



Rooted in tradition yet reimagined for the modern palate, Royal China's menu celebrates the essence of Cantonese cuisine through refined craftsmanship and innovation. Under Chef Ling's expert hand, time-honoured techniques blend seamlessly with premium ingredients, from delicate dim sum to exquisitely stewed delicacies. Drawing inspiration from his heritage and global influences, he elevates classic flavours with contemporary touches, incorporating fresh elements, as well as locally and sustainably sourced ingredients. Each dish is a tribute to authenticity and artistry, honouring tradition while embracing modern sophistication in every refined bite.

中餐行政总厨 林亨耀 Chef Ling Heng Yao

EXECUTIVE CHINESE CHEF



开胃前菜 Appetiser

鲑鱼子凉拌鲜腐皮 Chilled Fresh Bean Curd Skin, Ikura, Mala Soy Sauce (se)	S\$18 per person
凉拌海蜇花	S\$22
Marinated Jelly Fish Flower, Sesame Dressing (GF, SE)	per portion
烧汁白饭鱼	S\$22
Crispy Silver Fish, Homemade Dressing (SE, A)	per portion
<mark>孜然脆鱼皮</mark>	S\$22
Crispy Fish Skin, Cumin Flavour (se, A)	per portion
青柠葱油鸡	S\$26
Chilled Steamed Chicken, Fragrant Onion Sauce, Green Lime (SE, A, GF)	per portion
经典三拼盘 (麻辣虾球, 蜜汁黑豚叉烧, 凉拌海蜇花) Classic Trio Combination (se, se, p, A) Crispy Prawn, Yuzu Kosho Mayo, Mala Crisp Honey-glazed Kurobuta Pork Char Siew Tossed Jelly Fish Flower, Sesame Dressing	S\$22 per person



肉类美食 **Meat & Poultry**

北京烤鸭 S\$108 S\$58 Whole Half

Oven-roasted Peking Duck with Condiments (A)

北京鸭二度 S\$36 S\$18 Whole Half 鸭粒炒饭, 鸭丝炒面线, 鸭松生菜, 姜葱炒

Peking Duck Second-Way Cooking Wok-fried Fragrant Rice with Duck Meat (E) Wok-fried Wheat Noodles with Shredded Duck (E) Wok-fried Duck Meat, served with Lettuce (E) Wok-fried with Spring Onion and Ginger (A)

蜜汁黑豚叉烧 S\$38

per portion Honey-glazed Kurobuta Pork Char Siew (P, A)

金砖脆皮烧肉 **S\$38** per portion Roasted Crispy Five-Spice Pork Belly (P, A, GF)

药膳脆皮爱尔兰烧鸭 S\$108 S\$58 Whole Half Roasted Irish Duck in Chinese Herbs (A)

古法玫瑰豉油鸡 S\$70 S\$38 Whole Half Cantonese-style Rose Wine Soy Sauce Chicken (A)

烧味双拼 S\$52 per portion (脆皮烧肉,蜜汁黑豚叉烧)

Duo of Barbecue Combination (P, A) Roasted Crispy Five-Spice Pork Belly Honey-glazed Kurobuta Pork Char Siew



糟香鲍鱼红烧肉	S\$88
Stewed Pork Belly, Abalone, Fermented Red Glutinous Rice Wine (P, A)	per portion
宫崎A5和牛粒 (姜葱, 黑椒, 辣陈醋) Diced Miyazaki A5 Wagyu Beef (A) Spring Onion and Ginger Black Pepper Sauce Spicy Vintage Vinegar Sauce	S\$128 per portion
麻辣牛面颊焖牛筋 Stewed Mala Beef Tendon, Beef Cheek (A)	S\$68 per portion
松露野菌炒鸡丁	S\$38
Wok-fried Diced Chicken, Assorted Mushroom, Truffle Sauce (A)	per portion
辣子鸡丁 Crispy Diced Chicken in Sichuan Pepper (A)	S\$32 per portion
豆瓣青笋炒肉丝	S\$36
Sautéed Shredded Pork, Celtuce, Spicy Fermented Bean Sauce (P, A)	per portion
甜椒时果咕噜肉 Sweet and Sour Pork, Capsicum, Seasonal Fruit (P)	\$\$36 per portion
白胡椒焖肉排	S\$22
Stewed Pork Ribs in White Pepper Flavour (P, A)	per person



