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**GOLDEN CENTURY ®**

Seafood origin: (A) Australian, (I) Imported, (M) Mixed

Should you have any special dietary requirements or allergies, please inform your waiter.  
We will endeavour to accommodate your dietary needs, however due to the potential of trace  
allergens, we cannot guarantee completely allergy-free dining experiences.

A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of  
10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.



Scallop and Shrimp Siu Mai 帶子鮮蝦燒賣 | Chicken Feet in Black Bean Sauce 豉汁蒸鳳爪 | Steamed Shrimp and Chives Dumplings 韭菜鮮蝦餃  
 Steamed Fish Filled Dumplings 魚肉蝦餃 | Steamed Shrimp Dumplings 鮮蝦餃 | Mixed Mushroom Dumplings 鮮什菌素水晶餃  
 Ma Lai Gao – Steamed Cantonese Sponge Cake 古法馬拉糕 | Beef Balls with Bean Curd and Chinese Water Chestnut 山竹馬蹄牛肉球

# Yum Cha 午市飲茶菜單

Yum Cha menu available: (Mon – Thu) 11am – 3pm | (Fri – Sun) 11am – 5pm

## Dim Sum

點心

|                                                              |    |
|--------------------------------------------------------------|----|
| Steam Mixed Dim Sum Platter (6 Pieces) (M)                   | 29 |
| 什錦點心拼盤 (6件)                                                  |    |
| Steamed Shrimp Dumplings with Bamboo Shoot (3 Pieces) (I)    | 16 |
| 筍尖鮮蝦餃 (3件)                                                   |    |
| Steamed Shrimp and Chives Dumplings (3 Pieces) (I)           | 16 |
| 韭菜鮮蝦餃 (3件)                                                   |    |
| Steamed Fish and Prawn Paste Filled Dumplings (3 Pieces) (M) | 16 |
| 魚肉蝦餃 (3件)                                                    |    |
| Mixed Shrimp Dumpling Platter (3 Pieces) (I)                 | 16 |
| 三味蝦餃皇 (3件)                                                   |    |
| Scallop, Shrimp & Pork Siu Mai (3 Pieces) (I)                | 17 |
| 帶子鮮蝦豬肉燒賣 (3件)                                                |    |
| Chicken Siu Mai (3 Pieces)                                   | 14 |
| 雞肉燒賣 (3件)                                                    |    |
| Pork and Shrimp Siu Mai (3 Pieces) (I)                       | 15 |
| 鮮蝦豬肉燒賣 (3件)                                                  |    |
| Mixed Mushroom Dumplings (3 Pieces)                          | 14 |
| 鮮什菌素水晶餃 (3件)                                                 |    |
| Chicken Feet in Black Bean Sauce                             | 14 |
| 豉汁蒸鳳爪                                                        |    |
| Pork Ribs in Black Bean Sauce                                | 15 |
| 荔芋豉汁排骨                                                       |    |
| Beef Balls with Bean Curd and Chinese Water Chestnut         | 15 |
| 山竹馬蹄牛肉球                                                      |    |
| Chicken Fillet and Fish Maw Bean Curd Rolls (I)              | 17 |
| 懷舊雞扎                                                         |    |
| Prawn and Pork Bean Curd Rolls (I)                           | 15 |
| 腐皮鮮竹卷                                                        |    |
| Braised Beef Tripe                                           | 17 |
| 香辣牛肚                                                         |    |
| Sticky Rice with Abalone and Chicken in Lotus Leaf (I)       | 17 |
| 鮑魚荷葉糯米雞                                                      |    |
| Old Style Chinese Sausage Buns (3 Pieces)                    | 15 |
| 風味臘腸卷 (3件)                                                   |    |



Prawn Wontons Tossed in Red Chilli Oil 红油抄手 | Pan Fried Bell Peppers Stuffed with Fish Paste 百花煎萝卜糕  
Crispy Roast Pork Belly 脆皮烧肉 | Hong Kong Style Curry Fish Balls 香辣咖喱鱼蛋 | Salt and Pepper Squid 椒鹽鮮魷  
Fried Vegetarian Spring Rolls 素菜春卷 | Fried XO Sauce Prawn Buns 金唐XO醬蝦饅頭 | Pan Fried Raddish Cake 香煎萝卜糕  
Golden Prawn Toast 金黃蝦多士 | Fried Pork Rice Glutinous Dumpling with Pork 酥炸鹹水角

