



THE CREATOR OF CHILLI CRAB

A LEGACY BORN FROM A MOTHER'S KITCHEN

Our story began in the 1950s with Mdm. Cher Yam Tian. Looking for a new way to bring her family together around the dining table, she experimented over an open fire, stir-frying fresh mud crabs in a bold blend of chili and tomato sauce. Born purely out of a mother's love, her signature creation instantly captured the hearts of neighbors and seafood lovers across Singapore.

In 1956, Mdm. Cher and her husband, Mr. Lim Choon Ngee, opened a small seaside stall along Upper East Coast Road. Lit by a single kerosene lamp, that humble kitchen introduced the world to Singapore's original Chilli Crab.

Following his parents' retirement, their son Roland Lim—who grew up surrounded by the aromas of his mother's cooking and learning the true meaning of heartfelt hospitality—established Roland Restaurant to preserve her irreplaceable heritage. Today, our family remains steadfastly devoted to continuing her legacy—honoring her founding recipes, maintaining her exacting culinary standards, and treating every guest who enters our doors as part of our extended family.

We are honored to carry her culinary tradition forward into every meal we serve.

We invite you to gather with those you love and share in our family's story—one iconic dish at a time.

HOME OF THE ORIGINAL CHILLI CRAB

TASTE THE HERITAGE



Taste the original masterpiece created by Mdm. Cher Yam Tian in 1956.



Fresh, meaty crabs prepared to ensure every bite is succulent and sweet.



A rich, velvety chilli sauce recipe that started Singapore's iconic chilli crab.



The original family recipe faithfully passed down through generations.



Loved by celebrities, public figures, and chilli crab enthusiasts alike for decades.



前菜

APPETISER

1001

冰菜

Chilled Ice Plant

1002

自制虾枣

Homemade Prawn Rolls

Signature

1005

潮式卤蛤

TeoChew Salted Cockles



1004
 虾酱鸡翅膀
 Prawn Paste Chicken Wings



1006
 甘香啦啦
 Spicy Fragrant Lala



1008
 花枝油条
 Crispy Crullers

1001 冰菜 \$15
 Chilled Ice Plant

1002 自制虾枣 \$20
 Homemade Prawn Rolls 10件/Pieces

1003 自制花枝丸 \$22
 Homemade Cuttlefish Balls 10件/Pieces

1004 虾酱鸡翅膀 \$20
 Prawn Paste Chicken Wings 10件/Pieces

1005 潮式卤蛤 \$18
 TeoChew Salted Cockles

1006 甘香啦啦 \$16.80
 Spicy Fragrant Lala

1007 咸蛋鱼皮 \$22
 Salted Egg Fish Skin

1008 花枝油条 \$16 \$24 \$32
 Crispy Crullers 小 (S) 中 (M) 大 (L)

1009 密汁苏东仔 \$16 \$24 \$32
 Crispy Baby Squids 小 (S) 中 (M) 大 (L)



