

皇朝



主 菜
À LA CARTE MENU





Royal China Group consists of London's most authentic and prestigious Chinese restaurants, including the luxurious and critically-acclaimed **Royal China Club**.

Situated in prime areas of London, the restaurants are centrally located on **Baker Street, Canary Wharf, Harrow-on-the-Hill, and Chinatown**. Outside our operations in **London**, we have branches in **Dubai, Shanghai and Hong Kong**, where we have earned a distinguished reputation.

The restaurants all have elegant décor, contrasting rich golden hues with striking red and black features. Lacquered murals depicting an ornate Chinese illustration create a focal point within each of the restaurants. The capacity of the restaurants varies in size, ranging from 55 to 150 covers.

The Royal China collection of restaurants offer traditional Hong Kong Cantonese dishes, while Royal China Club provides an exclusive experience combining European ingredients within authentic Chinese cuisine. Royal China is renowned for its Dim Sum, served daily from noon until 5pm which includes Royal China Lotus Leaf Fried Rice; and Signature Lava Yolk Custard Bun. Each restaurant has its dedicated residence Dim Sum Chef, as well as a Head Chef.

Each restaurant has a dedicated chef special menu with signature dishes created by the restaurant's individual Head Chefs. These dishes are refreshed frequently, while seasonal dishes are changed throughout the year.

Thank you for choosing Royal China. We endeavour to provide all our customers the ultimate Chinese cuisine experience.



Notice of Ancillary Fees

- The first plate of chilli oil/ chilli sauce is complimentary (per table)
- Additional servings of sauces are chargeable at £3 per plate
- Hot water is chargeable at £1 per head
- Takeaway containers for dine-in customers are chargeable at 50p each

額外收費須知

- 本店為每桌客人免費提供首份辣椒醬或辣椒油一碟
- 如需額外蘸醬，每碟酌收 £ 3
- 如需提供熱水，每位客人酌收 £ 1
- 堂食顧客如需打包餐點，外賣盒每個酌收50p

For any food allergies, intolerances, or dietary requirements, please inform a member of staff when placing your order. Some of our dishes are cooked from delivery of materials containing Genetically Modified (GM) products or contain E number food colouring which may have an adverse effect on activity and attention in children.

All prices include VAT. A discretionary 13% gratuity will be added to your bill.

Photo are for illustrative purposes only.

Vegetarian and gluten-free options are available upon request. Our team will be delighted to assist you.

 Signature Dish

 Spicy

 Vegetarian

精選套餐 Set Menu



皇朝熱食拼盤 House Mixed Appetiser Platter

(Vegetable Spring Rolls, Crispy Seaweed, Sesame Prawn Toast, Salt & Pepper Baby Squids, Spicy Crispy Shredded Chicken)

香酥鴨 Crispy Aromatic Duck

Served with Pancake & Trimmings

四川蝦球 Sautéed Prawns with Sichuan Chilli Sauce

豉椒雞球 Sautéed Chicken with Pepper and Black Bean Sauce

清炒雜菜 Stir-fried Mixed Vegetables

揚州炒飯 Yeung Chow Fried Rice with BBQ Pork & Shrimp

芒果布甸 Sweet Mango Pudding



每位 **£40.00 person**

兩位起 Minimum 2 person

素食套餐

Vegetarian Set Menu

素食熱食拼盤
Vegetarian Mixed Appetiser Platter
(Spicy Tofu and Aubergine, Vegetable Spring Rolls and Crispy Seaweed)

素香酥鴨
Vegetarian Crispy Duck
Served with Pancake & Trimmings

北菇扒菜膽
Chinese Mushrooms with Seasonal Green

四川炒豆腐
Stir-fried Sichuan Tofu

生炒素雞
Stir-fried Mock Chicken

芽菜炒麵
Soft Noodles with Bean Sprouts

芒果布甸
Sweet Mango Pudding



每位 **£40.00 person**
兩位起 Minimum 2 person

海鮮套餐 Seafood Set Menu



海鮮小食拼盤

Seafood Mixed Hors D'oeuvres

(Salt and Chilli Squid, Sesame Prawn Toast, Crispy Prawn Roll and Crispy Seaweed)

