



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.

Banquet Menu

\$450 (Table of 4)

\$450 (每桌 4位)

Appertiser

頭盤

Wafer Seafood Roll (M)

威化海鮮卷

Signature Dim Sum Platter (M)

精美點心拼盤

Mains

主菜

Peking Duck Pancake

北京片皮鴨

2nd Course - Duck Meat San Choy Bow

二度生菜包

Stir-Fried Live Pipis with House Made XO Sauce & Vermicelli (A)

XO炒蜆 配米粉底

Stir-Fried Mixed Vegetables

清炒四菜

Dessert

甜品

Custard Liquid Lava Centre Buns

奶黃流沙包

Banquet Menu

\$650 (Table of 4)

\$650 (每桌 4位)

Appertiser

頭盤

Cantonese BBQ Platter

燒味拼盤

Wafer Seafood Roll (M)

威化海鮮卷

Mains

主菜

Braised Live Lobster with Garlic Butter Sauce with E-Fu Noodle (A)

蒜子牛油龍蝦 配伊面底

Diced Beef with Black Pepper Sauce

黑椒牛柳粒

Stir-Fried Mixed Vegetables

清炒四菜

Golden Century Fried Rice (M)

金唐炒飯

Dessert

甜品

Cantonese Steamed Sponge Cake

古法馬拉糕

Banquet Menu

\$1500 (Table of 8)

\$1500 (每桌 8位)

Appertiser

頭盤

Signature Dim Sum Platter (M)

精美點心拼盤

Cantonese Style Barbecued Pork

蜜汁叉燒

Eggplant Cubes with House Made Sauce

涼醬茄子

Cold Cut Cucumber with Garlic & Sesame Vinaigrette

手拍蒜香黃瓜

Mains

主菜

Peking Duck Pancakes

北京片皮鴨

2nd Course - Duck Meat San Choy Bow

二度鴨肉生菜包

Stir-Fried Live Pipis with House Made XO Sauce & Vermicelli (A)

XO炒蜆 配米粉底

‘Golden Sands’ Claypot Live Mud Crab with Pork & Crystal Noodles (A)

金沙粉絲肉蟹煲

Steamed Live Fish with Ginger & Shallot (A)

清蒸游水魚

Diced Beef with Black Pepper Sauce

黑椒牛柳粒

Stir-Fried Mixed Vegetables

清炒四菜

Golden Century Fried Rice (M)

金唐炒飯

Dessert

甜品

Black Sesame Sticky Rice Dumplings

薑汁湯圓

Fortune Cookie

幸運餅乾

Banquet Menu

\$2000 (Table of 8)

\$2000 (每桌 8位)

Appertiser

頭盤

Signature Dim Sum Platter (M)

精美點心拼盤

Fried XO Sauce Prawn Buns (I)

XO醬蝦饅頭

Eggplant Cubes with House Made Sauce

涼醬茄子

Cold Cut Cucumber with Garlic & Sesame Vinaigrette

手拍蒜香黃瓜

Mains

主菜

Stir-Fried Live Pipis with House Made XO Sauce & Vermicelli (A)

XO炒蜆 配米粉底

Braised Live Lobster with Garlic Butter Sauce & E-Fu Noodle (A)

蒜子牛油龍蝦

Steamed Live Coral Trout with Ginger & Shallot (A)

清蒸游水星斑

Diced Beef with Wasabi Sauce

日式牛柳粒

Toast Spring Chicken with Red Bean Curd Glaze

南乳燒春雞

Braised Two Kinds of Mushrooms with Vegetable

雙菇扒菜膽

Golden Century Fried Rice (M)

金唐炒飯

Dessert

甜品

Black Sesame Sticky Rice Dumplings

薑汁湯圓

Seasonal Fruit Platter

精美時令果盤

Fortune Cookie

幸運餅乾

Banquet Menu

\$2600 (Table of 8)

\$2600 (每桌 8位)

Appertiser

頭盤

Signature Dim Sum Platter (M)

精美點心拼盤

Fried XO Sauce Prawn Buns (I)

XO醬蝦饅頭

Eggplant Cubes with House Made Sauce

涼醬茄子

Cold Cut Cucumber with Garlic & Sesame Vinaigrette

手拍蒜香黃瓜

Mains

主菜

Australian Southern Red Rock Live Lobster Sashimi (A)

塔洲紅龍蝦刺身

Sliced Live Large Abalone Steamboat (A)

堂灼游水鮑魚

Stir-Fried Live Pipis with House Made XO Sauce & Vermicelli (A)

XO炒蜆 配米粉底

2nd Course - Stir-Fried Lobster with Ginger & Shallot with E-Fu Noodle (A)

二度薑蔥龍蝦配伊麵底

Steamed Live Fish with Ginger & Shallot (A)

清蒸游水魚

Hong Kong Typhoon Style Lamb Chops

避風塘羊扒

Toast Spring Chicken with Red Bean Curd Glaze

南乳燒春雞

Stir-Fried Mixed Vegetables

清炒四菜

Golden Century Fried Rice (M)

金唐炒飯

Dessert

甜品

Black Sesame Sticky Rice Dumplings

薑汁湯圓

Seasonal Fruit Platter

精美時令果盤

Fortune Cookie

幸運餅乾