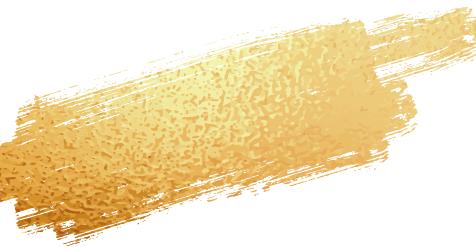




主 菜  
À LA CARTE MENU





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. Recommended 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 £39.00 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 £30.80

一隻 Whole £52.80

### 皇朝熟食拼盤

(素春卷, 乾貝鬆, 芝麻蝦多士,  
椒鹽吹筒, 醃雞絲)

#### House Appetiser Platter

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

每位 £13.50 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* 

£16.80

### 素春卷

Vegetable Spring Rolls

£7.50

### 乾貝鬆

Deep-fried Crispy Seaweed

£7.50

### 紅油餃子 (5顆)(豬肉/ 素

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

£8.80

### 芝麻蝦多士

Deep-fried Sesame Prawn Toast

£12.00

### 椒鹽吹筒

Salt & Pepper Baby Squids

£11.00

### 串燒沙嗲雞

Malaysian Style Satay Chicken

£9.50

### 燻雞絲

Spicy Smoked Shredded Chicken

£9.00

### 皇朝脆皮蝦

Crispy Prawn Rolls

£9.20



粟米湯  
Sweet Corn Soup



酸辣湯  
Hot & Sour Soup

鍋貼 / 素鍋貼

Grilled Meat / Vegetarian Dumplings

£8.00

椒鹽軟殼蟹

Crispy Soft Shell Crab with Salt & Pepper

£12.80

鮮蝦雲吞湯

Wonton Soup

£7.50

粟米湯

蟹茸 / 雞茸 / 素

Sweet Corn Soup

Crab / Chicken / Vegetarian

£6.80/£6.20/£5.80

酸辣湯

肉 / 素

Hot & Sour Soup

Meat / Vegetarian

£7.50/£6.50

芫茜三鮮湯

Mixed Seafood with Coriander Soup



鮮蝦雲吞湯  
Wonton 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:

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

Cooking Methods:

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)

