



中國烹調技巧多姿多采，五花八門；配料選材包羅萬有，不勝枚舉；菜式變化萬千，色香味俱存。誠公認為舉世無雙之獨特藝術。

廣東菜式自成一系，別具風味，諸如刀章精巧、色彩鮮明、油而不膩、入口清爽等。數百年來，中國人移民海外者，以廣東人為數最眾，粵菜亦隨而名揚海外。

本酒樓繼承發揚中國廚藝之宗旨，禮聘粵菜及點心名廚，精心為顧客烹調美食，務令賓至如歸。

豪苑酒家謹識

The richness and vitality of Chinese Culture is well reflected in its culinary heritage, with limitless combinations of ingredients and cooking styles capturing the flavours, fragrances and colours of an impressive variety of produce.

Of the four main styles of cooking in China, Cantonese cuisine is perhaps the best known worldwide as early Chinese emigrants came from southern China. Cantonese cuisine is characterised by its fine preparation, with an emphasis on freshness and original flavours. Fast methods of cooking with moderate use of spices and oil are complemented by colourful presentation.

With our professionally trained chefs specialising in Cantonese cuisine and Yum Char, we aim to share with you the fine tradition of Cantonese cooking with a contemporary touch, utilising fresh New Zealand produce.

Regal Restaurant

頭盤 (tau pun) Starter



| | | | |
|------|--|---------------|----|
| 豪苑拼盤 | Regal Dim Sum Platter (minimum two person) Prawn Dumpling, Pork Dumpling, Crispy WonTon and Spring Roll | 每位 per person | 9 |
| 脆炸雲吞 | Won Tons | | 7 |
| 脆炸春卷 | Spring Rolls | | 7 |
| 水晶蝦餃 | Har Gow - Steamed Prawn Dumplings | | 8 |
| 干蒸燒賣 | Shu Mei - Steamed Pork Dumplings | | 8 |
| 上海鍋貼 | Wo Tip - Shanghai Style Pan Fried Pork Dumpings | | 7 |
| 炸蝦丸 | Deep Fried Prawn Balls | | 12 |
| 蜜汁蝦球 | Deep Fried Prawns served with Honey Sauce | | 12 |
| 炸雞翼 | Deep Fried Marinated Chicken Wings | | 10 |
| 炸魷魚鬚 | Deep Fried Squid | | 8 |
| 炸釀白菌 | Deep Fried Mushrooms stuffed with Minced Pork | | 8 |
| 煎九菜餅 | Pan Fried Chive Cakes | | 8 |

湯羹 (tong) Soup



| | | 一碗 for 1 | 大窩 for 10 |
|---------|--|-------------|--------------|
| 雞絲翅湯 | Shark Fin Soup with Shredded Chicken | 9 | 68 |
| 鮮蟹肉雞絲翅湯 | Shark Fin Soup with Shredded Chicken & Fresh Crab Meat | 12 | 78 |
| 雞茸粟米羹 | Chicken Sweet Corn Soup | 8 | 56 |
| 鮮蟹肉粟米羹 | Fresh Crab Meat Sweet Corn Soup | 10 | 68 |
| 四川酸辣湯 | Szechuan Hot & Sour Soup (Prawn & BBQ Pork) | 8 | 56 |
| 鮮蝦雲吞湯 | Prawn Won Ton Soup | 10 | 75 |

Please kindly note we only serve imitation Shark Fin in our restaurant.

燒味 (siu mei) B.B.Q.



| | | | |
|------|--|----------|----|
| 白切雞 | Baak Cit Gai - Cantonese Style Steamed Chicken | 半隻 Half | 26 |
| | | 一隻 Whole | 50 |
| 豉油雞 | Si Jau Gai - Soy Sauce Chicken (pre order only) | 半隻 Half | 27 |
| | | 一隻 Whole | 52 |
| 菜膽雞 | Chicken braised with Seasonal Vegetables | 半隻 Half | 28 |
| | | 一隻 Whole | 54 |
| 貴妃雞 | Chicken braised with Ginger & Spring Onion Gravy | 半隻 Half | 28 |
| | | 一隻 Whole | 54 |
| 明爐燒鴨 | Cantonese Style Roasted Duck | 半隻 Half | 24 |
| | | 一隻 Whole | 46 |
| 脆皮燒肉 | Siu Juk - Cripsy Roasted Pork | | 26 |
| 蜜汁叉燒 | Char Siu - Honeyed Barbeque Pork | | 24 |
| 海蜆薰蹄 | Jellyfish & Spiced Pork Leg Slices (cold dish) | | 26 |

