼，共同构成城市天际线。



把海风的问候端上餐桌  
等你共享三餐四季的鲜活

Every day, more than 20 varieties of live seafood, harvested from around the world, are delivered to the restaurant, in ensuring that the freshest ingredients and flavours are served to the table.

天天渔港每日供应超过20种来自世界各地的新鲜海产，确保只为食客献上最新鲜的食材。

## APPETISERS | 餐前小吃

Chicken Satay  
鸡沙爹

\$15/6 sticks/6支 \$30/12 sticks/12支



All pictures are for illustrative purpose only.  
图片仅供参考，出品请以实物为准。



Deep-fried Spring Rolls

酥炸春卷

\$12/per portion/每份



Deep-fried Crispy Prawn

香脆炸虾

\$18/per portion/每份

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Beef Shin with Chef's Secret Ingredient

秘制牛腱

\$12 /per portion /每份



Sliced Sea Whelk in Thai Style

生捞螺片

\$28 /per portion /每份



Roasted Cashew Nuts

琥珀腰果

\$12 /per portion /每份



Smashed Cucumber with Chilli

手拍青瓜

\$10 /per portion /每份



Green Mango Salad in Thai Style

泰式芒果沙律

\$12 /per portion /每份



Deep-fried Salted Egg Fish Skin

黄金炸鱼皮

\$15 /per portion /每份



# Fresh seafood

## 海鲜

## CRAB | 螃蟹

Black Pepper | Singapore-style Chilli Sauce | Fried with Ginger & Spring Onion | Curry Sauce | Salted Egg Yolk | Typhoon Shelter Style | Laksa | Steamed with Egg White and Aged Chinese Wine

做法：黑胡椒 | 新加坡辣椒蟹酱 | 姜葱 | 咖喱 | 咸蛋 | 避风塘 | 叻沙 | 蛋白花雕蒸

Australian King Crab

澳洲皇帝蟹

Seasonal Price 时价



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Salted Egg Yolk | Typhoon Shelter Style | Laksa | Steamed with Egg White and Aged Chinese Wine

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Red Flower Crab

菲律宾红花蟹

Seasonal Price 时价



Alaskan King Crab

阿拉斯巨蟹

Seasonal Price 时价

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## Australian Snow Crab

澳洲白雪蟹

Seasonal Price 时价



## Sri Lankan Mud Crab

斯里兰卡蟹

Seasonal Price 时价



## Dungeness Crab

珍宝蟹

Seasonal Price 时价

## FISH | 鱼类

BBQ | Deep-fried with Sweet & Sour Sauce / Light Soy Sauce | Steamed in Hong Kong Style  
Thai Style / Curry Sauce | Laksa | Chilli in Sichuan Style

做法: 烧烤 | 酸甜酱 | 油浸 | 港式蒸 | 泰式蒸 | 咖喱蒸 | 叻沙 | 沸腾鱼

### Wild Black Patin Fish

野生水果黑金巴丁鱼

Seasonal Price 时价



### Empurau

野生忘不了

Seasonal Price 时价

### Tiger Garoupa

黄皮老虎斑

Seasonal Price 时价



### Wild Humpback Garoupa

野生老鼠斑

Seasonal Price 时价



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Wild Leopard Coral Garoupa

野生东星斑

Seasonal Price 时价



Philippines Tomato Garoupa

菲律宾红瓜子斑

Seasonal Price 时价

Wild Red Garoupa

野生红斑鱼

Seasonal Price 时价

France Turbot Fish

法国多宝鱼

Seasonal Price 时价



Wild White Patin Fish

野生水果白巴丁鱼

Seasonal Price 时价

Wild Marble Goby (Soon Hock)

野生笋壳鱼

Seasonal Price 时价

# LOBSTER & PRAWN | 龙虾、虾类

BBQ | Black Pepper | Fried with Ginger & Spring Onion | Sashimi | Steamed with Minced Garlic  
Fried with Salt & Pepper | Fried with Cereal | Singapore-style Chilli Sauce | Laksa