£42.80

骨香龍刷球 <福如東海> 

Stir-fried Dover Sole Fillet

with Celery

£53.80



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

£29.90



# 海鮮 SEAFOOD



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

五柳魚塊 £29.90  
Fish Fillet with Five Shredded Ingredients

四川蝦球 🌶️ £17.50  
Sichuan Style King Prawns

黃金蝦球 £17.50  
Golden King Prawn with Salted Egg Yolk

宮保蝦球 🌶️ £17.50  
Kong-Po King Prawn

菠蘿咕嚕蝦球 £17.50  
Sweet & Sour King Prawns

椒鹽蝦球 🌶️ £17.50  
Deep-fried King Prawns with Salt and Pepper

潮式帶子 🌶️ £19.80  
Chiu Chow Style Scallops

鮮蘆筍帶子 £19.80  
Sautéed Scallops with Fresh Asparagus

油泡三鮮 £19.80  
Sautéed Assorted Seafood

豉椒炒鮮魷 £18.80  
Sautéed Squid with Peppers & Black Bean Sauce

椒鹽鮮魷 🌶️ £18.80  
Salt & Pepper Squid

四川鮮魷 🌶️ £18.80  
Sichuan Style Squid

# 雞 鴨 POULTRY



腰果滑雞丁  
Chicken with Cashew Nuts



西檸煎軟雞  
Lemon Chicken



沙薑鹽焗雞  
Salt Baked Chicken

豉椒炒雞球 £13.80  
Sautéed Chicken with Peppers & Black Bean Sauce

腰果滑雞丁 £13.80  
Chicken with Cashew Nuts

菠蘿咕嚕雞 £13.80  
Sweet & Sour Chicken with Pineapples

西檸煎軟雞 £13.80  
Lemon Chicken

沙薑鹽焗雞 £22.80  
Salt Baked Chicken  
半隻 Half  
一隻 Whole £35.50



潮式川椒雞   
Chiu Chow Style Chicken with Chilli  
£13.80

明爐燒鴨

Cantonese Style Roast Duck

半隻 Half £23.50

一隻 Whole £39.80



脆皮炸子雞

Crispy Fried Chicken

半隻 Half £21.00

一隻 Whole £34.80





腰果牛肉片  
Stir-fried Beef with Cashew Nuts



時菜牛肉片  
Stir-fried Beef with Seasonal Vegetables



薑葱牛肉片  
Stir-fried Beef with Ginger & Spring Onion



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

## 牛 肉 BEEF

腰果牛肉片 £16.80  
Stir-fried Beef with Cashew Nuts

豉椒牛肉片 £16.80  
Stir-fried Beef with Green Pepper in Black Bean Sauce

蠔油牛肉片 £16.80  
Stir-fried Beef in Oyster Sauce

薑蔥牛肉片 £16.80  
Stir-fried Beef with Ginger & Spring Onion

時菜牛肉片 £16.80  
Stir-fried Beef with Seasonal Vegetables

鵝巢牛肉絲 £16.80  
Deep-fried Crispy Shredded Beef with Chilli

中式焗牛柳 £20.80  
Fillet Steak in Mandarin Sauce

黑椒焗牛柳 £20.80  
Fillet Steak in Black Pepper Sauce



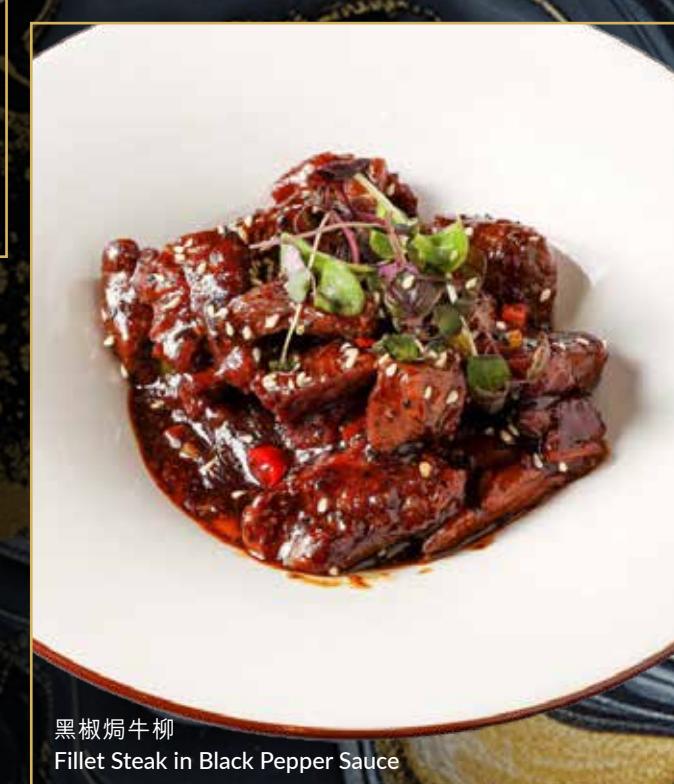
豉椒牛肉片  
Stir-fried Beef with Green Pepper  
in Black Bean Sauce



