

東皇頭盤/厨师特别介绍

Roland Combination/Chef Recommendation

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|--|----------|-------------------------|
| 1. 廣式脆皮乳猪 (请预订/Advance Order) | 每只/Whole | 时价/Seasonal Price |
| <i>Crispy Suckling Pig</i> | | |
| 2. 東皇星星拼盘 (请预订/Advance Order) | | 每位 / Per Person \$14.80 |
| <i>Deluxe Seafood Combination</i> | | |
| (5位起/Min 5 Persons) | | |
| 3. 東皇特色拼盘 (请预订/Advance Order) | | 每位/Per Person \$9.80 |
| <i>Roland Seafood Combination</i> | | |
| (5位起/Min 5 Persons) | | |
| 4. 龍蝦拼盘 (请预订/Advance Order) | | 每位 / Per Person \$12.80 |
| <i>Lobster Combination</i> | | |
| (5位起/Min 5 Persons) | | |
| 5. 龙虾粉丝煲 (请两天前预订/2 days Advance Order) | | 时价/Seasonal Price |
| <i>Lobster with Glass Noodles in Claypot</i> | | |
| 6. 兩儀斗鯧魚 | 每条/Each | 时价/Seasonal Price |
| <i>Pomfret in Two Ways</i> | | |
| 7. 密制香酥鴨 | | 半只 /Half \$36 |
| <i>Crispy Duck</i> | | |
| 一只 /Whole \$62 | | |
| 8. 无錫排骨 (配六粒馒头 / Served with 6 pcs Buns) | | 每份/Per Serving \$28 |
| <i>Classic Pork Ribs with Chef's Sauce</i> | | |
| 9. 咖哩魚头 (请两天前预订/2 day Advance Order) | | 半份/Half \$32 |
| <i>Curry Fish Head</i> | | |
| 一份 /Whole \$ 59 | | |
| 10. 冰菜 | | 一份 /Per Serving \$15 |
| <i>Chilled Ice Plant</i> | | |
| 11. 自制蝦枣 | | 一份 /Per Serving \$20 |
| <i>Home-Made Prawn Rolls</i> | | |
| 12. 蝦醬雞翅膀 | | 一份 /Per Serving \$20 |
| <i>Prawn Paste Chicken Wings</i> | | |
| 13. 潮式卤蛤 | | 一份 /Per Serving \$18 |
| <i>TeoChew Salted Cockles</i> | | |
| 14. 甘香啦啦 | | 一份 /Per Serving \$16.80 |
| <i>Spicy Fragrant Lala</i> | | |

All Price Are Subject to 10% Service Charge & GST

鮑魚, 海參, 魚翅,
Abalone, Sea Cucumber & Shark's Fin

	<u>S小</u>	<u>M中</u>	<u>L大</u>
1. 東皇蟹肉魚翅 <i>Braised Shark's Fin Broth with Crab Meat</i>	\$60	\$80	\$100
	每位/ Per Person \$13.80		
2. 榕柱蟹肉魚翅 <i>Braised Shark's Fin with Conpoy & Crab Meat</i>	\$70	\$100	\$120
	每位/ Per Person \$14.80		
3. 白玉桂花翅 <i>Scrambled Egg with Shark's Fin</i>	\$48	\$68	\$88
4. 紅燒鮑翅 <i>Braised Superior Shark's Fin</i>	每位/ Per Person \$38.80		
5. 四寶魚鰾羹 <i>Braised Fish Maw with Seafood Broth</i>	\$40	\$60	\$80
	每位/ Per Person \$9.80		
6. 四川酸辣湯 <i>Sze-Chuan Hot & Sour Soup</i>	\$38	\$48	\$58
	每位/ Per Person \$8.80		
7. 原粒蠔皇鮮鮑 <i>Braised Whole Abalone with Oyster Sauce</i>	每粒/ Per Piece 兩頭 \$58		
8. 一品海中寶 (最少六位/ Min order 6 Person) <i>Braised Sea Treasures in Claypot</i>	每位/ Per Person \$18.80		
9. 泰式生撈鮑片 <i>Thai Style Sliced Abalone</i>		\$48	\$96
10. 花菇鮑片扒時蔬 <i>Braised Sliced Abalone with Shitake Mushrooms & Seasonal Vegetables</i>	\$48	\$68	\$88
11. 花菇海參鮑片煲 <i>Braised Abalone with Sea Cucumber & Shitake Mushrooms in Claypot</i>	\$54	\$82	\$108
12. 海參蹄筋魚鰾煲 <i>Braised Sea Cucumber with Fish Maw & Tendon in Claypot</i>	\$48	\$72	\$96
13. 紅燒花菇海參 <i>Braised Sea Cucumber with Shitake Mushrooms</i>	\$38	\$58	\$78

