

東皇頭盤/厨师特别介绍

Roland Combination/Chef Recommendation

1. 廣式脆皮乳猪 (请预订 / Advance Order) 每只 / Whole 时价 / Seasonal Price
Crispy Suckling Pig
2. 東皇星星拼盘 (请预订 / Advance Order) 每位 / Per Person \$14.80
Deluxe Seafood Combination (5位起 / Min 5 Persons)
3. 東皇特色拼盘 (请预订 / Advance Order) 每位 / Per Person \$9.80
Roland Seafood Combination (5位起 / Min 5 Persons)
4. 龍蝦拼盘 (请预订 / Advance Order) 每位 / Per Person \$12.80
Lobster Combination (5位起 / Min 5 Persons)
5. 龙虾粉丝煲 (请两天前预订 / 2 days Advance Order) 时价 / Seasonal Price
Lobster with Glass Noodles in Claypot
6. 兩儀斗鰱魚 每条 / Each 时价 / Seasonal Price
Pomfret in Two Ways
7. 密制香酥鴨 半只 / Half \$36
Crispy Duck 一只 / Whole \$62
8. 无錫排骨 (配六粒馒头 / Served with 6 pcs Buns) 每份 / Per Serving \$28
Classic Pork Ribs with Chef's Sauce
9. 咖哩魚頭 (请两天前预订 / 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. 榕柱蟹肉魚翅	\$70	\$100	\$120
<i>Braised Shark's Fin with Conpoy & 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 & 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 & Seasonal Vegetables</i>			
11. 花菇海參鮑片煲	\$54	\$82	\$108
<i>Braised Abalone with Sea Cucumber & Shitake Mushrooms in Claypot</i>			
12. 海參蹄筋魚鰾煲	\$48	\$72	\$96
<i>Braised Sea Cucumber with Fish Maw & 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
Red Garoupa | 每百克 / Per 100 Gram \$10.80 |
| 2. 老虎斑
Tiger Garoupa | 每百克 / Per 100 Gram \$7.80 |
| 3. 特选顺壳魚
Marble Goby (Soon Hock) | 每百克 / Per 100 Gram \$10.80 |
| 4. 斗鲷魚
Pomfret | Seasonal Price |
| 5. 金目鲈
Sea Bass | 每百克 / Per 100 Gram \$5.80 |
| 6. 生菓魚
Fruit Fish | 每百克 / Per 100 Gram \$6.80 |
| 7. 尼羅紅
Red Tilapia | 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 \$68
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
Crispy Crullers | \$18 | \$27 | \$36 |
| 6. 密汁苏東仔
Crispy Baby Squids | \$16 | \$24 | \$32 |
| 7. 自制花枝丸
Home-Made Cuttlefish Balls | | | 每份 / Per Serving \$22 (10pcs) |
| 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

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|---|---------------------------------------|----------------------------------|-----------|-----------|-----------|
| 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> | (最少四百克 / <i>Min Order 400 Grams</i>) | 每百克 / <i>Per 100 Gram</i> \$6.80 | | | |
| | | | <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 with Salted Egg</i> | | | \$24 | \$36 | \$48 |
| 7. 杏仁麦片蝦
<i>Almond Cereal 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

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| 1. 密制美国鴨 | 半只 / Half \$32 |
| <i>Famous USA Duck</i> | 一只 / Whole \$56 |
| 2. 童子燒雞 | 一只 / Whole \$22 |
| <i>Roasted Spring Chicken</i> | |
| 3. 香芒泰式雞 | 每份 / Per Serving \$22 |
| <i>Mango Chicken in Thai Style</i> | |
| 4. 凤巢香芒雞柳 | 每份 / Per Serving \$24 |
| <i>Chicken Fillet with Mango in Nest</i> | |

S 小 M 中 L 大

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