

頭盤 Starter (tau pun)



豪苑拼盤	Regal Dim Sum Platter (minimum two person)	每位 per person	12
	Prawn Dumpling, Pork Dumpling, Crispy WonTon and Spring Roll		
脆炸雲吞	Won Tons		10
脆炸春卷	Spring Rolls		9
水晶蝦餃	Har Gow - Steamed Prawn Dumplings		10
干蒸燒賣	Shu Mei - Steamed Pork Dumplings		10
上海鍋貼	Wo Tip - Shanghai Style Pan Fried Pork Dumpings		9
炸蝦丸	Deep Fried Prawn Balls		13
蜜汁蝦球	Deep Fried Prawns served with Honey Sauce		13
炸雞翼	Deep Fried Marinated Chicken Wings		12
炸魷魚鬚	Deep Fried Squid		10
炸釀白菌	Deep Fried Mushrooms stuffed with Minced Pork		10
煎九菜餅	Pan Fried Chive Cakes		10

湯羹 Soup (tong)



雞絲翅湯	Shark Fin Soup with Shredded Chicken	一碗 for 1	大窩 for 10
		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 B.B.Q. (siu mei)



白切雞	Baak Cit Gai - Cantonese Style Steamed Chicken	半隻 Half	40
		一隻 Whole	78
豉油雞	Si Jau Gai - Soy Sauce Chicken (pre order only)	半隻 Half	40
		一隻 Whole	78
菜膽雞	Chicken braised with Seasonal Vegetables	半隻 Half	40
		一隻 Whole	78
貴妃雞	Chicken braised with Ginger & Spring Onion Gravy	半隻 Half	40
		一隻 Whole	78
明爐燒鴨	Cantonese Style Roasted Duck	半隻 Half	32
		一隻 Whole	60
脆皮燒肉	Siu Juk - Crispy Roasted Pork		42
蜜汁叉燒	Char Siu Honeyed Barbeque Pork		30
海蜆薰蹄	Jellyfish & Spiced Pork Leg Slices (cold dish)		30

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	98
三吃,,	Three Courses :	
3. 時菜豆腐鴨骨湯	3. Vegetables & Tofu Duck Soup	108

海鮮 (hoi sin) Seafood



豪苑汁煎大蝦	Pan fried King Prawns in Regal Sauce	45
椒鹽大蝦	Spicy Salt King Prawns	45
白灼大蝦	Blanched King Prawns served with Fresh Chilli Soy Sauce	42
金砂大蝦	King Prawns with Mashed Salted Egg Yolk	48
金銀蒜蒸開邊蝦	Prawns steamed with Gold & Silver Garlic *King Prawns are shelled	45
雀巢腰果蝦球	Shelled Prawns stirfried with Cashew Nuts & Vegetables in Basket	42
時菜蝦球	Shelled Prawns stirfried with Seasonal Vegetables	42
官保蝦球	Shelled Prawns stirfried with Vegetables in Kwan Po Sauce	36
四川蝦球	Shelled Prawns stirfried in Spicy Szechuan Sauce	35
辣子蝦球	Shelled Prawns stirfried with Vegetables in Regal Chilli Sauce	36
海鮮世界	Seafood Delight - Seasonal Seafood Selection with Vegetables	45
海鮮生菜	Diced Seafood stirfried Lettuce Sang-Choi-Bau	38
包雀巢腰果帶子	Scallops stirfried with Cashew Nuts & Vegetables in Basket	45
時菜帶子	Scallops stirfried with Seasonal Vegetables	40
豉汁帶子	Scallops stirfried with Black Bean Sauce & Capsicums	40
時菜鮮魷	Squid stirfried with Seasonal Vegetables	28
椒鹽鮮魷	Spicy Salt Squid	28
豉汁鮮魷	Squid stirfried with Black Bean Sauce & Capsicums	28
官保鮮魷	Squid stirfried with Vegetables in Kwan Po Sauce	28
四川鮮魷	Squid stirfried in Spicy Szechuan Sauce	28
辣子鮮魷	Squid stirfried with Vegetables in Regal Chilli Sauce	28

