



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.

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 | Crystal Mushroom Dumplings with Black Truffle Sauce 黑松露醬鮮什菌素水晶餃
 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)	37
什錦點心拼盤 (6件)	
Steamed Shrimp Dumplings with Bamboo Shoot (3 Pieces) (I)	19
筍尖鮮蝦餃 (3件)	
Steamed Shrimp and Chives Dumplings (3 Pieces) (I)	19
韭菜鮮蝦餃 (3件)	
Steamed Fish and Prawn Paste Filled Dumplings (3 Pieces) (M)	19
魚肉蝦餃 (3件)	
Mixed Shrimp Dumpling Platter (3 Pieces) (I)	19
三味蝦餃皇 (3件)	
Scallop, Shrimp & Pork Siu Mai (3 Pieces) (I)	19
帶子鮮蝦豬肉燒賣 (3件)	
Chicken Siu Mai (3 Pieces)	15
雞肉燒賣 (3件)	
Pork and Shrimp Siu Mai (3 Pieces) (I)	17
鮮蝦豬肉燒賣 (3件)	
Crystal Mushroom Dumplings with Black Truffle Sauce (3 Pieces)	21
黑松露醬鮮什菌素水晶餃 (3件)	
Chicken Feet in Black Bean Sauce	17
豉汁蒸鳳爪	
Pork Ribs in Black Bean Sauce	17
荔芋豉汁排骨	
Beef Balls with Bean Curd and Chinese Water Chestnut	17
山竹馬蹄牛肉球	
Chicken Fillet and Fish Maw Bean Curd Rolls (I)	19
懷舊雞扎	
Prawn and Pork Bean Curd Rolls (I)	19
腐皮鮮竹卷	
Braised Beef Tripe	19
香辣牛肚	
Sticky Rice with Abalone and Chicken in Lotus Leaf (I)	21
鮑魚荷葉糯米雞	
Old Style Chinese Sausage Buns (3 Pieces)	17
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 百花煎酿尖椒
 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 素菜齋春卷 | Fried XO Sauce Prawn Buns 金唐XO醬蝦饅頭 | Pan Fried Raddish Cake 香煎蘿葡糕
 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)	15
蠔皇叉燒包 (3件)	
Traditional Sticky Rice Buns (3 Pieces)	15
臘味糯米包 (3件)	
Prawn Wontons Tossed in Red Chilli Oil (4 Pieces) (I)	19
紅油抄手 (4件)	
Braised Pork Blood Jelly with Chives	15
韭菜豬紅	
Pan Fried Bell Peppers Stuffed with Fish Paste (A)	19
百花煎釀尖椒	
Hong Kong Style Curry Fish Balls (6 Pieces)	15
香辣咖喱魚蛋 (6件)	
Pork Knuckles in Vinegar and Ginger Stew	19
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 | Golden Lychee Prawn Delight with Duck Liver Parfait 金荔蝦球配鴨肝慕斯

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Deep Fried & Pan Fried

油炸和平底鍋煎

Fried XO Sauce Prawn Buns (2 Pieces) (I) 金唐XO醬蝦饅頭 (2件)	15
Golden Prawn Toast (3 Pieces) (I) 金黃蝦多士 (3件)	17
Golden Lychee Prawn Delight with Duck Liver Parfait (3 Pieces) 金荔枝球配鴨肝慕斯 (3件)	23
Deep Fried Prawn Wontons (3 Pieces) (I) 香炸雲吞 (3件)	19
Fried Pork Rice Glutinous Dumpling with Pork (3 Pieces) (I) 酥炸鹹水角 (3件)	17
Fried Wafer Seafood Rolls (2 Pieces) (I) 威化海鮮卷 (2件)	19
Fried Spring Rolls with Minced Meat (3 in a serve) 鮮肉春卷 (3個)	19
Fried Vegetarian Spring Rolls (3 Pieces) 素菜齋春卷 (3件)	16
Pan Fried Radish Cake with Chinese Preserved Sausage (4 Pieces) 香煎蘿蔔糕 (4件)	17
Pan Fried Taro Cake with Chinese Preserved Sausage (4 Pieces) 香煎芋頭糕 (4件)	17
Pan Fried Chinese Water Chestnut Cake (4 Pieces) 香煎馬蹄糕 (4件)	17
Assorted 3 Kinds of Pan Fried Cake (6 Pieces) 香煎三色糕 (6件)	25
Deep Fried Chinese Donuts 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

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Pastry

糕點

Baked Honey Glazed BBQ Pork Puffs (3 Pieces)	17
蜜糖叉燒酥 (3件)	
Puff Pastry Egg Tarts (2 Pieces)	11
鬆化酥皮蛋撻 (2件)	
Supreme Abalone Chicken Pies (2 Pieces) (I)	21
至尊鮑魚雞派 (2件)	

Rice Rolls

腸粉

Steamed Rice Roll with King Prawn (3 Pieces) (M)	21
鮮蝦蒸腸粉 (3件)	
Steamed Rice Roll with BBQ Pork and Egg (3 Pieces)	21
叉燒滑蛋蒸腸粉 (3件)	
Deep Fried Chinese Donut wrapped in Rice Roll (3 Pieces)	17
港式炸兩 (3件)	
Steamed Rice Roll with Wagyu Beef (3 Pieces)	21
和牛肉蒸腸粉 (3件)	
Steamed Rice Roll with Shallot and Dried Shrimps (3 Pieces) (I)	17
蔥花蝦米腸粉 (3件)	
Hong Kong Style Mixed Sauce Rice Rolls	15
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) 27

生滾海鮮粥

Congee with Wagyu Beef 25

生滾和牛粥

Congee with Pork and Preserved Egg 21

皮蛋瘦肉粥

Congee with Pork Red Jelly 19

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 16

蒜香拍青瓜

Taiwanese Pickle Cabbage 16

台式泡菜

Taiwanese Pickle Radish 16

台式蘿蔔

Jellyfish Salad (I) 23

涼伴爽脆海蜇

Marinated Beef Shank 19

滷水牛腱

Marinated Bean Curd 15

滷水五香豆腐

Battered Eggplant Cubes with House Made Sauce 17

涼醬茄子



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 脆皮燒肉	25
Honey Glazed Barbecued Pork 蜜汁叉燒	23
Salt and Pepper Squid (I) 椒鹽鮮魷	21
Salt and Pepper White Bait (I) 椒鹽白飯魚	21
Stir Fry String Beans with Minced Pork 肉碎四季豆	19
Stir Fry Noodles with Soy Sauce 豉油皇炒面	17
Chinese Broccoli with Oysters Sauce 蠔油芥蘭	17

Sweet

甜的

Lava Custard Buns (3 Pieces) 黃金流沙包 (3件)	15
Ma Lai Gao - Steamed Cantonese Sponge Cake (3 Pieces) 古法馬拉糕 (3件)	15
Water Chestnut Jelly Cake (4 Pieces) 水晶馬蹄糕 (4件)	17
Black Sesame Glutinous Rice Balls with Peanut Sprinkles (4 Pieces) 糯莎湯圓 (4件)	17
Black Sesame Glutinous Rice Balls in Ginger Sweet Soup (4 Pieces) 薑汁黑芝麻湯圓 (4件)	17
Sweet Tofu Pudding 香滑豆腐花	15
Mixed Fruit Pancake (2 Pieces) 鮮奶油水果班戟 (2件)	17