

東皇頭盤/廚師特別介紹

Roland Combination/Chef Recommendation

1. 廣式脆皮乳豬 (請預訂/*Advance Order*) 每只/*Whole* 時價/*Seasonal Price*
Crispy Suckling Pig
2. 東皇星星拼盤 每位/*Per Person* \$14.80
Deluxe Seafood Combination (5位起/*Min 5 Persons*)
3. 東皇特色拼盤 每位/*Per Person* \$9.80
Roland Seafood Combination (5位起/*Min 5 Persons*)
4. 龍蝦拼盤 每位/*Per Person* \$12.80
Lobster Combination (5位起/*Min 5 Persons*)
5. 龍蝦粉絲煲 時價/*Seasonal Price*
Lobster with Glass Noodles in Claypot
(請兩天前預訂/*2 days Advance Order*)
6. 兩儀斗鯧魚 每條/*Each* 時價/*Seasonal Price*
Pomfret in Two Ways
7. 密制香酥鴨 半只/*Half* \$32
一只/*Whole* \$56
Crispy Duck
8. 無錫排骨 (配六粒饅頭/*Served with 6 pcs Buns*) 每份/*Per Serving* \$28
Classic Pork Ribs with Chef's Sauce
9. 咖哩魚頭 半份/*Half* \$32
一份/*Whole* \$59
Curry Fish Head
10. 冰菜 一份/*Per Serving* \$15
Chilled Ice Plant
11. 自制蝦卷 一份/*Per Serving* \$20
Home-Made Prawn Rolls
12. 蝦醬雞翅膀 一份/*Per Serving* \$20
Prawn Paste Chicken Wings
13. 潮式滷蛤 一份/*Per Serving* \$18
TeoChew Salted Cockles
14. 甘香啦啦 一份/*Per Serving* \$16.80
Spicy Fragrant Lala

All Prices 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. 檣柱蟹肉魚翅 <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 \$14.80		
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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海鲜鱼类

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. 斗鲷魚
<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 \$48
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*

* 螃蟹米粉炆另加 \$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 (最少四粒/Min Order 4 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
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 <i>Prawns</i>	(最少四百克 / <i>Min Order 400 Grams</i>)	每百克 / <i>Per 100 Gram</i>	\$5.80		
2. 白灼蝦 <i>Poached Prawns</i>					
3. 药材蝦 <i>Herbal Prawns</i>	(药材汤 / <i>Herbal Stock</i>)	另加 / <i>Additional</i>	\$10		
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 <i>Black Sauce Prawns</i>		\$33	\$48	\$63	
6. 奶皇蛋酥蝦球 <i>Pumpkin Prawns</i>		\$24	\$36	\$48	
7. 杏香金丝蝦 <i>Almond Prawns</i>		\$22	\$32	\$44	
8. 腰豆西汁蝦球 <i>Deep Fried Salad Prawns with Cashew Nuts</i>		\$24	\$36	\$48	
9. 芥茉蝦球 <i>Wasabi Prawns</i>		\$24	\$36	\$48	
10. XO 酱时蔬炒蝦球 <i>Stir Fried Prawns with Seasonal Vegetables & XO Sauce</i>		\$28	\$42	\$56	
11. 油泡时蔬蝦球 <i>Stir Fried Prawns with Seasonal Vegetables</i>		\$26	\$38	\$52	
12. 公保蝦球 <i>Stir Fried Prawns with Dried Chili</i>		\$24	\$36	\$48	
13. 極品碧綠鮮帶子 <i>Stir Fried Scallops with Seasonal Vegetables & XO Sauce</i>		\$30	\$45	\$60	
14. 碧綠鮮帶子 <i>Stir Fried Scallops with Seasonal Vegetables</i>		\$28	\$40	\$56	
15. 荔茸帶子酥 (最少四粒 / <i>Min Order 4 Pieces</i>) <i>Deep Fried Scallop Wrapped with Yam</i>			每粒 / <i>Per Piece</i>	\$4.20	

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雞,鴨,肉

Poultry & Meat

1. 密制美国鴨	半只 / Half \$28		
<i>Famous USA Duck</i>	一只 / Whole \$50		
2. 童子燒雞	一只 / Whole \$20		
<i>Roasted Spring Chicken</i>			
3. 香芒泰式雞	每份 / Per Serving \$20		
<i>Mango Chicken in Thai Style</i>			
4. 凤巢香芒雞柳	每 / Per Serving \$22		
<i>Chicken Fillet with Mango in Nest</i>			
	<u>S</u> 小	<u>M</u> 中	<u>L</u> 大
5. 菠蘿古老肉	\$16	\$24	\$32
<i>Sweet & Sour Pork</i>			
6. 蜜汁焗排骨	\$18	\$26	\$36
<i>Honey Glazed Pork Ribs</i>			
7. 鍋燒酒香田雞	\$28	\$38	\$48
<i>Frog Soup with Chinese Herbs</i>			
8. 宮保爆/姜葱炒田雞	\$28	\$38	\$48
<i>Stir Fried Frog with Dried Chili/ with Spring Onion & Ginger</i>			
9. 锅仔松菇爆鹿肉	每份 / Per Serving \$22		
<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 <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. 砂煲海鮮豆腐 <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. 羅漢上素 <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
Crème of Red Beans with Lotus Seeds 每位 / Per Serving \$3.00
3. 紅豆沙湯圓
Crème of Red Beans with Glutinous Rice Dumpling 每位 / Per Serving \$3.60
4. 凍花杏仁豆腐
Chilled Almond Jelly 每位 / Per Serving \$3.50
5. *Not Available*
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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