

ROYAL CHINA

BLACK GOLD

COLLECTION



Dark. Rich. Unforgettable.



皇朝。黑金系列



A Celebration of Heritage, Innovation, and Artistry

Royal China is renowned for its exquisite Cantonese cuisine, particularly the artistry of dim sum. As we continue to innovate, we are proud to introduce our Black Gold Collection — a culinary journey that tells the story of our heritage and brand.

Inspired by the mystery and luxury of **our signature brand colours — black and gold** — this new menu celebrates the flavours and traditions that have made our restaurant a favourite among gourmets. Our iconic **Charcoal Gold Yolk Lava Custard Buns** — a dish that has become synonymous with our brand — serve as the inspiration behind this collection.

From the signature **Black Gold Peking Duck** to the innovative **Black Truffle crowned Chicken Siu Mai**, our chefs have spent months crafting a menu that is both visually stunning and deeply satisfying. Using natural ingredients such as bamboo charcoal powder, squid ink, black truffles, and black garlic, each dish reflects our commitment to excellence and showcases our passion for preserving and promoting traditional Chinese cuisine.

We invite you to savour the refined flavours of this collection and experience the exquisite Cantonese techniques that define our culinary journey.

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. Recommended 15% gratuity will be added to your bill.
Photos are for illustrative purpose only.

 Spicy  Vegetarian

Tasting Menu

£98 per person

金箔南瓜鴨肉餃
DUCK & PUMPKIN DUMPLING

黑松露雞肉燒賣
BLACK TRUFFLE CROWNED CHICKEN SIU MAI

紫菜海鮮金瓜羹
SEAFOOD & SEAWEED PUMPKIN SOUP

奶油辣汁芝麻蝦卷
SQUID INK MARINATED PRAWN ROLL WITH CHILLI MAYO SAUCE

煙燻牛肋肉伴果香燒烤醬
SMOKED SHORT RIBS IN FRUITY BBQ SAUCE

香烤雞柳扒伴秘製辣汁
GRILLED CHICKEN IN CHEF SPECIAL SPICY SAUCE

大蝦黑蒜蕨薯粉
PRAWNS WITH BRACKEN VERMICELLI IN BLACK GARLIC SAUCE

黑芝麻夾心糕
BLACK SESAME LAYERED CAKE

限定優惠：以 £108 享用黑金片皮鴨 (1食)
Exclusive Offer: Plus £108 for Black Gold Peking Duck (1 course)

Served from 12pm to 5pm

A Modern Take on Classic Dim Sum

Blended with bamboo charcoal powder, the dough takes on a natural black hue that gives this classic bun an elegant twist. A delicate, golden crust tops the bun, creating a snowy effect when freshly baked.

Inside, the bun is filled with tender and juicy satay beef. It delivers a delightful contrast in textures: crispy on the outside, soft and juicy on the inside.



Served from 12pm to 5pm



Golden crust. Crispy. Juicy.

黑碳沙嗲牛肉包
BAKED CRISPY SATAY BEEF BUNS

£12.80

Served from 12pm to 5pm

Black Truffle: Nature's True Black Gold

Black truffle—often referred to as the “black gold” of the culinary world—lends its rich, earthy aroma to this elevated version of traditional Siu Mai.

Encased in a bamboo charcoal wrapper, the dumpling features a perfectly balanced mix of minced chicken and shiitake mushrooms. Topped with black truffle, it offers an intense umami experience that lingers on the palate. Enhance it with a touch of chilli oil for a spicy kick.

Earthy. Traditional. Intense.

黑松露雞肉燒賣
BLACK TRUFFLE CROWNED CHICKEN SIU MAI

£12.80



Served from 12pm to 5pm

A Black Pearl on the Table

金箔南瓜鴨肉餃
DUCK & PUMPKIN DUMPLINGS

£11.80

Inspired by the elegance of fine jewellery, this pearl-like dumpling showcases the finesse of Cantonese dim sum artistry. The natural black hue comes from squid ink, topped with an edible gold leaf for a regal finish.