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海鲜,龍蝦,蚌類

Seasonal Catch

澳洲龍蝦

(請預訂 / *Advance Order*)

時價 / *Seasonal Price*

Australian Live Lobster

煮法 - *Cooking Styles*

刺身 *Sashimi*, 上湯焗 *Braised with Superior Stock*

堂灼 *Poached with Superior Stock*

另加蔬菜和豆腐 / *Additional Vegetables \$20*

二食另加 / *Additional Cooking Style \$20*

象拔蚌

(請預訂 / *Advance Order*)

時價 / *Seasonal Price*

Live Geoduck Clam

煮法 - *Cooking Styles*

刺身 *Sashimi* , XO 醬爆 *Fried with XO Sauce*

堂灼 *Poached with Superior Stock*, 二食另加 / *Additional Cooking Style \$20*

另加蔬菜和豆腐 / *Additional Vegetables \$20*

竹蚌

時價 / *Seasonal Price*

Bamboo Clam

煮法 - *Cooking Styles*

蒜茸粉絲蒸 *Steamed with Garlic and Glass Noodles*

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海鮮魚類

Fish

- | | |
|--|----------------------------|
| 1. 深海紅斑
<i>Red Garoupa</i> | 每百克 / Per 100 Gram \$10.80 |
| 2. 老虎斑
<i>Tiger Garoupa</i> | 每百克 / Per 100 Gram \$7.80 |
| 3. 特选顺壳魚
<i>Marble Goby (Soon Hock)</i> | 每百克 / Per 100 Gram \$10.80 |
| 4. 斗鲳魚
<i>Pomfret</i> | Seasonal Price |
| 5. 金目鲈
<i>Sea Bass</i> | 每百克 / Per 100 Gram \$5.80 |
| 6. 生菓魚
<i>Fruit Fish</i> | 每百克 / Per 100 Gram \$6.80 |
| 7. 尼羅紅
<i>Red Tilapia</i> | 每百克 / Per 100 Gram \$4.80 |

煮法 - Cooking Styles

Steamed HK Style 港蒸 (清蒸), Steamed Teochew Style 潮州蒸
Steamed w/ Bean Crumbs 豆酥蒸, Deep Fried w/ Superior Soya Sauce 油浸
Sweet & Sour 酸甜, Deep Fried w/ Thai Spices 泰式香芒
Steamed w/ Shredded Ginger 姜丝爆, Steamed Canton Style 廣式蒜茸蒸

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螃蟹

Crabs

1. 黄羔蟹 (请预订/Advance Order) 每只/Per Crab \$58
Yellow Roe Crab
2. 特选大螃蟹 每百克时价/Seasonal Price
Big Crab

煮法 - Cooking Styles

東皇辣椒螃蟹 Roland Chili Crab, 黑椒 Black Pepper,

甘香 Spicy Fragrant, 椒盐 Salt & Pepper,

白胡椒 White Pepper, 姜葱 Spring Onion & Ginger,

* 芋香咸蛋另加 \$3 Salted Egg & Yam Additional \$3*

* 螃蟹炆米粉另加 \$3 Braised Crab with Bee Hoon Additional \$3*

* 螃蟹米粉湯另加 \$3 Crab in Superior Stock with Coarse Bee Hoon Additional \$3*

3. 辣椒螃蟹汁 (配六粒馒头/Served with 6 Fried Buns) 每份/Per Serving \$16.80
Chili Crab Sauce
4. 小馒头 (最少六粒/Min Order 6 Pieces) 每粒/Per Piece \$0.60
Mini Buns

