

Preface

Royal Pavilion, a splendid Chinese restaurant in the heart of Sydney's Chinatown, is a radiant gem where flavors and emotions converge into a feast. Here, Chinese culture harmoniously blends with modern essence, crafting a new pinnacle for overseas Chinese cuisine and showcasing the exquisite image of upscale dining.

Royal Pavilion finds its roots in a love for cultured families, dedicated to fulfilling social and business needs. We provide an elegant, serene, and comfortable dining environment, pouring our hearts into every detail.

From its inception, Royal Pavilion embraced a high standard for group dining: private dining rooms reminiscent of palace sanctuaries, each space a tribute to royal ceremonies. We cordially invite you to experience a regal journey through Chinese cuisine, a fusion of luxury and romance, where every corner embodies the essence of royalty.

前言

皇庭雅集，是石唐大道的風華中治歷
明輝璀璨，匯集味覺與情感的盛宴
此處，中國文化與現代風骨交融
創造出海外中治的新高度，彰顯
高端中治的尊貴氣象。

皇庭雅集初誕時，即灌輸了高標準
的團體用治理念何若皇宮秘境的私
人用治包廂，每一處都是對皇宮樣
式的詮釋與遙思，體證皇宮級的
中治之極，縱享中式浪漫！



营业时间

Business Hours

午餐12点至下午3点
Lunch 12pm-3pm

晚餐下午5点30至11点
Dinner 5:30pm-11pm

温馨提示:部分菜肴或含食物过敏源, 如面粉、味精、坚果、花生油等。
如对以上食品过敏, 请在点菜时告知经理。

Friendly Reminder: Some dishes may contain food allergens, E.g. Plain Flour; MSG; Nuts; peanut oil, etc. Please notice our staff when you place order if you have an allergy to above food.

开瓶费: \$10/每人


BYO Corkage Fee \$10 per person

所有 Visa 和 Master Card 收取 0.7% 手续费。
所有信用卡, 美国运通, 银联收取 1.6% 手续费。

All Visa and Master Debit Card will incur a service fee of 0.7%.
All Credit card, American Express, and Union pay will incur a service fee of 1.6%.

纽省公共假期附加费: 15%

A surcharge of 15% applies on public holidays in NSW.

 厨师推荐 Chef's Recommendation

 素 Vegetarian

 辣 Hot

茶叶 TEA

普洱
Pu' Er _____ 6/ person

铁观音
Tie Guan Yin _____ 6/ person

菊花
Chrysanthemum _____ 6/ person

肉桂
Cinnamon _____ 6/ person

水仙
Narcissus tea _____ 6/ person

大红袍
Da Hong Pao _____ 6/ person

茉莉花
Jasmine _____ 6/ person

莲花
Lotus _____ 10/ person

自带茶
Bring Your Own Tea _____ 20/ Table

头盘

APPETIZERS

ROYAL
PAVILION 

宫廷拍黄瓜

Cucumber in Chinkiang Vinegar

Smashed cucumber and garlic in black rice vinegar _____ 16/ serve

日式芥末木耳

Wood Ear

Wood Ear mushrooms with wasabi mayo dressing _____ 16/ serve

炸海鲜春卷

Seafood Spring Rolls

Spring rolls with a filling of prawns, scallops, mushroom and mayonnaise sauce _____ 38/ 4pcs

凉拌海蜇

Jellyfish

Marinated Jellyfish with a soy and sesame oil dressing _____ 38/ serve

和牛牛腱

Beef Shank

Braised grain fed beef shank marinated in Chiu Chow sauce _____ 32/ serve

北方熏肠

Chinese Sausage

Smoked Chinese ham sausage _____ 22/ serve

冰糖桂花莲藕

Lotus Root

Poached lotus root served with a sweet osmanthus flower sauce _____ 28/ serve

松花蛋

Century Egg

Century eggs with pickled ginger and scallions in a black rice vinegar dressing _____ 22/ serve

