

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 (請預訂 / <i>Advance Order</i>) | 每只 / <i>Whole</i> | 時價 / <i>Seasonal Price</i> |
| <i>Crispy Suckling Pig</i> | | |
| 2. 東皇星星拼盤 (請預訂 / <i>Advance Order</i>) | | 每位 / <i>Per Person</i> \$14.80 |
| <i>Deluxe Seafood Combination</i> | | |
| 3. 東皇特色拼盤 (請預訂 / <i>Advance Order</i>) | | 每位 / <i>Per Person</i> \$9.80 |
| <i>Roland Seafood Combination</i> | | |
| 4. 龍蝦拼盤 (請預訂 / <i>Advance Order</i>) | | 每位 / <i>Per Person</i> \$12.80 |
| <i>Lobster Combination</i> | | |
| 5. 龍蝦粉絲煲 (請兩天前預訂 / <i>2 days Advance Order</i>) | | 時價 / <i>Seasonal Price</i> |
| <i>Lobster with Glass Noodles in Claypot</i> | | |
| 6. 兩儀斗鯧魚 | 每條 / <i>Each</i> | 時價 / <i>Seasonal Price</i> |
| <i>Pomfret in Two Ways</i> | | |
| 7. 密制香酥鴨 | | 半只 / <i>Half</i> \$36 |
| <i>Crispy Duck</i> | | |
| 8. 無錫排骨 (配六粒饅頭 / <i>Served with 6 pcs Buns</i>) | | 每份 / <i>Per Serving</i> \$28 |
| <i>Classic Pork Ribs with Chef's Sauce</i> | | |
| 9. 咖哩魚頭 (請兩天前預訂 / <i>2 days Advance Order</i>) | | 半份 / <i>Half</i> \$32 |
| <i>Curry Fish Head</i> | | |
| 10. 冰菜 | | 一份 / <i>Per Serving</i> \$15 |
| <i>Chilled Ice Plant</i> | | |
| 11. 自制蝦卷 | | 一份 / <i>Per Serving</i> \$20 (10pcs) |
| <i>Home-Made Prawn Rolls</i> | | |
| 12. 蝦醬雞翅膀 | | 一份 / <i>Per Serving</i> \$20 (10pcs) |
| <i>Prawn Paste Chicken Wings</i> | | |
| 13. 潮式滷蛤 | | 一份 / <i>Per Serving</i> \$18 |
| <i>TeoChew Salted Cockles</i> | | |
| 14. 甘香啦啦 | | 一份 / <i>Per Serving</i> \$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</u> 小	<u>M</u> 中	<u>L</u> 大
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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海鮮,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*,

白胡椒 *White Pepper*, 椒盐 *Salt & Pepper*,

姜葱 *Spring Onion & Ginger*,

*甘香另加 \$3 *Spicy Fragrant Additional \$3**

*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 <i>Crispy Crullers</i>	\$16	\$24	\$32
6. 密汁苏東仔 <i>Crispy Baby Squids</i>	\$16	\$24	\$32
7. 海鮮爽 (<i>Not Available</i>) <i>Seafood Omelette</i>	\$18	\$26	\$36
8. 佛砵蝦球 <i>Crispy Yam Basket with Prawns</i>	每份/ <i>Per Serving</i> \$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 with Salted Egg</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. 芥菜蝦球	\$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
<i>Famous USA Duck</i> | 半只 / <i>Half</i> \$32
一只 / <i>Whole</i> \$56 |
| 2. 童子燒雞
<i>Roasted Spring Chicken</i> | 一只 / <i>Whole</i> \$22 |
| 3. 香芒泰式雞
<i>Mango Chicken in Thai Style</i> | 每份 / <i>Per Serving</i> \$22 |
| 4. 凤巢香芒雞柳
<i>Chicken Fillet with Mango in Nest</i> | 每份 / <i>Per Serving</i> \$24 |

	<u>S</u> 小	<u>M</u> 中	<u>L</u> 大
5. 古佬肉 <i>Sweet & Sour Pork</i>	\$16	\$24	\$32
6. 蜜汁焗排骨 <i>Honey Glazed Pork Ribs</i>	\$18	\$26	\$36
7. 锅烧酒香田鸡 (Not Available) <i>Frog Soup with Chinese Herbs</i>	\$28	\$38	\$48
8. 姜葱炒鹿肉 <i>Stir Fried Venison with Spring Onion & Ginger</i>	\$24	\$36	\$48
9. 黑椒炒鹿肉 <i>Stir Fried Venison with Black Pepper</i>	\$24	\$36	\$48
10. 锅仔松菇爆鹿肉 <i>Stir Fried Venison with Japanese Mushrooms in Mini Wok</i>	每份 / <i>Per Serving</i> \$26		

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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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