海鲜

Seafood

	<u>S</u> 小	<u>M</u> 中	<u>L</u> 大
5. 花枝油条 Crispy Crullers	\$16	\$24	\$32
6. 密汁苏東仔 Crispy Baby Squids	\$16	\$24	\$32
7. 海鮮爽 (Not Available) Seafood Omelette	\$18	\$26	\$36
8. 佛砵蝦球 Crispy Yam Basket with Prawns			每份/Per Serving \$38

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蝦類,帶子

Prawns & Scallops

1. 鮮蝦 (最少四百克 / <i>Min Order 400 Grams</i>)	每百克 / <i>Per 100 Gram \$5.80</i>		
<i>Prawns</i>			
2. 白灼蝦			
<i>Poached Prawns</i>			
3. 药材蝦 (药材汤 / <i>Herbal Stock</i>)	另加 / <i>Additional \$10</i>		
<i>Herbal Prawns</i>			
4. 蒜茸开边蒸蝦			
<i>Steamed with Garlic</i>			
	<u>S 小</u>	<u>M 中</u>	<u>L 大</u>
5. 黑酱油蝦碌	\$33	\$48	\$63
<i>Black Sauce Prawns</i>			
6. 奶皇蛋酥蝦球	\$24	\$36	\$48
<i>Pumpkin Prawns</i>			
7. 杏仁麦片蝦	\$22	\$32	\$44
<i>Almond Cereal Prawns</i>			
8. 腰豆西汁蝦球	\$24	\$36	\$48
<i>Deep Fried Salad Prawns with Cashew Nuts</i>			
9. 芥茉蝦球	\$24	\$36	\$48
<i>Wasabi Prawns</i>			
10. XO 酱时蔬炒蝦球	\$28	\$42	\$56
<i>Stir Fried Prawns with Seasonal Vegetables & XO Sauce</i>			
11. 油泡时蔬蝦球	\$26	\$38	\$52
<i>Stir Fried Prawns with Seasonal Vegetables</i>			
12. 公保蝦球	\$24	\$36	\$48
<i>Stir Fried Prawns with Dried Chili</i>			
13. 極品碧綠鮮帶子	\$30	\$45	\$60
<i>Stir Fried Scallops with Seasonal Vegetables & XO Sauce</i>			
14. 碧綠鮮帶子	\$28	\$40	\$56
<i>Stir Fried Scallops with Seasonal Vegetables</i>			
15. 荔茸帶子酥 (最少四粒 / <i>Min Order 4 Pieces</i>)	每粒 / <i>Per Piece \$4.20</i>		
<i>Deep Fried Scallop Wrapped with Yam</i>			

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雞,鴨,肉
Poultry & Meat

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| 1. 密制美国鴨 | 半只 / <i>Half</i> \$32 |
| <i>Famous USA Duck</i> | 一只 / <i>Whole</i> \$56 |
| 2. 童子燒雞 | 一只 / <i>Whole</i> \$22 |
| <i>Roasted Spring Chicken</i> | |
| 3. 香芒泰式雞 | 每份 / <i>Per Serving</i> \$22 |
| <i>Mango Chicken in Thai Style</i> | |
| 4. 凤巢香芒雞柳 | 每 / <i>Per Serving</i> \$24 |
| <i>Chicken Fillet with Mango in Nest</i> | |

	<u>S</u> 小	<u>M</u> 中	<u>L</u> 大
5. 菠蘿古佬肉	\$16	\$24	\$32
<i>Sweet & Sour Pork</i>			
6. 蜜汁焗排骨	\$18	\$26	\$36
<i>Honey Glazed Pork Ribs</i>			
7. 姜葱炒鹿肉	\$24	\$36	\$48
<i>Stir Fried Venison with Spring Onion & Ginger</i>			
8. 黑椒炒鹿肉	\$24	\$36	\$48
<i>Stir Fried Venison with Black Pepper</i>			
9. 锅仔松菇爆鹿肉	每份 / <i>Per Serving</i> \$26		
<i>Stir Fried Venison with Japanese Mushrooms in Mini Wok</i>			

