

東海新春小菜
EAST OCEAN
LUNAR NEW YEAR MENU



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甜品 Desserts

鲜杏汁炖官燕 ----- Double Boiled Imperial Bird's Nest with Fresh Almond Cream	----- (位/Person)	\$55.00
鲜杏汁炖燕窝 ----- Double Boiled Bird's Nest with Fresh Almond Cream	----- (位/Person)	\$38.00
鲜杏汁炖雪蛤 ----- Double Boiled Hashima with Fresh Almond Cream	----- (位/Person)	\$16.00
杨枝甘露 ----- Chilled Mango Sago with Pomelo	----- (位/Person)	\$8.30
福果甜芋泥 ----- Mashed Taro Paste with Gingko Nuts	----- (位/Person)	\$8.00
生磨鲜杏汁 ----- Fresh Almond Cream	----- (位/Person)	\$8.00
药制龟苓膏 ----- Guilin Herbal Jelly	----- (位/Person)	\$7.80
黄金流沙包 ----- Custard Bun	----- (4 粒/pcs)	\$7.50
芒果布丁 ----- Chilled Mango Pudding	----- (位/Person)	\$6.50
蜜瓜西米露 ----- Chilled Honey Dew Sago	----- (位/Person)	\$6.50

餐前小食 Appetizer

脆皮烧腩仔 ----- Crispy Roasted Pork Belly	-----	\$18.80
虾子烧双菇 ----- Fried Japanese Mushroom with Dried Shrimp Roe	-----	\$16.00
潮州卤水大肠 ----- Teochew Soyed Intestine	-----	\$16.00
潮州卤水鸭舌 (热/冷) ----- Teochew Soyed Duck Tongue (Hot/Cold)	-----	\$16.00
秘制叉烧皇 ----- Honey "Char Siew"	-----	\$12.80
椒盐白饭鱼 ----- Deep Fried Silver Fish with Pepper and Salt	-----	\$12.00
金沙炸鱼皮 ----- Fried Salted Egg Yolk Fish Skin in Superior Stock	-----	\$12.00
舟山海蜇丝 ----- Marinated Jellyfish	-----	\$9.00
酥炸海鲜豆腐 ----- Fried Seafood with Beancurd Cubes	-----	\$9.00
避风塘松菇 ----- Sautéed Assorted Mushroom with Crispy Garlic and Chilli	-----	\$9.00

潮式 · 卤水
Teochew Cold Dish · Soyed Assortment

潮式冻膏蟹 ----- 时价
Teochew Cold Roe Crab seasonal price

潮州卤水拼盘 ----- \$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
Teochew Soyed Assortment

潮州卤水鸭片 ----- \$23.00 (小/S) \$35.00 (中/M) \$46.00 (大/L)
Teochew Sliced Soyed Duck

潮州卤水三拼 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
East Ocean Three Kinds of Soyed Assortment

潮州卤水双拼 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
East Ocean Two Kinds of Soyed Assortment

卤水拼盘选项:

鸭片、大肠、掌翼、花肉、墨鱼、鸭下巴、鸭舌、鸭肾

Soyed Assortment Selection:

Sliced Duck, Intestine, Web Wing, Pork Belly, Cuttlefish, Duck Chin, Duck Tongue, Duck Kidney

粥 · 粉 · 面 · 饭
Rice · Congee · Noodles

鲍鱼三丝粥 ----- \$16.00
Abalone Congee (位/Person)

潮式鲳鱼粥 ----- \$10.00
Teochew Pomfret Congee (位/Person)

方鱼蚝仔粥 ----- \$10.00
Oyster Congee with Dried Fish (位/Person)

方鱼肉碎粥 ----- \$8.80
Minced Pork Congee with Dried Fish (位/Person)

皮蛋鸡丝粥 ----- \$8.00
Chicken Congee with Century Egg (位/Person)

潮州炒面卜 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Teochew Style Fried Mee Pok

干炒牛肉河粉 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Fried Beef Kway Teow

玉兰菜甫炒河粉 ----- \$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
Fried Kway Teow with Kai Lan and Chye Poh

粥 · 粉 · 面 · 饭
Rice · Congee · Noodles

鲍鱼海鲜泡饭 ----- \$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
Poached Congee with Abalone and Seafood

松露油野菌炒面卜 ----- \$23.00 (小/S) \$34.50 (中/M) \$46.00 (大/L)
Fried Mee Pok with Truffle Oil and Assorted Mushroom