1007
 咸蛋鱼皮
 Salted Egg Fish Skin

Signature

1009
 密汁苏东仔
 Crispy Baby Squids



螃 蟹

CRABS

Signature

東皇辣椒螃蟹

Roland Chilli Crab



Signature

甘香螃蟹

Spicy Fragrant Crab



芋香咸蛋螃蟹

Salted Egg Crab w/Crispy Yam Strips



螃蟹米粉汤

Crab in Superior Stock w/Coarse Bee Hoon



奶皇咸蛋螃蟹

Creamy Salted Egg Crab



2001 黄羔蟹 (需提前预订/Advance order required)
Yellow Roe Cold Crab

\$68
每只/Per Crab

2002 特选大螃蟹
Big Crab

Seasonal Price
每100克/Per 100g

烹调法 Methods of Cooking

- | | | | |
|---|-----------|--|-------------------|
|  | a. 東皇辣椒螃蟹 | Roland Chilli Crab | |
|  | b. 黑椒 | Black Pepper | |
| | c. 奶皇咸蛋 | Creamy Salted Egg | |
|  | d. 白胡椒 | White Pepper | |
| | e. 姜葱 | Spring Onion & Ginger | |
|  | f. 甘香 | Spicy Fragrant | 另加/Additional \$3 |
| | g. 芋香咸蛋 | Salted Egg w/Crispy Yam Strips | 另加/Additional \$3 |
| | h. 螃蟹炆米粉 | Braised Crab w/Bee Hoon | 另加/Additional \$3 |
| | i. 螃蟹米粉湯 | Crab in Superior Stock w/Coarse Bee Hoon | 另加/Additional \$3 |

2003 辣椒螃蟹汁 (配六粒馒头)
Chilli Crab Sauce (Served w/6 fried buns)

\$16.80
每份/Per Serving

2004 小馒头 (最少六粒/Min Order 6 Pieces)
Mini Buns

\$0.80
每粒/Per Piece



2004
蒸小馒头
Steamed Mini Buns



2004
炸小馒头
Fried Mini Buns

汤羹

SOUP

3002

四宝鱼鳔羹

Fish Maw w/Seafood Broth

3001

東皇蟹肉鱼翅

Shark's Fin Broth w/Crab Meat

	3001 東皇蟹肉鱼翅 Shark's Fin Broth w/Crab Meat	\$70 小 (S)	\$90 中 (M)	\$120 大 (L)
	3002 四宝鱼鳔羹 Fish Maw w/Seafood Broth	\$48 小 (S)	\$68 中 (M)	\$88 大 (L)
	3003 迷你佛跳墙 Mini Buddha Jump Over The Wall	\$21.80 每份/Per Serving		
	3004 特价煲仔翅 Braised Shark's Fin in Claypot	\$18.80 每份/Per Serving		
	3005 红烧鲍翅 Superior Shark's Fin	\$38.80 每位/Per Person		
	3006 東皇蟹肉鱼翅 (位上) Shark's Fin Broth w/Crab Meat	\$15.00 每位/Per Person		
	3007 四宝鱼鳔羹 (位上) Fish Maw w/Seafood Broth	\$11.80 每位/Per Person		



3005

红烧鲍翅
Superior Shark's Fin

3003

迷你佛跳墙
Mini Buddha Jump Over The Wall

山海珍味

SEA TREASURES



4001

原粒蚝皇鲜鲍

Braised Whole Abalone w/Oyster Sauce

	4001 原粒蚝皇鲜鲍 (两头)	\$58		
	Braised Whole Abalone w/Oyster Sauce (2 Head)	每粒/Per Piece		
	4002 花菇鲍鱼扒时蔬 (十头鲍鱼)	\$68	\$88	\$108
	Braised Abalone w/Shitake & Greens (10 Head)	6Pcs	8pcs	10pcs
4003	花菇海参鲍鱼 (十头鲍鱼)	\$88	\$118	\$148
	Braised Abalone w/Sea Cucumber & Shitake (10 Head)	6Pcs	8pcs	10pcs
4004	海参蹄筋鱼鳔煲	\$68	\$98	\$118
	Braised Sea Cucumber w/Fish Maw & Tendon in Claypot	小 (S)	中 (M)	大 (L)

4003

花菇海参鲍鱼

Braised Abalone w/Sea Cucumber & Shitake



東皇精造

ROLAND
SPECIALTY

5001 廣式脆皮乳豬
Crispy Suckling Pig
(需提前預訂/Advance order required)

时价/Seasonal Price
每只/Whole



5002 東皇星星拼盤
Deluxe Seafood Combination
(需提前預訂/Advance order required)

\$16.80
每位/Per Person
(5位起/Min. 5 Persons)



5003 龍蝦拼盤
Lobster Combination

\$12.80
每位/Per Person
(5位起/Min. 5 Persons)