做法: 烧烤 | 黑胡椒 | 姜葱 | 刺身 | 蒜蓉蒸 | 椒盐 | 麦片 | 新加坡辣椒酱 | 叻沙

Australian Lobster

澳洲龙虾

Seasonal Price 时价

Boston Lobster

波士顿龙虾

Seasonal Price 时价



Philippines Mantis Shrimp

菲律宾斑马皮皮虾

Seasonal Price 时价



Wild Live Prawns

野生海虾

Seasonal Price 时价

# SHELLFISH | 贝壳类

Steamed with Minced Garlic / Black Bean Sauce / Ginger & Spring Onion |  
Poached | Sashimi | Sambal Sauce | XO Sauce

做法: 蒜蓉 / 豉汁 / 姜葱 | 白灼 | 刺身 | 参峇酱 | XO 酱

Geoduck

象拔蚌

Seasonal Price 时价



Razor Clam

竹节蚌

Seasonal Price 时价



Scallop

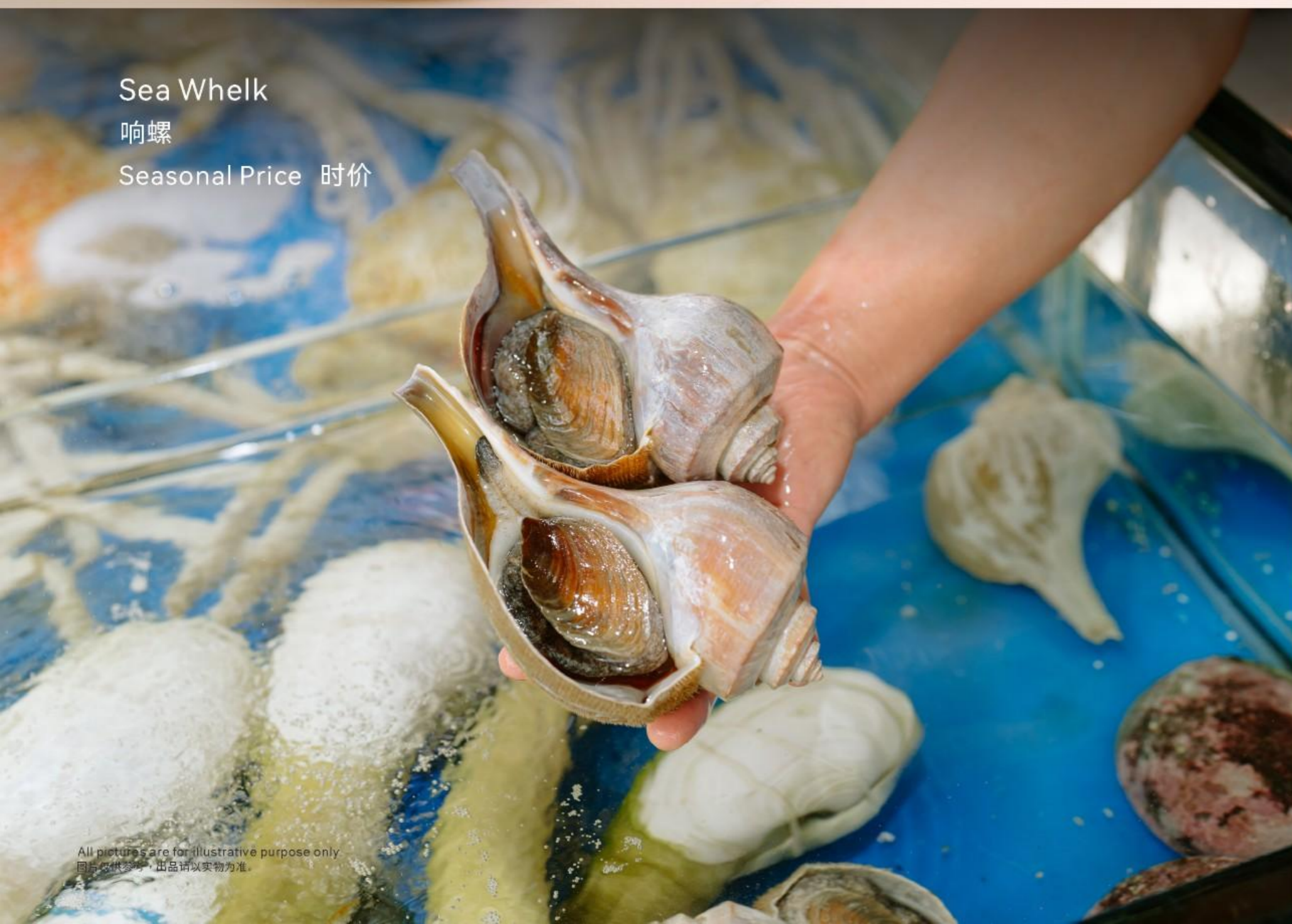
扇贝

Seasonal Price 时价

Sea Whelk

响螺

Seasonal Price 时价



Oyster

生蚝

Seasonal Price 时价



New Zealand Black Gold Abalone

新西兰黑金鲍

Seasonal Price 时价

# ABALONE, SHARK'S FIN, SOUP

鲍鱼、鱼翅、汤羹

Braised 3-head Australian Fresh Abalone in Oyster Sauce

蚝皇澳洲三头鲜鲍

\$88 /per person /每位



3" Braised Whole Giant Fish Maw with Abalone Sauce (3-5 persons)

3头原条花胶皇 (3-5人)

\$988 /each /每份

Braised Whole Sea Cucumber stuffed with Mushroom and Chinese Ham (pre-order)

红烧焖攘原条猪婆参 (须预订)

\$220 /each /每份



Braised 18" South African Dried Abalone with Seasonal Vegetables

18头南非吉品干鲍

\$128 /per person /每位

Braised 26" South African Dried Abalone with Fish Maw

26头南非吉品干鲍拼花胶筒

\$128 /per person /每位



Braised Superior Shark's Fin with Scallop

黄焖玉带蟹肉翅

\$68/per person /每位

Braised Shark's Fin with Ham and Bean Sprouts in Claypot

红烧云腿牙栋翅