The delicate wrapper encases a rich filling of duck meat, pumpkin, water chestnut, and carrot. The silky texture of the dumpling skin complements the juicy, flavourful centre. Savoury with aromatic notes from the duck's natural fat, it's a refined bite of luxury.

Artistry. Silky. Savoury.

Served from 12pm to 5pm

Traditional Dim Sum, Reimagined

灑金竹碳糯米卷

STEAMED CHARCOAL LACE GLUTINOUS RICE ROLLS

£10.80



Nostalgic. Tender. Fragrant.

Popular in Chinese communities since the 1980s, this nostalgic snack is elevated with a bamboo charcoal-infused bun. A core of sticky glutinous rice is combined with cured beef and dried shrimp.

The result is a multi-textured delight: tender, slightly chewy rice; the rich bite of cured meat; and a soft, fragrant outer bun. Finished with a light dusting of edible gold powder, it is both comforting and refined.

Served from 12pm to 5pm

Layers of Richness

Black sesame—a prized ingredient across cultures—not only offers a deep, nutty aroma but is also celebrated for its high nutritional value. We've chosen it not just for its striking colour, but for its nourishing benefits and aromatic depth.



The top and bottom layers feature rich, roasted black sesame pudding. Nestled between them is a soft, translucent jelly infused with black-eyed beans, offering a naturally sweet, earthy note and smooth texture.



黑芝麻夾心糕

BLACK SESAME LAYERED CAKE

£9.80

Aromatic. Rich. Sweet.



**A
Luxurious
Twist on a
Classic Dish**

全日供應 Available All Day

Crispy Indulgence with a Gourmet Flair



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奶油辣汁芝麻蝦卷
SQUID INK MARINATED PRAWN ROLL
WITH CHILLI MAYO SAUCE

£20.80

Classic. Irresistible. Overwhelming.

This appetiser is a crispy, flavour-packed creation that bridges classic shrimp toast and modern gourmet flair. The chopped prawns are marinated in squid ink, then spread onto soft white bread, coated with nutty sesame seeds, and deep-fried until golden and crunchy.

The result is irresistible: a crisp exterior giving way to a soft, springy prawn centre. Served alongside is a spicy chilli mayonnaise, adding creaminess and heat without overwhelming the seafood's natural sweetness.

Smoky Perfection with a Sweet & Tangy Finish

The marbling of the meat ensures a melt-in-the-mouth texture, with each bite releasing deep, savoury juices enhanced by the smokiness of the grill.

Our chef's house-made fruity BBQ sauce sets this dish apart—layering notes of pineapple, apple, and subtle spices that brighten the savoury depth of the meat. It's bold, balanced, and irresistibly moreish.



煙燻牛肋肉伴果香燒烤醬
SMOKED SHORT RIBS IN
FRUITY BBQ SAUCE
£38.00

Melt-in-the-mouth. Smokiness. Irresistibly moreish

全日供應 Available All Day

Tender & Fiery, A Culinary Masterpiece



This dish showcases the transformation of traditional ingredient of char-siu from pork to chicken for this halal friendly menu. Coated with black charcoal powder, the tender and juicy of marinated chicken are kept after grilled.

Finished with our chef's specially crafted spicy sauce, this dish delivers warmth and depth without overpowering. It's a fiery, luxurious harmony of texture and flavour.

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香烤雞柳扒伴秘製辣汁
GRILLED CHICKEN IN CHEF SPECIAL
SPICY SAUCE
£33.80



Traditional. Tender and juicy. Specially crafted.

An Elegant Harmony of Land & Sea

大蝦黑蒜蕨薯粉
PRAWNS WITH BRACKEN VERMICELLI
IN BLACK GARLIC SAUCE

£26.80



This refined dish highlights the perfect balance between land and sea. At its centre are South American prawns, gently pan-seared to preserve their natural sweetness and tender texture.

They are paired with bracken vermicelli—a unique, plant-based noodle prized for its deep colour and smooth, slightly chewy texture. Finished with a subtle black garlic sauce, the dish celebrates simplicity, elegance, and nature's harmony.

Slightly chewy. Simplicity. Nature's harmony.



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