燕窝与汤羹类 Bird's Nest & Soup

红烧蟹肉蛋白官燕	S\$88
Braised Bird's Nest Soup, Crab Meat, Egg White, Superior Consommé (SF, E, A, P)	per person
鱼茸蛋鱼羹	S\$32
Braised Rich Fish Soup with Chiffon Fish Ball (SF, E, A)	per person
清炖瑶柱罗卜昆布花胶汤	S\$32
Double-boiled Kombu Consommé, Dried Scallop and Fish Maw (SF, SE, A, GF, P)	per person
白胡椒蟹肉鱼鳔浓汤	S\$28
Braised White Pepper Crab Meat Soup, Fish Maw (sF, E)	per person
带子酸辣汤	S\$18
Spicy and Sour Soup with Scallop (SF, E)	per person
鸡茸粟米羹	S\$18
Braised Sweet Corn Soup, Minced Chicken (E)	per person
时日老火靓汤	S\$16
Soup of the Day	per person



特色海味 Premium Delicacies Dried Seafood

秘制十五头澳洲 干鲍	S\$328
Stewed Whole 15-Head Australian Dried Abalone (SF, A, P)	per person
秘制十八头南非干鲍	S\$168
Stewed Whole 18-Head South African Dried Abalone (SF, A, P)	per person
蚝皇三头澳洲汤鲍鱼	S\$68
Stewed Three-Head Australian Abalone (SF, A, P)	per person
酸辣关东辽参鱼鳔	S\$88
Braised Kanto Sea Cucumber, Fish Maw, Spicy and Sour Sauce (SE, A, P)	per person
蚝皇关东辽参花菇	S\$88
Braised Kanto Sea Cucumber, Shiitake Mushroom, Oyster Sauce (SE, SF, A, P)	per person
黄焖花胶松露蛋白	S\$48
Braised Fish Maw, Truffle Egg White, Golden Broth (se, e, A, GF, P)	per person



海鲜与鱼 Seafood and Fish

麻辣虾球	S\$42
Crispy Prawn, Yuzu Kosho Mayo, Mala Crisp (sF)	per portion
XO 酱炒松花菜天使蓝虾	S\$48
Sautéed Blue Shrimp, Green-stem Cauliflower, Homemade XO Chili Sauce (SF, A, P)	per portion
姜葱炒墨鱼	S\$42
Sautéed Cuttlefish, Spring Onion, Ginger (SE, A, GF)	per portion
鲈鱼 (金银蒜,柚子蒸,港式蒸,油浸) Chilean Seabass (SE, A) Steamed with Minced Garlic Steamed with Yuzu Soy Sauce Steamed with Soy Sauce Deep-fried	S\$36 per person
金杯赛螃蟹	S\$52
Stir-fried Egg White, Grouper in Golden Cup (SE, D, A, E)	per portion
XO 酱香煎带子鹅肝	S\$32
Pan-fried Scallop, Foie Gras, Homemade XO Chilli Sauce (SF, P)	per person
油泡带子芦笋珍菌	S\$68
Sautéed Scallop, Asparagus, Mushrooms (sf, A, Gf)	per portion



鱼子酱松露蛋白带子	S\$88
Pan-seared Scallop, Truffle Egg White, Oscietra Caviar (sf, E)	per portion
雪菜浓汤斑片	S\$88

Cooked Sliced Grouper, Snow Vegetable, Chicken Broth (SE, A, GF)

per portion



游水海鲜 Live Seafood

东星班

多宝鱼

笋壳

Spotted Grouper | **\$\$28**/100gm

Turbot | **\$\$28**/100gm

Marble Goby | \$\$20/100gm

煮法:

(港式清蒸,潮州蒸,金银蒜蒸,剁椒蒸,柚子蒸,油浸,腐乳浓汤)

Cooking Style:

Steamed with Superior Soy Sauce

Steamed in Teochew Style

Steamed with Minced Garlic

Steamed with Fermented Minced Chilli

Steamed with Yuzu Soy Sauce

Deep-fried

Fermented Bean Curd Rich Stock

西澳龙虾 S\$28

(港式清蒸,金银蒜蒸,上汤蛋白蒸,柚子蒸,浓汤牛油焖,姜葱炒)

/100gm

Rock Lobster

Steamed with Superior Soy Sauce

Steamed with Minced Garlic

Sautéed with Spring Onion and Ginger

Sautéed with XO Chilli Sauce (+S\$24)

