# TE. 处于

#### 饮料单 Drinks List

茗茶 Chi	nese Tea	每位 Per Pax	\$2.50
普洱 香片	Pu Er Tea Jasmine Tea		
菊花	Chrysanthemun Tea		
菊普	Pu Er & Chrysanthemun		
白开水	Water	每位 Per Pax	\$1.20
矿泉水	Mineral Water	每瓶 Per Bottle	\$3.00
· 啤酒 Bee	<b>27</b>		
老虎	– Tiger	每扎 Per Jug	\$36.00
		每杯 Per Mug	\$9.50
黑啤酒	Guinness Stout	每罐 Per Can	\$11.00
皇帽	Carlsberg	每罐 Per Can	\$10.00
喜力	Heineken	每罐 Per Can	\$10.00
沛罗尼	Peroni	每罐 Per Bottle	\$10.00
朝日	Asahi	每瓶 Per Bottle	\$10.00
	ne (Red L White) rkage Charge for wine Per Bottle \$15.00*	每瓶 Per Bottle	\$52.00
<u>汽水 Soft</u> (Coke ,Cok	<u>Drinks</u> e Light ,Coke Zero ,Sprite ,Ice Lemon Tea	,Soda Water)	
		每罐 Per Can	\$3.50
Lime Juice	?	每杯 Per Glass	\$3.50
		没冰 without Ice	\$4.00

新春特色年菜 CNY Special

东皇古早味捞鱼生

\$78 (**M**) \$98 (**L**)

Roland's Prosperity Yu Sheng

十头鲍鱼仔 (十粒) 10 Heads Abalone (10pcs)

每份 \$38/Per Serving

炸鱼皮 Crispy Fish Skin

每份 \$5 /Per Serving

▶脆 Crispy Crackers

每份 \$3 /Per Serving

开春大吉大盆菜

五人份 \$219 (5 Pax)

Braised Roland "Eight Treasures" (Poon Choi)

十人份 \$438 (10 Pax)

脆皮乳猪 (请两天前预订/2days in Advance Order)

全只 \$308(Whole)

Roasted's Suckling Pig

年年好事猪蹄筋

每份 \$58(Per Serving)

Braised Dried Oysters w/Pig's Tendon & Broccoli

东阜白制虾枣

每份 \$22 (10 Pieces)

Roland's Home-made Prawn Rolls

虾酱鸡翅

每份 \$22 (10 Pieces)

每份 \$24 (10 Pieces)

Prawn Paste Chicken Wings

自制花枝丸

Roland's Home-Made Cuttlefish Ball

蒜茸粉丝蒸扇贝 (最少6粒起)

每粒 \$3.80 (Per Piece)

Steamed Half Shell Scallops (Minimum Order 6 Pieces)

冰菜

每份 \$18 (Per Portion)

Chilled Ice Plant

虾米椒仔炒啦啦

每份 \$20 (Per Portion)

Stir Fried Lala w/Dried Shrimps

花团锦簇献风光

每份 \$28 (Per Portion)

Baby Chinese Cabbage w/Ham in Superior Stock

### 鱼翅/羹 Sharks Fin / Broth

红烧砂煲鲍翅 Braised Superior Shark's Fin in Claypot	每位 \$48/Person		
	S	M	L
百事亨通海宝翅	每位	\$18.80/	Person/
Braised Shark's Fin w/Fish Maw Superior Stock	\$75	\$108	\$150
四宝鱼鳔羹	每位	\$13.80	/Person
Braised Fish Maw in Seafood Broth	\$53	\$78	\$106

#### 海中宝 Sea Treasures

原粒蚝皇鲜鲍	每粒 \$58/whole		
Braised Whole Abalone w/Oyster Sauce			
	S	M	L
海参蹄筋鱼鳔煲	\$60	\$90	\$120
Braised Sea Cucumber w/ish Maw L Tendons			
红烧花菇海参煲	\$50	\$70	\$100
Braised Mushrooms w/Sea Cucumber			
花菇鲍片扒时蔬	\$60	\$90	\$120
Braised Sliced Abalone & Shitake Mushrooms			
w/Seasonal Vegetables			
极品螺片子西兰花	\$33	\$50	\$66
Sautéed XO Sauce Top Shell w/Broccoli			
极品带子西兰花	\$33	\$50	\$66
Sautéed XO Sauce Scallops w/Broccoli			

#### 龙虾 Live Lobster

本地龙虾

Local Lobster

(请两天前预订/2days in Advance Order)

煮法 Cooking Style:

蒜茸蒸 Garlic Steamed, 粥 Porridge

上汤芝士焗 Superior Stock W/Cheese

鱼类 Fish

海星斑

Star Garoupa

笋壳鱼

Soon Hock.

