

冷盤小食 (涼菜) Cold Appetizers

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| 101 | 涼拌手拍黃瓜
Garlic Spiced Cucumber | \$6.8 |
| 102 | 芝麻海蜇手撕雞
Hand-shredded Chicken with Marinated Jellyfish | \$10.8 |
| 103 | 海蜇燻蹄
Marinated Jellyfish with sliced Pork Trotter | \$10.8 |
| 104 | 特製沙薑雞腳
Sand Ginger Chicken Claws | \$6.8 |
| 105 | 芝麻爽脆海蜇皮
Spicy Jellyfish with White Sesame | \$6.8 |
| 106 | 麻辣拌仙掌
Spicy Boneless Duck Webs with White Sesame | \$10.8 |

特色滷水系列 Homemade Soy-dipped Collections

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| 107 | 特色滷水鴨翼
Duck Wings | \$8.8 |
| 108 | 特色滷水鴨下巴
Duck Chin | \$10.8 |
| 109 | 特色滷水牛展
Beef Shanks | \$10.8 |
| 110 | 特色滷水鴨胗
Duck Giblets | \$9.8 |



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頭盤 Entrée

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| 131 | 澳洲生蠔刺身
Freshly opened Natural Pacific Oyster (1/2 Dozen) | \$21.0 |
| 132 | 澳洲三文魚刺身
Atlantic Salmon Sashimi (6 Pieces /12 Pieces) | \$14.0/\$28.0 |
| 133 | 東海三色蒸點
Tri- flavoured Dumplings (Scallop/Chives & Seafood/Prawns)
3 Pieces | \$10.0 |
| 134 | 水晶蝦餃皇
Prawn Dumplings (Har Gau) 4 Pieces | \$10.0 |
| 135 | 蟹籽乾蒸燒賣
Pork & Prawn Dumplings with Crab Roe (Siu Mai) 4 Pieces | \$10.0 |
| 136 | 海鮮生菜包
Seafood San Choy Bau : finely diced Seafood wrapped in
fresh lettuce cup (2 Pieces) | \$18.0 |
| 137 | 雞茸/牛肉生菜包
San Choy Bau : finely diced Chicken or Beef in fresh lettuce cup
(2 Pieces) | \$14.0 |
| 138 | 脆皮雞絲春卷
Crispy Chicken Spring Rolls (4 Pieces) | \$10.0 |
| 139 | 脆皮齋春卷
Crispy Vegetarian Spring Rolls (4 Pieces) | \$9.0 |
| 140 | 北方韭菜豬肉水餃
Homemade Pork Dumplings with Chives served w/red vinegar
(8 Pieces) | \$14.8 |
| 141 | 北方香茜牛肉水餃
Homemade Beef Dumplings with Coriander served w/red
vinegar (8 Pieces) | \$14.8 |

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201 東海御膳北京烤鴨 (兩食) : 半隻或一隻 \$46.8/\$78.8
EO Royal Peking Duck (2 course) : Choose Half (6 Pieces) or Whole (12 Pieces)

(一食) 御膳片皮鴨：皮香酥脆，入口即溶，配以新鮮薄餅夾卷青瓜、大蔥和海鮮醬食用。
1st course : Thinly sliced crispy duck skin, traditionally served with fresh spring onion & cucumber, sweet bean sauce rolled in pancake

(二食) 鴨肉鬆生菜包：肉質鮮嫩，配以新鮮生菜，清脆爽口。
2nd course : Hand shredded duck meat tossed with diced vegetables wrapped in fresh lettuce cup



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東海燒味一哥 Barbecued Dishes

202	金牌香脆化皮乳豬件 (每日限定) : 頭盤/主菜 Crispy Skin Suckling Pig with Jellyfish : Entree / Main	\$24.8/\$48.8
203	金牌香脆化皮乳豬拼盤 (每日限定) Crispy Skin Suckling Pig & Selected BBQ Meat Platter with Jelly Fish	\$42.8
204	東海燒味拼盤 (叉燒皇/豉油雞/名爐燒鴨) BBQ Meat Platter with Jellyfish	\$38.8
205	秘製貴妃走地雞 Chilled Free Range Chicken Steamed w/Secret Chinese Herbs (Cold-served)	\$36.8
206	蜜汁叉燒皇 : 頭盤/主菜 Slow-BBQ (3 hours) Pork Meat : Entree / Main	\$14.8/\$28.8
207	溶口燒腩仔 : 頭盤/主菜 Slow Roasted Pork (5 hours) : Entree / Main	\$18.8/\$36.8
208	東海名爐燒鴨 EO Signature Slow-roast (3 hours) Duck	\$36.8
209	脆皮紅燒乳鴿 Crispy Roasted Squab served with Black Vinegar & Seasoning Salt	\$36.8

