



- HAPPY -

CHINESE

NEW YEAR 2024

步步高升
舞蛇龍迎春

新春特色年菜 CNY Special

东皇齐捞鱼生

Prosperity Yu Sheng

\$68 (M) \$88 (L)

鲍鱼片 *Sliced Abalone*

每份 \$38/nos

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

Braised Roland "Eight Treasures" (Poon Choi)

\$219 (5 Pax)

\$438 (10 Pax)

脆皮乳猪 (请预订 / Advance Order)

全只 \$298(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

虾米椒仔炒啦啦

每份 \$20 (Per Portion)

Stir Fried Lala with Dried Shrimps

田园五彩献风光

\$24 (S) \$36 (M) \$48 (L)

Braised Assorted Mushrooms with Seasonal Vegetables

All Prices Are Subjected To Service Charge and 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 Prices Are Subjected To Service Charge and GST

龙虾 *Live Lobster*

本地龙虾

Local Lobster

时价 *Seasonal Price*

(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*

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

潮式蒸斗鲷鱼

Teo Chew Steamed Pomfret

时价 / *Seasonal price*

俩仪斗鲷鱼

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 Prices Are Subjected To Service Charge and GST

螃蟹 *Live Crab* *While Stock Last

两只螃蟹

(任选 1 个煮法)

\$108

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 Prices Are Subjected To Service Charge and GST

家禽 *Poultry*

	S	M	L
蜜汁排骨 <i>Honey Glazed Pork Ribs</i>	\$30	\$40	\$50
古佬肉 <i>Sweet & Sour Pork</i>	\$20	\$30	\$40
无锡排骨 (配六粒馒头) <i>Classic Pork Ribs with Chef's Sauce</i> (Served with 6pcs Mini Buns)	每份 \$33/Per Serving		
招牌美国鸭 <i>Famous USA Duck</i>	半只 \$38/Half	全只 \$68/Whole	
童子鸡 <i>Roasted Spring Chicken</i>	全只 \$24/Whole		
八宝莲子鸡 <i>Braised "Eight Treasure" Chicken</i>	全只 \$48/Whole		

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豆腐/时蔬 *Beancurds /Vegetables*

	<i>S</i>	<i>M</i>	<i>L</i>
菜香豆腐 <i>Home-made Beancurd with Gingko Nuts</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

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面/饭 *Rice/Noodles*

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

甜品 *Desserts*

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

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斋菜 *Vegetarian*

三菇竹笙汤

Triple Mushrooms with Bamboo Pith Soup

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

三丝炆伊面

Fried Ee -Fu Noodles

每例 \$8.00/Serving

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