2024 新年快乐 Happy Chinese New Year

Reunion Dinner (除夕晚宴时间表)
09th February 2024 (Fri)

1st Timing (第一轮) 5.30pm - 7.30pm

2nd Timing (第二轮) 8.30pm - 10.30pm

10th February 2024 (Sat) Closed Business resumes on: 11th February 2024 (Sun)

Please Call 64408205 for Reservation Now!

Roland Restaurant

Blk 89 Marine Parade Central

#06-750 (S) 440089

Email: sales@rolandrestaurant.com.sg

福氣東来平安宴

\$538++6 \(\frac{1}{12}\) persons

龙腾盛世齐捞生

Prosperity Yu Sheng

春雨降臨海宝翅

Braised Shark's Fin with Crab Meat Broth

渔江好景脆顺福

Deep Fried Marble Goby with Superior Sauce (Soon Hock)

喜鹊迎春莲子鸡

Braised 'Eight Treasures' Chicken

龙皇贺喜白灼虾

Poached Prawns

碧绿菌宝烩玉鲍

Braised Jade Abalone with Mushrooms

«L. Seasonal Vegetables

西湖龙井扣香饭

Waxed Meat Lotus Leaf Rice

甜蜜美点雪媚娘

Snowball Mochi

瑞龍賀歲好运宴

\$788++ 10 \(\overline{12} \) persons

龙腾盛世齐捞生

Prosperity Yu Sheng

奇珍异宝魚鳔翅

Braised Shark's Fin with Fish Maw Superior Stock

四海兴隆顺富魚

Canton Style Steamed Marble Goby (Soon Hock)

祥龙伴珠金丝虾

Stir Fried Salted Egg Deshelled Prawns with Yam Strips

富贵荣华莲子鸡

Braised 'Eight Treasures' Chicken

碧绿菌宝烩玉鲍

Braised Jade Abalone with Mushrooms

«L. Seasonal Vegetables

年和气好腊味饭

Waxed Meat Lotus Leaf Rice

喜乐甜蜜雪媚娘

Snowball Mochi

財运亨通盆菜宴

\$1088++ 10 位 persons

龙腾盛世齐捞生

Prosperity Yu Sheng with Sliced Abalone

大富大贵大盆菜

Roland 's Eight Treasures (Poon Choi)

珠宝满盆金钱翅

Braised Shark's Fin with Sea Treasures

福水长流大红斑

Canton Style Steamed Red Garoupa

春江水暖美国鸭

Famous USA Duck

田园五彩献风光

Braised Assorted Mushrooms with Seasonal Vegetables

金柱蟹肉烧伊面

Braised Ee-Fu Noodles with Crab Meat & Conpoy

满堂聚欢香芒露

Chilled Pomelo Sago with Mango