\$78/per person /每位

Braised Superior Shark's Fin

红烧大排翅

\$98/per person /每位

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Crabmeat and Fish Maw in Fish Soup

蟹肉鱼汤花胶羹

\$68/per person /每位



Hot and Sour Soup in Si Chuan Style

四川酸辣汤

\$12/per person /每位



Tom Yam Seafood Soup

冬炎海鲜汤

\$16.8/per person /每位

Scallop and Minced Seafood Broth

龙皇带子羹

\$18/per person /每位

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# Specialty Dishes

## 特色菜

### SPECIALTY DISHES | 特色菜

Pan fried Oysters with Avocado Sauce

烧汁煎牛油果金蚝

\$48 / 6 pieces / 6件



BBQ Squid

烧烤苏东

\$38 / per portion / 每份



BBQ Scallop

烧烤带子

\$28 / 3 sticks / 3支



Sauteed Scallop with  
Asparagus

芦笋带子

\$32 / (s/小) \$48 / (m/中) \$64 / (l/大)



Wok-fried Truffle Prawn  
Ball with Asparagus

松露虾球炒芦笋

\$38 / (s/小) \$57 / (m/中) \$76 / (l/大)



Steamed Abalone with Minced Garlic & Spring Onion

姜葱蓉蒸鲍鱼伴西兰花

\$58/(s/小) \$87/(m/中) \$116/(l/大)



Crispy Deep-fried Grouper

南乳脆香石斑腩

\$48/(s/小) \$72/(m/中) \$96/(l/大)



Fragrant Eggplant with Minced Pork

酸辣鱼香茄子

\$22/(s/小) \$33/(m/中) \$44/(l/大)



Braised Beancurd and Spinach in Superior Stock

上汤蒜子豆根浸菜苗

\$32/(s/小) \$48/(m/中) \$64/(l/大)



Steamed Cod Fillet with Minced Garlic and Broccoli

金银蒜蒸鳕鱼伴兰花

\$68/(s/小) \$102/(m/中) \$116/(l/大)



# Poultry, Beef & Pork

## 鸡牛猪肉类

Duo Treasures Platter (1/2 Soy Chicken, 1/2 Steamed Chicken, Sliced Smoked Duck)

