F 妈子 具才

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

卜脆 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 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/u	hole
Braised Whole Abalone w/Oyster Sauce			
	S	\mathcal{M}	L
海参蹄筋鱼鳔煲	\$60	\$90	\$120
Braised Sea Cucumber w/Fish 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

时价 Seasonal Price

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

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

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(任选1个煮法)

\$118

2 Crabs (Choose 1 Cooking Style On	ıly)		
大蟹 Big Crab	时价 Sea	asonal I	Price
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/@	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/Pe	r servin _t	g \$43
Deep Fried Yam Basket w/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 Additional \$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 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 \$38 全只 \$6		le
童子鸡 Roasted Spring Chicken	全只 \$2	4/Who	le
<mark>燕舞新春盐焗鸡</mark> Salted Baked Chicken w/Wolf Berries	全只 \$4	8/Who	le

豆腐/时蔬 Beancurds /Vegetables

	S	M	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
<mark>地鱼肉炒芥兰</mark> 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/饭 Rice/Noodles

	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 Fish Fried Rice w/Crab Meat	\$18	\$27	\$36
东皇马来炒面	\$18	\$27	\$36
House Specialty Mee Goreng	$\varphi 10$	<i>\$21</i>	$\varphi \mathcal{I} 0$
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》	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