秋葵拌木耳

Okra and Wood ear

Marinated Okra with a black rice vinegar dressing, wasabi mayo wood ear mushrooms _____ 28/ serve

天妇罗虾

Tempura Prawn

Deep fried king prawns served with mayonnaise sauce _____ 38/ serve

头盘

APPETIZERS

ROYAL
PAVILION 

皇庭脆炸小鱼

King George Whiting

King George Whiting lightly battered, fried and wok tossed with spicy salt _____ 38/ serve

凉拌海参

Sea Cucumber

Marinated sea cucumber in a Chinkiang vinegar dressing _____ 48/ serve

红烧乳鸽

Roasted Pigeon

Whole roasted pigeon served with Huai salt (Limited availability, serves 2-4) _____ 58/ serve

椒盐鹌鹑

Salt and Pepper Quail

Deep fried quail served tossed in salt and pepper _____ 48/ 6pcs

咸蛋黄鸭舌

Duck Tongues

Wok fried duck tongues tossed in salted egg yolk _____ 48/ serve

西班牙火腿100g

Jamón Ibérico

100g of Iberian cured leg ham served with rockmelon (Aged 48 months) _____ 88/ 100g

潮式卤水

Chiu Chou Marinated Selections

卤水豆腐

Marinated Bean Curd _____ 16/ serve

卤水鸭舌

Marinated Duck Tongues _____ 39/ serve

潮式卤水拼盘

Marinated Combination Platter

Marinated pork's intestines, duck tongues, bean curd, jellyfish _____ 88/ serve

烧味

CHINESE BBQ

ROYAL
PAVILION 

烧味拼盘

Mixed BBQ Platter

Combination platter of roast duck, char siu and siu yuk served with marinated jellyfish in sesame oil and soy _____

68/ 小 S

98/ 中 M

108/ 大 L

烧味双拼

Two Kinds of BBQ

Your choice of two kinds of Chinese barbecued meats served with marinated jellyfish (Choice of Roast Duck, Char Siu, Crackling Pork Belly) _____

58/ serve

脆皮烧肉

Siu Yuk

Roast pork belly with crispy skin served with hoisin and mustard sauce _____

46/ serve

蜜汁叉烧

Char Siu

Sweet marinated barbecued pork tenderloins glazed with honey _____

42/ serve

明炉烧鸭

Roast Duck

Traditional Cantonese roast duck served with a sour plum sauce _____

58/ 半 half

98/ 只 whole

秘制琵琶鸭

Pipa Duck

Special roasted duck with a crispy skin _____

68/ 半 half

108/ 只 whole

梅子酱烧鸭

Plum Sauce Roast Duck

Cantonese roast duck marinated in a sour plum sauce, served with spring onions _____

58/ 半 half

98/ 只 whole

脆皮乳猪

Roast Suckling Pig

Hand roasted whole suckling pig (Requires 3 days notice for preparation) _____

时价 MP

汤羹 SOUP

ROYAL
PAVILION 

皇庭佛跳墙

Fo Tiao Qiang

Ken's signature double boiled soup with shark's fin, fish maw, abalone, sea cucumber, bailer shell, scallop, shiitake mushrooms, goji berries and longan

(Requires 2 days notice for preparation, minimum 2 orders) _____ 268/ person

花胶鱼翅羹

Fish Maw and Shark's Fin Soup

Ken's fish maw and shark's fin in superior broth served with finely chopped coriander and Chinese red vinegar _____

168/ person

花胶响螺老鸡汤

Chinese soup of bailer shell, fish maw, dried scallops, pork bone and chicken _____

18/ 位 person

88/ 中 medium

128/ 大 large

海螺头猪肚汤

Chinese soup of bailer shell, dried scallops, pork's tripe, pork bone and chicken _____

