

豬<sub>年</sub>

# 豬年春宴 Chinese New Year Banquet

(Minimum for 8)

£148.00 Each / 每位

Mixed Barbecued Platter with Suckling Pig  
乳豬燒味大拼盤

Braised Whole Dried Scallop with Sea Moss & Dried Oyster  
髮菜蠔豉瑤柱脯

Classic Baked Lobster with Ginger & Spring Onion  
薑葱龍蝦

Double Boiled 'Black' Fowl Soup with  
Whelk & Chinese Mushroom  
响螺花菇燉烏雞

Fresh Whole Turbot cooked to your choice  
各式原條游水多寶魚

Shanghai Style braised Belly Pork  
紅燒豬腩

Braised Mini Abalone with Chinese Mushroom  
珍珠鮑魚冬菇扒生菜

Roasted Whole Pigeon Cantonese Style  
香燒乳鴿

New Year Lotus Leaves Rice with Wind Dried Meat & Yam  
芋頭臘味荷葉飯

New Year Lucky Noodle Soup with Prawn Dumplings  
東北水餃湯麵

Sweet Red Bean Soup with Glutinous Rice Dumplings  
紅豆沙湯圓

New Year Fresh Fruit Platter  
迎春鮮果盤

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# 賀年迷你套餐 New Year Mini Banquet

(minimum: 2 persons 兩位起)

£138.00 Each / 每位

Fish Maw braised with Wind Dried Scallop  
金絲扣花膠

'Slow cooking' Chicken Soup with Fish Maw and  
Bamboo Pith  
花膠竹筍燉老雞

Fresh Lobster cooked to your choice  
各式龍蝦

Steamed Fillet of Chilean Sea Bass with Black Garlic  
黑蒜蒸智地鱸魚

Wind Dried Scallop with Sea Moss & Dried Oyster  
髮菜蠔豉瑤柱脯

Braised Baby spinach with Chinese Herbs in Light Broth  
(pork base)  
蟲草花浸波菜苗

Lotus Rice with Wind Dried Meat & Yam  
芋頭臘味荷葉飯

Red Bean Sweet Soup with  
Glutinous Rice Dumplings  
紅豆沙湯丸

Traditional Chinese New Year Pudding  
精美年糕

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# 賀年菜單 Traditional New Year Menu

## 湯 Soups

Traditional New Year Soup 每位 each £12.80  
(Slow cooking soup with sea moss, lotus roots,  
dried oyster & pig's pancreas etc. )  
蓮藕豬橫脷湯 (大吉大利)

Supreme New Year Soup 每位 each £18.80  
(Slow cooking chicken soup with mini abalone)  
珍珠鮑魚老雞湯 (金錢滿屋)

Slow cooking Soup with  
Chicken and Fish Maw 每位 each £38.00  
花膠竹笙燉老雞湯

'Double Boiled' Shark's Bone Soup  
with Fish Maw 每位 each £38.00  
沙魚骨燉花膠湯

'Double Boiled' Silky Fowl Soup with  
Chinese Mushroom & Conch 每位 each £22.80  
响螺花菇炖烏雞

Fresh Clams Soup with  
Diced 'Winter Melon' & Dried Scallop 每位 each £13.80  
瑤柱瓜粒白蜆湯

Fish Maw Broth with Fresh Crab Meat 每位 each £22.80  
蟹皇蟹肉魚肚羹

## 皇者風范 New Year Extravaganza

\*Traditional Chinese New Year Feast in a Pot  
(minimum: 4 person)

精美鮑魚盆菜 (4人起)

A luxurious family feast designed for sharing. Various seafood, meat, abalone and vegetables are prepared in layers and slow cooked in a clay pot, resulting in an interesting mixture of various flavour.

A meal on its own.

每位 per person £128.00  
(Minimum : 4 Persons)

\*Advanced notice required

## 原只鮑魚 Whole Abalone

'Green-edge' Fresh Abalone

每只 each £128.00

青邊鮑

Braised Whole Wind Dried Premier Abalone

吉品鮑

Regular (20頭)

每只 each £228

Medium (8 頭)

每只 each £688

Large (6頭):

每只 each £888

Premier Giant Fish Maw

£2388.00

頂級花膠皇

## 賀年前菜 New Year Starters

New Year Lucky Salad Toss (Minimum: 4 person)

三文魚/或鮑魚撈生 (風山水起)(4人起)

With Wild Salmon 三文魚

每位 each £14.80

or Shredded Abalone 鮑魚

每位 each £25.80

New Year Barbecued Mixed Meat Platter

(minimum 2 person)

每位 each £16.80

賀年燒味拼 (鴻運當頭)(兩位起)

