AE. 办了 臭力 流 多

饮料单 Drinks List

<u> </u>	ese Tea	每位 Per Pax	\$2.50
普洱	Pu Er Tea		
香片	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	<u>r</u>		
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
汽水 Soft (Coke ,Coke	<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 没冰 without Ice	\$3.50 \$4.00

All Price Are Subject to 10% Service Charge & GST

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

Abunu s Trospertty In Sitering

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

东皇自制虾枣

每份 \$22 (10 Pieces)

Roland's Home-made Prawn Rolls

虾酱鸡翅

每份 \$22 (10 Pieces)

Prawn Paste Chicken Wings

自制花枝丸

每份 \$24 (10 Pieces)

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	每位	\$48/P	Person
Braised Superior Shark's Fin in Claypot			
	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	O/Person
Braised Fish Maw in Seafood Broth	\$53	\$78	\$106

海中宝 Sea Treasures

原粒蚝皇鲜鲍	每粒	\$58/w	hole
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

<u>鱼类</u> 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

两只螃蟹	(任选1个煮法)	\$	108	
2 Crabs	(Choose 1 Cooking Style On	uly)		
大蟹 Big Crab		时价 Sea	isonal P	rice
煮法 Cooking Style:				
辣椒 Chilli, 黑椒 Black	Pepper,			
米粉汤 Bee Hoon Soup (Additional \$3.00)			
小馒头 Mini Buns (最	少 6粒 Min Order 6 pcs)	每粒/ Pe	er Piece	\$0.60
	海鲜 Seafood			
		S	M	L
花枝油条		\$18	\$27	\$36
Deep Fried Crullers				
酥炸苏东仔		\$18	\$27	\$36
Crispy Baby Squids				
佛钵虾球		每份/Per	r serving	g \$43
Deep Fried Yam Basket u	/De-Shelled Prawns			
药材醉虾(四百克起:	Min order 400 gm)	每百克	\$6.80/1	00gm
Herbal Prawns (*另加 A	dditional \$10.00)			
白灼虾		每百克	\$6.80/1	00gm
Poached Prawns Chinese	Wine			O
传统黑酱油虾		\$33	\$48	\$63
Traditional Black Sauce P	Prawns			
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
蜜汁排骨 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	ole

豆腐/时蔬 Beancurds /Vegetables

	S	М	L
菜香豆腐 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
地鱼肉炒芥兰 Stir Fried Baby Kai Lan w/Dried Sole Fish	\$18	\$27	\$36
参芭通心菜 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	\$18	\$27	\$36
Silver Fish Fried Rice w/Crab Meat			
东皇马来炒面	\$18	\$27	\$36
House Specialty Mee Goreng			
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			
蟹肉焖伊面	\$18	\$27	\$36
Braised Ee Fu Noodles w/Crab Meat			

甜品 Desserts

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

斋菜 Vegetarian

三菇竹笙羹

Triple Mushrooms w/Bamboo Pith Broth 每例

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