48/ 中 M

88/ 大 L

鸡蓉粟米羹

Chicken and Sweet Corn Soup

Sweet corn, chicken and egg white _____

16/ person

海鲜酸辣汤

Seafood Hot and Sour Soup

Prawns, scallops, bean curd, bamboo shoots, wood ear mushrooms, chilli and Chinkiang vinegar _____

16/ person

炖汤

Selection of Double Boiled Soups

A traditional Cantonese cooking method of steaming ingredients for over six hours to intensify and bring out flavours of the ingredients

姬松茸炖走地鸡

Double Boiled Soup

Soup of Matsutake mushrooms, bailer shell, goji berries, chicken
(Requires 2 days notice for preparation, serves 8-10) _____

268/ serve

山珍海味

TREASURES OF THE SEA

ROYAL
PAVILION 

皇庭蠔皇干鲍鱼

Royal Braised Whole Dried Abalone

Signature braised whole dried green lip abalone served with seasonal vegetables and Ken's signature abalone sauce _____

238/person

蠔皇原汁鲍鱼(中/大)

Royal Braised Whole Abalone

Signature braised whole black lip abalone served with seasonal vegetables and Ken's signature abalone sauce _____

128/ 中 M

168/ 大 L

油爆螺盏

Sautéed Bailer Shell

Bailer shell sauteed with spring onion, garlic chives and snow peas _____

368/ serve

鲍汁辽参

Sea Cucumber

Braised sea cucumber served with seasonal vegetables and Ken's signature abalone sauce _____

88/person

鲍汁扒花胶

Fish Maw

Braised whole fish maw served with seasonal vegetables and Ken's signature abalone sauce _____

138/person

鱼翅 (红烧/清汤)

Shark's Fin

Ken's signature shark's fin soup braised/ cooked in superior broth _____

140/ 50g

葱烧海参

Braised Sea Cucumber Claypot

Sea cucumber braised with scallions, shallots and leek _____

88/ serve

龙虾

LIVE LOBSTER

ROYAL
PAVILION



B哥特色龙王三宝(有额外收费) 🍷

Ken's Signature Three Treasures of a Lobster

时价 MP +80/ serve

炒球

Sauteed with garlic chives and snap peas

椒盐

Deep fried with salt and pepper

蒸脑

Steamed with egg white

龙虾三食

Live Southern Rock Lobster

时价 MP

刺身 🍷

+20/ kg

Sashimi

蒸脑/煎脑

+30/ serve

Steamed brain/fried brain

伊面/生面

+20/ serve

Noodle

烹饪做法:

Recommended Cooking Methods :

姜葱 🍷

Wok fried with ginger and shallots

白雪藏龙

Wok cooked with fresh cream and egg white +60/ serve

蒜子牛油

Wok fried with garlic butter

黑松露 🍷

Wok fried with black truffle butter +40/ serve

上汤

Steamed in superior broth

泡饭

Chiu Chou rice soup +60/ serve

椒盐 🍷🍷

Deep fried with salt and pepper

鹅肝酱

Wok fried with duck liver pate +40/ serve

避风塘 🍷

Typhoon Shelter
(Wok fried with fried garlic and chilli)

咸蛋黄

Saute with Salted egg yolk +40/ serve

蟹

LIVE CRAB

ROYAL
PAVILION

皇帝蟹
Live King Crab

时价 MP

太子蟹
Snow Crab

时价 MP

肉蟹
Mub Crab

时价 MP

烹饪做法:

Recommended Cooking Methods :

姜葱

Wok fried with ginger and shallots

蒜子牛油

Wok fried with garlic butter

避风塘

Typhoon shelter
(Wok fried with fried garlic and chilli)

椒盐

Deep fried with Salt and Pepper

XO 酱

Wok fried with Chef Ken's XO sauce

盐水

Steamed with Salt Water

金沙粉丝

Claypot vermicelli noodles, pork, dried shrimp +30/ serve

香辣

Szechudn Chilli

上汤

Supreme Soup

伊面/生面

Noodle +20/ serve

蟹黄伊面(皇帝蟹)

