

皇朝



廚師精選

Chef's Special Menu 

**Royal China Group** consists of six 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, Fulham, Harrow-on-the-Hill, Canary Wharf and Chinatown.

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 five restaurants. The capacity of the restaurants varies in size, ranging from 55 to 150 covers.

The Royal China restaurants offer traditional Hong Kong Chinese dishes, while the Royal China Club provides an exclusive experience by combining European ingredients within the authentic Chinese cuisine. Royal China is renowned for its Dim Sum, served daily from noon until 5pm which includes Steamed Seafood Dumplings with Spicy Sauce; and Pan-fried Fillet of Duck Breast Rolls. Each restaurant has a dedicated Dim Sum Chef, as well as a Head Chef.

All Royal China restaurants have the same à la carte menus. In addition, each restaurant dedicates a full page to signature dishes created by the restaurant's individual Head Chefs. These dishes are changed frequently, while the seasonal dishes are changed throughout the year. A glamorous seven-course tasting set menu is also available in all Royal China restaurants.

Thank you for choosing Royal China and we endeavour to provide all our customers the ultimate Chinese cuisine experience.

For food allergies and/ or intolerances, please ask a member of staff when placing your order.

Some of our dishes are cooked using materials that are delivered containing genetically modified 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.

## 餐前凉菜

### Chilled Appetizer Selection

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一小碟	Selection of 1 Chilled Appetizer	£8.80
三小碟	Selection of 3 Chilled Appetizer	£22.80
六小碟	Selection of 6 Chilled Appetizer	£43.80

拍黄瓜

Smacked Cucumber (S)(V)

麻醬黄瓜

Cucumber with Sesame Dressing (V)

凉拌土豆

Shredded Potato (V)

酸辣蓮藕根

Spicy & Sour Lotus Roots (S)(V)

泡菜

Kimchi (S)(V)

口水雞

Chicken in Szechuan Spicy Peanut Dressing (S)

醉雞

Drunken Chicken

燻蹄

Smoked Pork Knuckle

青瓜海蜇

Jellyfish with Cucumber

墨魚仔

Baby Octopus

牛腩

Beef Shank

麻辣鴨翼

Marinated Duck Wings in Spicy Peppercorn Sauce (S)

## 廚師精選川菜

### Chef's Choice Sichuan Special

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川冒烤鴨煲

Mao Roast Duck in Spicy Sauce (S)

£40.00

川烤鱸魚

Grilled Seabass in Spicy Spices Soup (S)

£42.80

川式霸皇雞

Sautéed Chicken with Dried Chilli & Peanut (S)

£21.80

川式回鍋肉

Twice-cooked Pork Belly in Sichuan Style (S)

£22.80

醋溜津白

Sautéed Chinese Cabbage with Vinegar (V)

£15.80

醋溜土豆絲

Sautéed Potatoes with Vinegar (V)

£15.80

手撕包菜

Shredded Cabbage with Dried Chilli (S)(V)

£15.80

豉汁尖椒煨牛肉

Stir Fried Beef & Green Chilli Pepper in Black Bean Sauce (S) £21.80

水煮鱸魚

Sichuan Spicy Wild Sea Bass in Hot Chilli Oil (S) £42.80

酸菜鱸魚

Wild Sea Bass with Preserved Vegetables & Chilli in Soup (S) £42.80

水煮牛肉

Sichuan Spicy Beef in Hot Chilli Oil (S) £22.80

孜然烤羊肉

Charcoal Grilled Lamb with Cumin (S) £23.80

香辣走地雞煲

Spicy Corn-Fed Chicken Hotpot (S) £26.80



香辣牛腩煲

Braised Beef Brisket & Tenderloin in Home-made  
Spicy Sauce (S)

£22.80

豉汁虎皮釀青椒

Tiger Green Pepper Stuffed with Minced Prawns in  
Black Bean Sauce (S)

£24.80

重慶辣子雞

Fried Chicken with Dried Chilli and Sichuan Pepper (S)

£19.80

## 廚師精選

Chef's Special

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皇朝小炒皇

Stir Fried Mixed Seafood with Chinese Chives

£19.50

蒜香三吋骨

Deep Fried Tender Spare Ribs Marinated in Fresh Garlic

£17.50

日式奶油牛肋骨

Creamy Beef Short Ribs

£22.50

金磚豆腐

Braised Golden Tofu

£16.50

順德煎藕餅

"Shunde" Grilled Pork Patty & Lotus Root

£16.50

鮑汁煎釀遼參

Sea Cucumber Stuffed Minced Prawns Topped With  
Abalone Sauce

£45.00

炭燒吉品鮑魚 (25頭)

Slow-cooked Braised Dried Abalone in Supreme Sauce (25 Head)

£98.00

濃汁扣鮮鮑魚

Braised Fresh Ocean Abalone in Chef Special Sauce

£65.00

惹味懷舊金錢肚煲

Traditional Claypot Beef Honeycomb Tripe in “Chu Hou” Sauce

£19.50

即燒玫瑰蜜味豬下青

Charcoal Roasted Pork Chin with Honey & Rose Wine

£19.80

合時古法羊腩煲

Braised Lamb Brisket in Claypot

£19.50

頭抽極品醬撈飯

Sakura Shrimp & Rice with Chef Seasoning Sauce

£10.50

椒鹽鵪鶉 (3隻)

Deep Fried Quails in Salt & Chilli (3pcs)

£18.00

荔茸香酥鴨

Deep Fried Crispy Duck Stuffed with Mashed Taro

Whole £48.00

Half £29.80

胡椒豬肚雞煲

Slow-cooked Corn Fed Chicken & Hog Maw Soup  
with Peppercorn

(L) £48.80

(S) £29.00

香辣鮮雞煲

Spicy Fragrant Corn Fed Chicken in Hotpot

(L) £45.50

(S) £26.00

沙薑豬手

Pig's Trotter with Aromatic Ginger

£18.50

鮮沙薑焗雞

Baked Chicken with Aromatic Ginger

(L) £36.50

(S) £22.00

原煲即煲例湯 須3小時前預訂

Traditional Slow-boiled Soup (pre-order only)

菜乾杏汁豬展煲豬肺 (潤肺滋陰)

Dried Vegetables & Pork Bone

(L) £95.00

(S) £76.00

五指毛桃煲豬展 (養顏清熱)

Dried Radix Fici & Pork Bone

(L) £85.00

(S) £68.00

粉葛赤小豆煲時魚 (去骨火 清熱毒)

Arrowroot & Seasonal Fresh Fish

(L) £95.00

(S) £76.00

金銀腎豬展煲西洋菜 (健脾養胃)

Watercress & Pork Bone

(L) £85.00

(S) £68.00