北京鴨 Peking duck



| | | |
|------------|--|----|
| 兩吃: | Two Courses: | |
| 1. 脆皮鴨片 | 1. Crispy Duck Slices with Pancake Wraps | |
| 2. 鴨鬆生菜包 | 2. Diced Duck Lettuce Sang-Choi-Baau | 78 |
| 三吃: | Three Courses: | |
| 3. 時菜豆腐鴨骨湯 | 3. Vegetables & Tofu Duck Soup | 88 |

海鮮 (hoi sin) Seafood



| | | |
|---------|--|----|
| 豪苑汁煎大蝦 | Pan fried King Prawns in Regal Sauce | 34 |
| 椒鹽大蝦 | Spicy Salt King Prawns | 32 |
| 白灼大蝦 | Blanched King Prawns served with Fresh Chilli Soy Sauce | 32 |
| 金沙大蝦 | King Prawns with Mashed Salted Egg Yolk | 38 |
| 金銀蒜蒸開邊蝦 | Prawns steamed with Gold & Silver Garlic *King Prawns are shelled | 34 |
| 雀巢腰果蝦球 | Shelled Prawns stirfried with Cashew Nuts & Vegetables in Basket | 34 |
| 時菜蝦球 | Shelled Prawns stirfried with Seasonal Vegetables | 29 |
| 官保蝦球 | Shelled Prawns stirfried with Vegetables in Kwan Po Sauce | 29 |
| 四川蝦球 | Shelled Prawns stirfried in Spicy Szechuan Sauce | 29 |
| 辣子蝦球 | Shelled Prawns stirfried with Vegetables in Regal Chilli Sauce | 30 |
| 海鮮世界 | Seafood Delight - Seasonal Seafood Selection with Vegetables | 40 |
| 海鮮生菜包 | Diced Seafood stirfried Lettuce Sang-Choi-Baau | 36 |
| 雀巢腰果帶子 | Scallops stirfried with Cashew Nuts & Vegetables in Basket | 36 |
| 時菜帶子 | Scallops stirfried with Seasonal Vegetables | 32 |
| 豉汁帶子 | Scallops stirfried with Black Bean Sauce & Capsicums | 32 |
| 時菜鮮魷 | Squid stirfried with Seasonal Vegetables | 25 |
| 椒鹽鮮魷 | Spicy Salt Squid | 25 |
| 豉汁鮮魷 | Squid stirfried with Black Bean Sauce & Capsicums | 25 |
| 官保鮮魷 | Squid stirfried with Vegetables in Kwan Po Sauce | 25 |
| 四川鮮魷 | Squid stirfried in Spicy Szechuan Sauce | 25 |
| 辣子鮮魷 | Squid stirfried with Vegetables in Regal Chilli Sauce | 25 |