翡翠鸳鸯鸡拼盘 (鼓油鸡半只, 贵妃鸡半只, 熏鸭甫片)

\$88/per portion / 每份



Sweet & Sour Chicken

咕嚕鸡

\$26/(s/小) \$39/(m/中) \$52/(l/大)



Signature Crispy Roast Chicken

招牌脆皮烧鸡

\$20/half/半只 \$38/whole/一只



Cantonese Style Roasted Crispy Duck

粤式脆皮烧鸭

\$40/half/半只 \$78/whole/一只



Braised Angus Beef Tail in Traditional Style

古早味炆安格斯牛根尾

\$68/per portion/每份 \$118/with Australian Abalone/澳大利亚鲍鱼



Pan-fried Pork Rib with Minced Garlic

蒜香排骨

\$28/(s/小) \$42/(m/中) \$56/(l/大)



Steamed Spare Ribs with Fish Maw

虾酱鱼肚蒸珍珠排骨

\$68/(s/小) \$102/(m/中) \$136/(l/大)



Stir-fried Angus Beef Cubes with Garlic & Bell Pepper

蒜香安格斯牛粒

\$38/(s/小) \$57/(m/中) \$76/(l/大)



Sautéed Sliced Angus Beef with Ginger & Spring Onion

姜葱安格斯牛肉

\$38/(s/小) \$57/(m/中) \$76/(l/大)

## SZE CHUAN SPECIALS | 精品川菜



Poached Fish with Chilli  
沸腾鱼  
Seasonal Price 时价



Fried Diced Chicken with Dried Chilli  
辣子鸡  
\$38/(s/小) \$57/(m/中) \$76/(l/大)



Steamed Sze Chuan Dumplings  
四川蒸饺子  
\$16/(s/小) \$24/(m/中) \$32/(l/大)

Poached Sliced Angus Beef with Chilli

水煮安格斯牛肉

\$38/(s/小) \$57/(m/中) \$76/(l/大)



Spicy Beancurd with Minced Pork

麻婆豆腐

\$18/(s/小) \$27/(m/中) \$36/(l/大)

Wok-fried Sliced Pork with Chilli & Spring Onion

回锅肉

\$22/(s/小) \$33/(m/中) \$44/(l/大)



Fried Green Beans with Minced Pork & Dried Chilli

干煸四季豆

\$18/(s/小) \$27/(m/中) \$36/(l/大)

# VEGETABLES | 蔬菜

Stir-fried with Minced Garlic | Stir-fried with Oyster Sauce | Stir-fried with Sambal  
Poached with Garlic in Superior Stock | Plain-fried  
做法: 蒜蓉炒 | 蚝油炒 | 叁叁炒 | 上汤蒜子浸 | 清炒



Kang Kong

空心菜

\$20/(s/小) \$30/(m/中) \$40/(l/大)



Thailand Baby Kai Lan

泰国芥兰仔

\$20/(s/小) \$30/(m/中) \$40/(l/大)

Asparagus

芦笋

\$20/(s/小) \$30/(m/中) \$40/(l/大)

Hong Kong Choy Sum

香港菜心

\$20/(s/小) \$30/(m/中) \$40/(l/大)



Stir-fried Mixed Vegetable in Thai Style

泰式炒杂菜

\$22/(s/小) \$33/(m/中) \$44/(l/大)

## VEGETARIAN | 素食



Stewed Broccoli with Mushroom  
冬菇西兰花  
\$22/(s/小) \$33/(m/中) \$44/(l/大)



Stewed Assorted Vegetables & Mushroom  
罗汉上素  
\$18/(s/小) \$27/(m/中) \$36/(l/大)



Braised Beancurd with Vegetables and Mushroom  
红烧豆腐  
\$18/(s/小) \$27/(m/中) \$36/(l/大)



Deep-fried Vegetarian Spring Rolls  
素春卷  
\$16/(s/小) \$24/(m/中) \$32/(l/大)

Stir-fried Eggplant & Long Bean with Chilli  
家烧茄子豆角  
\$18/(s/小) \$27/(m/中) \$36/(l/大)