生猛龍蝦

Fresh Lobster

鵲巢炒三鮮

Mixed Seafood in Bird Nest

椒鹽龍利球

Stir-fried Dover Sole Fillet
with Salt and Chilli



清炒雜菜

Stir-fried Mixed Vegetables

海鮮炒飯

Mixed Seafood Fried Rice



芒果布甸

Sweet Mango Pudding

每位 **£55.00 person**

兩位起 Minimum 2 person

前菜

FIRST COURSE, APPETIZERS & SOUP



北京片皮鴨
Roasted Peking Duck



皇朝生菜包
Lettuce Wraps



燻雞絲
Spicy Smoked Shredded Chicken



皇朝脆皮蝦
Crispy Prawn Rolls

北京片皮鴨

配薄餅及配菜

Roasted Peking Duck

Served with Pancake & Trimmings

半隻 Half £32.80

一隻 Whole £56.80

皇朝熟食拼盤

(素春卷, 乾貝鬆, 芝麻蝦多士,
椒鹽吹筒, 燻雞絲)

House Appetiser Platter

(Vegetable Spring Rolls, Crispy Seaweed, Sesame
Prawn Toast, Salt & Pepper Baby Squids, Spicy
Crispy Shredded Chicken)

每位 £13.80 per person (兩位起 min. 2 orders)

皇朝生菜包

海鮮 / 雞肉 / 素菜 

Lettuce Wraps

Served with Minced Seafood / Chicken /
Vegetables 

£17.80

素春卷

Vegetable Spring Rolls

£8.20

乾貝鬆

Deep-fried Crispy Seaweed

£8.00

紅油餃子 (5顆)(豬肉/ 素)

Dumplings in Chilli Oil (5pc)
(Pork/ Vegetarian)

£9.50

芝麻蝦多士

Deep-fried Sesame Prawn Toast

£12.50

椒鹽吹筒

Salt & Pepper Baby Squids

£11.50

串燒沙嗲雞

Malaysian Style Satay Chicken

£9.80

燻雞絲

Spicy Smoked Shredded Chicken

£9.20

皇朝脆皮蝦

Crispy Prawn Rolls

£9.80



粟米湯
Sweet Corn Soup



酸辣湯
Hot & Sour Soup



鮮蝦雲吞湯
Wonton Soup

鍋貼 / 素鍋貼  £8.20
Grilled Meat / Vegetarian Dumplings

椒鹽軟殼蟹 £14.50
Crispy Soft Shell Crab with Salt & Pepper

鮮蝦雲吞湯 £7.50
Wonton Soup

粟米湯 £6.80/£6.50/£6.00
蟹茸 / 雞茸 / 素 
Sweet Corn Soup
Crab / Chicken / Vegetarian 

酸辣湯  £7.50/£6.80
肉 / 素 
Hot & Sour Soup
Meat / Vegetarian 

芫茜三鮮湯 £10.50
Mixed Seafood with Coriander Soup



香酥鴨

配薄餅及配菜

Crispy Aromatic Duck

Served with Pancake & Trimmings

一份 Quarter £16.80
半隻 Half £28.80
一隻 Whole £46.80

素香酥鴨

配薄餅及配菜

Vegetarian Crispy Duck

Served with Pancake & Trimmings

£16.80



生猛龍蝦 🏆

Fresh Lobster 🏆

£58.00

煮法:

Cooking Methods:

1. 薑蔥焗*
2. 豉汁焗*
3. 清蒸*
4. 芝士*
5. 椒鹽
6. 避風塘

1. Stir-fried with Ginger & Spring Onion
2. Baked in Black Bean Sauce
3. Clear Steamed
4. Baked with Cheese
5. Deep-fried with Salt & Pepper
6. HK Typhoon Shelter Style Stir-fry

*加生麵

Add on Crispy / Soft Noodle

+ £4.00

*加伊麵

Add on Yee Mian Noodle

+ £6.00

Each lobster is approximately 1.5lb in weight

新鮮帶子 🍴

煮法:

1. 薑蔥清蒸
2. 蒜蓉粉絲蒸

Fresh Scallop 🍴

Cooking Methods:

1. Steamed with Ginger & Spring Onion
2. Steamed with Garlic & Vermicelli

時價 Seasonal Price

多寶魚 🍴

煮法:

1. 薑蔥清蒸
2. 古法蒸
3. 煎封

Turbot 🍴

Cooking Methods:

