

## 東皇頭盤/厨师特别介绍

### Roland Combination/Chef Recommendation

- |  |            |                               |
|--|------------|-------------------------------|
| 1. 廣式脆皮乳猪 ( 請預訂 / Advance Order )          | 每只 / Whole | 時價 / Seasonal Price           |
| Crispy Suckling Pig                        |            |                               |
| 2. 東皇星星拼盤 ( 請預訂 / Advance Order )          |            | 每位 / Per Person \$14.80       |
| Deluxe Seafood Combination                 |            |                               |
| (5位起 / Min 5 Persons)                      |            |                               |
| 3. 東皇特色拼盤 ( 請預訂 / Advance Order )          |            | 每位 / Per Person \$9.80        |
| Roland Seafood Combination                 |            |                               |
| (5位起 / Min 5 Persons)                      |            |                               |
| 4. 龍蝦拼盤 ( 請預訂 / Advance Order )            |            | 每位 / Per Person \$12.80       |
| Lobster Combination                        |            |                               |
| (5位起 / Min 5 Persons)                      |            |                               |
| 5. 龍蝦粉絲煲 ( 請兩天前預訂 / 2 days Advance Order ) |            | 時價 / Seasonal Price           |
| Lobster with Glass Noodles in Claypot      |            |                               |
| 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 \$36                |
| Crispy Duck                                |            |                               |
| 一只 / Whole \$62                            |            |                               |
| 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 ( 請兩天前預訂 / 2 days Advance Order )  |            | 半份 / Half \$32                |
| Curry Fish Head                            |            |                               |
| 一份 / Whole \$ 59                           |            |                               |
| 10. 冰菜                                     |            | 一份 / Per Serving \$15         |
| Chilled Ice Plant                          |            |                               |
| 11. 自制蝦卷                                   |            | 一份 / Per Serving \$20 (10pcs) |
| Home-Made Prawn Rolls                      |            |                               |
| 12. 蝦醬雞翅膀                                  |            | 一份 / Per Serving \$20 (10pcs) |
| 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 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	\$60	\$80	\$100
Braised Shark's Fin Broth with Crab Meat	每位 / Per Person \$13.80		
2. 搖柱蟹肉魚翅	\$70	\$100	\$120
Braised Shark's Fin with Conpoy & Crab Meat	每位 / Per Person \$14.80		
3. 白玉桂花翅	\$48	\$68	\$88
Scrambled Egg with Shark's Fin			
4. 紅燒鮑翅	每位 / Per Person \$38.80		
Braised Superior Shark's Fin			
5. 四寶魚鰾羹	\$40	\$60	\$80
Braised Fish Maw with Seafood Broth	每位 / Per Person \$9.80		
6. 四川酸辣湯	\$38	\$48	\$58
Sze-Chuan Hot & Sour Soup	每位 / Per Person \$8.80		
7. 原粒蠔皇鮮鮑	每粒 / Per Piece 兩頭 \$58		
Braised Whole Abalone with Oyster Sauce			
8. 一品海中寶 (最少六位 / Min order 6 Person )	每位 / Per Person \$18.80		
Braised Sea Treasures in Claypot			
9. 泰式生撈鮑片		\$48	\$96
Thai Style Sliced Abalone			
10. 花菇鮑片扒時蔬	\$48	\$68	\$88
Braised Sliced Abalone with Shitake Mushrooms & Seasonal Vegetables			
11. 花菇海參鮑片煲	\$54	\$82	\$108
Braised Abalone with Sea Cucumber & Shitake Mushrooms in Claypot			
12. 海參蹄筋魚鰾煲	\$48	\$72	\$96
Braised Sea Cucumber with Fish Maw & Tendon in Claypot			
13. 紅燒花菇海參	\$38	\$58	\$78
Braised Sea Cucumber with Shitake Mushrooms			

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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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## 海鲜鱼类

