

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

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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<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<br>Crispy Crullers               | \$18      | \$27      | \$36                          |
| 6. 密汁苏東仔<br>Crispy Baby Squids           | \$16      | \$24      | \$32                          |
| 7. 自制花枝丸<br>Home-Made Cuttlefish Balls   |           |           | 每份 / Per Serving \$22 (10pcs) |
| 8. 佛砵蝦球<br>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

1. 密制美国鴨 <i>Famous USA Duck</i>	半只 / Half \$32 一只 / Whole \$56
2. 童子燒雞 <i>Roasted Spring Chicken</i>	一只 / Whole \$22
3. 香芒泰式雞 <i>Mango Chicken in Thai Style</i>	每份 / Per Serving \$22
4. 凤巢香芒雞柳 <i>Chicken Fillet with Mango in Nest</i>	每份 / Per Serving \$24
	<div style="display: flex; justify-content: space-around; margin-top: 20px;"> <span><u>S</u>小</span> <span><u>M</u>中</span> <span><u>L</u>大</span> </div>
5. 古佬肉 <i>Sweet &amp; 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 &amp; 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 / Per Serving \$26

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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 Ginkgo 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. 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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