# Yum Cha 午市飲茶菜單

## Dim Sum

點心

|                                                       |    |
|-------------------------------------------------------|----|
| Steamed Barbecued Pork Buns (3 Pieces)                | 14 |
| 蠔皇叉燒包 (3件)                                            |    |
| Traditional Sticky Rice Buns (3 Pieces)               | 14 |
| 臘味糯米包 (3件)                                            |    |
| Prawn Wontons Tossed in Red Chilli Oil (4 Pieces) (I) | 16 |
| 紅油抄手 (4件)                                             |    |
| Braised Pork Blood Jelly with Chives                  | 14 |
| 韭菜豬紅                                                  |    |
| Pan Fried Bell Peppers Stuffed with Fish Paste (A)    | 15 |
| 百花煎釀尖椒                                                |    |
| Hong Kong Style Curry Fish Balls (6 Pieces)           | 14 |
| 香辣咖喱魚蛋 (6件)                                           |    |
| Pork Knuckles in Vinegar and Ginger Stew              | 18 |
| 香醋豬腳薑                                                 |    |



Baked Honey Glazed BBQ Pork Puffs 蜜糖叉燒酥 | Puff Pastry Egg Tarts 鬆化酥皮蛋撻 | Traditional Sticky Rice Buns 臘味糯米包  
 Supreme Abalone Chicken Pies 至尊鮑魚雞派 | Lava Custard Buns 黃金流沙包 | Steamed Barbecued Pork Buns 蠔皇叉燒包  
 Deep Fried Chinese Donut wrapped in Rice Roll 港式炸兩 | Steamed Rice Roll with King Prawn 鮮蝦蒸腸粉  
 Pan-Fried Rice Rolls with Golden Century XO Sauce 金唐XO醬香煎腸粉

# Yum Cha 午市飲茶菜單

## Deep Fried & Pan Fried

油炸和平底鍋煎

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| Fried XO Sauce Prawn Buns (2 Pieces) (I)<br>金唐XO醬蝦饅頭 (2件)                     | 13 |
| Golden Prawn Toast (3 Pieces) (I)<br>金黃蝦多士 (3件)                               | 15 |
| Deep Fried Prawn Wontons (3 Pieces) (I)<br>香炸雲吞 (3件)                          | 15 |
| Fried Pork Rice Glutinous Dumpling with Pork (3 Pieces) (I)<br>酥炸鹹水角 (3件)     | 14 |
| Fried Wafer Seafood Rolls (2 Pieces) (I)<br>威化海鮮卷 (2件)                        | 15 |
| Fried Peking Duck Meat Spring Rolls (3 Pieces)<br>烤鴨肉春卷 (3件)                  | 16 |
| Fried Vegetarian Spring Rolls (3 Pieces)<br>素菜齋春卷 (3件)                        | 14 |
| Pan Fried Radish Cake with Chinese Preserved Sausage (3 Pieces)<br>香煎蘿蔔糕 (3件) | 14 |
| Pan Fried Taro Cake with Chinese Preserved Sausage (3 Pieces)<br>香煎芋頭糕 (3件)   | 14 |
| Pan Fried Chinese Water Chestnut Cake (3 Pieces)<br>香煎馬蹄糕 (3件)                | 14 |
| Assorted 3 Kinds of Pan Fried Cake (3 Pieces)<br>香煎三色糕 (3件)                   | 14 |
| Deep Fried Chinese Donuts<br>香脆炸油條                                            | 7  |



Supreme Abalone Chicken Pies 至尊鮑魚雞派 | Old Style Chinese Sausage Buns 風味臘腸卷 | Steamed Barbecued Pork Buns 蠔皇叉燒包  
 Lava Custard Buns 黃金流沙包 | Puff Pastry Egg Tarts 鬆化酥皮蛋撻 | Baked Honey Glazed BBQ Pork Puffs 蜜糖叉燒酥  
 Steamed Rice Roll with King Prawn 鮮蝦蒸腸粉 | Deep Fried Chinese Donut wrapped in Rice Roll 港式炸兩  
 Pan-Fried Rice Rolls with Golden Century XO Sauce 金唐XO醬香煎腸粉

# Yum Cha 午市飲茶菜單

## Pastry

糕點

|                                              |    |
|----------------------------------------------|----|
| Baked Honey Glazed BBQ Pork Puffs (3 Pieces) | 16 |
| 蜜糖叉燒酥 (3件)                                   |    |
| Puff Pastry Egg Tarts (2 Pieces)             | 10 |
| 鬆化酥皮蛋撻 (2件)                                  |    |
| Supreme Abalone Chicken Pies (2 Pieces) (I)  | 19 |
| 至尊鮑魚雞派 (2件)                                  |    |