竹蚌 (两天预订) S\$18 per piece

(港式清蒸,金银蒜蒸,姜葱炒, XO酱炒+S\$24)

Bamboo Clam (order 2 days in advance) Steamed with Superior Soy Sauce

Steamed with Minced Garlic

Sautéed with Spring Onion and Ginger

Sautéed with XO Chilli Sauce (+S\$24)



蔬菜/豆腐 Vegetable & Bean Curd

时蔬 西兰花, 芥兰, 芦笋, 苋菜苗, 白菜苗, 菜心, 小白菜 Seasonal Vegetables (Choose 1) Broccoli, Kai Lan, Asparagus, Amaranth, Bai Chye Miao, Chye Sim, Xiao Bai Cai	S\$24 per portion
煮法 (清炒, 蒜蓉炒, XO酱炒, 上汤蒜子) Cooking Style Stir-fried, Garlic Stir-fried, XO Chilli Sauce, Garlic with Superior Consommé	
金银蛋苋菜苗	S\$26
Poached Amaranth, Trio Egg Chicken Stock (E, A, GF)	per portion
成鱼茄子煲	S\$26
Stewed Eggplant, Minced Meat, Salted Fish in Claypot (SE)	per portion
蟹肉鲜腐皮芦笋	S\$38
Braised Asparagus, Crab Meat, Fresh Bean Curd Skin (SF, E, A)	per portion
瑶柱焖白玉	S\$38
Braised Winter Melon with Dried Scallop Sauce (SF, A)	per portion
海参麻婆豆腐	S\$42
Braised Mapo Tofu with Sea Cucumber (se, A)	per portion



素食 Vegetarian

青芥末酱野菌	S\$26
Deep-fried Assorted Mushrooms, Wasabi Mayonnaise (v, gF)	per portion
凉拌陈醋双耳	S\$16
Tossed Duo Fungus, Sweet and Sour Dressing (v)	per portion
羊肚菌竹笙花姑汤 Double-boiled Morel Fungus, Shiitake Mushroom, Bamboo Pith, Vegetable Consommé (v, gf)	S\$18 per person
珍菌酸辣汤	S\$18
Spicy and Sour Soup, Assorted Mushrooms (v)	per person
黑松露野菌炒时蔬	S\$32
Sautéed Assorted Mushrooms, Truffle Sauce (v)	per portion
官保松子猴头菇豆根	S\$28
Sautéed Monkey Head Mushroom, Gluten, Pine Nut, Red Pepper (v, N)	per portion
干炒菜脯鲜菇河粉	S\$28
Wok-fried Rice Noodles, Mushroom, Pickled Radish (v)	per portion
<mark>豉油皇干炒素面线</mark>	S\$28
Wok-fried Wheat Noodles, Vegetable, Mushroom, Superior Soy Sauce (v)	per portion
香菇榨菜粒炒饭	S\$28
Wok-fried Fragrant Rice, Preserved Vegetable, Mushroom (v)	per portion



饭及面 Rice and Noodles

石锅 <u>鱻炒饭</u> Wok-fried Fragrant Rice with Fish and Mushroom in Hot Stone, served with Fish Broth (SE, E)	S\$48 per portion
香辣蟹肉炒饭	S\$40
Wok-fried Fragrant Rice with Spicy Crab Meat (SF, E)	per portion
红糟鲍鱼鸡粒炒饭 Wok-fried Fragrant Rice, Abalone, Diced Chicken, Chinese Red Wine Vinasse (SF, E, A)	S\$40 per portion
昆布龙虾球泡饭	S\$58
Poached Rice, Lobster, Kombu (SF, A, GF)	per person
黄焖龙虾稻庭面	S\$58
Braised Inaniwa Noodles, Lobster, Golden Broth (SF, A)	per person
蟹黄蟹肉河粉 Wok-fried Rice Noodles, Crab Meat and Roe Gravy (sF , E , A)	S\$40 per portion
干炒榨菜肉丝面线	S\$32
Wok-fried Wheat Noodles, Shredded Pork, Preserved Vegetables (P, A)	per portion