海鲜焖白米粉 ----- \$23.00 (小/S) \$34.50 (中/M) \$46.00 (大/L)
Stewed Rice Vermicelli with Seafood

豉油皇炒面 ----- \$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
Fried Noodle with Supreme Soya Sauce

甫鱼干烧伊面 ----- \$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
Braised Ee Fu Noodle with Dried Fish

瑶柱蛋白炒饭 ----- \$25.00 (小/S) \$37.50 (中/M) \$50.00 (大/L)
Fried Rice with Conpoy and Egg White

X.O.海鲜炒饭 ----- \$23.00 (小/S) \$34.50 (中/M) \$46.00 (大/L)
Fried Rice with Seafood in X.O. Sauce

香芋腊味炒饭 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Fried Rice with Chinese Sausage and Diced Yam

所有价格另加服务费及消费税 All prices subject to service charge & GST

港式烧味 Cantonese Roasted

鸿运乳猪全体 (提前三天预定) ----- \$278.00
Roasted Whole Suckling Pig (3 days in advance) (原只/whole)

烧味三拼 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
Three Kinds of Roasted Assortment

烧味双拼 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Two Kinds of Roasted Assortment

明炉脆皮烧鸭 ----- \$35 (半只/half) \$68 (一只/whole)
Crispy Roasted Duck

玫瑰豉油鸡 ----- \$22 (半只/half) \$40 (一只/whole)
Soya Sauce Chicken

普宁豆酱鸡 ----- \$22 (半只/half) \$40 (一只/whole)
Chicken with Bean Paste

瑶柱贵妃鸡 ----- \$22 (半只/half) \$40 (一只/whole)
Royal Chicken with Conpoy

烧味拼盘选项:

烧肉、烧鸭、叉烧、海蜇、油鸡、贵妃鸡

Roasted Assortment Selection:

Roasted Pork, Roasted Duck, Char Siew, Jellyfish, Soya Sauce Chicken, Royal Chicken

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東海魚生撈起 • 盆菜運開財來
Yusheng • Supreme Combination Platter

東海潮州三文魚生 ----- East Ocean Teochew Salmon Yusheng	\$98.00 (小/S) \$138.00 (大/L)
鮑魚發財魚生 (南非鮑魚) ----- Prosperity New Year Yusheng (South African Abalone)	\$98.00 (小/S) \$138.00 (大/L)
新春發財三文魚生 ----- Prosperity New Year Salmon Yusheng	\$78.00 (小/S) \$118.00 (大/L)
素三文魚生撈起 ----- Prosperity New Year Yusheng (Vegetarian)	\$68.00 (小/S) \$108.00 (大/L)
東海極品盆菜 ----- East Ocean Prosperity Pen Cai	\$268.00 小/S (5 位用/Persons) \$498.00 大/L (10 位用/Persons)
鮑魚發財好市 ----- Braised Abalone with Dried Oyster and Black Moss	\$55.00 (份/Portion)
發財好市大利 ----- Braised Pig's Tongue with Dried Oyster and Black Moss	\$32.00 (份/Portion)
鮑貝橫財就手 ----- Braised Pig's Trotters with Clam	\$32.00 (份/Portion)
發財好市大利湯 ----- Double Boiled Pig's Tongue Soup with Black Moss and Dried Oyster	\$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)

所有價格另加服務費及消費稅 All prices subject to service charge & GST

時菜 Vegetable

芦笋 ----- Asparagus	\$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
青龍菜 ----- Green Dragon Cress	\$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
香港白菜苗 ----- Hong Kong Baby Cabbage	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
香港芥蘭 ----- Hong Kong Kai Lan	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
西蘭花 ----- Broccoli	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
莧菜 ----- Chinese Spinach	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
菠菜 ----- Spinach	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
西生菜 ----- Lettuce	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
油麥菜 ----- Chinese Lettuce	\$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)

烹調方法:

蒜茸、清炒、蚝油、上湯、(X.O. 醬 另加 5 元)

Cooking Methods:

Garlic, Stir Fried, Oyster Sauce, Superior Stock, (X.O. Sauce additional \$5)

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煲仔菜 Claypot

虾子四喜婆参煲 ----- \$48.00 (小/S) \$72.00 (中/M) \$96.00 (大/L)
Braised Sea Cucumber with Prawn and Meat in Claypot

