

东皇大酒楼  
ROLAND RESTAURANT

新年  
快乐



万事  
如意



# 东皇大酒楼

ROLAND RESTAURANT

CNY A LA CARTE MENU

## 新春特色年菜

CHINESE NEW YEAR SPECIAL

东皇齐捞生

\$58 (M) \$78 (L)

Roland Prosperity Yusheng

另加 Additional :

鲍鱼片 Sliced Abalone

每份 \$ 38 / Nos

炸鱼皮 Crispy Fish Skin

每份 \$ 5 /Per Serving

卜脆 Crispy Crackers

每份 \$ 3/ Per Serving

大富大贵大盆菜

(5人用 5 Pax) 每位 \$ 199

Braised Roland "Eight Treasure" (Poon Choi)

Take away additional \$20

(10人用 10 Pax) 每位 \$ 398

Take away additional \$30

脆皮烧猪

全只 \$ 288 / Whole

Roasted Suckling Pig ( 请预订/ Advance Order )

年年好事猪蹄筋

每份 \$ 58/Per Serving

Braised Dried Oysters with Pig's Tendon & Broccoli

东皇自制虾枣

每份 \$ 22 ( 10 pieces)

Home - Made Prawns Rolls

虾酱鸡翅膀

每份 \$ 22 ( 10 Pieces)

Prawn Paste Chicken Wings

蒜蓉粉丝蒸扇贝 ( 最少6粒 Min Order 6 Pieces) 每粒 \$ 3.80/Per Piece

Steamed Half Shell Scallops

冰菜

每份 \$ 18/Per Serving

Chilled Ice Plant

虾米椒仔 炒啦啦

每份 \$ 20/Per Serving

Stir Fried Lala with Dried Shrimps

春暖花开田园财

\$24 (S )\$ 36 ( M) \$ 48 ( L)

Braised Assorted Mushrooms with  
Seasonal Vegetables

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龙虾  LIVE LOBSTER

本地龙虾 Local Lobster 时价 /Seasonal Prices  
煮法 Cooking Style: (2 天前预订 2days Advance Order)  
蒜蓉蒸 Steamed with Garlic  
上汤芝士焗 Superior Stock with Cheese  
粥 Porridge

鱼翅 / 羹 Shark's Fin / Broth

红烧砂煲鱼翅 每位 \$ 48 /Per Person  
Braised Superior Shark's Fin in Clay Pot  
月满春盈海品翅 \$ 60 (S) \$ 90 (M) \$ 120 (L)  
Braised Shark's Fin with Sea Treasure 每位 \$ 15.80 /Per Serving  
四宝鱼鳔羹 \$ 48 (S) \$ 72 (M) \$ 96 (L)  
Braised Fish Maw in Seafood Broth 每位 \$ 11.80 /Per Serving

海中宝 / Sea Treasures

原粒蚝皇鲜鲍 每粒 \$ 58/Whole  
Braised Whole Abalone with Oyster Sauce  
海参蹄筋鱼鳔煲 \$ 50 (S) \$ 75 (M) \$ 100 (L)  
Braised Sea Cucumber with Fish Maw & Tendons  
红烧花菇海参煲 \$ 40 (S) \$ 60 (M) \$ 80 (L)  
Braised Mushrooms with Sea Cucumber  
花菇鲍片扒时蔬 \$ 50 (S) \$ 75 (M) \$ 100 (L)  
Braised Sliced Abalone & Shitake Mushrooms  
with Seasonal Vegetables  
极品螺片西兰花 \$ 30 (S) \$ 45 (M) \$ 60 (L)  
Sauteed XO Sauce Top Shell with Broccoli  
极品带子西兰花 \$ 30 (S) \$ 45 (M) \$ 60 (L)  
Sauteed XO Sauce Scallops with Broccoli

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鱼类 FISH

海星班	每百克 \$ 10.80/100g
Red Garoupa	
笋壳鱼	每百克 \$ 10.80/100g
Marble Goby	
金目鲈	每百克 \$ 6.80/100g
Sea Bass	
潮式蒸斗鲳	时价/Seasonal Price
TeoChew Steamed Pomfret	
俩仪斗鲳鱼	时价/Seasonal Price
Pomfret in Two Ways	
姜丝爆生菓鱼	每百克 \$ 6.80/100g
Steamed Fruit Fish with Chef's Sauce	
尼罗红	每百克 \$ 4.80/100g
Red Tilapia	

煮法 Cooking Style

广式蒸	Canton Style
豆酥蒸	Steamed with Bean Crumbs
潮式 蒸	TeoChew Steamed
油浸	Deep Fried w/Superior Soya Sauce