1. Steamed with Ginger & Spring Onion
2. Steamed with Shredded Pork & Mushroom Strip (+£5.00)
3. Pan-fried

時價 Seasonal Price



深海鱸魚 🍴

煮法:

1. 薑蔥清蒸
2. 古法蒸

Sea Bass 🍴

Cooking Methods:

1. Steamed with Ginger & Spring Onion
2. Steamed with Shredded Pork & Mushroom Strip (+£5.00)

£48.80

骨香龍脷球 <福如東海> 
Stir-fried Dover Sole Fillet
with Celery
£55.80



滑蛋粟米魚塊
Fish Fillet with Sweet
Corn & Creamy Egg
£36.80



四川蝦球
Sichuan Style King Prawns



椒鹽蝦球
Deep-fried King Prawns with Salt and Pepper



豉椒炒鮮魷
Sautéed Squid with Peppers & Black Bean Sauce

海鮮 SEAFOOD

五柳魚塊 £36.80
Fish Fillet with Five Shredded Ingredients

四川蝦球 🌶️🌶️🌶️ £18.50
Sichuan Style King Prawns

黃金蝦球 £18.50
Golden King Prawn with Salted Egg Yolk

宮保蝦球 🌶️🌶️🌶️ £18.50
Kong-Po King Prawns

菠蘿咕嚕蝦球 £18.50
Sweet & Sour King Prawns

椒鹽蝦球 🌶️🌶️🌶️ £18.50
Deep-fried King Prawns with Salt and Pepper

潮式帶子 🌶️🌶️🌶️ £21.80
Chiu Chow Style Scallops

鮮蘆筍帶子 £21.80
Sautéed Scallops with Fresh Asparagus

油泡三鮮 £21.80
Sautéed Assorted Seafood

豉椒炒鮮魷 £20.80
Sautéed Squid with Peppers & Black Bean Sauce

椒鹽鮮魷 🌶️🌶️🌶️ £20.80
Salt & Pepper Squid

四川鮮魷 🌶️🌶️🌶️ £20.80
Sichuan Style Squid

雞鴨 POULTRY



腰果滑雞丁
Chicken with Cashew Nuts

豉椒炒雞球 £14.80
Sautéed Chicken with Peppers
& Black Bean Sauce

腰果滑雞丁 £14.80
Chicken with Cashew Nuts

菠蘿咕嚕雞 £14.80
Sweet & Sour Chicken with Pineapples

西檸煎軟雞 £14.80
Lemon Chicken

沙薑鹽焗雞
Salt Baked Chicken
半隻 Half £24.00
一隻 Whole £36.00



西檸煎軟雞
Lemon Chicken



沙薑鹽焗雞
Salt Baked Chicken



潮式川椒雞  
Chiu Chow Style Chicken with Chilli
£14.80

明爐燒鴨

Cantonese Style Roast Duck

半隻 Half £25.00
一隻 Whole £45.00



脆皮炸子雞

Crispy Fried Chicken

半隻 Half £23.00
一隻 Whole £35.00

牛肉 BEEF



腰果牛肉片
Stir-fried Beef with Cashew Nuts



時菜牛肉片
Stir-fried Beef with Seasonal Vegetables



薑蔥牛肉片
Stir-fried Beef with Ginger & Spring Onion



鵲巢牛肉絲
Deep-fried Crispy Shredded Beef with Chilli

腰果牛肉片 £17.80
Stir-fried Beef with Cashew Nuts

豉椒牛肉片 £17.80
Stir-fried Beef with Green Pepper
in Black Bean Sauce

蠔油牛肉片 £17.80
Stir-fried Beef with Oyster Sauce

薑蔥牛肉片 £17.80
Stir-fried Beef with Ginger &
Spring Onion

時菜牛肉片 £17.80
Stir-fried Beef with Seasonal Vegetables

鵲巢牛肉絲 £17.80
Deep-fried Crispy Shredded Beef
with Chilli

中式焗牛柳 £21.80
Fillet Steak in Mandarin Sauce

黑椒焗牛柳  £21.80
