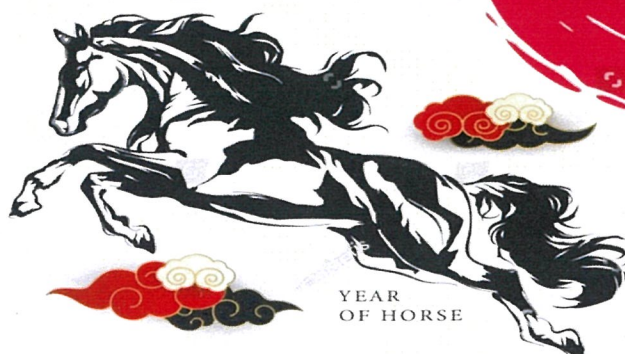


2026

馬年

CHINESE
NEW YEAR



YEAR
OF HORSE

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馬到功成
新年快樂
祝各位

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

百花鱼卵酿鱼鳔

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
with Seasonal Vegetables*

\$60 \$90 \$120

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

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 with Chef's Sauce

(Served with 6pcs Mini Buns)

每份 \$33/Per Serving

招牌美国鸭

Famous USA Duck

半只 \$38/Half

全只 \$68/Whole

童子鸡

Roasted Spring Chicken

全只 \$24/Whole

甘栗樱花鸡临门

Wrapped Sakura Chicken Steamed

With Chestnut & Lotus Seeds

全只 \$58/Whole

All Price Are Subject to 10% Service Charge & GST

豆腐/时蔬 *Beancurds /Vegetables*

	<i>S</i>	<i>M</i>	<i>L</i>
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*

	<i>S</i>	<i>M</i>	<i>L</i>
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 Min Order 4 Pieces)	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

咕嚕鸡丁

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

三丝烩伊面

Fried Ee -Fu Noodles

每例 \$8.00/Serving

All Price Are Subject to 10% Service Charge & GST