海鮮 (hoi sin) Seafood



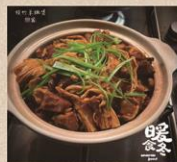
時魚兩吃,,	Two Courses:	
1. 時菜炒魚球	1. Sliced Fish Fillet stirfried with Seasonal Vegetables	
2. 椒鹽骨	2. Spicy Salt Fish Belly	時價M.P.
時魚三吃,,	Three Courses: (with the two courses above)	
3. 時菜豆腐魚骨湯	3. Vegetables & Tofu Fish Soup	時價M.P.
清蒸時魚	Steamed Seasonal Fish	時價M.P.
豉汁蒸時魚	Steamed Seasonal Fish in Black Bean 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	28
西檸魚塊	Boneless Fish Pieces in Lemon Sauce	28
甜酸魚塊	Boneless Fish Pieces in Sweet & Sour Sauce	28
四川魚塊	Boneless Fish Pieces in Spicy Szechuan Sauce	28
辣子魚塊	Boneless Fish Pieces in Regal Chilli Sauce	28
時菜炒魚鬆	Chinese Style Fish Cakes stirfried with Seasonal Vegetables	28
瑤柱扒菜膽	Dried Scallop braised with Seasonal Vegetables	38
瑤柱扒雙菇	Dried Scallop braised with Twin Mushrooms	40

鐵板 (ti baan) Sizzling plate



中式牛柳	Beef Steak in Hong Kong Style Sauce	58
黑椒牛柳	Beef Steak in Black Pepper Sauce	58
薑蔥鹿肉	Venison with Ginger & Spring Onion	58
時菜海鮮	Seafood stirfried with Seasonal Vegetables	42
時菜蝦球	Shelled Prawns stirfried with Seasonal Vegetables	45
時菜帶子	Scallops stirfried with Seasonal Vegetables	45
時菜鮮魷	Squid stirfried with Seasonal Vegetables	30
沙爹牛肉	Beef in Satay Sauce	34
薑蔥牛肉	Beef with Ginger & Spring Onion	34
沙爹豬肉	Pork in Satay Sauce	34
薑蔥雞片	Chicken with Ginger & Spring Onion	34
沙爹雞片	Chicken in Satay Sauce	34

煲仔 (bou zai) Hot pot



枝竹羊腩煲	Lamb Brisket with Dried Bean Curd Sticks Beef	36
蘿蔔牛腩煲	Brisket & Chinese Turnip	36
魚香茄子煲	Eggplant with Diced Chicken & Salted Fish	36
海鮮豆腐煲	Seafood with Tofu	36
火腩豆腐煲	Roasted Pork Brisket with Tofu	36
八珍豆腐煲	Eight Treasures with Tofu	36
北菇紅燒豆腐煲	Braised Tofu with Chinese Mushrooms	36
咸魚雞粒豆腐煲	Diced Chicken & Salted Fish with Tofu	36
客家豆腐煲	Hakka Tofu	36
上湯腐皮菇菌煲	Braised Bean Curd Skin Roll with Pork and Mushrooms	36
白果支竹豬肚煲	Chao Zhou Style Pork Tripe	36

雞 (gai) Chicken



百花雞	Chicken Fillet stuffed with Prawns Paste	38
雞肉生菜包	Diced Chicken stirfried with Vegetables served with Lettuce	35
脆皮雞(半隻)	Crispy Skin Chicken (half)	28
檸檬雞	Chicken Fillet in Lemon Sauce	26
中式洋蔥雞	Chicken Fillet in HK Style Sauce with Onion Rings	28
甜酸雞	Chicken Fillet in Sweet & Sour Sauce	28
雀巢腰果雞片	Chicken stirfried with Cashew Nuts & Vegetables in Basket	30
時菜雞片	Chicken stirfried with Seasonal Vegetables & Mushrooms	26
官保雞片	Chicken stirfried with Vegetables in Kwan Po Sauce	28
四川雞片	Chicken stirfried with Vegetables in Spicy Szechuan Sauce	28
蜜汁鳳梨雞	Chicken in Honey Sauce with Pineapple	30
臘腸蒸雞	Steamed Chicken Pieces with Chinese Sausage	38
北菇荷葉蒸雞	Steamed Chicken Pieces & Chinese Mushrooms on Lotus Leaf	38



鴨 (ngaap) Duck

八珍扒鴨	Roasted Duck braised with 8 Treasures	半隻half	48
芋茸香酥鴨	Crispy Duck stuffed with Mashed Taro	半隻half	48
羅漢齋扒鴨	Roasted Duck braised with Arhat Treasures	半隻half	42