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湯羹 Soup

		price per person
301	蟹肉粟米羹 Crab Meat and Sweet Corn Soup	\$12.8
302	雞茸粟米羹 Diced Chicken and Sweet Corn Soup	\$9.8
303	宮廷酸辣湯 Classic Hot and Sour Soup : black fungus, bamboo shoots, chicken & tofu	\$10.8
304	北菇瑤柱鴨絲羹 Shredded Roasted Duck, Sun-Dried Scallops and Black Mushroom Soup	\$10.8
305	家鄉西湖牛肉羹 West Lake Beef Soup with coriander, egg white & spring onion – Originated from Jiangnan	\$10.8
306	鮮蝦瑤柱豆腐羹 Fresh Prawn, Sun-Dried Scallops and Bean Curd Soup	\$12.8
307	海皇豆腐羹 Mixed Seafood and Bean Curd Soup	\$12.8
308	鮮蝦雲吞湯 Prawn Dumpling Short Soup	\$10.8

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鮑魚 Live Abalone

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|-----|--|-----------------------|
| 410 | 翅骨濃湯過橋鮮螺片
Fresh Sea Conch in Supreme Shark-Fin Broth | \$158.0 |
| 411 | 蜜豆韭黃炒鮮螺片
Fresh Sea Conch Stir Fried with Sugar Snaps & Chive Shoots | \$128.0 |
| 412 | 油泡鮮螺片
Sauteed Sliced Natural Sea Conch | \$128.0 |
| 413 | 堂灼游水鮑魚
Live Abalone Shabu Shabu (Cooked at your table w/Supreme Broth) | Market Price |
| 414 | 油泡游水鮑魚
Sauteed Sliced Live Abalone | Market Price |
| 415 | 翅骨濃湯過橋游水鮑魚
Live Abalone in Supreme Shark-Fin Broth | Market Price |
| 416 | 東海特色冰鎮鮮鮑魚 (預訂)
EO Signature Abalone Served on Ice with Wasabi Jelly
(12 hours Pre-order) | \$168.0 |
| 417 | 蠔皇原只鮑魚 大/中/細
Whole Abalone Braised with Oyster Sauce Large/ Medium / Small | \$138.0/\$99.0/\$73.0 |

龍蝦 Live Lobster

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|-----|---|--------------|
| 501 | 東海特色龍蝦兩食
EO Lobster (2 Courses) | Market Price |
| | 一食：西施蛋白炒龍蝦球
1st Course: Lobster Meat wok-tossed with Egg White | |
| | 二食：避風塘龍蝦
2nd Course: Lobster Meat wok-tossed with Salt & Pepper, Black Bean, Roasted Garlic & Dried Chilli – Traditional Hong Kong Style | |
| 502 | 龍蝦刺身拼本地生蠔三文魚刺身
Lobster Sashimi w/Natural Oysters & Salmon | Market Price |
| 503 | 砂煲陳年花雕焗龍蝦
Lobster Steamed w/Aged Chinese Yellow Wine in Casserole | Market Price |
| 504 | 上湯焗龍蝦
Steamed Lobster Superior Broth | Market Price |
| 505 | 薑蔥焗龍蝦
Ginger & Shallot Lobster | Market Price |
| 506 | 椒鹽焗龍蝦
Salt & Pepper Lobster | Market Price |
| 507 | 特色辣子龍蝦
Szechuan Spicy Lobster with Chinese spice and herbs | Market Price |
| 508 | 蒜子牛油焗龍蝦
Butter & Garlic Lobster | Market Price |