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New Year Cold Tapas Assortment 餐前六小碟 (六福迎春)	£42.80
Braised Fish Maw with Wind Dried Scallop 金絲扣花膠	£52.00
Braised Fish Maw with Sea Cucumber 花膠扣遼參	£88.00
Pan Fried King's Scallop with Foie Gras 鵝干煎帶子皇	時價 S/ Price
Steamed Fresh Emperor Scallop 新鮮帶子皇	時價 Seasonal Price
Steamed Fresh Razor Clams with Garlic & Vermicelli 蒜蓉粉絲蒸聖子皇	時價 Seasonal Price
Soft Shell Crab with Salt & Peppercorn 椒鹽軟殼蟹	每只 each £16.80
Grilled Chicken Fillets in Skewer (4) 日式串燒雞 (4)	£16.80
Crispy Rolls with assorted Beans and Black Truffle 黑松露豆酥卷	£12.80
Crispy Baby Squid with Chilli & Peppercorn 椒鹽吹筒	£16.80
Barbecued Pork Ribs with Fruity Sauce 果汁手檯骨	£16.80
Butterfly King Prawns 酥炸鳳尾蝦	£25.80
Chef's Special Crispy Tofu Cubes 黃金豆腐粒	£13.80
Various Steamed Dim Sum Basket 各式蒸點	£22.80
New Year Dumplings (with pork & Shrimp) (10pcs) 東北餃子(10)	£30.00

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## 賀年精選 Traditional New Year Dishes

Braised Whole Abalone with Chinese Mushroom £88.00  
珍珠鮑魚冬菇扒生菜 (如意生財)

Braised Whole Wind Dried Scallop with £58.00  
Dried Oyster and Sea Moss  
髮菜蠔豉瑤柱甫 (發財好市)

Braised Pork Knuckles with Black Pepper £42.80  
黑椒元蹄 (家肥屋潤)

Grilled King's Prawns with Sun Dried Tomato £28.80  
in Creamy Sauce  
蕃茄干奶油爆大蝦碌 (運轉乾坤)

Whole French Turbot Cooked to your Choice s/price  
(Steamed or braised in Peppercorn soup) 時價  
原條游水多寶魚 (年年有餘)  
(雪裡紅蒸/咸菜胡椒浸)

Steamed Iberia Minced Pork with Dried Scallop £28.80  
瑤柱蒸黑豚肉 (金銀滿屋)

Chef's Special Meat & Shrimp Balls Braised with £28.80  
Chinese Pickled Cabbage & Celery  
香芹冬菜肉丸煲 (財源滾滾)

Assorted Wild Mushrooms Braised £28.00  
with Yum & Water Lily  
百合香芋浸野菌 (百子千孫)

Roasted Whole Pigeon 每只 each £22.80  
紅燒乳鴿 (鳳凰報喜)

Lotus Leaf Rice with Wind Dried Meat £16.80  
香芋臘味荷葉飯

\*New Year Lucky Noodle Soup with £22.80  
Prawn Dumplings  
東北水餃湯麵

主菜  
Main Dishes

Wild Scottish Lobster (Cooked to your Choice) 時價 S/Price

蘇格蘭龍蝦

Canadian Crab (Cooked to your Choice) 時價 S/Price

加拿大蟹

French Turbot Fish (Cooked to your Choice) 時價 S/Price

法國多寶魚

Grilled A5 Wagyu Sirloin Steak (150 g)  
With Black Garlic Sauce £108.00

黑蒜燒汁煎 A5日本和牛(150g)

Grilled King Prawns in XO Sauce (4) £28.80

XO醬煎大蝦碌(4)

Steamed Wild Sea Bass with Preserved Vegetable £68.00

金樹子蒸荷蘭野生海鱸魚

Steamed Eel with Dried Mandarin Peel £40.00

30年陳皮蒸白鱈

Charcoal Grill Veal Fillet £28.80

炭燒牛仔骨

Braised Baby Spinach with Enoki Mushroom  
in light Broth £15.80

上湯波菜苗

Stir Fried Wild Mushrooms with Courgette  
in XO Sauce £28.80

XO醬翠玉瓜炒雜菌

Chef's Special Sizzling Fillet Steak £29.80

秘汁牛柳煲

Minced Organic Pork Steamed with Salted Egg £28.80

鹹蛋蒸黑豚肉餅

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- Work Grilled Baby Lamb Chops with Black Pepper £28.80  
黑椒煎羊仔扒
- Braised Tofu Hot Pot with Assorted Wild Mushrooms £18.80  
雜菌豆腐石頭窩
- Pan Fried Whole Dover Sole in XO Sauce £48.80  
醬皇煎封龍利
- Steamed Chicken with Chinese Mushroom and Fish Maw £42.80  
花姑魚肚蒸走地雞
- Braised Fish Maw in Chicken Broth £33.80  
雞湯浸魚肚
- Chef's Special Smoked Duck in Saline Water Half £28.80  
煙燻鹽水鴨 Whole £50.80
- Mini Pork Ribs Sauteed with Fruity Sauce £28.80  
山楂骨
- Veal on the Bone with BBQ Sauce £28.80  
燒汁一字骨
- Steamed Egg with Truffle Oil £26.80  
黑松露蒸水蛋
- Steamed Chinese Gourd with Dried Shrimps in Light Broth £26.80  
上湯蝦干浸勝瓜



*Royal China Club*

Baker Street

For Booking: 020 7486 3898