E-fu egg noodles braised with king crab roe +20/ serve

蟹黄酸辣汤(皇帝蟹)

Hot and sour soup with king crab roe +30/ serve

鹅肝酱

Wok fried with duck liver pate +40/ serve

蛋白花雕蒸

Steam with Egg White and Shaoxing Wine +30/ serve

星洲

Wok fried with Singaporean chilli sauce +30/ serve

糯米蟹

Claypot glutinous rice, shiitake mushrooms, lap cheong, dried shrimp +40/ serve

咸蛋黄

Wok fried with salted egg yolk +40/ serve

黑松露

Wok fried with black truffle butter +40/ serve

游水海鲜

LIVE SEAFOOD

ROYAL
PAVILION 

游水蚬 Live Pipsis

时价 MP

烹饪做法:

Recommended Cooking Methods :

盐水

with Salt Water

Xo酱 

with XO Chilli Sauce

+10/ serve

四川 

Sichuan Chilli Style

(煎米粉/生面底另收费)

(Extra Charge For */ Crispy Rice Noodle/Wanton Noodle) +20/ serve

上汤


with Supreme Soup

游水虾 Live Prawn

时价 MP

烹饪做法:

Recommended Cooking Methods :

白灼 

Boiled with Soy Sauce

美极

Pan Fried with Sweet Soy Sauce

椒盐 

Deep Fried with Salt and Pepper

蚝 Jumbo Pacific Oyster



时价 MP

烹饪做法:

Recommended Cooking Methods :

姜葱蒸

Ginger and Shallot

XO 粉丝蒸  

Steamed with XO Chilli Sauce and Vermicelli

+2/ serve

酥炸

Deep Fried

游水海鲜

LIVE SEAFOOD

ROYAL
PAVILION 

游水三刀
Red Morwong

时价 MP

游水星斑
Coral Trout

时价 MP

游水青衣
Parrot Fish

时价 MP

烹饪做法:

Recommended Cooking Methods :

清蒸

Steamed with Ginger and Shallot

油浸

Deep Fried with Soy Sauce

+20/ serve

陈皮豉汁蒸

Steamed with Dried Fruits Peels and Black Bean +20/ serve

煎封

Pan Fried

+20/ serve

红烧

Braised in Special Sauce +30/ serve

沸腾

Boiled Fish with Bean Sprouts in Hot Chili Oil

+30/ serve

剁椒

Steamed with Chopped Chili Pepper +30/ serve

麻婆豆腐

Braised with mapo Tofu

+30/ serve

堂灼

Steam Boat (Table Cooking) +30/ serve

两食-炒球/蒸头腩或滚汤

Steamed Bell or Boiling Soup

+30/ serve

鲍鱼

LIVE ABALONE

ROYAL
PAVILION 

游水青边鲍

Live Green Lip Abalone

时价 MP

游水黑边鲍

Live Black Lip Abalone

时价 MP

烹饪做法:

Recommended Cooking Methods :

油爆

Ginger and Shallot

堂灼

Steam Boat (Table Cooking)

+30/ serve

游水小鲍鱼

Live Baby Abalone


时价 MP

烹饪做法:

Recommended Cooking Methods :

姜葱蒸

Steamed with Ginger and Shallot

咸蛋黄 

Salted Egg Yolk

+3/ ea

椒盐 

Deep fried with Salt and Pepper

海鲜 SEAFOOD

ROYAL
PAVILION 

椒盐鲜鱿

Salt and Pepper Squid

Deep fried with spicy salt and pepper _____ 36/ serve

椒盐双脆

Squid and White Bait

Lightly battered, combination of deep fried calamari and white bait _____ 38/ serve