红烧斑腩煲 ----- \$42.00 (小/S) \$63.00 (中/M) \$84.00 (大/L)
Braised Spotted Garoupa in Claypot

老姜云耳醉鸡煲 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Stewed Drunken Chicken with Black Fungus and Ginger in Claypot

潮菜凉瓜肉丸煲 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Braised Meatball with Bitter Melon and Vegetables in Claypot

鱼鳔豆腐煲 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Braised Beancurd with Fish Maw in Claypot

三色蛋苋菜煲 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Poached Chinese Spinach with Assorted Eggs in Claypot

南乳粉丝什菜煲 ----- \$18.00 (小/S) \$27.00 (中/M) \$36.00 (大/L)
Braised Vegetable with Vermicelli in Claypot

渔香茄子煲 ----- \$18.00 (小/S) \$27.00 (中/M) \$36.00 (大/L)
Braised Eggplant and Salted Fish in Claypot

鱼翅 · 鲍鱼 · 海味 · 汤 Shark's Fin · Soup · Abalone

红烧极品石窝翅 ----- \$65.00
Braised Superior Shark's Fin Soup in Stone Bowl (位/Person)

红烧潮州翅 ----- \$55.00
Braised Shark's Fin Soup in Teochew Style (位/Person)

浓汤鸡炖鲍翅 ----- \$55.00
Double Boiled Shark's Fin Soup with Chicken (位/Person)

原盅炖佛跳墙 ----- \$62.00
Double Boiled Mini Buddha Jump Over The Wall (位/Person)

滋补竹笙花胶汤 ----- \$42.00
Double Boiled Fish Maw Soup with Bamboo Fungus (位/Person)

蛋白蟹肉苋菜羹 ----- \$18.00
Chinese Spinach Soup with Crab Meat and Egg White (位/Person)

東海原煲老火汤 ----- \$32.00
Claypot Double Boiled Soup of the Day (4 位/Persons)

東海新年珍品佳肴 East Ocean Lunar New Year Treasures

南非鲍鱼 (South African Abalone)

珍宝 (Jumbo) -----	\$298.00 (粒/pc)
二头 (2-Head) -----	\$178.00 (粒/pc)
三头 (3-Head) -----	\$128.00 (粒/pc)
四头 (4-Head) -----	\$55.00 (粒/pc)

鸡汁花胶扒 -----	\$38.00
Braised Fish Maw in Chicken Stock	(位/Person)

生扣婆参鹅掌 -----	\$19.80
Braised Goose Web and Sea Cucumber	(位/Person)

虾子双菇炒海参 -----	\$38.00
Fried Sea Cucumber with Shrimp and Mushroom	(小/Small)

鲍鱼制作方式 (价格由 55 元起) :

冰镇、扒时蔬、捞起、野菌炒

Abalone Cooking Method (from \$55):

Chilled Cold, Vegetable, Toss, Assorted Mushroom

精美小炒 Side Dish

鲍角海鲜扒自制豆腐 -----	\$36.00 (小/S)	\$54.00 (中/M)	\$72.00 (大/L)
Braised Homemade Beancurd with Diced Abalone and Seafood			

野菌扒自制豆腐 -----	\$20.00 (小/S)	\$30.00 (中/M)	\$40.00 (大/L)
Homemade Tofu with Assorted Mushroom			

蚝皇鲍角焖大芥菜 -----	\$38.00 (小/S)	\$57.00 (中/M)	\$76.00 (大/L)
Stewed Chinese Mustard with Diced Abalone in Supreme Oyster Sauce			

云腿焖大芥菜 -----	\$28.00 (小/S)	\$42.00 (中/M)	\$56.00 (大/L)
Stewed Chinese Mustard with Ham			

蟹肉扒西兰花 -----	\$28.00 (小/S)	\$42.00 (中/M)	\$56.00 (大/L)
Stir Fried Broccoli Topped with Crab Meat			

芹香淮山炒云耳 -----	\$28.00 (小/S)	\$42.00 (中/M)	\$56.00 (大/L)
Stir Fried Celery with Black Fungus and Wild Yam			

上汤浸苋菜 -----	\$20.00 (小/S)	\$30.00 (中/M)	\$40.00 (大/L)
Poached Chinese Spinach in Superior Stock			