Fillet Steak in Black Pepper Sauce



豉椒牛肉片
Stir-fried Beef with Green Pepper
in Black Bean Sauce



蠔油牛肉片
Stir-fried Beef with Oyster Sauce



中式焗牛柳
Fillet Steak in Mandarin Sauce



黑椒焗牛柳
Fillet Steak in Black Pepper Sauce

豬肉 PORK



菠蘿咕嚕肉
Sweet & Sour Pork with Pineapples



京都焗豬扒
Baked Pork Chop with Mandarin Sauce



蜜汁叉燒
Honey Roasted Pork

菠蘿咕嚕肉  £15.80
Sweet & Sour Pork with Pineapples

蜜汁叉燒 £17.80
Honey Roasted Pork

椒鹽豬扒  £15.80
Salt & Pepper Pork Chops

京都焗豬扒 £15.80
Baked Pork Chop with Mandarin Sauce

乾煸肉碎四季豆  £15.80
Sautéed String Beans with Minced Pork

家鄉梅菜扣肉煲 £16.80
Stewed Pork Belly with Preserved Cabbage



乾煸肉碎四季豆
Sautéed String Beans with Minced Pork



黑椒羊仔扒
Lamb Chops in Black Pepper Sauce

羊肉 LAMB

黑椒羊仔扒   £26.80
Lamb Chops in Black Pepper Sauce

孜然羊仔扒 £26.80
Lamb Chops with Cumin Powder

豆腐及蔬菜

TOFU & VEGETABLES



金菇肉鬆玉子豆腐煲
Minced Pork and Egg Tofu Pot with Enoki Mushrooms



紅燒滑豆腐
Braised Bean Curd with Mushroom Strips



麻婆豆腐
Ma-Poh Tofu with Beef



豉汁煎釀茄子
Aubergine Stuffed with Minced Prawn in Black Bean Sauce

金菇肉鬆玉子豆腐煲 £24.80
Minced Pork and Egg Tofu Pot with
Enoki Mushrooms

椒鹽脆豆腐   £14.80
Stir-fried Bean Curd with Spicy Salt

紅燒滑豆腐  £14.80
Braised Bean Curd with Mushroom Strips

蟹肉扒豆腐 £16.80
Bean Curd Topped with Crab Meat Sauce

煎釀豆腐 £17.80
Braised Bean Curd Stuffed with
Seafood Paste

菌皇豆腐  £18.80
Assorted Mushrooms with Tofu

麻婆豆腐  £16.80
Ma-Poh Tofu with Beef

清炒雜菜  £13.80
Stir-fried Mixed Vegetables

魚香茄子 £16.80
Stewed Aubergine with Minced Pork
in Spicy Sauce

豉汁煎釀茄子 £16.80
Aubergine Stuffed with Minced
Prawn in Black Bean Sauce

豆腐與蔬菜

TOFU & VEGETABLES



椒鹽脆豆腐
Stir-fried Bean Curd with Spicy Salt



蟹肉扒豆腐
Bean Curd Topped with Crab Meat Sauce



清炒雜菜
Stir-fried Mixed Vegetables

清炒時蔬

可選:

通菜 / 白菜 / 菜心 / 芥蘭 /
蘆筍 / 西蘭花 / 豆苗 (+£2)

煮法:

薑汁 / 蠔油 / 蒜蓉 / 椒絲腐乳 

Stir-fried Seasonal Vegetable

Choice of:

£15.80

Morning Glory / Pak Choy /
Choy Sum / Chinese Broccoli /
Asparagus / Broccoli / Dau Miu (+£2)

Cooking Methods:

with Ginger Sauce / Oyster Sauce /
Minced Garlic /
Fermented Beancurd Sauce 



芥蘭
Chinese Broccoli



白菜
Pak Choy

飯麵 RICE & NOODLES

招牌荷葉飯



Royal China Lotus Leaf Rice
Specially prepared Rice with
Prawns & Duck Steamed
wrapped in Lotus Leaf