金目鲈

Sea Bass

潮式蒸斗鲳鱼

Teo Chew Steamed Pomfret

俩仪斗鲳鱼

Pomfret in Two Ways

姜丝爆蒸生果鱼

Steamed Fruit Fish w/Chef's Sauce

每百克 \$12.80/100gm

时价 Seasonal Price

每百克 \$12.80/100gm

每百克 \$7.80/100gm

时价/Seasonal price

时价/Seasonal price

每百克 \$8.80/100gm

煮法 Cooking Style

广式蒸 Canton Steamed, 豆酥蒸 Steamed w/Bean Crumbs,

潮式蒸 Teo Chew Steamed, 油浸 Deep Fried in Canton Style

# 螃蟹 Live Crab

\*While Stock Last\*

		南亚	知公
7574		4	地士
773	<b>/ \</b>		
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(任选1个煮法)

\$118

2 Crabs	(Choose 1 Cooking Style Onl	y)		
大蟹 Big Crab	,	时价 Sea	isonal P	rice
煮法 Cooking Style:				
辣椒 Chilli, 黑椒 Black Pe	pper,			
米粉汤 Bee Hoon Soup (Ad				
小馒头 Mini Buns (最少	6粒 Min Order 6 pcs)	每粒/%	er Piece	\$0.60
	海鲜 Seafood			
		S	M	$\mathcal{L}$
花枝油条		\$18	\$27	\$36
Deep Fried Crullers				
酥炸苏东仔		\$18	\$27	\$36
Crispy Baby Squids		A AN		
佛钵虾球		每份/Pe	r serving	z \$43
Deep Fried Yam Basket w/I	De-Shelled Prawns			
药材醉虾(四百克起 9Mi	<b>n order 400</b> gm)	每百克	\$6.80/1	00gm
Herbal Prawns (*另加 Add	itional \$10.00 )			
白灼虾		每百克	\$6.80/1	00gm
Poached Prawns w/Chinese	Wine			
传统黑酱油虾		\$33	\$48	\$63
Traditional Black Sauce Pra-	wns			
杏仁金丝虾		\$26	\$39	\$52
Almond Cereal Prawns				
腰果西汁虾球		\$30	\$45	\$60
Deep Fried Salad Prawns w	/Cashew Nuts			

# 家禽 Poultry

	S	M	L
<b>蜜汁排骨</b> Honey Glazed Pork Ribs	\$30	\$40	\$50
古佬肉 Sweet & Sour Pork	\$20	\$30	\$40
无锡排骨 (配六粒馒头) Classic Pork Ribs w/Chef's Sauce (Served w/6pcs Mini Buns)	每份\$3	3/Per S	Serving
招牌美国鸭 Famous USA Duck	半只 \$36 全只 \$6		
童子鸡 Roasted Spring Chicken	全只 \$2	24/Who	ole
<mark>燕舞新春盐焗鸡</mark> Salted Baked Chicken w/Wolf Berries	全只 \$4	18/Who	le

# 豆腐/时蔬 Beancurds /Vegetables

	S	М	L	
<mark>菜香豆腐</mark> Home-made Beancurd w/Gingko Nuts	\$18	\$27	\$36	
海鲜砂煲豆腐 Braised Beancurd w/Seafood in Claypot	\$22	\$32	\$42	
椒子松菇炒芦笋(辣) Stir Fried Asparagus w/Japanese Mushrooms (Spicy)	\$20	\$30	\$40	
三皇蛋浸菜苗 Seasonal Vegetables w/Assorted Eggs in Superior Stock	\$18	\$27	\$36	
<mark>地鱼肉炒芥兰</mark> Stir Fried Baby Kai Lan w/Dried Sole Fish	\$18	\$27	\$36	
参 <mark>芭通心菜</mark> Sambal Kang Kong	\$16	\$24	\$32	
各式时蔬 Seasonal Vegetables	\$14	\$21	\$28	

面 恢 Rice	/Noodles
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	S	M	L
东皇特色海鲜炒饭	\$18	\$27	\$36
Roland's Specialty Seafood Fried Rice			
生折蟹肉银鱼仔炒饭 Silver Field Fried Pice and Oracle Month	\$18	\$27	\$36
Silver Fish Fried Rice w/Crab Meat 东皇马来炒面	\$18	\$27	\$36
House Specialty Mee Goreng	Ψ10	<i>Ψ</i> <b>2 1</b>	<i>430</i>
海鲜炒面线	\$18	\$27	\$36
Fried Flour Vermicelli w/Seafood			
什锦海鲜生面/河粉	\$18	\$27	\$36
Seafood Noodles / Hor Fun <b>蟹肉焖伊面</b>	¢10	¢27	¢26
選问例伊田 Braised Ee Fu Noodles w/Crab Meat	<i>φ</i> 10	\$27	\$36

#### 甜品 Desserts

杨枝甘露	<b>每位</b> \$4.80/Person
Chilled Pomelo Sago w/Mango	
白果芋泥	<b>每位</b> \$4.80/Person
Yam Paste w/Gingko Nuts	
龟苓膏	<b>每位</b> \$4.80/Person
Herbal Jelly	
雪媚娘 (最少四粒 Min Order 4 Pieces)	每粒\$3.00/Per Piece
Snowball Mochi	

# 斋菜 Vegetarian

三菇竹笙羹

Triple Mushrooms w/Bamboo Pith Broth

**每例** \$6.00/Serving

咕噜鸡丁

Sweet & Sour Chicken

每例 \$8.00/Serving

五香斋卷

Five Spices Vegetarian Rolls

**每例** \$8.00/Serving

罗汉上素

Braised Deluxe Vegetables

每例 \$8.00/Serving

斋炒饭

Vegetarian Fried Rice

每例 \$8.00/Serving

三丝焖伊面

Fried Ee -Fu Noodles

**每例** \$8.00/Serving