海鮮 (hoi sin) Seafood



| | | |
|------------|---|--------|
| 時魚兩吃: | Two Courses: | |
| 1. 時菜炒魚球 | 1. Sliced Fish Fillet stirfried with Seasonal Vegetables | |
| 2. 椒鹽骨 | 2. Spicy Salt Fish Belly | 時價M.P. |
| 時魚三吃: | Three Courses: (with the two courses above) | 時價M.P. |
| 3. 時菜豆腐魚骨湯 | 3. Vegetables & Tofu Fish Soup | |
| 清蒸時魚 | Steamed Seasonal Fish | 時價M.P. |
| 豉汁蒸時魚 | Steamed Seasonal Fish in Black Bean Sauce | 時價M.P. |
| 梅菜蒸時魚 | Steamed Seasonal Fish with Chinese Pickled Vegetables | 時價M.P. |
| 油浸全魚 | Deep Fried Whole Fish | 時價M.P. |
| 四川全魚 | Szechuan Whole Fish | 時價M.P. |
| 甜酸全魚 | Sweet & Sour Whole Fish | 時價M.P. |
| 紅燒斑尾 | Brown-braised Groper Tail | 時價M.P. |
| 紅燒斑塊 | Brown-braised boned Groper Pieces | 時價M.P. |
| 瑤柱扒斑塊 | Boned Groper Pieces braised with Sundried Scallops | 時價M.P. |
| 時菜魚塊 | Boneless Fish Pieces stirfried with Seasonal Vegetables | 25 |
| 西檸魚塊 | Boneless Fish Pieces in Lemon Sauce | 25 |
| 甜酸魚塊 | Boneless Fish Pieces in Sweet & Sour Sauce | 25 |
| 四川魚塊 | Boneless Fish Pieces in Spicy Szechuan Sauce | 25 |
| 辣子魚塊 | Boneless Fish Pieces in Regal Chilli Sauce | 26 |
| 時菜炒魚鬆 | Chinese Style Fish Cakes stirfried with Seasonal Vegetables | 26 |
| 瑤柱扒菜膽 | Dried Scallop braised with Seasonal Vegetables | 32 |
| 瑤柱扒雙菇 | Dried Scallop braised with Twin Mushrooms | 36 |

鐵板 (ti baan) Sizzling plate



| | | |
|---------|---|----|
| 中 式 牛 柳 | Beef Steak in Hong Kong Style Sauce | 36 |
| 黑 椒 牛 柳 | Beef Steak in Black Pepper Sauce | 36 |
| 薑 蔥 鹿 肉 | Venison with Ginger & Spring Onion | 36 |
| 時 菜 海 鮮 | Seafood stirfried with Seasonal Vegetables | 36 |
| 時 菜 蝦 球 | Shelled Prawns stirfried with Seasonal Vegetables | 36 |
| 時 菜 帶 子 | Scallops stirfried with Seasonal Vegetables | 34 |
| 時 菜 鮮 魷 | Squid stirfried with Seasonal Vegetables | 28 |
| 沙 爹 牛 肉 | Beef in Satay Sauce | 26 |
| 薑 蔥 牛 肉 | Beef with Ginger & Spring Onion | 26 |
| 沙 爹 豬 肉 | Pork in Satay Sauce | 26 |
| 薑 蔥 雞 片 | Chicken with Ginger & Spring Onion | 26 |
| 沙 爹 雞 片 | Chicken in Satay Sauce | 26 |

煲仔 (bou zai) Hot pot



| | | |
|---------------|---|----|
| 枝 竹 羊 腩 煲 | Lamb Brisket with Dried Bean Curd Sticks | 28 |
| 蘿 蔔 牛 腩 煲 | Beef Brisket & Chinese Turnip | 28 |
| 魚 香 茄 子 煲 | Eggplant with Diced Chicken & Salted Fish | 28 |
| 海 鮮 豆 腐 煲 | Seafood with Tofu | 28 |
| 火 腩 豆 腐 煲 | Roasted Pork Brisket with Tofu | 26 |
| 八 珍 豆 腐 煲 | Eight Treasures with Tofu | 26 |
| 北 菇 紅 燒 豆 腐 煲 | Braised Tofu with Chinese Mushrooms | 24 |
| 咸 魚 雞 粒 豆 腐 煲 | Diced Chicken & Salted Fish with Tofu | 26 |
| 客 家 豆 腐 煲 | Hakka Tofu | 28 |
| 上 湯 腐 皮 菇 菌 煲 | Braised Bean Curd Skin Roll with Pork and Mushrooms | 26 |
| 白 果 支 竹 豬 肚 煲 | Chao Zhou Style Pork Tripe | 28 |

