東皇頭盘/厨师特别介绍

Roland Combination/Chef Recommendation

1. 廣式脆皮乳猪	(请预订/Advance Order)	每只/Whole	时价/Seasonal Price
Crispy Suckling Pig			

2. 東皇星星拼盘 (请预订/Advance Order) 每位 / Per Person \$14.80

Deluxe Seafood Combination (5位起/Min 5 Persons)

3. 東皇特色拼盘 (请预订/Advance Order) 每位/Per Person \$9.80

Roland Seafood Combination (5位起/Min 5 Persons)

4. 龍蝦拼盘 (请预订/Advance Order) 每位 / Per Person \$12.80

Lobster Combination (5位起/Min 5 Persons)

5.龙虾粉丝煲 (请两天前预订/2 days Advance Order) 时价/Seasonal Price

Lobster w/ Glass Noodles in Claypot

Prawn Paste Chicken Wings

TeoChew Salted Cockles

8.无锡排骨 (配六 粒馒头 / Served with 6 pcs Buns) 每份 / Per Serving \$28 Classic Pork Ribs w/ Chef"s Sauce

9. 咖哩鱼头(请两天前预订/2 days Advance Order) 半份/Half \$32

Curry Fish Head — 份 / Whole \$ 59

10. 冰菜 — 份/Per Serving \$15 Chilled Ice Plant

11. 自制虾枣 — 份/Per Serving \$20 (10pcs)

Home-Made Prawn Rolls

12. <mark>虾酱鸡翅膀</mark> — 份/Per Serving \$20 (10pcs)

13. <mark>潮式卤蛤</mark> — 份/Per Serving \$18

14. <mark>甘香啦啦</mark> — **份**/Per Serving \$16.80 Spicy Fragrant Lala

鲍魚,海参,魚翅,

Abalone, Sea Cucumber & Shark's Fin

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1. 東皇蟹肉魚翅	\$60	\$80	\$100
Braised Shark's Fin Broth w/Crab Meat	每位/ 90	er Person \$13.	80
2. 白玉桂花翅	\$48	\$68	\$88
Scrambled Egg w/Shark's Fin			
3. 红燒鲍翅	每位/ Pd	er Person \$38.	80
Braised Superior Shark's Fin			
4. 四宝魚鳔羹	\$40	\$60	\$80
Braised Fish Maw w/ Seafood Broth	每位/ 必	er Person \$9.80)
5. 四川酸辣汤	\$38	\$48	\$58
Sze-Chuan Hot & Sour Soup	每位/犯	er Person \$8.80)
6. 原粒蠔皇鮮鲍	每 粒/P6	er Piece <mark>两头</mark>	\$58
Braised Whole Abalone w/ Oyster Sauce			
7. 花菇鲍鱼扒时蔬 (十头鲍鱼)	\$54	\$81	\$108
Braised Abalone w/Shitake Mushrooms	(6Pcs)	(8pcs)	(10pcs)
L Seasonal Vegetables (10 Head)			
8.花菇海参鲍鱼煲 (十头鲍鱼)	\$66	\$98	\$138
Braised Abalone w/Sea Cucumber	(6pcs)	(8pcs)	(10pcs)
& Shitake Mushrooms in Claypot (10 Head)			
9. 海参蹄筋魚鳔煲	\$48	\$72	\$96
Braised Sea Cucumber w/ Fish Maw			
L Tendon in Claypot			
10. 红燒花菇海参	\$38	\$58	\$78
Braised Sea Cucumber w/Shitake Mushrooms			

海鲜,龍蝦,蚌類

Seasonal Catch

澳洲龍蝦

(**请预订**/Advance Order)

时价/ Seasonal Price

Australian Live Lobster

煮法 - Cooking Styles

刺身 Sashimi, 上湯焗 Braised w/ Superior Stock

堂灼 Poached w/Superior Stock

另加蔬菜和豆腐/Additional Vegetables \$20

二食另加/Additional Cooking Style \$20

象拔蚌 (**请预订**/Advance Order)

时价/Seasonal Price

Live Geoduck Clam

煮法- Cooking Styles

刺身 Sashimi, XO 酱爆 Fried w/XO Sauce

堂灼 Poached w/ Superior Stock, 二食另加/Additional Cooking Style \$20

另加蔬菜和豆腐/Additional Vegetables \$20

竹蚌

Bamboo Clam

时价 / Seasonal Price

煮法- Cooking Styles

蒜茸粉丝蒸 Steamed w/ Garlic and Glass Noodles

海鲜魚类

1. 深海紅斑

Red Garoupa

2. 老虎斑

Tiger Garoupa

3. 特选顺壳魚

Marble Goby (Soon Hock)