5003

龍蝦拼盤

Lobster Combination

5002

東皇星星拼盤

Deluxe Seafood Combination

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Signature



辣
Spicy

时令海鲜

SEASONAL
CATCH

6002

蒜蓉粉丝蒸扇贝

Steamed Half Shell Scallops
w/Vermicelli & Garlic

6001

蒜蓉粉丝蒸竹蚌

Steamed Bamboo Clam
w/Vermicelli & Garlic



6001 蒜蓉粉丝蒸竹蚌
Steamed Bamboo Clam w/Vermicelli & Garlic

时价/Seasonal Price
最少两枝/Min. 2 Pieces



6002 蒜蓉粉丝蒸扇贝
Steamed Half Shell Scallops w/Vermicelli & Garlic

时价/Seasonal Price
最少四粒/Min. 4 Pieces



6003 玉露龙虾粉丝煲 (需提前预订/Advance order required)
Braised Lobster w/Vermicelli in Superior Stock

时价/Seasonal Price
最少两只/Min. 2 Pieces

6004 龙虾粥 (需提前预订/Advance order required)
Lobster w/Congee

时价/Seasonal Price
最少两只/Min. 2 Pieces

阿拉斯加螃蟹

ALASKAN KING CRAB

6005 阿拉斯加螃蟹
Alaskan King Crab

时价/Seasonal Price
每100克/Per 100g

烹调法 Methods of Cooking

- | | |
|----------|---------------------------|
| a. 金银蒜茸蒸 | Steamed w/Minced Garlic |
| b. 炒白胡椒 | Stir-fried w/White Pepper |
| c. 金银蒜烤 | Baked w/Garlic |
| d. 芝士烤 | Baked w/Cheese |
| e. 螃蟹糕煮粥 | Congee |
| f. 焖伊面 | Braised w/Ee-Fu Noodles |



龙虾

LIVE LOBSTER

6006 澳洲龙虾 (需提前预订/Advance order required)
Australian Live Lobster

时价/Seasonal Price
Min. order 1kg and above

烹调法 Methods of Cooking

- a. 上汤焗 Braised w/Superior Stock
- b. 芝士焗 Cheese
- c. 姜葱 Ginger Spring Onion
- d. 刺身 Sashimi
- e. 堂灼 Poached w/Superior Stock

