

Welcome to Royal China Club



歡迎光臨皇朝會



The Royal China Club - distinguished for its refined oriental dining. Our team of friendly experts are ready on hand to guide you through our menus if required.

Our dishes have been carefully selected by our resident award-winning chef Billy Wong, who takes inspiration from global renowned Chinese cuisines and focuses on food quality and presentation on a supreme level.

You will relish exclusive dishes created with care and imagination. All items are hand crafted using freshly selected local ingredients, presented with a modern twist. We aspire on utilising the best contemporary cooking methods by delivering exquisite flavours with an elegant dining experience.

We thank you for giving us the opportunity to serve you and sincerely hope you have a memorable experience with us.

Please inform your host if you have any allergies, food intolerances and/or dietary requirements. Extra portions of sauces are chargeable. A discretionary 15% service charge will be added to your bill.

(V) Vegetarian

(S) Spicy

Chef Recommendation

精選美點推介 *Seasonal Chef's Special*

麻辣肥牛卷

Wagyu Beef Rolls in Sichuan Spicy Sauce (S)

£12.80

鮑汁花膠鵝掌扎

Braised Fish Maw with Goose Feet Web in Abalone Sauce

£18.80

黑椒肥牛酥

Baked Wagyu Beef Puff with Black Pepper Sauce (S)

£10.80

生煎黑毛豬菜肉包

Pan-Fried Iberico Pork & Vegetables Buns

£12.80

水煮鱸魚卷

Sichuan Style Sea Bass Rolls in Chilli Sauce (S)

£12.80

新疆紅棗包

Steamed Red Dates Buns (V)

£9.00

XO醬炒芋頭糕

Fried Taro Cake with XO Sauce

£13.80

避風塘龍蝦餃皇

Crispy Lobster Dumplings with Herbs & Garlic (S)

£13.00

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蒸點 *Steamed Dim Sum*

蟹肉小籠包

Shanghai Juicy Pork Dumplings with Crab Meat

£9.80

黑松露蘑菇包

Steamed Mushroom Buns with Black Truffle (V)

£10.80

蜜汁叉燒包

Barbecue Pork Buns

£8.00

梅花野菌餃

Supreme Vegetarian Dumplings (V)

£8.00

紅油餃子

Poached Pork Dumplings in Chilli Sauce (S)

£8.00

竹筍鮮蝦餃

Prawn and Bamboo Shoot Dumplings (Har Gau)

£10.80

鮑汁糯米雞

Mini Glutinous Rice with Meat Wrapped in Lotus Leaf

£12.00

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蒸點 *Steamed Dim Sum*

竹笙花雕龍蝦餃

Supreme Lobster Dumplings with Rice Wine

£12.80

花膠迷你灌湯餃

Crab Meat and Fish Maw Dumpling in Supreme Parma Ham Broth

£13.80

豉汁蒸鳳爪

Chicken Feet in Black Bean Sauce

£8.00

豉汁蒸排骨

Spare Rib Cubes in Black Bean Sauce

£8.00

鮮蝦韭菜餃

Prawn and Chive Dumplings

£9.00

辣味鮮蝦豆苗餃

Spicy Prawn and Pea Shoot Dumplings (S)

£9.00

帶子鳳眼餃

Steamed Scallop Dumplings

£9.80

蟹子燒賣皇

Minced Pork and Prawn Dumplings with Crab Roe (Siu Mai)

£10.80

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焗點及炸點 *Fried & Baked Dim Sum*

松露野菌芋香餅

Pan-Fried Taro Croquette with Mushrooms & Truffle (V)

£10.80

香煎蘿蔔糕

Pan-Fried Radish Cakes

£8.00

鼎湖素春卷

Supreme Vegetarian Spring Rolls (V)