£17.80



菠蘿雞粒炒飯
Pineapple Fried Rice with Chicken



大蝦炒飯
King Prawns Fried Rice

揚州炒飯 £14.80
Yeung Chow Fried Rice

菠蘿雞粒炒飯 £14.80
Pineapple Fried Rice with Chicken

大蝦炒飯 £17.80
King Prawns Fried Rice

福建炒飯 £17.80
Fu Jian Fried Rice

海鮮炒飯 £16.80
Seafood Fried Rice

雜菜炒飯 £11.80
Fried Rice with Vegetables

鮮蛋炒飯 £5.50
Egg Fried Rice

絲苗白飯 £4.50
Steamed Rice 

飯麵

RICE & NOODLES



揚州炒飯
Yeung Chow Fried Rice



福建炒飯
Fu Jian Fried Rice

乾炒牛河 £15.80
Fried Beef Ho Fun

星洲炒米  £15.80
Singaporean Rice Vermicelli

黑椒海鮮烏冬  £16.80
Mixed Seafood Udon with Black Pepper Sauce

豉椒炒麵 £15.80
牛肉 / 雞肉
Crispy Noodles in Black Bean Sauce
Beef / Chicken

雞球炒麵 £15.80
Fried Noodle with Chicken

肉絲炒麵 £15.80
Fried Noodle with Shredded Pork

三鮮炒麵 £16.80
Fried Noodle with Mixed Seafood

雜菜炒麵  £13.80
Mixed Vegetables Noodles
Crispy / Soft

芽菜炒麵  £11.80
Fried Noodles with Bean Sprouts





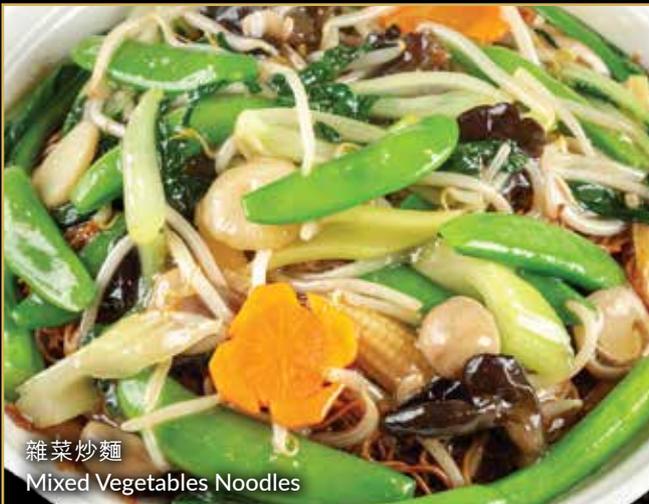
乾炒牛河
Fried Beef Ho Fun



豉椒牛肉炒麵
Crispy Noodles in Black Bean Sauce (Beef)



黑椒海鮮烏冬
Mixed Seafood Udon with Black Pepper Sauce



雜菜炒麵
Mixed Vegetables Noodles



星洲炒米
Singaporean Rice Vermicelli



芽菜炒麵
Fried Noodles with Bean Sprouts

甜品 DESSERT



芋頭西米露
Sweet Dew of Sago with Taro



香芒凍布甸
Sweet Mango Pudding



楊枝甘露
Chilled Mango & Pomelo Sago

豆沙窩餅 £9.50
Pan-fried Red Bean Pastry &
Cashew Crumbs

雜果杏仁豆腐花 £6.80
Almond Tofu Pudding with Fruit Cocktail

芋頭西米露 £6.50
Sweet Dew of Sago with Taro

播沙湯圓 £8.50
Black Sesame Balls in Cashew Crumbs

香芒凍布甸 £6.50
Sweet Mango Pudding

楊枝甘露 £6.80
Chilled Mango & Pomelo Sago

合時果盤 (兩位起) 每位 £7.00
Fresh Fruit Platter per person
(min. 2 persons)

拔絲香蕉 £9.00
Banana in Toffee Syrup

拔絲蘋果 £9.00
Apple in Toffee Syrup

清甜荔枝 £6.50
Lychee in Syrup

咖啡 £4.50
Coffee

中國清茶 每位 £3.00
Chinese Tea per person



豆沙窩餅
Pan-fried Red Bean Pastry & Cashew Crumbs



雜果杏仁豆腐花
Almond Tofu Pudding with Fruit Cocktail



播沙湯圓
Black Sesame Balls in Cashew Crumbs



拔絲香蕉
Banana in Toffee Syrup

BAKER STREET
CANARY RIVERSIDE
HARROW-ON-THE-HILL
CHINATOWN

LONDON
SHANGHAI
DUBAI
HONG KONG

以味聚人 心傳美食

Showcasing Tradition.
Bring People Together
Sharing the Taste and Love of Food