雞 (gai) Chicken



| | | |
|-------------|---|----|
| 百 花 雞 | Chicken Fillet stuffed with Prawns Paste | 35 |
| 雞 肉 生 菜 包 | Diced Chicken stirfried with Vegetables served with Lettuce | 28 |
| 脆 皮 雞 (半 隻) | Crispy Skin Chicken (half) | 24 |
| 檸 檬 雞 | Chicken Fillet in Lemon Sauce | 24 |
| 中 式 洋 蔥 雞 | Chicken Fillet in HK Style Sauce with Onion Rings | 26 |
| 甜 酸 雞 | Chicken Fillet in Sweet & Sour Sauce | 24 |
| 雀 巢 腰 果 雞 片 | Chicken stirfried with Cashew Nuts & Vegetables in Basket | 26 |
| 時 菜 雞 片 | Chicken stirfried with Seasonal Vegetables & Mushrooms | 24 |
| 官 保 雞 片 | Chicken stirfried with Vegetables in Kwan Po Sauce | 24 |
| 四 川 雞 片 | Chicken stirfried with Vegetables in Spicy Szechuan Sauce | 24 |
| 蜜 汁 鳳 梨 雞 | Chicken in Honey Sauce with Pineapple | 26 |
| 臘 腸 蒸 雞 | Steamed Chicken Pieces with Chinese Sausage | 30 |
| 北 菇 荷 葉 蒸 雞 | Steamed Chicken Pieces & Chinese Mushrooms on Lotus Leaf | 30 |



鴨 (ngaap) Duck

| | | | |
|-----------|---|----------|----|
| 八 珍 扒 鴨 | Roasted Duck braised with 8 Treasures | 半 隻 half | 36 |
| 芋 茸 香 酥 鴨 | Crispy Duck stuffed with Mashed Taro | 半 隻 half | 34 |
| 羅 漢 齋 扒 鴨 | Roasted Duck braised with Arhat Treasures | 半 隻 half | 36 |

* 8 treasures - combination of meats & vegetables
 * arhat treasures - combination of asian monk

豬 (zyu) Pork



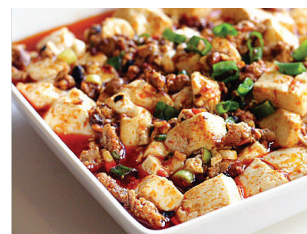
| | | |
|-----------|---|----|
| 咕 嚕 肉 | Sweet & Sour Pork | 24 |
| 京 都 骨 | Jing-Du Sweet & Sour Spare Ribs | 26 |
| 椒 鹽 排 骨 | Spicy Salt Spare Ribs | 26 |
| 蒜 香 骨 | Garlic Spare Ribs | 26 |
| 豉 汁 蒸 排 骨 | Steamed Spare Ribs in Black Bean Sauce | 24 |
| 荔 芋 扣 肉 | Pork Belly & Taro Layers stewed in Thick Sauce | 30 |
| 乾 燒 四 季 豆 | Seasonal Round Beans stirfried with Minced Pork | 26 |
| 雀巢腰果肉片 | Pork stirfried with Cashew Nuts & Vegetables in Basket | 28 |
| 時 菜 肉 片 | Pork stirfried with Seasonal Vegetables | 24 |
| 豉 椒 肉 片 | Pork stirfried with Black Bean Sauce & Capsicums | 24 |
| 官 保 肉 片 | Pork stirfried with Vegetables in Kwan Po Sauce | 24 |
| 咸 魚 蒸 肉 餅 | Steam Salted Fish & Pork Mince Cakes | 28 |
| 咸 魚 煎 肉 餅 | Grilled Salted Fish & Pork Mince Cakes | 30 |
| 味 菜 豬 大 腸 | Pork Tero with Pickled Chinese Vegetables | 28 |
| 時 菜 炒 蠟 味 | Chinese Sausage & Meat stirfried with Seasonal Vegetables | 28 |