### Fish

- |  |                            |
|--|----------------------------|
| 1. 深海紅斑<br><i>Red Garoupa</i>              | 每百克 / Per 100 Gram \$10.80 |
| 2. 老虎斑<br><i>Tiger Garoupa</i>             | 每百克 / Per 100 Gram \$7.80  |
| 3. 特选顺壳魚<br><i>Marble Goby (Soon Hock)</i> | 每百克 / Per 100 Gram \$10.80 |
| 4. 斗鲳魚<br><i>Pomfret</i>                   | Seasonal Price             |
| 5. 金目鲈<br><i>Sea Bass</i>                  | 每百克 / Per 100 Gram \$5.80  |
| 6. 生菓魚<br><i>Fruit Fish</i>                | 每百克 / Per 100 Gram \$6.80  |
| 7. 尼羅紅<br><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 小</u>	<u>M 中</u>	<u>L 大</u>
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 / Min Order 400 Grams) | 每百克 / Per 100 Gram \$5.80 |            |            |
| <i>Prawns</i>  |                               |                           |            |            |
| 2. 白灼蝦   |                               |                           |            |            |
| <i>Poached Prawns</i>  |                               |                           |            |            |
| 3. 药材蝦   | (药材汤 / Herbal Stock)          | 另加 / Additional \$10      |            |            |
| <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 &amp; 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 &amp; 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 / Min Order 4 Pieces)                              |                               | 每粒 / Per Piece \$4.20     |            |            |
| <i>Deep Fried Scallop Wrapped with Yam</i>                         |                               |                           |            |            |

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## 雞,鴨,肉 Poultry & Meat

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|--|--|
| <p>1. 密制美国鴨<br/><i>Famous USA Duck</i></p>   | <p>半只 / Half \$32<br/>一只 / Whole \$56</p>  |
| <p>2. 童子燒雞<br/><i>Roasted Spring Chicken</i></p>                                     | <p>一只 / Whole \$22</p>   |
| <p>3. 香芒泰式雞<br/><i>Mango Chicken in Thai Style</i></p>                               | <p>每份 / Per Serving \$22</p>   |
| <p>4. 凤巢香芒雞柳<br/><i>Chicken Fillet with Mango in Nest</i></p>                        | <p>每份 / Per Serving \$24</p>   |
|  | <div style="display: flex; justify-content: space-around; margin: 0 auto; width: 80%;"> <span><u>S 小</u></span> <span><u>M 中</u></span> <span><u>L 大</u></span> </div> |
| <p>5. 古佬肉<br/><i>Sweet &amp; Sour Pork</i></p>                                       | <p>\$16                  \$24                  \$32</p>  |
| <p>6. 蜜汁焗排骨<br/><i>Honey Glazed Pork Ribs</i></p>                                    | <p>\$18                  \$26                  \$36</p>  |
| <p>7. 锅烧酒香田鸡 (Not Available)<br/><i>Frog Soup with Chinese Herbs</i></p>             | <p>\$28                  \$38                  \$48</p>  |
| <p>8. 姜葱炒鹿肉<br/><i>Stir Fried Venison with Spring Onion &amp; Ginger</i></p>         | <p>\$24                  \$36                  \$48</p>  |
| <p>9. 黑椒炒鹿肉<br/><i>Stir Fried Venison with Black Pepper</i></p>                      | <p>\$24                  \$36                  \$48</p>  |
| <p>10. 锅仔松菇爆鹿肉<br/><i>Stir Fried Venison with Japanese Mushrooms in Mini Wok</i></p> | <p>每份 / Per Serving \$26</p>   |

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## 豆腐,蔬菜类

### Beancurd & Vegetables

	<u>S 小</u>	<u>M 中</u>	<u>L 大</u>
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 &amp; 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. 罗汉上素 <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 小</u>	<u>M 中</u>	<u>L 大</u>
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. 密制龟苓膏

*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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