## RICE & NOODLES | 粉、面、饭

Braised Ee-fu Noodle with Seafood  
海鲜焖伊面  
\$20/(s/小) \$30/(m/中) \$40/(l/大)



Seafood Fried Rice with Black Truffle  
黑松露海皇炒饭  
\$28/(s/小) \$42/(m/中) \$56/(l/大)



Fried Vermicelli in Singapore Style  
星洲炒米粉  
\$18/(s/小) \$27/(m/中) \$36/(l/大)

## RICE & NOODLES | 粉、面、饭



Vegetarian Fried Rice

素什锦炒饭

\$16/(s/小) \$24/(m/中) \$32/(l/大)



Tomato Fried Rice with Chicken  
Cube and Crispy Rice Puffs

番茄鸡粒脆米炒饭

\$38/(s/小) \$57/(m/中) \$76/(l/大)



Shrimp Dumplings in Hong  
Kong Style

鲜虾港式水饺子

\$28/(s/小) \$42/(m/中) \$56/(l/大)

Poached Lobster Rice in  
Superior Broth

龙虾泡饭

Seasonal price 时价

Braised Ee-fu Noodle with Lobster  
and Black Truffle

龙虾黑松露焖伊面

Seasonal price 时价

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## DESSERT | 甜品



Refreshing Grass Jelly

解暑仙草冻

\$6 /per person/ 每位



Chilled Silky Beancurd with Jelly

果冻豆腐

\$6 /per person/ 每位



Seasonal Fresh Fruit Platter

季节水果拼

\$20 /per portion/ 每份

Seasonal Fresh Mango

季节鲜芒果

\$10 /each/ 每粒



Bird's Nest with Rock Sugar (Chilled/Hot)

冰糖炖燕窝 (冷/热)

\$68 /per person/ 每位

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# 酒水饮品

ALCOHOLIC BEVERAGES

## BEER | 啤酒精选

Tiger Beer Can 老虎	\$6.8
Heineken 喜力	\$6.8
Tsing Tao 青岛	\$6.8
Singha 辛哈	\$6.8
Corona 科罗娜	\$6.8
Asahi 朝日啤酒	\$6.8
Sapporo Can 札幌生	\$6.8

## STOUT | 黑啤酒

Guinness Stout Can 吉尼斯黑 (罐)	\$12
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## JAPANESE SAKE | 月桂冠

Gekkeikan Horin Junmai Daiginjo 月桂冠 300ML	\$28
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## SOJU | 韩国烧酒

Bohae Soju 375ml 韩国烧酒	\$18
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## BEVERAGES | 饮料

Coke 可乐	\$4
Coke Zero 无糖可乐	\$4
Sprite 雪碧	\$4
Ginger Ale 姜汁汽水	\$4
Oolong Tea 乌龙茶	\$4
Green Tea 绿茶	\$4
Soda 苏打水	\$4
Tonic 汤力水	\$4
Orange 橙汁	\$7
Lime 酸柑汁	\$7
Apple 苹果汁	\$7
Fresh Coconut 新鲜椰子	\$7
Perrier Sparkling Water 沛绿雅有汽矿泉水	\$7
Acqua Panna 意大利矿泉水普娜	\$6

## PREMIUM WINE | 精选葡萄酒

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### Carruades de Lafite 2013

拉菲珍品 2013 \$680

France 法国 | Cabernet Sauvignon 赤霞珠

### Figeac 2021

飞卓 2021 \$488

France 法国 | Cabernet Sauvignon 赤霞珠

### Lafite Rothschild 2011

拉菲 2011 \$1800

France 法国 | Cabernet Sauvignon 赤霞珠

### Forts Latour 2017

拉图副牌 2017 \$588

France 法国 | Cabernet Sauvignon 赤霞珠, Cabernet Franc 品丽珠, Merlot 梅洛, Petit Verdot 小维多

### Léoville Poyferré 2017

雷欧威波菲 2017 \$288

France 法国 | Cabernet Franc 品丽珠, Merlot 梅洛, Cabernet Sauvignon 赤霞珠

### Lynch-Bages 2019

靓茨伯 2019 \$288

France 法国 | Cabernet Sauvignon 赤霞珠, Merlot 梅洛, Cabernet Franc 品丽珠, Petit Verdot 小维多