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螃蟹 🦀 CRAB

大螃蟹	Big Crab	时价 /Seasonal Prices
煮法	Cooking Style :	
辣椒	Chilli	
黑椒	Black Pepper	
米粉汤	Bee Hoon Soup (另加Additional \$3.00)	
👉 2只螃蟹优惠	2 Crabs Promotion	
(一种煮法)	One Cooking Style)	2 for \$ 88
*Crab Promotion while Stock Last*		
小馒头	(最少6粒)	每粒 \$ 0.60/Per Piece
Min Buns	(Min Order 6 Pieces)	

海鲜 / Seafood

花枝油条	\$ 18 (S) \$27 (M) \$ 36 (L)
Deep Fried Crullers	
酥炸苏东仔	\$ 18 ( S) \$27 (M) \$ 36 (L)
Crispy Baby Squids	
传统黑酱油虾	\$ 33 (S) \$48 (M) \$ 63 (L)
Traditional Black Sauce Prawns	
杏仁麦片虾	\$ 26 (S) \$ 39 (M) \$ 52 (L)
Almond & Cereal Prawns	
腰菓西汁虾球	\$ 30 (S) \$ 45 (M) \$ 60 (L)
Deep Fried Salad Prawns with Cashew Nuts	
白灼虾	每百克 \$ 6.80/100g
Poached Prawns	
(另加 药材汤 / Additional Herbal Stock)	另加 \$ 10/ Additional
佛钵虾球	每份 \$ 40/per serving
Deep Fried Yam Basket with De-Shelled Prawns	

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家禽



POULTRY

蜜汁排骨	\$ 20 (S) \$ 30 (M) \$ 40 (L)
Honey Glazed Pork Ribs	
古佬肉	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Sweet & Sour Pork	
无锡排骨 (配六粒炸馒头)	每份 \$ 30/Per Serving
Classic Pork Ribs with Chef's Sauce ( Served with 6pcs Mini Buns )	
招牌美国鸭	半只 \$ 30/Half 全只 \$ 60/Whole
Famous USA Duck	
八宝莲子鸡	全只 \$48/Whole
Braised "Eight Treasure" Chicken	
童子鸡	全只 \$23/Whole
Roasted Spring Chicken	

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豆腐 / 时蔬   BEANCURD / VEGETABLES

菜香豆腐	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Home - Made Beancurd with Ginkgo Nuts	
海鲜豆腐煲	\$ 20 (S) \$ 30 (M) \$ 40 (L)
Braised Beancurd with Seafood in Claypot	
椒子 松菇炒芦笋 (辣)	\$ 20 (S) \$ 30 (M) \$ 40 (L)
Stir Fried Asparagus with Japanese Mushrooms (Spicy)	
三皇蛋浸菜苗	\$18 (S) \$ 27 (M) \$ 36 (L)
Seasonal Vegetables with Assorted Eggs in Superior Stock	
地鱼肉炒芥兰	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Stri Fried Baby Kailan with Dried Sole Fish	
叁崙通心菜	\$ 16 (S) \$ 24 (M) \$ 32 (L)
Sambal Kang Kong	
各式时蔬	\$ 14 (S) \$ 21 (M) \$ 28 (L)
Seasonal Vegetables	

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饭 / 面



RICE / NOODLES

东皇特色海鲜炒饭	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Roland's Specialty Seafood Fried Rice	
生折蟹肉银鱼仔炒饭	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Silver Fish Fried Rice with Crab Meat	
东皇马来炒面	\$ 18 (S) \$ 27 (M) \$ 36 (L)
House Specialty Mee Goreng	
海鲜炒面线	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Fried Flour Vermicelli with Seafood	
什锦海鲜生面/河粉	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Seafood Noodles / Hor Fun	
蟹肉焖伊府面	\$ 18 (S) \$ 27 (M) \$ 36 (L)
Braised Ee-Fu Noodles with Crab Meat	

甜品 🍹 /Dessert

杨枝甘露	每位 \$ 4.80/Per Serving
Chilled Pomelo Sago with Fresh Mango	
白果芋泥	每位 \$ 4.80/Per Serving
Yam Paste with Gingko Nuts	
莲子红豆沙	每位 \$ 3.60/Per Serving
Cream of Red Beans with Lotus Seeds	
龟苓膏	每位 \$ 4.80/Per Serving
Home - Made Herbal Jelly	

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新春斋菜谱 VEGETARIAN MENU

三菇竹笙汤	每份\$ 6.00/Per Serving
Triple Mushrooms with Bamboo Pith Soup	
咕老鸡丁	每份 \$ 8.00/Per Serving
Sweet & Sour Chicken	
五香斋卷	每份 \$ 8.00/Per Serving
Five Spices Vegetarian Rolls	
罗汉上素	每份 \$ 8.00/Per Serving
Braised Deluxe Vegetables	
斋炒饭	每份 \$ 8.00/Per Serving
Vegetarian Fried Rice	
三丝闷伊府面	每份 \$ 8.00/Per Serving
Fried Ee-Fu Noodles	

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