时蔬虾球

Sauté King Prawns

King prawns sautéed with your choice of seasonal vegetables, ginger and shallots

(Asparagus Broccoli, Snow Peas, Snap Peas) _____ 52/ serve

时蔬带子

Sauté Scallops

Scallops sautéed with your choice of seasonal vegetables, ginger and shallots

(Asparagus Broccoli, Snow Peas, Snap Peas) _____ 62/ serve

滑蛋虾球

Kings Prawns and Eggs

Sautéed King Prawns wok cooked with fluffy scrambled eggs and spring onions _____ 52/ serve

黑松露炒带子

Black Truffle Scallops

Scallops sautéed with black truffle pesto and seasonal vegetables _____ 88/ serve

海鲜 SEAFOOD

ROYAL
PAVILION 

蒜子虾球

Garlic King Prawns

Wok fried King Prawns with fresh aromatic garlic _____ 52/ serve

椒盐虾球

Salt and Pepper King Prawns

King prawns deep fried with spicy salt and pepper, fried crispy garlic and scallions _____ 52/ serve

瑶柱蒸水蛋

Conpoy Steamed Eggs

Chinese steamed eggs with Conpoy and chives _____ 38/ serve

煎蚝饼

Oyster Omelette

Pan fried egg with oysters and scallions _____ 88/ serve

蒸带子 (XO 粉丝或姜葱)

Steamed Scallops

With Ken's XO, vermicelli and chives or with ginger and shallots _____ 88/ lpc

鸡鸭
POULTRY

ROYAL
PAVILION 

贵妃走地鸡 🍗

White Cut Chicken

Poached free range chicken served with a chopped ginger and shallots sauce _____ 48/ 半 half
88/ 只 whole

霸王鸡 🍗

XO Chicken

Free range chicken poached with Ken's XO, ginger and shallots _____ 98/ serve

荷叶蒸走地鸡

Lotus leaf Chicken

Steamed chicken encased in a lotus leaf with shiitake mushrooms, ginger and scallions _____ 108/ serve

海蜇手撕走地鸡

Chicken and Jellyfish

Hand shred poached chicken tossed with jellyfish, cucumber, celery and carrots _____ 68/ 半 half
128/ 只 whole

东江盐水走地鸡

Salt Baked Chicken

Free range chicken poached in a superior salty broth _____ 48/ 半 half
88/ 只 whole

牛/羊/猪肉
BEEF, LAMB

ROYAL
PAVILION 

京都焗肉排

Peking Pork

Peking style pork ribs coated with a sweet and sour sauce, pineapples _____ 34/ serve

镇江排骨


Chinkiang Pork

Pork ribs wok fried with a black rice vinegar and sweet sauce _____ 34/ serve

蒜香排骨

Crispy Garlic Pork

Garlic marinated pork ribs fried and tossed in spicy salt and pepper, served with a crunchy golden garlic crumble _____ 34/ serve

避风塘羊排 


Typhoon Shelter Lamb Cutlets

Hong Kong style lamb cutlets stir-fried with fried crispy garlic, chilli and scallions _____ 68/ 6pcs

皇庭和牛粒 

Wagyu Sirloin (M9+)

Australian Wagyu Sirloin wok fried with black pepper sauce, snap peas and mushroom
or wok fried with spicy salt and pepper (Marble score of 9+) _____ 148/ serve

尖椒鸡蛋五花肉 

Pork Belly and Eggs

Wok fried pork belly with eggs, screw and assorted peppers in a savoury soybean sauce _____ 48/ serve

牛/羊/猪肉
BEEF, LAMB

ROYAL
PAVILION 

锅包肉

Guo Bao Rou

Northern Chinese Harbin style pork tenderloin with a sweet white vinegar sauce, served with spring onions and carrots _____ 48/ serve

皇庭小炒皇 

Pavilion's Stir Fry King

A stir-fry cooked in the wok of garlic chives, calamari, dried shrimp, dried bean curd and bacon _____ 68/ serve