腿茸焖津白 -----	\$18.00 (小/S)	\$27.00 (中/M)	\$36.00 (大/L)
Braised Tien Tsin Cabbage with Minced Ham			

鲜茄虾仁炒蛋 -----	\$28.00 (小/S)	\$42.00 (中/M)	\$56.00 (大/L)
Fried Scramble Egg with Shrimp and Tomato			

精美小炒 Side Dish

酱爆双菇牛柳粒 ----- \$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
Stir Fried Beef Fillet with Mushroom in Sauce

美极彩椒牛仔粒 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
Beef Cubes with Capsicum

滑蛋牛肉 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Beef with Fried Scramble Egg

葱烧黑豚肉 ----- \$30.00 (小/S) \$45.00 (中/M) \$60.00 (大/L)
Pan Fried Kurobuta Pork with Onion

韭王爆烧腩肉 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Stir Fried Roasted Pork with Chives

酱皇玉菇炒鸡片 ----- \$30.00 (小/S) \$45.00 (中/M) \$60.00 (大/L)
Stir Fried Sliced Chicken and Mushroom in X.O. Sauce

方鱼芥兰炒咸肉 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Stir Fried Salted Meat with Kai Lan and Dried Fish

干贝蒸手剁肉饼 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Steamed Minced Meat with Conpoy

菠萝咕嚕肉 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Sweet and Sour Pork

所有价格另加服务费及消费税 All prices subject to service charge & GST

龙虾 · 生虾 Lobster · Live Prawn

生猛澳洲龙虾 ----- 时价
Australian Lobster seasonal price

- 鸡油花雕蒸 Steamed in Chinese Wine
- 上汤焗 Baked with Butter Sauce
- 虾子双菇炒 Fried with Mushroom and Dried Shrimp
- 龙虾刺身 Sashimi

生猛本地龙虾 | 波士顿龙虾 ----- 时价
Local Lobster | Boston Lobster seasonal price

- 鸡油花雕蒸 Steamed in Chinese Wine
- 上汤焗 Baked with Butter Sauce
- 虾子双菇炒 Fried with Mushroom and Dried Shrimp
- 金银蒜蒸 Steamed with Fried Garlic

活海虾

Live Prawn

- 火焰醉翁 ----- \$10.00/100g
Flamed Drunken
- 白灼 ----- \$8.00/100g
Poached
- 避风塘 ----- \$8.00/100g
Sautéed with Crispy Garlic and Chilli

所有价格另加服务费及消费税 All prices subject to service charge & GST

活海鲜 Seafood

多宝鱼 ----- Turbot Fish	\$20.00/100g
东星斑 ----- Spotted Garoupa	\$16.00/100g
红斑 ----- Red Garoupa	\$13.00/100g
鲷鱼 ----- Pomfret	\$12.00/100g
笋壳鱼 ----- Soon Hock	\$11.00/100g
生果鱼 ----- King Fish	\$10.00/100g

烹调方法 Cooking Methods:

- 清蒸
Steamed
- 潮州蒸
Steamed in Teochew Style
- 凉瓜芋头焖
Stewed with Bitter Gourd & Taro
- 渔香茄子焖
Stewed with Eggplant & Salted Fish
- 油浸
Deep Fried
- 斩件古法蒸
Steamed in Pieces
- 鲍汁焖
Braised with Abalone Sauce

精美小炒 Side Dish

古法蒸星斑球 ----- Steamed Sliced Spotted Garoupa in Traditional Style	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
金银蒜银丝蒸鲳鱼 ----- Steamed Cod Fish with Vermicelli and Fried Garlic	\$38.00 (1 件/pc) \$76.00 (2 件/pcs)
沙律干煎鲷鱼片 ----- Pan Fried Sliced Pomfret with Salad Sauce	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
潮式油泡大明虾 ----- Sautéed King Prawn in Teochew Style	\$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
酥炸生汁明虾球 ----- Deep Fried Prawn with Mayonnaise	\$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
鲍汁虾球豆腐 ----- Braised Prawn with Beancurd in Abalone Sauce	\$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
虾片银芽炒金龙菜 ----- Stir Fried Sliced Prawn with Bean Sprout and Vegetable	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
X.O. 芦笋炒带子 ----- Stir Fried Scallop with Asparagus in X.O. Sauce	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
鱼子玉带炒蛋白 ----- Stir Fried Scallop and Roe with Egg White	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)