金唐

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.

goodfood | 金廣 GOLDEN CENTURY ®

Midnight Feast Event 2016

Steamed Live Prawns
"Steamed live prawns is my fav there, so sweet and natural." – *Neil Perry*

Live Abalone thinly sliced and cooked tableside with Supreme Broth
"No one does it better." – *Peter Gilmore*

Wok Fried Snow Crab with Garlic Butter on Egg Noodles
"After a busy nights service, I always order this when I come here for supper with lots of hungry chefs!"
– *Dan Hong*

Pippies with XO Sauce on Fried Vermicelli
"Not a real stretch of the imagination for anyone in Sydney... Because I genuinely think it's the best dish in the world!"– *David Chang*

Braised Beef Brisket, Tendon and Turnip Hotpot
"This has been my go to dish since 1998, introduced to me by my friend Dave Gumbleton. It always reminds me of him when I order it." – *Morgan McGlone*

Deep Fried Pigeon
"Unbeatable. With the bonus of being able to hide the pigeon's head in someone's bag for them to find a week later ;)" – *Mitch Orr*

Steamed Parrot Fish with Ginger & Shallots
"This is a classic Cantonese dish which I order everytime I dine at GC's, no one does it better."
– *Tetsuya Wakuda*

Yuba Bean Curd Sheets with Snow Pea Sprouts
"...one of the most consistent tasty dishes I've ever had... This dish will always remind me of one of the best meals I've ever had anywhere at GC." – *David Chang*



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

Starters 頭盤

	Natural Local Rock Oysters (1/2 dozen) (A) 本地生蠔刺身 (半打)	39
■	Cold Cucumber with Garlic Vinaigrette 涼拌拍黃瓜	12
	Fried Mixed Entrées (3 kinds in a serve) (M) 三式炸盤	15
	Battered Eggplant Cubes with House Made Sauce 涼醬茄子	14
	Prawn Dumplings - Steamed or Fried (3 in a serve) (I) 蝦餃 (3個)	15
	Fried Spring Rolls with Minced Meat (3 in a serve) 鮮肉春卷 (3個)	15
	Pork Siu Mai Steamed or Fried (3 in a serve) 燒賣點心 (3個)	14
	San Choy Bow with Minced Pork (2 in a serve) 豬肉生菜包 (2個)	15
	San Choy Bow with Seafood (2 in a serve) (M) 海鮮生菜包 (2個)	20
	San Choy Bow with Chicken (2 in a serve) 雞肉生菜包 (2個)	15
■	San Choy Bow with Diced Vegetables (2 in a serve) 齋生菜包 (2個)	15
■	Marinated Bean Curd 鹵水豆腐	14
	Crispy Roast Pork Belly 脆皮燒肉	22
	Barbecued Pork 蜜汁叉燒	19
	Salmon Sashimi (A) 三文魚刺身	36
	Marinated Beef Shank 鹵水牛腱	17
■	Fried Vegetarian Spring Rolls (3 in a serve) 齋春卷 (3個)	15
	Stir-Fried Mixed Bits with Pickles and Nuts (I) 炒粒粒	17
	Wafer Seafood Roll (2 in a serve) (M) 海鮮卷 (2 條)	15
	Deep Fried Wonton (3 in a serve) (I) 炸雲吞 (3 件)	15

■ Hot 辣 ■ Vegetarian 素

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Roast Duck 明爐燒鴨 | Crispy Roast Pork Belly 脆皮燒肉 | Honey Glazed Barbecued Pork 蜜汁叉燒 | Peking Duck (2 Courses) 北京片皮鴨
Duck Meat Sai Choi Bow 鴨肉生菜包

Barbecue 明爐燒臘

Poultry
鴨肉類

Peking Duck (2 Courses) 北京片皮鴨	**Half (4 pieces)** 半隻 56	**Whole (8 pieces)** 全隻 110
Roast Duck 明爐燒鴨		**Half** 半隻 54
Deep Fried Pigeon 紅燒乳鴿		全隻 55

