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Royal China
Harrow-on-the-Hill

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148-150 Station Road, Harrow-on-the-Hill HA1 2RH
Tel: 020 8863 8359
www.royalchinagroup.co.uk

RoyalChinaGroup RoyalChinaGroupUK

廚師精選

Chef's Special 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, China 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.

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.

Customer Notice

- 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

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

Photo are for illustrative purposes only.

Signature Dish Spicy Vegetarian

沙薑雞煲
Chicken Hotpot with Aromatic Ginger
£15.80

通菜頭炒雙味
Sautéed Morning Glory with
Honey Roasted Pork & Duck
£13.80

鮑汁白靈菇
Braised White Elf Mushrooms &
Broccoli in Abalone Sauce
£13.80

雜菇浸鮮枝竹
Fresh Beancurd Skin in Broth with White
Shimeji, Enoki & Assorted Mushrooms
£12.80

燒汁冬菇片燜豆腐
Braised Tofu with Sliced Shiitake
Mushrooms in Teriyaki Sauce
£12.80

燒汁焗排骨
Baked Spare Ribs in Teriyaki Sauce
£11.80

蘆筍炒白玉菇
Stir-fried White Beech Mushroom with Asparagus
£11.80

荷塘月色
Sautéed Mixed Seasonal Vegetables (Lotus Root,
Black Fungus, Bamboo Shoots & Cashew Nuts)
£11.80

欖菜蒸西施豆腐
Steamed Tofu with Preserved Olive Vegetables
£11.80

蟲草花炒銀芽
Stir-fried Bean Sprouts with Cordyceps Flowers
£10.80


通菜頭炒雙味
Sautéed Morning Glory with
Honey Roasted Pork & Duck


蟲草花炒銀芽
Stir-fried Bean Sprouts with
Cordyceps Flowers

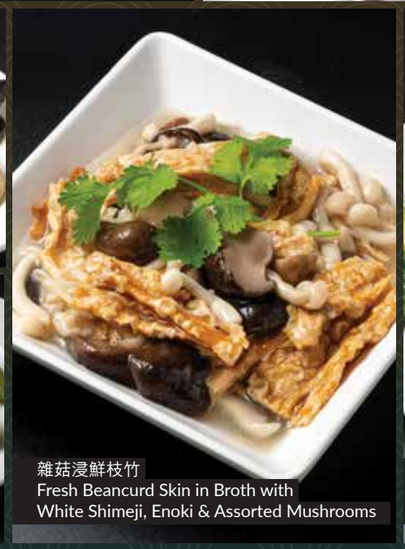

燒汁冬菇片燜豆腐
Braised Tofu with Sliced Shiitake
Mushrooms in Teriyaki Sauce

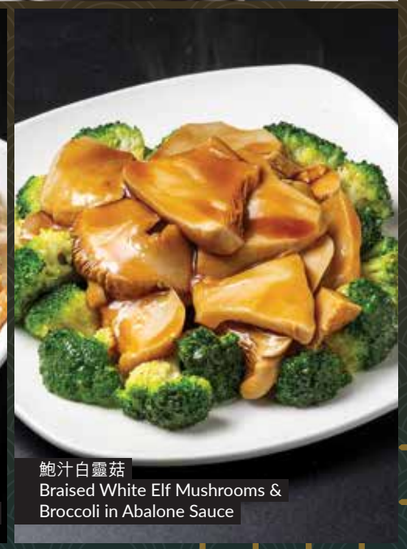

燒汁焗排骨
Baked Spare Ribs in Teriyaki Sauce


沙薑雞煲
Chicken Hotpot with Aromatic Ginger


欖菜蒸西施豆腐
Steamed Tofu with Preserved Olive Vegetables


荷塘月色
Sautéed Mixed Seasonal Vegetables


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Fresh Beancurd Skin in Broth with
White Shimeji, Enoki & Assorted Mushrooms


鮑汁白靈菇
Braised White Elf Mushrooms &
Broccoli in Abalone Sauce


蘆筍炒白玉菇
Stir-fried White Beech Mushrooms
with Asparagus