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521 東海至尊皇帝蟹三食
EO King Crab (3 Courses)

Market Price

- 一食：椒鹽蟹身
1st Course : Deep Fried with Salt & Pepper
- 二食：薑蔥炒蟹身
2nd Course : Wok-tossed with Ginger & Shallot
- 三食：蟹黃伊麵
3rd Course : Braised with Crab Roe, Butter & Garlic with Soft E-Fu Egg Noodle

蟹 Live Crab

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|-----|--|--------------|
| 522 | 薑蔥焗蟹
Ginger & Shallot Crab | Market Price |
| 523 | 自家潮州凍蟹 (預訂)
Chilled Mud Crab in Chui Chow Style served w/red vinegar
(6 hours Pre-order) | Market Price |
| 524 | 醉香砂鍋陳年花雕焗蟹
Crab Infused with Aged Chinese Yellow Wine in Casserole | Market Price |
| 525 | 金沙粉絲焗蟹煲
Crab tossed with Minced Pork and Vermicelli | Market Price |
| 526 | 秘製椒鹽焗蟹
Salt & Pepper Crab | Market Price |
| 527 | 原味港式避風塘炒蟹
Deep Fried Crab wok-tossed with Salt & Pepper, Black Bean,
Roasted Garlic & Dried Chilli – Traditional Hong Kong Style | Market Price |
| 528 | 東海招牌黑胡椒蟹
EO Signature Black Pepper Crab | Market Price |
| 529 | 西澳鵝肝醬太子蟹
Snow Crab wok-tossed with Goose Liver Pâté | Market Price |
| 530 | 東海馳名蛋白花雕蒸太子蟹
EO Signature Snow Crab Steamed with Egg White & Infused with
Chinese Yellow Wine | Market Price |

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游水海鮮 Live Seafood

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|-----|--|--------------|
| 561 | 秘製XO醬炒蜆
Pipis stir-fried in homemade XO chilli Sauce | Market Price |
| 562 | 游水白灼生蝦
Poached Fresh Prawns served with homemade soy-sauce | Market Price |
| 563 | 特色推介：東海特色星斑魚兩食
EO Signature Coral Trout (2 Courses) | Market Price |
| | 一食：三蔥梅菜皇炒球
1st Course: Stir Fried With Premium Pickles & Mixed Onions | |
| | 二食：石鍋香燒頭腩煲
2nd Course: Fish Head & Belly Pan Fried with Coriander In Sizzling Clay Pot | |
| 564 | 新鮮游水魚：三刀魚/青衣/鱸魚/鱸斑
Fish from the tank: Morwong / Parrot Fish / Silver Perch / Murray Cod | Market Price |
| | (做法：清蒸/花雕蒸/剝椒蒸/豉汁蒸)
Cooking Style: Steamed with Ginger & Shallot / Chinese Yellow Wine /
Home Made Chilli Sauce / Black Bean Sauce | |
| 565 | 麻辣水煮魚
Szechuan Spicy Fish Fillet | Market Price |

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海鮮 Seafood

601	椒鹽焗鮮魷 Salt & Pepper Calamari	\$28.8
602	豉椒味菜炒鮮魷 Stir Fried Calamari with Black Bean / Capsicum / Preserved Vegetables	\$28.8
603	蒜子澳洲玻璃大蝦球 Ocean King Prawns Stir Fried with Garlic	\$36.8
604	秘製XO醬爆澳洲大蝦球 Ocean King Prawns Stir Fried with homemade XO Chilli Sauce	\$36.8
605	碧綠炒澳洲大蝦球 Ocean King Prawns wok-tossed with Seasonal Greens	\$36.8
606	特色香辣澳洲大蝦球 Szechuan Spicy Ocean King Prawns	\$36.8
607	蜜糖澳洲大蝦球 Honey Ocean King Prawns	\$36.8
608	蒜蓉粉絲蒸開邊大蝦 Live Shell King Prawns steamed with Fresh Minced Garlic & Vermicelli	\$38.8
609	椒鹽焗白飯魚 Salt & Pepper Whitebait	\$24.8
610	姜蔥炒大帶子 Scallops stir-fried with Ginger and Shallot	\$40.8
611	秘製XO醬蜜豆炒大帶子 Scallops stir-fried with Sugar Snaps & Homemade XO Chilli Sauce	\$40.8