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

豬 (zhu) Pork



咕 嚕 肉	Sweet & Sour Pork	28
京 都 骨	Jing-Du Sweet & Sour Spare Ribs	30
椒 鹽 排 骨	Spicy Salt Spare Ribs	30
蒜 香 骨	Garlic Spare Ribs	30
豉 汁 蒸 排 骨	Steamed Spare Ribs in Black Bean Sauce	28
荔 芋 扣 肉	Pork Belly & Taro Layers stewed in Thick Sauce	38
乾 燒 四 季 豆	Seasonal Round Beans stirfried with Minced Pork	28
雀 巢 腰 果 肉 片	Pork stirfried with Cashew Nuts & Vegetables in Basket	32
時 菜 肉 片	Pork stirfried with Seasonal Vegetables	26
豉 椒 肉 片	Pork stirfried with Black Bean Sauce & Capsicums	26
官 保 肉 片	Pork stirfried with Vegetables in Kwan Po Sauce	26
咸 魚 蒸 肉 餅	Steam Salted Fish & Pork Mince Cakes	30
咸 魚 煎 肉 餅	Grilled, Salted Fish & Pork Mince Cakes	30
味 菜 豬 大 腸	Pork Tero with Pickled Chinese Vegetables	32
時 菜 炒 蠟 味	Chinese Sausage & Meat stirfried with Seasonal Vegetables	30

牛 (niú) Beef



陳 皮 牛 肉	Orange Beef	32
雀 巢 腰 果 牛 肉	Beef stirfried with Cashew Nuts & Vegetables in Basket	35
時 菜 牛 肉	Beef stirfried with Seasonal Vegetables & Mushrooms	28
豉 椒 牛 肉	Beef stirfried with Black Bean Sauce & Capsicums	28
官 保 牛 肉	Beef stirfried with Vegetables in Kwan Po Sauce	28
四 川 牛 肉	Beef stirfried with Vegetables in Spicy Szechuan Sauce	28
味 菜 牛 柳 絲	Shredded Beef Steak stirfried with Pickled Vegetables	58

豆腐 (dau fu) Tofu



百 花 蒸 釀 豆 腐	Steamed Tofu stuffed with Prawn Paste	33
蒸 釀 豆 腐	Steamed Tofu stuffed with Fish Paste	30
紙 包 豆 腐	Diced Prawns & Chinese Sausage wrapped with Tofu in Crispy Rice Paper	26
麻 婆 豆 腐	Spicy Szechuan Tofu with Diced Pork & Prawns	26
椒 鹽 豆 腐	Spicy Salt Tofu	22
腐 皮 香 酥 卷	Crispy Bean Curd Skin Roll with Pork & Shrimps	28
豪 苑 玉 子 豆 腐	Regal Silky Smooth Tofu served with Bak Choi, Chicken, Chinese Mushroom	30

芙蓉 (fu jung daan) Egg foo yong

雜 錦 芙 蓉	Combination Foo Yong	28
瑤 柱 芙 蓉	Sundried Scallop Foo Yong	30
素 菜 芙 蓉	Vegetables Foo Yong	25

時 菜 (choi) Vegetables



蒜 茸 時 蔬	Stirfried Seasonal Vegetables with Garlic	22
蠔 油 時 蔬	Stirfried Seasonal Vegetables in Oyster Sauce	22
上 湯 時 蔬	Braised Seasonal Vegetables in Soup	25
羅 漢 扒 竹 笙	Bamboo Sponge braised with Chinese Monk Style Vegetables	30
羅 漢 上 素	Chinese Monk Style Vegetarian Dish	28
蠔 皇 北 菇	Chinese Mushrooms braised with Oyster Sauce	32
蒜 茸 蒸 茄 子	Steamed Eggplant with Garlic	30

飯麵 (fann, min) Rice, noodle



海鮮炒飯	Seafood Selection Fried Rice	28
揚州炒飯	Yang Zhou Fried Rice (prawn & barbeque pork)	28
蝦仁炒飯	Shrimp Fried Rice	28
雞絲炒飯	Chicken Fried Rice	25
叉燒炒飯	Barbeque Pork Fried Rice	28
雜會炒飯	Combination Fried Rice	28
咸魚雞粒炒飯	Salted Fish & Diced Chicken Fried Rice	30
清蛋蔥花炒飯	Egg and Spring Onion Fried Rice	15

海鮮炒麵	Seafood Selection Chow Mein	28
蝦仁炒麵	Shrimp Chow Mein	28
叉燒炒麵	Barbeque Pork Chow Mein	25
牛肉炒麵	Beef Chow Mein	28
雞絲炒麵	Chicken Chow Mein	25
雜會炒麵	Combination Chow Mein	28
羅漢齋炒麵	Arhat Vegetables Chow Mein	25
豉油皇豆芽炒麵	Bean Sprouts Chow Mein with Regal Sauce	16
乾炒牛河	Beef and Regal Soy Sauce stirfried with Freshly made Ho-fun	27
星洲炒米	Sinaporean Style stirfried Vermicelli (Prawn & BBQ Pork)	28
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)	18
乾燒伊府麵	BBQ Pork & Chinese Mushroom stirfried with E-fu Noodle	30