蠔油牛肉片  
Stir-fried Beef with Seasonal Vegetables

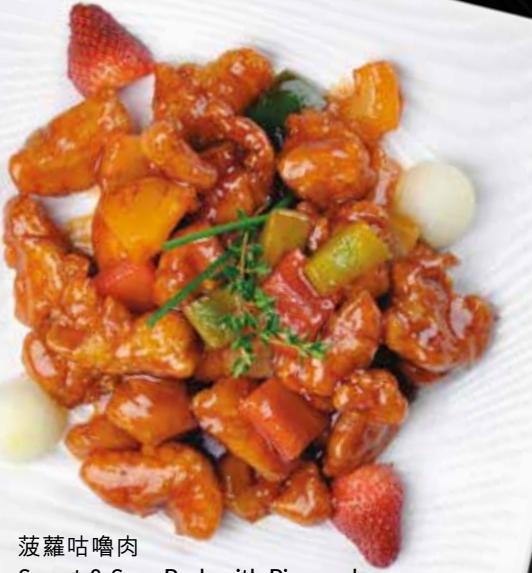


中式焗牛柳  
Fillet Steak in Mandarin Sauce



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 £14.80  
Sweet & Sour Pork with Pineapples

蜜汁叉燒 £15.80  
Honey Roasted Pork

椒鹽豬扒 £14.80  
Salt & Pepper Pork Chops

京都焗豬扒 £14.80  
Baked Pork Chop with Mandarin Sauce

乾煸肉碎四季豆 £14.80  
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

# 羊 肉 LAMB

黑椒羊仔扒 £22.80  
Lamb Chops in Black Pepper Sauce

孜然羊仔扒 £22.80  
Lamb Chops with Cumin Powder



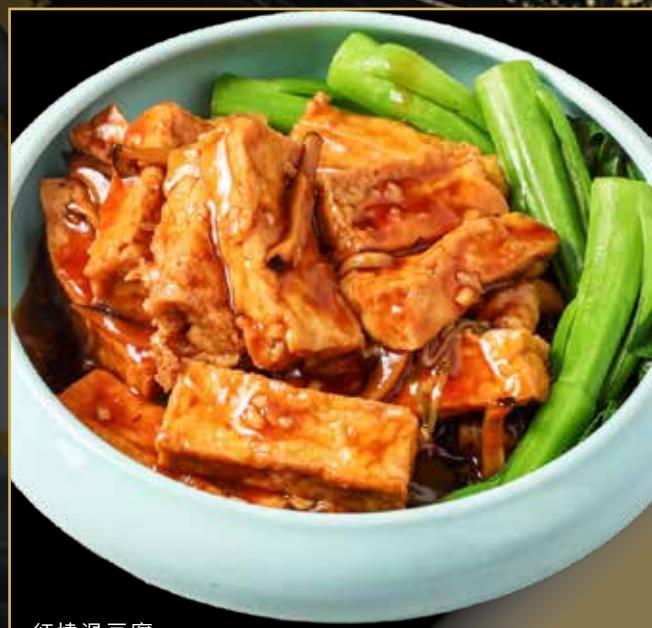
黑椒羊仔扒  
Lamb Chops in Black Pepper Sauce