另加 Add-on

- 蔬菜和豆腐 Vegetables \$20
- 二食煮粥 Porridge \$20

6004

龙虾粥

Lobster w/Congee



魚

FISH

7008

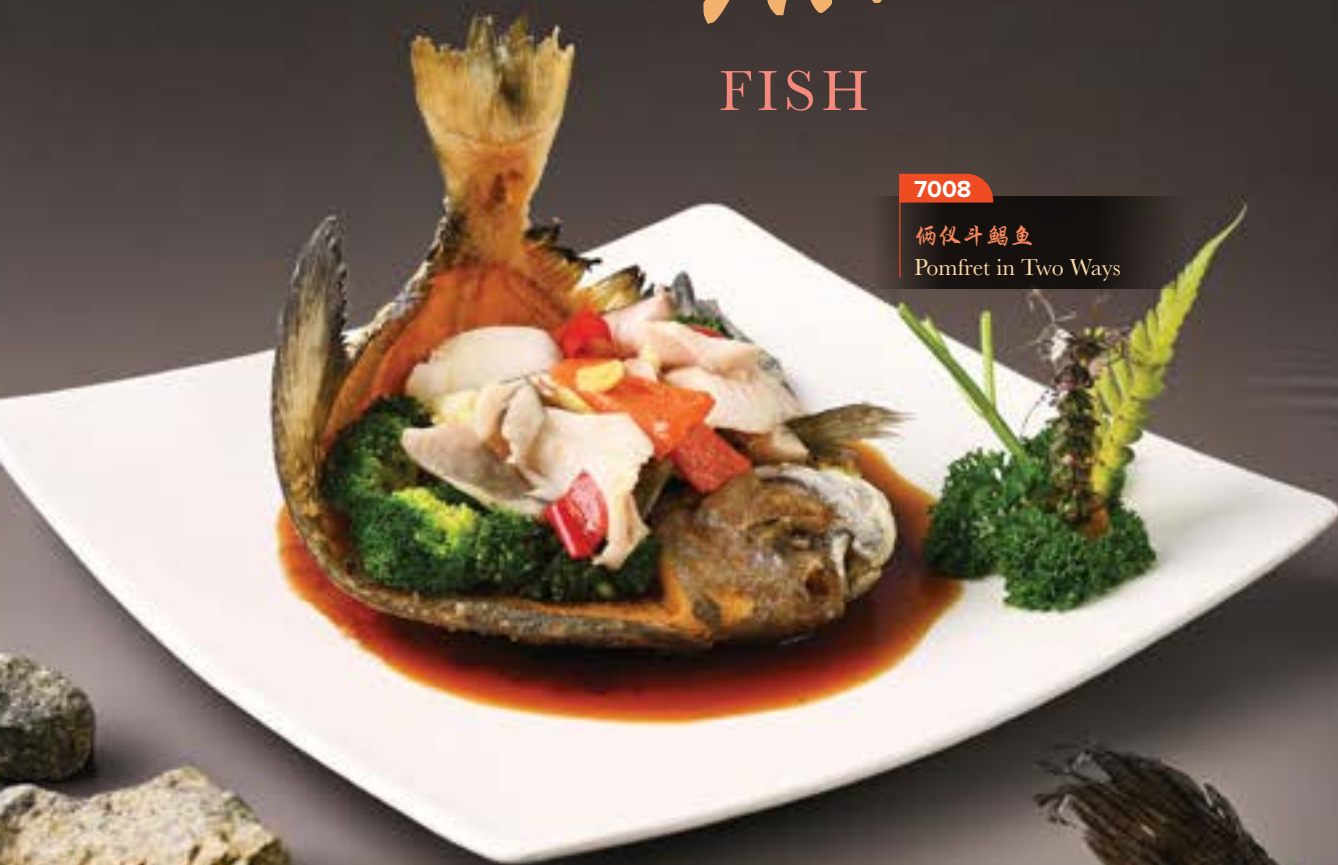
兩儀斗鰻魚

Pomfret in Two Ways

7004c

油浸特造順亮魚

Deep Fried Marble Goby
w/ Superior Soya Sauce





7001 咖喱鱼头

Curry Fish Head

(需提前两天预订/2-day advance order required)

\$32 \$59

半份/Half 整份/whole

7002 深海红斑

Red Garoupa

\$10.80

每100克/Per 100g

7003 老虎斑

Tiger Garoupa

\$8.80

每100克/Per 100g

7004 特选顺壳鱼

Marble Goby (Soon Hock)

\$10.80

每100克/Per 100g

7005 金目鲈

Sea Bass

\$5.80

每100克/Per 100g



7006 姜丝爆生果鱼

Fruit Fish Steamed w/Shredded Ginger 每100克/Per 100g

\$6.80

7007 斗鲳鱼

Steamed Teochew Style Pomfret

时价/Seasonal Price



7008 俩仪斗鲳鱼

Pomfret in Two Ways

时价/Seasonal Price



7006

姜丝爆生果鱼

Fruit Fish Steamed
w/Shredded Ginger

7004b

潮州蒸顺壳鱼

Steamed Teochew Style
Marble Goby

烹调法 Methods of Cooking

a. 港蒸 (清蒸) Steamed HK Style



b. 潮州蒸 Steamed Teochew Style



c. 油浸 Deep Fried w/Superior Soya Sauce

d. 酸甜 Sweet & Sour

e. 泰式香芒 Deep Fried w/Thai Spices

f. 广式蒜茸蒸 Steamed Canton Style

7001

咖喱鱼头

Curry Fish Head



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Signature辣
Spicy

带子 · 虾

PRAWNS & SCALLOPS

8007

奶皇蛋酥虾球

Pumpkin Prawns
w/ Salted Egg (Deshelled)