## Rice Rolls

腸粉

|                                                                 |    |
|-----------------------------------------------------------------|----|
| Steamed Rice Roll with King Prawn (3 Pieces) (M)                | 17 |
| 鮮蝦蒸腸粉 (3件)                                                      |    |
| Steamed Rice Roll with BBQ Pork and Egg (3 Pieces)              | 15 |
| 叉燒滑蛋蒸腸粉 (3件)                                                    |    |
| Deep Fried Chinese Donut wrapped in Rice Roll (3 Pieces)        | 15 |
| 港式炸兩 (3件)                                                       |    |
| Steamed Rice Roll with Wagyu Beef (3 Pieces)                    | 17 |
| 和牛肉蒸腸粉 (3件)                                                     |    |
| Steamed Rice Roll with Shallot and Dried Shrimps (3 Pieces) (I) | 15 |
| 蔥花蝦米腸粉 (3件)                                                     |    |
| Hong Kong Style Mixed Sauce Rice Rolls                          | 13 |
| 港式混醬腸粉                                                          |    |



Congee with Seafood 生滾海鮮粥 | Congee with Pork and Preserved Egg 皮蛋瘦肉粥 | Deep Fried Chinese Donuts 香脆炸油條  
 Battered Eggplant Cubes with House Made Sauce 涼醬茄子 | Fried Spring Rolls with Minced Meat 鮮肉春卷  
 Cold Cucumber with Garlic Vinaigrette 蒜香拍青瓜 | Jellyfish Salad 涼伴爽脆海蜇 | Stir-Fried Mixed Bits with Pickles and Nuts 炒粒粒

# Yum Cha 午市飲茶菜單

## Congee

粥

Congee with Seafood (M) 23

生滾海鮮粥

Congee with Wagyu Beef 21

生滾和牛粥

Congee with Pork and Preserved Egg 19

皮蛋瘦肉粥

Congee with Pork Red Jelly 17

懷舊豬紅粥

Congee with Live Mud Crab (A) MP

生滾肉蟹粥

時價

## Snacks

點心

Cold Cucumber with Garlic Vinaigrette 14

蒜香拍青瓜

Taiwanese Pickle Cabbage 14

台式泡菜

Taiwanese Pickle Radish 14

台式蘿蔔

Jellyfish Salad (I) 22

涼伴爽脆海蜇

Marinated Beef Shank 17

滷水牛腱

Marinated Bean Curd 14

滷水五香豆腐

Battered Eggplant Cubes with House Made Sauce 14

涼醬茄子

Honey Glazed Barbecued Pork 19

蜜汁叉燒



Pan Fried Bell Peppers Stuffed with Fish Paste 百花煎釀尖椒 | Prawn Wontons Tossed in Red Chilli Oil 紅油抄手  
 Salt and Pepper Squid 椒鹽鮮魷 | Hong Kong Style Curry Fish Balls 香辣咖喱魚蛋  
 Crispy Roast Pork Belly 脆皮燒肉 | Mixed Fruit Pancake 鮮奶油水果班戟 | Sweet Tofu Pudding 香滑豆腐花  
 Water Chestnut Jelly Cake 水晶馬蹄糕 | Ma Lai Gao – Steamed Cantonese Sponge Cake 古法馬拉糕 | Puff Pastry Egg Tarts 鬆化酥皮蛋撻

# Yum Cha 午市飲茶菜單

## Snacks

點心

|                                                 |    |
|-------------------------------------------------|----|
| Crispy Roast Pork Belly<br>脆皮燒肉                 | 22 |
| Salt and Pepper Squid (I)<br>椒鹽鮮魷               | 19 |
| Salt and Pepper White Bait (I)<br>椒鹽白飯魚         | 19 |
| Stir Fry String Beans with Minced Pork<br>肉碎四季豆 | 15 |
| Stir Fry Noodles with Soy Sauce<br>豉油皇炒面        | 15 |
| Chinese Broccoli with Oysters Sauce<br>蠔油芥蘭     | 15 |

## Sweet

甜的

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Lava Custard Buns (3 Pieces)<br>黃金流沙包 (3件)                                        | 13 |
| Ma Lai Gao - Steamed Cantonese Sponge Cake (3 Pieces)<br>古法馬拉糕 (3件)               | 13 |
| Water Chestnut Jelly Cake (3 Pieces)<br>水晶馬蹄糕 (3件)                                | 14 |
| Black Sesame Glutinous Rice Balls with Peanut Sprinkles (4 Pieces)<br>糯米糍湯圓 (4件)  | 13 |
| Black Sesame Glutinous Rice Balls in Ginger Sweet Soup (4 Pieces)<br>薑汁黑芝麻湯圓 (4件) | 13 |
| Sweet Tofu Pudding<br>香滑豆腐花                                                       | 13 |
| Mixed Fruit Pancake (2 Pieces)<br>鮮奶油水果班戟 (2件)                                    | 15 |