### Mouton Rothschild 2021

木桐酒庄 2021 \$980

France 法国 | Petit Verdot 小维多, Cabernet Sauvignon 赤霞珠, Cabernet Franc 品丽珠, Merlot 梅洛

### Mouton Rothschild 1998

木桐酒庄 1998 \$1280

France 法国 | Cabernet Franc 品丽珠, Merlot 梅洛, Cabernet Sauvignon 赤霞珠



## PREMIUM WINE | 精选葡萄酒

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### Opus One 2017

作品一号 2017 \$728

United States 美国 | Cabernet Sauvignon 赤霞珠

### Overture 2018

作品一号 副牌 2018 \$338

United States 美国 | Cabernet Sauvignon 赤霞珠, Cabernet Franc 品丽珠, Merlot 梅洛

### Pavillon Rouge du Margaux 2014

玛歌副牌 2014 \$528

France 法国 | Cabernet Sauvignon 赤霞珠

### Chateau Pichon Lalande 2011

碧尚女爵 2011 \$438

France 法国 | Merlot 梅洛

### Pétrus Pomerol 1985

柏图斯波美侯 1985 \$4890

France 法国 | Cabernet Franc 品丽珠, Merlot 梅洛

### Pétrus Pomerol 1992

柏图斯波美侯 1992 \$5650

France 法国 | Cabernet Franc 品丽珠, Merlot 梅洛

### Pétrus Pomerol 2020

柏图斯波美侯 2020 \$6688

France 法国 | Merlot 梅洛

## WINE OF THE MONTH | 本月特选葡萄酒

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PER BOTTLE \$58

## CHAMPAGNE | 香槟

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### Dom Pérignon 2013

唐培里依香槟王 2013 \$380

France 法国 | Chardonnay 霞多丽

## HOUSE POUR | 餐厅精选酒

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Red or White Wine  
红葡萄酒 | 白葡萄酒 \$13

Rum  
朗姆酒 \$13

Vodka  
伏特加 \$13

Gin  
金酒 \$13

Whisky  
威士忌 \$13

Brandy  
白兰地 \$13

Singapore Sling  
新加坡司令 \$13

Jiang Rose  
江玫瑰 \$168 Per Bottle / 每瓶

Jiang Jasmine  
蒋茉莉 \$168 Per Bottle / 每瓶

Bacardi Rum  
朗姆酒 \$188 Per Bottle / 每瓶

Gordon Gin  
金酒 \$188 Per Bottle / 每瓶

Smirnoff Vodka  
伏特加 \$188 Per Bottle / 每瓶

## CHINESE BAIJIU | 中国白酒

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Kweichow Flying Fairy Moutai 2019  
贵州飞天茅台酒2019 \$1088

Kweichow Moutai 15 Year  
贵州茅台15年 \$1688

Kweichow Moutai 30 Year  
贵州茅台30年 \$4280

Kweichow Moutai 50 Year  
贵州茅台50年 \$6888

Wu Liang Ye  
五粮夜 \$588

Er Guo Tou  
二锅头 \$98

## COGNAC | 白兰地

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Hennessy Paradis  
轩尼诗百乐廷 \$1880

Martell Cordon Bleu  
马爹利蓝带干邑 \$438

Remy Martin XO 1L  
人头马 XO 1L \$528

Hennessy VSOP  
轩尼诗VSOP \$228

## WHISKY COLLECTION 威士忌精选

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Macallan 12 Year Double Cask  
麦卡伦 12年 \$258

Macallan 12 Year Sherry  
麦卡伦 12年 雪莉桶 \$298

Macallan 18 Year Double Cask  
麦卡伦 18年 双桶 \$668

Macallan 25 Year Sherry Oak  
麦卡伦 25年 雪莉桶 \$3980

Macallan 30 Year Sherry Oak  
麦卡伦 30年 雪莉桶 \$7988

Yamazaki 12 Year  
山崎 12年 \$468

Yamazaki 18 Year  
山崎 18年 \$1688

Johnny Walker Black Label  
尊尼获加黑牌 \$208

Chivas Regal 12 Year  
芝华士 12年 \$228