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雞 Chicken

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|-----|---|--------|
| 701 | 玫瑰豉油雞
Soya Chicken dipped in Eastern Rose Wine | \$28.8 |
| 702 | 金牌炸子雞
Deep Fried Crispy Chicken | \$26.8 |
| 703 | 四川辣子雞
Szechuan Hot Spicy Chicken | \$26.8 |
| 704 | 薑蔥霸皇雞
Crispy Skinned Chicken dressed with Shallot and Soya Sauce | \$26.8 |
| 705 | 富貴山東雞
The famous Shangtung Chicken : Crispy Skin Boneless Chicken dressed with Homemade vinaigrette & garlic sauce | \$26.8 |
| 706 | 香滑沙嗲雞球
Satay Chicken Fillet | \$24.8 |
| 707 | 川椒汁雞球
Szechuan Chilli Chicken Fillet | \$24.8 |
| 708 | 四川香辣雞煲
Szechuan Spicy Chicken Cooked with Hot Chilli Sauce in Casserole | \$26.8 |
| 709 | 台式三杯雞煲
Chicken Cooked with 3 Secret Sauce in Casserole - Traditional Taiwanese Style | \$26.8 |



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牛肉 Beef

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| 721 | 特色黑胡椒和牛粒
Black pepper pan-fried Diced Wagyu (400 Day Grain Fed) | \$38.8 |
| 722 | 日式和牛粒
Grain-Fed Diced Wagyu Stir Fried with homemade Mayo | \$38.8 |
| 723 | 蒙古蔥爆牛肉
Mongolian Beef | \$24.8 |
| 724 | 豉椒炒牛肉
Black Bean wok-tossed Chilli Beef | \$24.8 |
| 725 | 四川水煮牛肉
Szechuan Spicy Beef in Hot Chilli Oil | \$26.8 |
| 726 | 野山椒炒牛肉
Beef Stir Fried with Rod Chilli | \$24.8 |
| 728 | 美極和牛粒
Classic 'Maggi' Grain-Fed Diced Wagyu | \$38.8 |

723



豬肉 Pork

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| 761 | 椒鹽蒜香肉排
Salt & Pepper Pork Spare Ribs | \$26.8 |
| 762 | 菠蘿咕嚕肉
Sweet & Sour Pork with Pineapple | \$26.8 |
| 763 | 火腩炒芥蘭
Roasted Pork wok-tossed with Chinese Broccoli | \$26.8 |
| 764 | 家鄉馬蹄鮮魷蒸肉餅
Steamed Minced Pork, Calamari & Water Chestnut | \$26.8 |
| 765 | 京都肉排
Pekinese Style Pork Spare Ribs | \$26.8 |

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煲仔菜 Clay Pot

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| 801 | 海皇海鮮豆腐煲
Seafood mix (prawn, calamari, fish fillet, scallop) with Bean Curd and seasonal greens | \$38.8 |
| 802 | 風味魚香茄子煲
Spicy Eggplants tossed with minced pork and salted fish in homemade chilli bean sauce | \$24.8 |
| 803 | 咸魚雞粒豆腐煲
Salted Fish with Diced Chicken and Bean Curd | \$26.8 |
| 804 | 香滑八珍豆腐煲
Assorted Meat (BBQ Pork, Chicken, beef) with Bean Curd and seasonal greens | \$30.8 |
| 805 | 家鄉梅菜扣肉煲
Braised Pork Belly and Pickles | \$28.8 |