堂灼和牛 

Steam Boat Wagyu Sirloin

Japanese Kagoshima A5 Wagyu Sirloin cooked tableside in superior broth served with seasonal vegetables _____ 268/ serve

酱爆两样

Pork's Liver and Kidney

Peking style wok fried pork's liver and kidney, with Ken's XO and chilli sauce _____ 48/ serve

五花肉焖扁豆

Braised Pork Belly and Green Beans _____ 48/ serve

煲仔

CLAYPOT

ROYAL
PAVILION 

三杯鸡煲


Sanbei Chicken

Wok fried chicken three cup style with shallots, leek, ginger and garlic _____ 33/ serve

三杯鸭舌

Sanbei Duck Tongue

Duck tongues wok fried three cup style with shallots, leek, ginger and garlic _____ 48/ serve

鱼香茄子煲 

Eggplant and Pork

Sautéed eggplant with aromatic soy, pork mince, garlic and chilli _____ 28/ serve

皇庭牛杂煲


Beef's Offal

A flavourful braised clay pot consisting of beef's tripe, intestines, lungs, liver and with spring onions _____ 38/ serve

海参红烧肉

Pork Belly and Sea Cucumber

Pork belly and sea cucumber, slow braised with star anise in a sweet and savoury sauce _____ 88/ serve

鲍鱼鸡煲 

Baby Abalone and Chicken

Ken's braised live baby abalone three cup style with chicken, shallots, leek, garlic and ginger _____ 168/ serve

豆腐 TOFU

ROYAL
PAVILION 

麻婆豆腐煲

Mapo Tofu

Stir-fried pork mince with chilli, Szechuan pepper and garlic served with diced bean curd

_____ 28/ serve

椒盐豆腐角

Salt and Pepper Tofu

Lightly battered bean curd, fried with spicy salt and pepper, fried garlic and spring onions

_____ 28/ serve

皇庭一品豆腐

Royal Yipin Tofu

Signature dish of sautéed prawns, scallops and carrot served over steamed broccoli and a freshly made soy milk custard

_____ 68/ serve

海鲜豆腐煲

Seafood and Tofu

A classic Cantonese clay pot of prawns, scallop and calamari with a house made soy milk curd

_____ 42/ serve

咸鱼鸡粒豆腐煲

Bean Curd and Salted Fish

Sautéed chicken and bean curd with salted fish and diced chicken served in a clay pot

_____ 52/ serve

蔬菜

VEGETABLES

ROYAL
PAVILION 

上汤时蔬

Seasonal Vegetables in Superior Broth

Your choice of daily green vegetables poached in superior broth

(菠菜苗/菜胆/白菜苗/菜心)

(Baby spinach, Baby Pak Choy, Baby Nai Pak Choy, Choy Sum) _____ 28/ serve

蒜蓉时蔬

Sauté Seasonal Vegetables with Garlic

Your choice of daily green vegetables sautéed with garlic

(菠菜苗/西兰花/芥蓝/生菜/菜胆/通心菜/芦笋+4)

(Baby Spinach, Broccoli, Chinese Broccoli, Lettuce, Baby Pak Choy, Kang Kong, Asparagus +4) _____ 28/ serve

杂菇时蔬

Sauté Seasonal Vegetables and Mushrooms

Daily selection of mushrooms sautéed with your choice of daily green vegetables

(菠菜苗/菜胆/白菜苗/菜心/生菜/芦笋+4)

(Baby Spinach, Baby Pak Choy, Baby Nai Pak Choy, Choy Sum, Lettuce, Asparagus +4) _____ 38/ serve

腊味芥兰

Laap Mei Gai Lan

Chinese broccoli stir-fried with assorted Chinese cured meats, including lap cheong and lap yuk _____ 42/ serve

金玉满堂

Golden Jade Vegetables

Pavilion's signature stir-fried diced snap peas, water chestnut, bamboo shoot, choy poh, carrot, oyster mushrooms, shallots and macadamia nuts _____ 88/ serve

