Royal Garden
帝苑酒樓

Our Story

Royal Garden is a family-owned restaurant driven by a passion for Cantonese cuisine and dining culture. Our dim sum is handcrafted from scratch using traditional techniques and authentic flavors.

Our chefs are highly experienced in the craft of traditional Cantonese cuisine. Every day, fresh ingredients are transformed into steamed dumplings, wok–fried dishes, crispy duck, and delicate specialties, with a particular focus on Southern Chinese cuisine.

Chinese Social Dining

Since 1999, Royal Garden has invited guests on an authentic journey from West to East, where the freshness of the food, the love for craftsmanship, and the overall dining experience come together.

We believe that the best meals are created when shared. Our social dining concept is inspired by Chinese tradition, where people gather around the table, share dishes, engage in long conversations, and enjoy the meal together.

Our Concept

Dishes are served continuously throughout the meal, reflecting the traditional way food is enjoyed in China

Each dish is brought to the table when ready to maintain its quality. Since preparation times vary, dishes are served when ready, ensuring each one can be enjoyed at its best.

Royal Garden
帝苑酒楼

Soups & Spring Rolls

1.	Wonton soup with pork, prawn, mushroom & spring onion 雲吞湯	79 kr
2.	Peking soup with chicken, Chinese mushroom, egg & spring onion, a bit spicy 酸辣湯	79 kr
8.	Mini vegetarian spring rolls 迷你素春卷	69 kr
A19.	Spring rolls with taro, prawn & pork 芋絲春卷	90 kr
A31.	Spring rolls with chicken 雞肉春卷	90 kr

Our Famous Duck

17.	Peking duck with pancakes, spring onion, cucumber & homemade hoisin sauce 北京烤鴨	279 kr
18.	Crispy duck with pancakes, spring onion, cucumber & homemade hoisin sauce 香酥鴨	319 kr

Recommended by our team

Dishes that can be made gluten-free.
Please notify the waiter

Dishes that can be made vegan.
Please notify the waiter

Royal Garden
帝苑酒楼

Fried Noodles or Fried Rice

	Chicken 鸡肉	159 kr
	Beef 牛肉	159 kr
	Prawn 大虾	189 kr
	Chinese BBQ pork 叉烧	179 kr
	Vegetarian 青菜	159 kr

Noodles

A57.	Royal Speciality crispy noodles with prawns, Chinese BBQ pork & sauce 帝苑金牌炒麵	189 kr
A62.	Noodle soup with wonton 雲吞湯麵	179 kr
A65.	Homemade rice noodles with beef, bean sprouts & spring onion 干炒牛河	179 kr
A69.	Rice noodles with BBQ pork, prawn, bell peppers, onions, bean sprouts, a bit spicy 星洲炒米粉	179 kr

Royal Garden
帝苑酒楼

Sizzling

B1.	Sizzling aubergine with prawns, a bit spicy 百花釀茄子,辣	229 kr
24	Sizzling chicken with today's vegetables, spicy 辣子雞,辣	189 kr
25	Sizzling duck with today's vegetables 鐵板鴨	229 kr
26	Sizzling beef with black bean sauce with today's vegetables, a bit spicy 豉椒牛肉,辣	189 kr

Pork

B2.	Braised aubergine with pork, slightly spicy 魚香茄子,辣	179 kr
28.	Mo Po Dou Fu with minced pork with tofu and vegetables, spicy 麻婆豆腐,辣	179 kr
30.	Deep fried pork with sweet and sour sauce 咕嚕肉	179 kr
A73.	Char Siu, Chinese BBQ pork in Cantonese style (without rice) 叉燒	219 kr

Recommended by our team

Dishes that can be made gluten-free.
Please notify the waiter

Dishes that can be made vegan.
Please notify the waiter

Royal Garden
帝苑酒楼

Chicken

31.	Deep fried chicken with sweet and sour sauce 咕噜鸡	179 kr

Fish

35.	One whole steamed Sea Bass with ginger, spring onion & soya sauce 清蒸鱸魚	329 kr
36.	One whole deep fried Sea Bass with chili bean sauce, slightly spicy 豆瓣辣鱸魚	329 kr

Vegan

40.	Tofu wok with today's vegetables 紅燒豆腐	179 kr
A68.	Marinated cucumber salad with homemade sauce, spicy (without rice) 手拍青瓜	119 kr
A75.	Chinese vegetables with garlic sauce (without rice) 蒜蓉時菜	169 kr
A76.	Chinese vegetables with oystersauce (without rice) 蠔油時菜	169 kr

Royal Garden
帝苑酒楼

Desserts

A18.	Sesame balls with red bean 紅豆沙煎堆	90 kr
A21.	Glutinous peanut balls with coconut 椰蓉糯米糍	90 kr
41.	Deep fried banan with ice cream 炸香蕉	79 kr
43.	Ice cream with whipped cream 花色雪糕	79 kr
46.	Old fashioned bananasplit 香蕉船	89 kr
A51.	Egg cream buns 奶皇包	90 kr