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豆腐, 蔬菜类
Beancurd & Vegetables

	<u>S</u> 小	<u>M</u> 中	<u>L</u> 大
1. 菜香豆腐 <i>Home-Made Beancurd with Gingko Nuts</i>	\$16	\$24	\$32
2. 铁板豆腐 (Not Available) <i>Spicy Hot Plate Beancurd with Shrimps</i>	\$16	\$24	\$32
3. 金钱豆腐 <i>Steamed Golden Beancurd</i>	\$20	\$30	\$40
4. 砂煲海鲜豆腐 <i>Braised Beancurd with Assorted Seafood in Claypot</i>	\$18	\$26	\$36
5. 三皇蛋浸菜苗 <i>Braised Seasonal Vegetables with Assorted Eggs</i>	\$16	\$24	\$32
6. 蒜子雞湯浸菜苗 <i>Braised Seasonal Vegetables with Superior Stock & Garlic</i>	\$16	\$24	\$32
7. 豆根扒菜苗 <i>Braised Beancurd Skin with Seasonal Vegetables</i>	\$15	\$23	\$30
8. 椒子松菇芦筍 (辣) <i>Stir Fried Asparagus with Japanese Mushrooms (Spicy)</i>	\$20	\$30	\$40
9. 羅汉上素 <i>Assorted Vegetables</i>	\$15	\$23	\$30
10. 参芭番薯叶 <i>Sambal Sweet Potato Leaves</i>	\$14	\$20	\$28
11. 参芭通心菜 <i>Sambal Kang Kong</i>	\$14	\$20	\$28
12. 花菇扒菠菜 <i>Braised Shitake Mushroom with Spinach</i>	\$18	\$26	\$34
13. 各式时蔬 <i>Seasonal Vegetables</i>	\$12	\$17	\$22

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饭, 麵类
Fried Rice & Noodles

	<u>S</u> 小	<u>M</u> 中	<u>L</u> 大
1. 東皇特色炒飯 <i>Roland's Specialty Fried Rice</i>	\$16	\$24	\$32
2. 生折蟹肉银鱼仔炒飯 <i>Crab Meat with Silver Fish Fried Rice</i>	\$16	\$24	\$32
3. 海鮮脆米泡飯 <i>Crispy Rice with Seafood in Superior Broth</i>	\$18	\$27	\$36
4. 上汤焗生蝦香脆生麵 <i>Braised Crispy Noodles with Prawns in Superior Stock</i>	\$22	\$32	\$42
5. 香炒海鮮麵線 <i>Assorted Seafood Fried Mee Sua</i>	\$16	\$24	\$32
6. 東皇马来炒麵 <i>House Specialty Mee Goreng</i>	\$16	\$24	\$32
7. 乾燒伊麵 <i>Stir Fried Ee-fu Noodles</i>	\$16	\$24	\$32
8. 海鮮什錦河粉/米粉/生麵 <i>Seafood Hor Fun/Bee Hoon / Crispy Noodles</i>	\$16	\$24	\$32
9. 富康长寿麵 <i>Longevity Noodles</i>	\$22	\$32	\$42

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甜品
Desserts

1. 潮州白菓芋泥

Sweet Yam Paste with Gingko Nuts

每位 / Per Serving \$4.80

2. 蓮子紅豆沙 (Not Available)

Crème of Red Beans with Lotus Seeds

每位 / Per Serving \$3.50

3. 紅豆沙湯圓 (Not Available)

Crème of Red Beans with Glutinous Rice Dumpling

每位 / Per Serving \$4.20

4. 凍花杏仁豆腐

Chilled Almond Jelly

每位 / Per Serving \$3.50

5. 雪媚娘 (最少四粒 Min Order 4 Pieces)

Snowball Mochi

每粒 / Per Piece \$3.00

6. 楊枝甘露

Pomelo Sago with Mango

每位 / Per Serving \$4.80

7. 密制龜苓膏

Home-Made Herbal Jelly

每位 / Per Serving \$4.00

8. 酥皮奶皇鍋餅

Chinese Pancake with Custard

每件 / Per Piece \$12.80

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