4. 斗鲳魚

Pomfret

5. 金目鲈

Sea Bass

6. 生菓魚

Fruit Fish

每百克 / Per 100 Gram \$10.80

每百克 / Per 100 Gram \$8.80

每百克 / Per 100 Gram \$10.80

Seasonal Price

每百克 / Per 100 Gram \$5.80

每百克 / Per 100 Gram \$6.80

<u>煮法- Cooking Styles</u>

Steamed HK Style 港蒸 (清蒸), Steamed Teochew Style 潮州蒸
Steamed w/Bean Crumbs 豆酥蒸, Deep Fried w/Superior Soya Sauce 油浸
Sweet & Sour 酸甜, Deep Fried w/Thai Spices 泰式香芒
Steamed w/Shredded Ginger 姜丝爆, Steamed Canton Style 廣式蒜茸蒸

1. 黄羔蟹

(请预订/Advance Order)

每只/Per Crab

Yellow Roe Crab

每百克时价/Seasonal Price

2. 特选大螃蟹

Big Crab

煮法- Cooking Styles

東皇辣椒螃蟹 Roland Chili Crab, 黑椒 Black Pepper,

白胡椒 White Pepper, 椒盐 Salt & Pepper,

姜葱 Spring Onion & Ginger,

甘香另加\$3 Spicy Fragrant Additional \$3

* 芋香咸蛋另加 \$3 Salted Egg & Yam Additional \$3*

螃蟹炆米粉另加 \$3 Braised Crab w/ Bee Hoon Additional \$3

螃蟹米粉湯另加 \$3 Crab in Superior Stock w/ Coarse Bee Hoon Additional \$3

3. 辣椒螃蟹汁

配六粒馒头/Served w/6 Fried Buns) 每份/Per Serving \$16.80

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Chili Crab Sauce

4. 小馒头

最少六粒/Min Order 6 Pieces)

每粒/Per Piece \$0.60

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Mini Buns

海鲜 Seafood

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5. 花枝油条	\$16	\$24	\$32
Crispy Crullers			
6. 密汁苏東仔	\$16	\$24	\$32
Orione Date Carrida			

Crispy Baby Squids

7. 自制花枝丸 每份/Per Serving \$22 (10pcs)

Home - Made Cuttlefish Balls

每份/Per Serving \$40 8. 佛砵蝦球 Crispy Yam Basket w/ Prawns

蝦類,带子

Prawns & Scallops

1. 鮮蝦 (最少四百克 / Min Order 400 Grams) Prawns	每百克/Per	r 100 Gram \$.	5.80
2. 白灼蝦			
Poached Prawns			
3. 药材蝦 (药材汤 / Herbal Stock)	<mark>另加</mark> /Addita	ional \$10	
Herbal Prawns	,		
4. <mark>蒜茸开边蒸蝦 (最少五百克</mark> / Min Order 500 Grams) Steamed with Garlic	每百克/Per	100 Gram \$6	5.80
Seamed with Gartie	s/\	м中	上大
。 107 米久 S. ch h 10 丁 3			
5. 黑酱油蝦碌	\$33	\$48	\$63
Black Sauce Prawns		40.5	4.10
6. 奶皇蛋酥蝦球	\$24	\$36	\$48
Pumpkin Prawns w/ Salted Egg		4	4
7.杏仁麦片蝦	\$22	\$32	\$44
Almond Cereal Prawns			
8. 腰豆西汁蝦球	\$24	\$36	\$48
Deep Fried Salad Prawns w/ Cashew Nuts			
9. 芥茉蝦球	\$24	\$36	\$48
Wasabi Prawns			
10. XO 酱时蔬炒蝦球	\$28	\$42	\$56
Stir Fried Prawns w/Seasonal Vegetables & XO Sauce			
11.油泡时蔬蝦球	\$26	\$38	\$52
Stir Fried Prawns w/ Seasonal Vegetables			
12. 極品碧绿鮮带子	\$30	\$45	\$60
Stir Fried Scallops w/ Seasonal Vegetables & XO Sauce			
13. 碧绿鮮带子	\$28	\$40	\$56
Stir Fried Scallops w/ Seasonal Vegetables			
14. 荔茸带子酥 (最少四粒/Min Order 4 Pieces)	每粒/Per P	riece\$4.20	
Deep Fried Scallop Wrapped w/Yam			