甜品 Dessert

泡参枣皇炖金丝燕	S\$98
Double-boiled Premium Bird's Nest, Red Date, American Ginseng (GF)	per person
椰皇官燕	S\$68
Chilled Bird's Nest, Coconut Ice Cream in Young Coconut (p)	per person
杏汁蛋白雪蛤	S\$28
Cream of Almond with Egg White, Hashima (E, N)	per person
奇亚籽柚子鳄梨露	S\$12
Chilled Avocado Puree, Chia Seed, Pomelo (V, D)	per person
鲜草莓酱脆皮香蕉	S\$12
Crispy Banana Fritter, Fresh Strawberry Puree (v)	per person
椰香彩虹西米露	S\$12
Cream of Sago, Pumpkin, Taro, Purple Sweet Potato (v, p)	per person
开心果奶黄汤圆 Custard Glutinous Rice Dumpling coated with Pistachio (N, E, D)	S\$10 2 pieces



精美手工点心 (只供午餐) **Handcrafted Dim Sum** (Available for Lunch only)

蒸点

Steamed

水晶鲜虾饺 Steamed Shrimp Dumpling (SF, P)	\$\$9.90 3 pieces
鱼子酱鹌鹑蛋流心烧卖 Steamed Quail Egg Siew Mai, Oscietra Caviar (SF, P, E)	S\$18 2 pieces
翡翠子姜鲈鱼饺 Steamed Sea Perch Dumpling (SF, P)	\$\$9.90 3 pieces
香茅黑豚叉烧包 Steamed Lemongrass Barbecue Kurobuta Char Siew Bun (P, A)	S\$8 2 pieces
红菇菌小笼包 Steamed Red Mushroom Xiao Long Bao (P, A)	\$\$9.90 3 pieces
鲍鱼荷叶珍珠鸡 Steamed Glutinous Rice, Chicken and Abalone wrapped in Lotus Leaf (P, SF, A)	S\$12 2 pieces
野菌水晶饺 (素) Steamed Wild Mushroom Crystal Dumpling (v)	\$\$9.90 3 pieces



樱花虾红油抄手 Poached Shrimp and Pork Dumpling with Spicy Sauce, Crispy Sakura Shrimp (SF, P)	\$\$9.90 3 pieces
鱼汤鲜竹卷 Steamed Bean Curd Sheet Roll in Fish Stock (SF, P, A)	S\$12 3 pieces
煎,炸,焗 Fried, Baked	
黑松露蟹肉蛋白窝贴 Pan-fried Crab Meat Truffle Egg White "Guo Tie" (SF, E)	S\$16 2 pieces
金泊羊肚菌芋角 (素) Deep-fried Sponge Mushroom Yam Dumpling (v)	\$\$9.90 3 pieces
麻辣叉烧酥 Oven-baked Mala Char Siew Puff (P, E, D, A)	\$\$9.90 3 pieces
香煎瑶柱罗卜糕 Pan-fried Dried Scallop Radish Cake (SF, P)	\$\$9.90 3 pieces
麦片腐皮虾卷 Crispy Prawn Bean Curd Sheet Roll with Cereal (SP, P, E)	\$\$9.90 3 pieces
香酥黑椒和牛煎饼	S\$12

2 pieces

Pan-fried Black Pepper Wagyu Beef Pancake (A)



烟肉芋丝饼	\$\$9.90
Pan-fried Bacon Yam Cake (P)	3 pieces
龙须芝士卷	S\$9.90
Crispy Octopus Cheese Roll (se, d)	3 pieces
柚子焗蛋挞	S\$9.90
Oven-baked Yuzu Egg Tart (E, D)	3 pieces

海鲜 SE Seafood SF Shellfish 贝类 奶制品 D Dairy Product 坚果类 Ν Nut Ε 蛋 Egg ٧ 素 Vegetarian Р Pork 猪肉 酒类 Α Alcohol GF Gluten Free 无麸质



精选茗茶 **Chinese Tea Selection**

莱佛士茗茶

Raffles Signature Tea

桂花郑山小钟红茶 S\$12

per person

Osmanthus Lapsang Souchong Black Tea

A luxurious blend of smoky Wuyi Lapsang Souchong and golden osmanthus flowers from Pucheng. Each sip delivers a smooth, full-bodied texture with hints of orchids, honey, and a light smokiness.