白飯：一碗	Steam Rice For One	2
中碗(5人)	For Five	7

素菜 (zaai choi) Vegetarian

頭盤	Starter	
炸白菌	Deep Fried Mushrooms	8
素炸春卷	Vegetarian Spring Rolls	7
素炸雲吞	Vegetarian Won Tons	7

湯羹	Soup	
鮮菇粟米羹	Mushrooms Sweet corn Soup	9
七彩豆腐羹	Rainbow Tofu Soup	9

主菜	Main	
椒鹽豆腐	Spicy Salt Tofu	22
素麻婆豆腐	Vegetarian Spicy Szechuan Tofu with Mushrooms	24
北菇紅燒豆腐煲	Braised Tofu with Chinese Mushrooms Hot Pot	34
時菜粉絲煲	Seasonal Vegetables with Bean Threads Hot Pot	28
羅漢齋煲	Chinese Monk Style Vegetarian Hot Pot	26
雙菇扒菜膽	Twin Mushroom braised with Seasonal Vegetables	26
素菜炒麵	Mixed Vegetables Chow Mein	20
豉油皇豆芽炒面	Bean Sprouts Chow Mein with Regal Sauce	16



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	Select	Select
咕嚕肉	Sweet & Sour Pork	2	3	4
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	✓	✓	✓
<u>中國茶</u>	<u>Chinese Tea</u>			
		✓	✓	✓

Limited to ONE set menu per table.

\$48 per person



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

Limited to ONE set menu per table.

(* vegetarian option available)

\$39 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 或椒鹽骨腩	2. Fish Belly steamed in Black Bean Sauce OR 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.

廚師推荐 Chef special

- 幹鍋雞翅/雞軟骨 Griddled Chicken wings* chicken soft bone with dried chili in casserole 30
 重慶口水雞 Sichuan style chicken with chili oil and black bean (半half chicken) 40
 (整隻whole chicken) 78
 辣子雞翅/雞軟骨 Spicy chicken wings* chicken soft bone with chili 30
 魚香肉絲 Sauteed shredded pork, black fungus slices and bamboo shoot with spicy fish sauce 30
 山椒滑雞 Sauteed chicken with chili and black fungus slices 30
 幹鍋肥腸 Griddled pork Tero-tero with dried chili in casserole 32
 剝椒筍殼魚 Steamed blue cod with chopped chili 時價M.P.
 剝椒斑塊 Steamed grouper with chopped chili 48
 孜然牛肉/雞肉/羊架 Stir fried beef* chicken with cumin and chili 30
 Stir fried lamb cutlet with cumin and chili 68
 酸辣土豆絲 Stir fried shredded potato with chopped chili 24



廚師推荐 Chef special



- 重慶風味雞煲 Stewed chicken with chili in casserole 30
 芥末炒牛肉 Stir fried beef with wasabi, black fungus and round bean 28
 魚滑煲 Fish patties with vermicelli and cabbage 45
 酸菜大蝦 Poached king prawn with chili and pickled vegetable 48
 水煮牛肉 Poached beef with chili oil and lettuce 38
 水煮魚塊 Poached fish fillet with chili oil and lettuce 32
 十三香魚塊 Poached fish fillet with thirteen spices and chili 32
 欖角蝦米四季豆 Stir fried round bean with sun dried shrimp and pickled olive 28
 蒜蓉粉絲蒸鮑魚 Steamed Paua with garlic and vermicelli (each, 每隻) MP

甜品 Dessert Menu



冰皮金枕榴蓮----- 13
Durian mochi (3pcs)

香芒紫米球----- Preorder 9
Mango and black glutinous rice (3pcs)

香滑豆腐花----- Sold out
Traditional Cantonese Sweet beancurd

椰汁糕----- 9
Coconut Jelly (3pcs)



金銀饅頭----- 12
Deep fried and steamed mini sweet buns (6pcs)

脆炸香蕉船----- Sold out
Deep fried banana served with ice cream

雪糕糯米糍 Ice Cream Mochi ----- 9



甜品 Dessert Menu



芒果布丁----- 9
Mango pudding

水晶香芋湯圓----- Preorder 9
Taro glutinous rice ball (4pcs)

芝士雪糕----- Sold out
Homemade cheese ice cream