牛 (nagu) Beef



| | | |
|-----------|--|----|
| 陳 皮 牛 肉 | Orange Beef | 24 |
| 雀巢腰果牛肉 | Beef stirfried with Cashew Nuts & Vegetables in Basket | 28 |
| 時 菜 牛 肉 | Beef stirfried with Seasonal Vegetables & Mushrooms | 24 |
| 豉 椒 牛 肉 | Beef stirfried with Black Bean Sauce & Capsicums | 24 |
| 官 保 牛 肉 | Beef stirfried with Vegetables in Kwan Po Sauce | 24 |
| 四 川 牛 肉 | Beef stirfried with Vegetables in Spicy Szechuan Sauce | 24 |
| 味 菜 牛 柳 絲 | Shredded Beef Steak stirfried with Pickled Vegetables | 29 |

豆腐 *(dau fu)* Tofu



| | | |
|--------|---|----|
| 百花蒸釀豆腐 | Steamed Tofu stuffed with Prawn Paste | 30 |
| 蒸釀豆腐 | Steamed Tofu stuffed with Fish Paste | 25 |
| 紙包豆腐 | Diced Prawns & Chinese Sausage wrapped with Tofu in Crispy Rice Paper | 25 |
| 麻婆豆腐 | Spicy Szechuan Tofu with Diced Pork & Prawns | 23 |
| 椒鹽豆腐 | Spicy Salt Tofu | 20 |
| 腐皮香酥卷 | Crispy Bean Curd Skin Roll with Pork & Shrimps | 24 |
| 豪苑玉子豆腐 | Regal Silky Smooth Tofu served with Bak Choi, Pork, Chicken, Chinese Mushroom | 28 |

芙蓉 *(fu jung daan)* Egg foo yoong

| | | |
|------|----------------------------|----|
| 雜錦芙蓉 | Combination Foo Yoong | 26 |
| 瑤柱芙蓉 | Sundried Scallop Foo Yoong | 28 |
| 素菜芙蓉 | Vegetables Foo Yoong | 22 |

時菜 *(choi)* Vegetables



| | | |
|-------|--|----|
| 蒜茸時蔬 | Stirfried Seasonal Vegetables with Garlic | 19 |
| 蠔油時蔬 | Stirfried Seasonal Vegetables in Oyster Sauce | 19 |
| 上湯時蔬 | Braised Seasonal Vegetables in Soup | 22 |
| 羅漢扒竹笙 | Bamboo Sponge braised with Chinese Monk Style Vegetables | 26 |
| 羅漢上素 | Chinese Monk Style Vegetarian Dish | 24 |
| 蠔皇北菇 | Chinese Mushrooms braised with Oyster Sauce | 28 |
| 蒜茸蒸茄子 | Steamed Eggplant with Garlic | 26 |

飯麵 (fann, min) Rice, noodle



| | | |
|------------|---|----|
| 海鮮炒飯 | Seafood Selection Fried Rice | 24 |
| 揚州炒飯 | Yang Zhou Fried Rice (prawn & barbeque pork) | 20 |
| 蝦仁炒飯 | Shrimp Fried Rice | 22 |
| 雞絲炒飯 | Chicken Fried Rice | 18 |
| 叉燒炒飯 | Barbeque Pork Fried Rice | 18 |
| 雜會炒飯 | Combination Fried Rice | 22 |
| 咸魚雞粒炒飯 | Salted Fish & Diced Chicken Fried Rice | 22 |
| 滑蛋蔥花炒飯 | Egg and Spring Onion Fried Rice | 13 |
| | | |
| 海鮮炒麵 | Seafood Selection Chow Mein | 26 |
| 蝦仁炒麵 | Shrimp Chow Mein | 24 |
| 叉燒炒麵 | Barbeque Pork Chow Mein | 18 |
| 牛肉炒麵 | Beef Chow Mein | 18 |
| 雞絲炒麵 | Chicken Chow Mein | 18 |
| 雜會炒麵 | Combination Chow Mein | 22 |
| 羅漢齋炒麵 | Arhat Vegetables Chow Mein | 22 |
| 豉油皇豆芽炒麵 | Bean Sprouts Chow Mein with Regal Sauce | 14 |
| 乾炒牛河 | Beef and Regal Soy Sauce stirfried with Freshly made Ho-fun | 22 |
| 星洲炒米 | Sinaporean Style stirfried Vermicelli (Prawn & BBQ Pork) | 20 |
| 水餃湯麵 (一位用) | Shrimp Dumpling Noodle Soup (serves one - 4 Dumplings) | 18 |
| 雲吞湯麵 (一位用) | Won Ton Noodle Soup (serves one - 4 Dumplings) | 15 |
| 乾燒伊府麵 | BBQ Pork & Chinese Mushroom stirfried with E-fu Noodle | 26 |
| | | |
| 白飯: 一碗 | Steam Rice: For One | 2 |
| 中碗 (5人) | For Five | 6 |