欢喜 **Joy Selection**

茉莉珍珠茶 **S\$8** per person Jasmine Pearl

From Fujian Province, this green tea is hand-made by tightly rolling fine leaves and buds into tiny pearl-shaped balls. This tea produces a refreshingly fragrant, sweet, and floral liquor. Rich in antioxidants, it helps reduce stress, fight inflammation, and assist in weight loss. *Low in caffeine

云南古树滇红 **S\$8** per person

Black Tea From Yunnan Ancient Tea Tree

Harvested from centuries-old trees, this tea offers notes of honey and dried fruit with a smooth finish. Its high concentration of antioxidants and polyphenols supports cardiovascular health and boosts metabolism.

凤凰单枞 **S\$8** per person

Orchid Fragrance Oolong Tea

Grown in Guangdong's Phoenix Mountain, this oolong boasts delightful floral and fruity notes. This tea is known for enhancing fat metabolism and improving skin health.



胎菊 **S\$8** per person

Baby Chrysanthemum

Baby Chrysanthemum is a premium variety of Hangzhou white chrysanthemum, harvested at the delicate stage when the flowers are just beginning to bloom. Known for its detoxifying properties, it supports liver health, improves heart function, relieves heat, and boosts metabolism. *Caffeine-free

如愿 **Fulfilment Selection**

明前龙井绿茶 S\$10 per person

First Flush Dragon Well Green Tea

A spring harvest with a delicate flavour profile, this tea is packed with vitamins and antioxidants, promoting overall well-being and vitality. The taste is crisp with a subtle sweetness and a refreshing finish.

铁观音 S\$10

per person Tie Guan Yin

A semi-fermented oolong from Fujian, this tea is smooth with floral aromas and a subtle sweetness. Known for its anti-inflammatory properties, this tea can help soothe the nervous system and support weight loss.

昆仑雪菊 S\$10 per person

Kunlun Premium Snow Chrysanthemum

Snow Chrysanthemum is a rare and highly sought-after flower tea from the Kunlun Mountains in Xinjiang Province, harvested at an elevation of 3,000 metres. Known for its health benefits, this tea helps reduce blood sugar, lower cholesterol, is believed to have anti-aging properties, and supports metabolism. *Caffeine-free

易武熟普 S\$10 per person

Ripe Yi Wu Mountain Pu Er

Aged to achieve a smoother, more mellow taste, this tea provides digestive benefits and helps regulate blood sugar levels. Perfect for those seeking a calming and nourishing tea experience.



自在

Freedom Premium Selection

大红袍 S\$12 per person Da Hong Pao

A prestigious Wuyi Rock tea with a rich mineral taste and subtle notes of stone fruit, this tea is known for its ability to reduce stress and improve mental clarity.

云南滇红 S\$12

per person

Yunnan Dian Hong Black Tea

A fragrant black tea from Yunnan Province, this high-quality tea brews to a rich, golden-orange hue with a smooth, sweet aroma and a pleasantly mild flavour. Rich in antioxidants, this tea is believed to be able to help support overall health and reduce the risk of chronic diseases.

白牡丹 五年陈 S\$12 per person

White Peony 5 Years

Aged for five years, this tea offers a delicate, sweet taste with floral undertones. Handpicked and sun-dried, it retains high levels of antioxidants, promoting immune and skin health.

高山乌龙 S\$12 per person

High Mountain Oolong Tea

Light, floral, and sweet, this tea is grown in Taiwan's high-altitude regions and is known for its anti-inflammatory properties and ability to aid digestion.

宫廷普洱28年 S\$15 per person

Imperial Pu Er 28 Years

Aged and fermented for complex flavours, this raw Pu'er offers digestive benefits and evolves over time, revealing new flavours with each year of aging.



无酒精饮料 Non-Alcoholic Beverages

Soft Drinks	Coca-Cola Coca-Cola Zero Sugar Sprite London Essence Tonic London Essence Ginger Ale London Essence Soda London Essence Ginger Beer	S\$10 S\$10 S\$10 S\$10 S\$10 S\$10 S\$10	
Fresh Juices	Watermelon Orange	S\$15 S\$15	
Chilled Juices	Apple Cranberry Mango Pineapple Tomato	S\$13 S\$13 S\$13 S\$13 S\$13	
Coffee	Lungo Americano Single Espresso Double Espresso Espresso Macchiato Café Latte Cappuccino	Hot \$\$10 \$\$10 \$\$10 \$\$12 \$\$11 \$\$12 \$\$12	S\$12 S\$12 S\$12
Water	Acqua Panna 750ml San Pellegrino 750ml	S\$18 S\$18	





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