802



蔬菜 Vegetables

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| 821 | 竹筍羅漢扒上素
Assorted Vegetables Braised with Bamboo Piths | \$26.8 |
| 822 | 清炒郊外四時蔬
Stir Fried Assorted Vegetables | \$22.8 |
| 823 | 靈芝菇扒菜膽
King Mushrooms with Seasonal greens Braised with Oyster Sauce | \$28.8 |
| 824 | 鮮菌扒翡翠
Mixed Mushrooms and Vegetables Braised with Oyster Sauce | \$28.8 |
| 825 | 馬拉盞啫啫時菜
Seasonal Vegetables Stir Fried with Shrimp Sauce In Stone Pot | \$26.8 |
| 826 | XO醬乾扁四季豆
Long Beans with Minced Pork in XO Chilli Sauce | \$22.8 |
| 827 | 燒汁炒雜菌
Assorted Mushrooms Stir Fried with Special Sauce | \$28.8 |
| 828 | 蒜籽瑤柱杞子上湯浸時蔬
Seasonal Vegetables with Dried Scallops, Dried Garlic and Wolfberry in Superior Broth | \$24.8 |
| 829 | 椒絲腐乳西生菜
Lettuce Poached with Salted Bean Curd Sauce | \$16.8 |
| 830 | 蠔油芥蘭
Chinese Broccoli Poached with Oyster Sauce | \$16.8 |

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豆腐 Bean Curd

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| 861 | 川香麻婆豆腐
Bean Curd Stewed with Minced Meat and Homemade Chilli Sauce | \$22.8 |
| 862 | 紅燒北菇滑豆腐
Pan Fried Bean Curd Braised with Black Mushrooms | \$24.8 |
| 863 | 椒鹽素豆腐角
Salt & Pepper Bean Curd | \$22.8 |
| 864 | 攪菜肉鬆蒸玉子豆腐
Egg Bean Curd Steamed with Minced Pork and Preserved Olives | \$24.8 |
| 865 | 海棠滑豆腐
Snow White - Egg White Steamed with Assorted Seafood (prawns, calamari, scallop) and greens | \$28.8 |

828



粉 / 面 / 飯 Noodles and Rice

901	東海招牌海鮮炒飯 EO Signature Fried Rice with Salmon Roe & Diced Seafood	\$26.8
902	皇牌瑤柱蛋白炒飯 Dried Scallop and Egg White Fried Rice	\$26.8
903	揚州炒飯 (細/大) Traditional Style Yeung Chow Fried Rice (Small / Standard)	\$12.8/\$20.8
904	菠蘿海鮮炒飯 Seafood and Pineapple Fried Rice	\$26.8
905	福建炒飯 Fujian Style Fried Rice – semi-dry	\$26.8
906	如意齋炒飯 Vegetarian Fried Rice	\$18.8
921	乾炒牛河 Beef Stir Fried Rice Noodle	\$22.8
922	乾燒伊面 Braised Soft E-fu Noodles	\$20.8
923	家鄉海鮮炒麵 Seafood Fried Noodles : prawns, calamari, scallop & cod fillet	\$26.8
924	家鄉肉絲炒麵 Shredded Pork Fried Noodles with spring onion	\$22.8
925	星洲炒米粉 Singaporean Style Fried Vermicelli	\$22.8
930	絲苗白飯 (每位) Steamed Jasmine Rice (Per Person)	\$3.0

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粥類 Congee

951	自助生滾粥 Self-Cooked Plain Congee	\$5.0
952	生滾海皇粥 Seafood Congee	\$24.8
953	生滾鮑魚滑雞粥 Abalone and Chicken Congee	\$30.8
954	生滾斑片粥 Cod Fillet Congee	\$22.8
955	生滾皮蛋瘦肉粥 Lean Pork Congee with Century Eggs	\$20.8
956	明火白粥 Slow cooked Plain Congee	\$3.0
957	鬆脆油條 Deep Fried Fritters	\$3.5
958	美味饅頭：蒸/炸 (每個) Plain Flour Bun : Steam / Fried (Each)	\$2.5

甜品 Dessert

		price per person
981	豆沙鍋餅 Red Bean Pancake	\$12.0
982	炸雪糕 (草莓/朱古力/焦糖) Deep Fried Ice Cream (Strawberry/Chocolate/Caramel)	\$8.0
983	芒果布甸 Mango Pudding (Seasonal)	\$8.0
984	生磨蛋白杏仁茶配芝麻湯丸 Egg White Sweetened Almond Cream with Homemade Sesame Glutinous Rice Ball	\$10.0
985	滋潤燕窩杏仁茶 Double Boiled Sweetened Almond Cream with Bird's Nest	\$48.0

983