£8.00

蒜蓉腐皮蝦卷

Deep-Fried Crispy Tofu Rolls with Prawn

£9.80

蔥油叉燒酥

Baked Barbecue Pork Puff

£9.00

芝麻香芒蝦筒

Sesame Prawn Paper Rolls with Mango Sauce

£9.00

軟殼蟹越式春卷

Vietnamese Soft Shell Crab Spring Rolls with Pork & Shrimps

£9.00

京式煎餃子

Wok Grilled Pork Dumplings with Shrimps

£9.00

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腸粉 *Cheung Fun*

野菌苗素腸粉

Assorted Wild Mushroom Cheung Fun (V)

£9.00

皇朝會三鮮腸粉

Royal China Club Mixed Seafood Cheung Fun

£10.80

蔥花炸兩腸粉

Fried Dough Cheung Fun with Spring Onion (V)

£8.80

蜜汁叉燒腸粉

Barbecue Pork Cheung Fun

£9.00

韭皇鮮蝦腸粉

King Prawn and Baby Chives Cheung Fun

£10.80

冬菜帶子腸粉

Scallop with Preserved Cabbage Cheung Fun

£10.80

智利鱸魚腸粉

Chilean Sea bass Cheung Fun

£10.80

鵪鶉蛋免治牛肉腸粉

Minced Beef and Quail Egg Cheung Fun

£10.80

鮮蝦脆皮紅米腸粉

Fresh Prawn with Crispy Red Rice Roll Cheung Fun

£13.80

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甜品 *Dessert*

黑糖龜苓膏(凍)

Chinese Herb Jelly with Brown Sugar Syrup (Chilled)

£9.00

千絲拔蕉

Toffee Banana

£6.00 each
(min. order 2 pcs)

橙香柳汁紅豆糕(凍)

Red Bean Coconut Cake (Chilled)

£8.30

擂沙湯圓

Coconut Moss Dumplings with Black Sesame

£8.30

香芒布丁(凍)

Sweet Mango Pudding (Chilled)

£8.30

鮮果杏仁豆腐花(凍)

Sweet Almond Tofu Pudding with Fresh Fruits (Chilled)

£8.30

奶皇壽包

Oriental Steamed Custard Buns

£8.30

楊枝甘露(凍)

Mango Pomelo Sago (Chilled)

£9.30

黑金流沙包

Charcoal Gold Yolk Lava Custard Buns

£9.30

班蘭燕窩蛋撻

Pandan Egg Tart with Bird's Nest

£11.80

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茶 *Tea*

香片王 Jasmine Tea (*Not Fermented*) (*Green Tea*)

£4.50 /person

Jasmine tea is made by infusing green tea leaves with jasmine flowers. It has a mild caffeine content. Some jasmine green teas contain dried flower blossoms in the loose-leaf tea.

牡丹王(壽眉) Sau-Mei Tea (*Not Fermented*) (*White Tea*)

£4.50 /person

White tea with slightly sweet and flowery flavors. It is minimally processed, meaning it retains many natural antioxidants, but does not develop as much flavor, color, or caffeine.

鐵觀音王 Tie Kwan Yin (*Semi-Fermented*) (*Green Between Black Tea*)

£4.50 /person

Tie Kwan Yin (Iran Goddess of Mercy) is a popular Chinese oolong tea. These days, this tea is generally only lightly oxidized, making it closer to a green than a black tea. It can be roasted or unroasted.

高山烏龍 High Mountain Oolong (*Semi-Fermented*) (*Green Between Black Tea*) £4.50 /person

Oolong tea cultivation in Taiwan began in the 18th century. Since then, many of the teas which are grown in Fujian province have also been grown in Taiwan since the 1970s.

珍藏普洱 Pu-Erh Tea (*Fermented*) (*Black Tea*)

£4.50 /person

Pu-erh is a variety of fermented tea traditionally produced in Yunnan Province, China. Pu-erh is produced in almost every county and prefecture in the province. Proper Pu-erh is sometimes considered to be limited to that produced in Pu-erh city.

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