Signature

8005

黑酱油虾碌

Black Sauce Prawns



8001 白灼虾 (最少400克/Min. 400g) \$5.80
Poached Prawns 每100克/Per 100g

8002 药材虾 (药材汤) (最少400克/Min. 400g) 另加/Additional \$10
Herbal Prawns (Herbal Stock) \$5.80
每100克/Per 100g

8003 蒜茸开边蒸虾 (500克/500g) \$40
Steamed Prawns w/Garlic 每份/Per Serving

 **8004 佛钵虾球** \$40
Crispy Yam Basket w/Prawns 每份/Per Serving

 **8005 黑酱油虾碌**
Black Sauce Prawns

	小 (S)	中 (M)	大 (L)
	\$33	\$48	\$63

8006 杏仁麦片虾 \$24 \$36 \$48
Almond Cereal Prawns

 **8007 奶皇蛋酥虾球** \$26 \$38 \$52
Pumpkin Prawns w/Salted Egg (Deshelled)

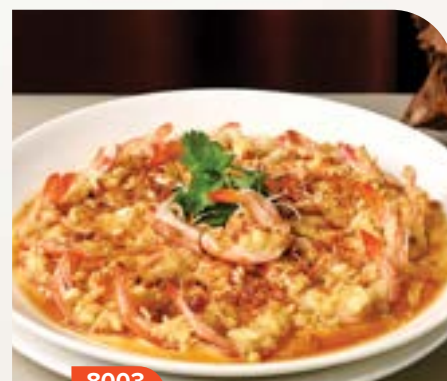
8008 芋香咸蛋虾球 \$26 \$38 \$52
Stir Fried Salted Egg Prawns w/Yam Strips (Deshelled)

8009 芥茉虾球 \$24 \$36 \$48
Wasabi Prawns (Deshelled)

 **8010 极品碧绿鲜带子** \$35 \$50 \$70
Stir Fried Scallops w/Seasonal Vegetables & XO Sauce

8011 碧绿鲜带子 \$32 \$45 \$64
Stir Fried Scallops w/Seasonal Vegetables

 **8012 荔茸带子酥** (最少四粒/Min. 4 Pieces)
Deep Fried Scallop Wrapped w/Yam \$4.50 每粒/Per Piece



8003

蒜茸开边蒸虾
Steamed Prawns w/Garlic



8004

佛钵虾球
Crispy Yam Basket w/Prawns



8010

极品碧绿鲜带子
Stir Fried Scallops
w/Seasonal Vegetables & XO Sauce

8012

荔茸带子酥
Deep Fried Scallop
Wrapped w/Yam

家禽·肉

POULTRY & MEAT

9001

密制美国鸭

Famous USA Duck



9002

密制香酥鸭

Crispy Duck



9001 密制美国鸭
Famous USA Duck

\$32 **\$56**
半只/Half 一只/Whole

 **9002 密制香酥鸭**
Crispy Duck

\$38 **\$65**
半只/Half 一只/Whole

9003 童子烧鸡
Roasted Spring Chicken

\$22
一只/Whole

 **9004 香芒泰式鸡**
Mango Chicken in Thai Style

\$22
每份/Per Serving



9005
荔枝古佬肉
Lychee Sweet & Sour Pork

9003
童子烧鸡
Roasted Spring Chicken



9007
无锡排骨
Classic Pork Ribs w/Chef's Sauce



9004
香芒泰式鸡
Mango Chicken in Thai Style

 **9005 荔枝古佬肉**
Lychee Sweet & Sour Pork

\$18 **\$26** **\$34**
小(S) 中(M) 大(L)

9006 蜜汁焗排骨
Honey Glazed Pork Ribs

\$20 **\$30** **\$40**
小(S) 中(M) 大(L)