山药西芹炒木耳

Stir-fried Chinese Yams

A stir-fry of Chinese yams, celery and wood ear mushrooms _____ 52/ serve

椒丝腐乳通心菜

Kang Kong

Wok cooked water spinach with fermented bean curd and chilli _____ 28/ serve

豆豉鲮鱼油麦菜

Yau Mak Choy

Sautéed Yau Mak Choy with black bean and dace _____ 38/ serve

马拉盏四季豆

Green Beans

Wok fried green string beans and pork mince with shrimp paste and XO sauce _____ 32/ serve

主食

RICE AND NOODLE

ROYAL
PAVILION 

皇庭海鲜炒饭

Signature Royal Fried Rice

Special fried rice with prawns, scallops, egg, flying fish roe, Chinese broccoli and spring onions

42/ serve

蛋白瑶柱炒饭

Conpoy Fried Rice

Fried rice with dried scallop, egg white and spring onions

42/ serve

腊味炒饭

Laap Mei Fried Rice

Fried rice with assorted Chinese cured meats including lap cheong, Chinese liver sausage, egg and spring onions

32/ serve

腊味煲仔饭

Cantonese Clay Pot Rice

A classic traditional Cantonese clay pot rice with Chinese cured meats, including lap cheong, lap yuk, Chinese liver sausage served with steamed choy sum

98/ 中 M

138/ 大 L

生炒糯米饭

Stir-Fried Glutinous Rice

Sticky glutinous rice wok fried with dried shrimp, lap cheong, shiitake mushrooms, egg, coriander and spring onions

38/ serve

潮式海鲜泡饭

Chiu Chou Seafood Rice Soup

Chiu Chou style rice in superior broth with prawns, scallops, spring onions, ginger and pickled mustard stem (jar choy)

88/ 中 M

128/ 大 L

咸鱼鸡粒炒饭

Chicken and Salted Fish Fried Rice

Fried rice with diced chicken mince, salted fish, egg and spring onions

34/ serve

鸡蛋炒饭

Egg Fried Rice

Fried rice with egg and spring onions

24/ serve

白饭

Steamed Rice

4/ person

主食

RICE AND NOODLE

ROYAL
PAVILION 

鲍汁捞面

Egg Noodle Lo Mein

Egg noodles with served with Ken's abalone sauce and choy sum _____ 30/ serve

干烧伊面

Braised E-Fu Noodles

E-Fu egg noodles braised with shiitake mushrooms, bean shoots and garlic chives _____ 30/ serve

汤面 (海鲜或杂菜)

Egg Noodles in Soup

Egg noodles in superior broth with calamari, prawns, scallops and choy sum or a daily selection of green vegetables (vegetarian option available 13.8) _____ 16.8/ serve

水饺 (茴香, 韭菜虾仁或白菜)

Dumplings

A choice of handmade pork and fennel or pork, shrimp and chives or pork and cabbage dumplings _____ 23/ serve

老北京肉饼

Peking Pancake

A traditional Peking style pan-fried pork and spring onion pancake served with garlic _____ 28/ serve

门钉儿肉饼

Peking Beef Pie

A traditional Peking style pan-fried pie with a beef and spring onion filling _____ 38/ 8pc

皇庭鲜肉包

Chinese Pork Bun

A handmade steamed Chinese bun with a pork and spring onion filling _____ 6/ 1pc

甜品
DESSERT

ROYAL
PAVILION 

燕窝 (杏仁/椰汁)

Bird's Nest

A Cantonese delicacy of Bird's nest in a sweet ground almond soup
or a creamy coconut soup

_____ 98/ person

桂花年糕 

Rice Cake

A house-made soft rice cake served with a sweet osmanthus flower sauce

_____ 16/ serve

蛋白杏仁茶 

Almond Cream and Egg White

A sweet ground almond hot dessert soup with egg white

_____ 12/ person