# 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 £18.80  
Minced Pork and Egg Tofu Pot with Enoki Mushrooms

椒鹽脆豆腐   £12.80  
Stir-fried Bean Curd with Spicy Salt

紅燒滑豆腐  £13.80  
Braised Bean Curd with Mushroom Strips

蟹肉扒豆腐 £15.80  
Bean Curd Topped with Crab Meat Sauce

煎釀豆腐 £16.80  
Braised Bean Curd Stuffed with Seafood Paste

菌皇豆腐  £17.80  
Assorted Mushrooms with Tofu

麻婆豆腐  £15.80  
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

# 豆腐及蔬菜

## TOFU & VEGETABLES



蟹肉扒豆腐  
Bean Curd Topped with Crab Meat Sauce



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



清炒雜菜  
Stir-fried Mixed Vegetables

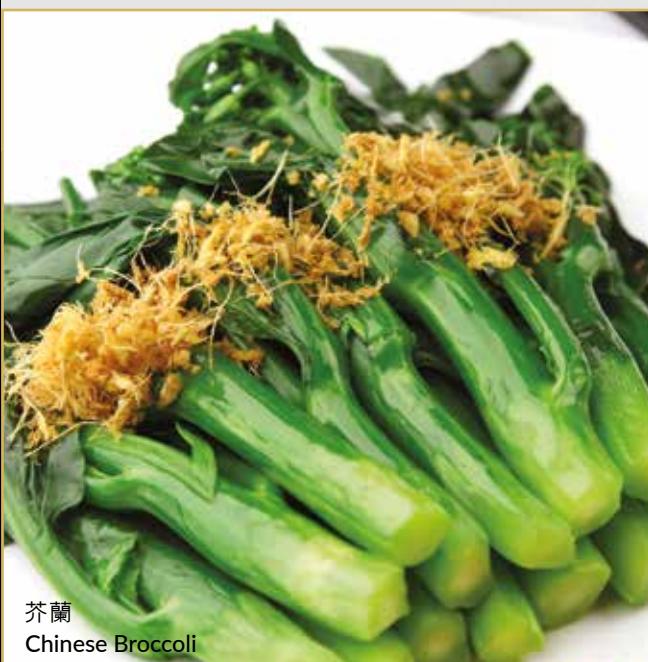
### 清炒時蔬

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



芥蘭  
Chinese Broccoli

### Stir-fried Seasonal Vegetable

Choice of:

£14.80

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



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

£16.80



菠蘿雞粒炒飯

Pineapple Fried Rice with Chicken

## 揚州炒飯

Yeung Chow Fried Rice

£13.80

## 菠蘿雞粒炒飯

Pineapple Fried Rice with Chicken

£13.80

## 大蝦炒飯

King Prawns Fried Rice

£15.80

## 福建炒飯

Fu Jian Fried Rice

£16.80

## 海鮮炒飯

Seafood Fried Rice

£15.80

## 雜菜炒飯

Fried Rice with Vegetables

£10.80

## 鮮蛋炒飯

Egg Fried Rice

£5.50

## 絲苗白飯

Steamed Rice

£4.50



大蝦炒飯

King Prawns Fried 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  
Fried Beef Ho Fun

£14.80

星洲炒米   
Singaporean Rice Vermicelli

£14.80

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

£15.80

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

£14.80

雞球炒麵  
Fried Noodle with Chicken

£14.80

肉絲炒麵  
Fried Noodle with Shredded Pork

£14.80

三鮮炒麵  
Fried Noodle with Mixed Seafood

£15.80

雜菜炒麵   
Mixed Vegetables Noodles  
Crispy / Soft

£13.80

芽菜炒麵   
Fried Noodles with Bean Sprouts

£11.80



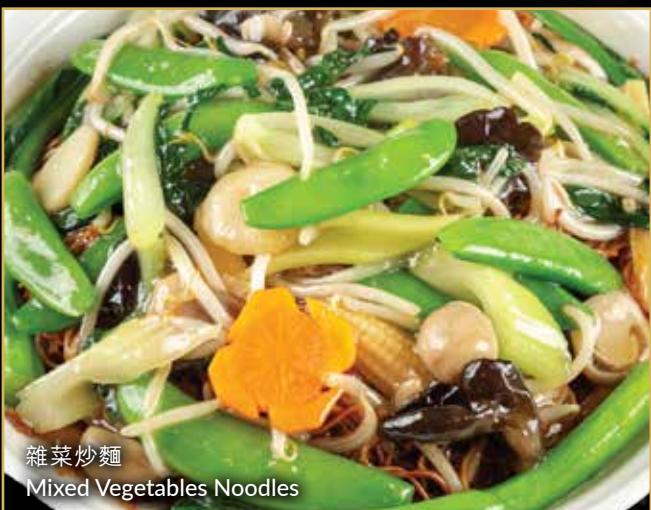
乾炒牛河  
Fried Beef Ho Fun



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

擂沙湯圓 £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) £7.00  
per person  
Fresh Fruit Platter  
(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 £3.00  
per person  
Chinese Tea



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



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



擂沙湯圓  
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



RoyalChinaGroup



RoyalChinaGroupUK

[www.royalchinagroup.co.uk](http://www.royalchinagroup.co.uk)