 **9007 无锡排骨 (配六粒馒头)**
Classic Pork Ribs w/Chef's Sauce
(Served with 6 pcs Buns)

\$28
每份/Per Serving

9008 姜葱炒鹿肉
Stir Fried Venison w/Spring Onion & Ginger

\$26 **\$38** **\$52**
小(S) 中(M) 大(L)

豆腐

BEANCURD



1101

菠菜野菌豆腐

Braised Home-Made Beancurd w/Spinach



1102

金钱豆腐

Steamed Golden Beancurd



1101

菠菜野菌豆腐

Braised Home-Made Beancurd w/Spinach



1102

金钱豆腐

Steamed Golden Beancurd

1103

砂煲海鲜豆腐

Braised Beancurd w/Assorted Seafood in Claypot

小(S)

\$20

中(M)

\$30

大(L)

\$40

\$25

\$35

\$45

\$30

\$40

\$50

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辣
Spicy

蔬菜

VEGETABLES

1109

地鱼肉炒芥兰

Stir Fried Baby Kailan
w/Dried Sole Fish

1107

四大天王

Four Heavenly Kings

1104 三皇蛋浸菜苗

Poached Chinese Spinach w/Egg Trio in Superior Stock

小(S) 中(M) 大(L)
\$18 \$26 \$36

1105 椒子松菇芦笋

Stir Fried Asparagus w/Japanese Mushrooms

\$22 \$32 \$42

1106 罗汉上素

Assorted Vegetables

\$20 \$30 \$40



1107 四大天王

Four Heavenly Kings

\$20 \$30 \$40



1108 参芭通心菜 (加尤鱼 \$6)

Sambal Kang Kong (Add Cuttlefish \$6)

\$18 \$24 \$34



1109 地鱼肉炒芥兰

Stir Fried Baby Kailan w/Dried Sole Fish

\$18 \$27 \$36

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1201 東皇特色炒饭
Roland's Specialty Fried Rice

小(S) 中(M) 大(L)
\$16 \$24 \$32

1202 生拆蟹肉银鱼仔炒饭
Crab Meat w/Silver Fish Fried Rice

\$16 \$24 \$32



1203 蟹汁炒饭配馒头
Fried Rice w/Chili Crab Sauce
& Fried Buns

\$26 \$32 \$42
3 Buns 6 Buns 9 Buns

1204 上汤焗生虾香脆生面
Crispy Noodles w/Prawns
in Superior Stock

\$22 \$32 \$42



1205 香炒海鲜面线
Seafood Fried Mee Sua

\$16 \$24 \$32

1205

香炒海鲜面线
Seafood Fried Mee Sua



1206 東皇马来炒面
House Specialty Mee Goreng

\$16 \$24 \$32

1207 干烧伊面
Stir Fried Ee-fu Noodles

\$16 \$24 \$32



1208 海鲜什锦极品鸳鸯 (河粉及米粉)
XO Sauce Seafood Hor Fun & Bee Hoon

\$20 \$30 \$40

1209 富康长寿面
Longevity Noodles

\$22 \$32 \$42

1208

海鲜什锦极品鸳鸯
XO Sauce Seafood Hor Fun & Bee Hoon

1206

東皇马来炒面
House Specialty Mee Goreng



饭·面

RICE & NOODLE



1201

東皇特色炒饭

Roland's Specialty Fried Rice



1203

蟹汁炒饭配馒头

Fried Rice w/Chili Crab Sauce
& Fried Buns



甜品

DESSERTS

1301

龙眼香茅冻

Lemongrass Jelly
w/Longan

\$4.80

每位/Per Serving

\$48

大/Large

1302

密制龟苓膏

Home-Made
Herbal Jelly

\$4.00

每位/Per Serving

1303

杨枝甘露

Pomelo Sago w/Mango

\$5.80

每位/Per Serving

\$58

大/Large

1304

潮州白果芋泥

Sweet Yam Paste w/Ginkgo Nuts

\$5.80

每位/Per Serving

\$58

大/Large

所有价格均需另加销售税和服务费。图片仅供参考。

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辣
Spicy