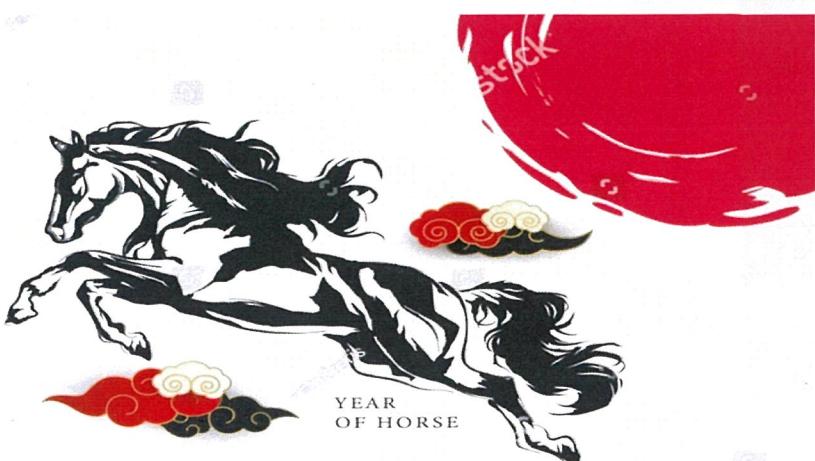


2026

馬年

CHINESE
NEW YEAR



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祝各位新年快樂馬到功成

新春特色年菜 CNY Special

东皇齐捞鱼生	\$78 (M) \$98 (L)
Prosperity Yu Sheng	
十头鲍鱼仔 (十粒) 10 Heads Abalone (10 pcs)	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
大富大贵大盆菜	\$219 (5 Pax)
Braised Roland "Eight Treasures" (Poon Choi)	\$438 (10 Pax)
脆皮乳猪 (请预订/Advance Order)	全只 \$308 (Whole)
Roasted Suckling Pig	
年年好事猪蹄筋	每份 \$58 (Per Serving)
Braised Dried Oysters with Pig's Tendon & Broccoli	
东皇自制虾枣	每份 \$22 (10 Pieces)
Home-made Prawn Rolls	
虾酱鸡翅	每份 \$22 (10 Pieces)
Prawn Paste Chicken Wings	
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	
自制花枝丸	每份 \$25 (10 Pieces)
Home-Made Cuttlefish Balls	
虾米椒仔炒啦啦	每份 \$20 (Per Portion)
Stir Fried Lala with Dried Shrimp	
百花魚卵酿魚鳔	每份 \$38 (Per Portion)
Fish Maw with Shrimp Paste & Tobiko	
照烧鲜菇青白菜	每份 \$20 (Per Portion)
Shanghai Green with Mushrooms & Teriyaki Sauce	

All Price Are Subject to 10% Service Charge & GST

鱼翅/羹 Sharks Fin / Broth

S M L

红烧砂煲鲍翅

Braised Superior Shark's Fin in Claypot

每位 \$48/Person

月满春盈海品翅

Braised Shark's Fin with Sea Treasures

每位 \$18.80/Person

\$75 \$108 \$150

四宝鱼鳔羹

Braised Fish Maw in Seafood Broth

每位 \$13.80/Person

\$53 \$78 \$106

海中宝 Sea Treasures

原粒蚝皇鲜鲍

Braised Whole Abalone with Oyster Sauce

每粒 \$58/whole

海参蹄筋鱼鳔煲

Braised Sea Cucumber with Fish Maw & Tendons

\$60 \$90 \$120

红烧花菇海参煲

Braised Mushrooms with Sea Cucumber

\$50 \$70 \$100

花菇鲍片扒时蔬

Braised Sliced Abalone & Shitake Mushrooms

\$60 \$90 \$120

with Seasonal Vegetables

极品螺片子西兰花

Sautéed XO Sauce Top Shell with Broccoli

\$33 \$50 \$66

极品带子西兰花

Sautéed XO Sauce Scallops with Broccoli

\$33 \$50 \$66

All Price Are Subject to 10% Service Charge & GST

龙虾 Live Lobster

本地龙虾

Local Lobster

(两天前请预订 / 2 days Advance Order)

煮法 *Cooking Style:*

蒜茸蒸 *Garlic Steamed*, 粥 *Porridge*

上汤芝士焗 *Superior Stock With Cheese*

时价 *Seasonal Price*

鱼类 Fish

海星斑

Star Garoupa

每百克 \$12.80/100gm

笋壳鱼

Marble Goby

每百克 \$12.80/100gm

金目鲈

Sea Bass

每百克 \$7.80/100gm

潮式蒸斗鲳鱼

Teo Chew Steamed Pomfret

时价 /Seasonal price

俩仪斗鲳鱼

Pomfret in Two Ways

时价 /Seasonal price

姜丝爆蒸生果鱼

Steamed Fruit Fish with Chef's Sauce

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*

All Price Are Subject to 10% Service Charge & GST

螃蟹 Live Crab
***While Stock Last**

两只螃蟹

(任选 1 个煮法)

\$118

2 Crabs

(1 Cooking Style Only)

大蟹 Big Crab

时价 Seasonal 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 / Per 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 serving \$43

Deep Fried Yam Basket with De-Shelled Prawns

药材醉虾 (四百克起 Min order 400 gm)

每百克 \$6.80/100gm

*Herbal Prawns (*另加 Additional \$10.00)*

白灼虾

每百克 \$6.80/100gm

Poached Prawns

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 with Cashew Nuts

All Price Are Subject to 10% Service Charge & GST

家禽 Poultry

S M L

蜜汁排骨 \$30 \$40 \$50

Honey Glazed Pork Ribs

古佬肉 \$20 \$30 \$40

Sweet & Sour Pork

无锡排骨 (配六粒馒头) 每份 \$33/Per Serving

Classic Pork Ribs with Chef's Sauce

(Served with 6pcs Mini Buns)

招牌美国鸭 半只 \$38/Half

Famous USA Duck

全只 \$68/Whole

童子鸡 全只 \$24/Whole

Roasted Spring Chicken

甘栗樱花鸡临门 全只 \$58/Whole

Wrapped Sakura Chicken Steamed

With Chestnut & Lotus Seeds

豆腐/时蔬 Beancurds /Vegetables

S M L

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

All Price Are Subject to 10% Service Charge & GST

面/饭 Rice/Noodles

S M L

东皇特色海鲜炒饭	\$18 \$27 \$36
<i>Roland's Specialty Seafood Fried Rice</i>	
生折蟹肉银鱼仔炒饭	\$18 \$27 \$36
<i>Silver Fish Fried Rice with Crab Meat</i>	
东皇马来炒面	\$18 \$27 \$36
<i>House Specialty Mee Goreng</i>	
海鲜炒面线	\$18 \$27 \$36
<i>Fried Flour Vermicelli with Seafood</i>	
什锦海鲜生面/河粉	\$18 \$27 \$36
<i>Seafood Noodles / Hor Fun</i>	
蟹肉焖伊面	\$18 \$27 \$36
<i>Braised Ee Fu Noodles with Crab Meat</i>	

甜品 Desserts

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

All Price Are Subject to 10% Service Charge & GST

斋菜 Vegetarian

三菇竹笙羹

Triple Mushrooms with 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