<mark>雞,鴨,肉</mark> Poultry & Meat

1. 密制美国鴨

Famous USA Duck

2. 童子燒雞

Roasted Spring Chicken

3. 香芒泰式雞

Mango Chicken in Thai Style

半只 / Half \$32

— 只 / Whole \$56

—只 / Whole \$22

每份/Per Serving \$22

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4. 荔枝古佬肉	\$16	\$24	\$32
Lychee Sweet & Sour Pork			
5. 蜜汁焗排骨	\$18	\$26	\$36
Honey Glazed Pork Ribs			
6. 姜葱炒鹿肉	\$24	\$36	\$48
Stir Fried Venison w/Spring Onion & Ginger			
7. 黑椒炒鹿肉	\$24	\$36	\$48
Stir Fried Venison w/Black Pepper			

豆腐,蔬菜类 Beancurd & Vegetables

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1a. <mark>菠菜野菌豆腐</mark> Braised Home-Made Beancurd w/Spinach	\$18	\$27	\$36
2. 金钱豆腐 Steamed Golden Beancurd	\$23	\$33	\$43
3. <mark>砂煲海鮮豆腐</mark> Braised Beancurd w/ Assorted Seafood in Claypot	\$22	\$32	\$42
4. 三 <mark>皇蛋浸菜苗</mark> Braised Seasonal Vegetables w/ Assorted Eggs	\$16	\$24	\$32
5. <mark>蒜子雞湯浸菜苗</mark> Braised Seasonal Vegetables w/ Superior Stock & Garlic	\$16	\$24	\$32
6. 三芭尤鱼应菜 Sambal Kang Kong w/ Cuttlefish	\$17	\$24	\$34
7. <mark>椒子松菇芦筍(辣)</mark> Stir Fried Asparagus w/Japanese Mushrooms (Spicy)	\$20	\$30	\$40
8. <mark>羅汉上素</mark> Assorted Vegetables	\$17	\$25	\$32
9. <mark>参芭番薯叶</mark> Sambal Sweet Potato Leaves	\$14	\$20	\$28
10. <mark>参芭通心菜</mark> Sambal Kang Kong	\$14	\$20	\$28
11. <mark>花菇扒菠菜</mark> Braised Shitakę Mushroom w/Spinach	\$18	\$26	\$34
12. <mark>各式时蔬</mark> Seasonal Vegetables	\$12	\$17	\$22

<mark>饭,麵类</mark> <u>Fried Rice & Noodles</u>

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1. 東皇特色炒飯	\$16	\$24	\$32
Roland"s Specialty Fried Rice			
2. 生折蟹肉银鱼仔炒飯	\$16	\$24	\$32
Crab Meat w/Silver Fish Fried Rice			
3. 上汤焗生蝦香脆生麵	\$22	\$32	\$42
Braised Crispy Noodles w/ Prawns in Superior Stock			
4. 香炒海鮮麵線	\$16	\$24	\$32
Assorted Seafood Fried Mee Sua			
5. 東皇马来炒麵	\$16	\$24	\$32
House Specialty Mee Goreng			
6. 乾燒伊麵	\$16	\$24	\$32
Stir Fried Ee-fu Noodles			
7. 海鮮什錦河粉/米粉/生麵	\$16	\$24	\$32
Seafood Hor Fun/Bee Hoon / Crispy Noodles			
8. 富康长寿麵	\$22	\$32	\$42
Longevity Noodles			

甜品

Desserts

1. 潮州白菓芋	認
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Sweet Yam Paste with Gingko Nuts
每位/Per Serving \$4.80

2. 凍花杏仁豆腐

Chilled Almond Jelly 每位/Per Serving \$3.50

3. 雪媚娘 最少四粒 Min Order 4 Pieces) 每粒/Per Piece \$3.00

Snowball Mochi

4. 杨枝甘露

5. 密制龟苓膏

Home-Made Herbal Jelly **每位**/Per Serving \$4.00

6. 酥皮奶皇鍋餅

Chinese Pancake w/ Custard 每件/Per Piece \$12.80