素菜 (zaai choi) Vegetarian

頭盤

Starter

| | | |
|---------|-------------------------|---|
| 炸 白 菌 | Deep Fried Mushrooms | 7 |
| 素 炸 春 卷 | Vegetarian Spring Rolls | 6 |
| 素 炸 雲 吞 | Vegetarian Won Tons | 6 |

湯羹

Soup

| | | |
|-----------|---------------------------|---|
| 鮮 菇 粟 米 羹 | Mushrooms Sweet corn Soup | 8 |
| 七 彩 豆 腐 羹 | Rainbow Tofu Soup | 8 |

主菜

Main

| | | |
|---------------|--|----|
| 椒 鹽 豆 腐 | Spicy Salt Tofu | 20 |
| 素 麻 婆 豆 腐 | Vegetarian Spicy Szechuan Tofu with Mushrooms | 22 |
| 北 菇 紅 燒 豆 腐 煲 | Braised Tofu with Chinese Mushrooms Hot Pot | 24 |
| 時 菜 粉 絲 煲 | Seasonal Vegetables with Bean Threads Hot Pot | 22 |
| 羅 漢 齋 煲 | Chinese Monk Style Vegetarian Hot Pot | 24 |
| 雙 菇 扒 菜 膽 | Twin Mushroom braised with Seasonal Vegetables | 24 |
| 素 菜 炒 麵 | Mixed Vegetables Chow Mein | 18 |
| 豉 油 皇 豆 芽 炒 面 | Bean Sprouts Chow Mein with Regal Sauce | 14 |



Regal Chinese Restaurant

Phone (04) 384 6656, Fax (04) 384 6656

Level 1, 7- 9 Courtenay Place, Wellington, New Zealand

| 北京鴨套餐 Peking Duck Set Menu | | Table of 6-7 | Table of 8-9 | Table of 10+ |
|-------------------------------|--|--------------------|--------------------|--------------------|
| <u>頭盤</u> | <u>Entree</u> | | | |
| 蝦雲吞 | Prawn Won Tons | | | |
| 春卷 | Spring Rolls | ✓ | ✓ | ✓ |
| 椒鹽鮮魷 | Spicy Salt Squid | | | |
| 蝦餃 | Har Gow - Steam Prawn Dumpling | | | |
| 燒賣 | Shu Mei - Steam Pork Dumpling | | | |
| <u>北京鴨兩吃</u> | <u>Peking Duck Two Courses</u> | | | |
| • 脆皮鴨片 | • Crispy Duck Slices with Pancake Wraps | ✓ | ✓ | ✓ |
| • 干炒鴨絲麵 | • Shredded Duck Chow Mein (noodle) | | | |
| <u>主菜</u> | <u>Main Courses</u> | | | |
| 燒味雙拼 | BBQ Pork & Roast Pork | | | |
| 雀巢腰果海鮮 | Prawns with Cashew Nuts & Vegetables in Basket | | | |
| 鐵板黑椒牛柳 | Black Pepper Beef Steak on Sizzling Plate | Select 2 | Select 3 | Select 4 |
| 咕嚕肉 | Sweet & Sour Pork | | | |
| 檸檬魚塊 | Lemon Fish Pieces | | | |
| 炸子雞 | Crispy Chicken | | | |
| 蒜茸時蔬 | Stirfried Vegetables with Garlic | | | |
| <u>飯/麵</u> | <u>Rice/Noodle</u> | | | |
| 揚州炒飯 | Yang Zhou Fried Rice | ✓ | ✓ | ✓ |
| <u>甜品</u> | <u>Dessert</u> | | | |
| 是日精選 | Daily Special | ✓ | ✓ | ✓ |
| 中國茶 | Chinese Tea | ✓ | ✓ | ✓ |

Limited to ONE set menu per table.

\$45 per person



Regal Chinese Restaurant

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Level 1, 7- 9 Courtenay Place, Wellington, New Zealand

| 豪苑套餐 Regal Set Menu | | Table of 6-7 | Table of 8-9 | Table of 10+ |
|---|--|--------------------|--------------------|--------------------|
| <u>頭盤</u> 蝦雲吞 春卷 蝦餃 燒賣 | <u>Entree</u> Prawn Won Tons * Spring Rolls * Har Gow - Steam Prawn Dumplings Shu Mei - Steam Pork Dumplings | ✓ | ✓ | ✓ |
| <u>湯</u> 雞蓉粟米湯 | <u>Soup</u> Chicken Sweet Corn Soup | ✓ | ✓ | ✓ |
| <u>主菜</u> 咕嚕肉 陳皮牛肉 檸檬魚塊 炸子雞 豉椒鮮魷 燒味雙拼 蒜茸時蔬 椒鹽豆腐 | <u>Main Courses</u> Sweet & Sour Pork Orange Beef Lemon Fish Pieces Crispy Chicken Squid in Black Bean Sauce with Veges BBQ Pork & Roast Pork Stirfried Vegetables with Garlic * Spicy Salt Tofu * | Select 4 | Select 5 | Select 6 |
| <u>飯/麵</u> 滑蛋蔥花炒飯 豉油皇炒麵 | <u>Rice/Noodle</u> Egg & Spring Onion Fried Rice * Regal Sauce Noodle with Bean Sprouts * | Select 1 | Select 1 | ALL |
| 中國茶 | Chinese Tea | ✓ | ✓ | ✓ |

Limited to ONE set menu per table.

(* vegetarian option available)

\$36 per person

預訂 Pre-order special

請提早一至兩天預訂
Please order one or two days in advance

| | | |
|-----------|--|--------|
| 上湯龍蝦 | Crayfish braised with Thick Soup | 時價M.P. |
| 薑蔥龍蝦 | Crayfish braised with Ginger & Spring Onion | 時價M.P. |
| 芝士焗龍蝦 | Crayfish baked with Cheddar Cheese | 時價M.P. |
| 三文魚兩食 | Salmon in two courses: | 時價M.P. |
| 1. 魚生刺身 | 1. Sashimi | |
| 2. 豉汁蒸骨腩 | 2. Fish Belly steamed in Black Bean Sauce OR | |
| 或椒鹽骨腩 | Spicy Salt Fish Belly | |
| 豉汁蒸三文魚 | Steamed Salmon in Black Bean Sauce | 時價M.P. |
| 百花釀海參 | Sea Cucumber stuffed with Prawn Paste | 時價M.P. |
| 百花釀花膠 | Fish Maw stuffed with Prawn Paste | 時價M.P. |
| 北菇海參 | Chinese Mushroom & Sea Cucumber braised in Soup | 時價M.P. |
| 花膠北菇扒菜膽 | Fish Maw & Chinese Mushroom braised with Seasonal Vegetables | 時價M.P. |
| 鹽焗手撕雞(一隻) | Hand-shredded Salted Roast Chicken (whole) | 59 |
| 花雕雞(一隻) | Chicken steamed in Shaoxing Wine (whole) | 56 |
| 鹽焗雞(一隻) | Salted Roast Chicken (whole) | 56 |

* M.P. = Market Price



天天茶市

Yum Char

A Unique Cantonese Tradition

The literal meaning of "Yum Char" in Cantonese is "drinking tea". However, a more popular usage for the term is for the style of eating where small delicately prepared dishes (Dim Sums) are enjoyed with Chinese tea, usually as morning tea or for lunch.

Our professionally trained chefs prepare a variety of Dim Sum dishes daily for traditional Yum Char lunch.



The Dim Sum dishes shown above are only a small sample of the freshly prepared dishes prepared daily by our chefs for Yum Char lunch.



Regal
Chinese Restaurant

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