Pork
豬肉類

Crispy Roast Pork Belly 脆皮燒肉	22
Honey Glazed Barbecued Pork 蜜汁叉燒	19





Fish Head Bean Curd Vegetable in Soup 魚頭豆腐芥菜湯 | Hot and Sour Soup 酸辣湯
Sizzling Chicken Hot Pot 啫啫滑雞煲 | King Prawns and Vermicelli with Diced Pork Hot Pot 金沙粉絲蝦球煲

Soup 羹湯類

	Bird's Nest Soup with Crab Meat (A) 蟹肉燴燕窩	98
	Bird's Nest Soup with Shredded Chicken 紅燒雞絲燕窩	98
	Fish Head Bean Curd Vegetable in Soup (A) 魚頭豆腐菜湯	14
	Crab Meat and Sweet Corn Soup (A) 蟹肉粟米羹	14
■	Hot and Sour Soup 酸辣湯	13
	Combination Conpoy Soup (M) 錦繡瑤柱羹	18
	Seafood Bean Curd Soup (M) 海鮮豆腐羹	15
■	Sweet Corn Soup 粟米羹	12
	Short Soup (3 pieces) (I) 雲吞湯 (3件)	12

Hot Pot 煲仔類

	Seafood and Bean Curd Hot Pot (M) 海鮮豆腐煲	58
	Sizzling Chicken Hot Pot 啫啫滑雞煲	38
	Beef Brisket and Tendon with Turnip Hot Pot 蘿蔔牛筋腩煲	38
	Mongolian Lamb Hot Pot 蒙古羊肉煲	38
	Salted Fish with Diced Chicken and Bean Curd Hot Pot (I) 咸魚雞粒豆腐煲	36
	Slow-Braised Pork Belly with Pickled Mustard Greens 梅菜扣肉煲	38
	King Prawns and Vermicelli with Diced Pork Hot Pot (A) 金沙粉絲蝦球煲	62

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Lobster Meat Sashimi with Natural Oysters and Salmon Sashimi 刺身包括生蠔仔及三文魚刺身

Live Lobster 龍蝦類

Live Lobster (1 Course) 游水龍蝦(一食)	**MP** 時價
Lobster Meat in Shell and Claws Cooked to Your Method of Choice (A)	
Live Lobster (2 Courses) 游水龍蝦刺身(兩食)	**MP** 時價
Course 1: Lobster Meat Sashimi with Natural Oysters and Salmon Sashimi (A) **Course 2:** Lobster Cooked to Your Method of Choice (A) 一食: 刺身包括生蠔仔及三文魚刺身 二食: 自選烹調方法	

Lobster Cooking Methods
龍蝦烹調方法

Ginger and Shallot, Salt and Pepper, Garlic Butter, Black Bean Sauce, Typhoon Shelter, Singapore Style, Sichuan Style, Godmother Chilli Style, Steamed
薑蔥, 椒鹽, 蒜子牛油,
豉汁, 避風塘,
星洲, 四川, 老乾媽炒, 清蒸

Special Cooking Methods 特色烹調	**Per KG**
XO Sauce XO	10
Numbing Spicy 麻辣	10
Steamed with Hua Chiew Wine and Egg White 花雕蛋白蒸	10
Noodles (E-Fu, Egg Noodles) 伊麵, 蛋麵	10
Golden Sands with Minced Pork and Vermicelli 金沙粉絲煲	15
Duck Liver Pâté 鵝肝醬	15
	PP 每位
Congee 滾粥	6
Supreme Broth 滾湯	6

Hot 辣 Vegetarian 素
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Live Mud Crab in Singapore Style with Deep Fried Mantou 星洲肉蟹配炸饅頭

King & Mud Crab 蟹類

Live King Crab (Inclusive of 3 Courses) (A) **MP**
皇帝蟹三食 時價

Course 1 & 2: Crab Meat in Shell and Claws Cooked to Your Method of Choice
Course 3: King Crab Roe with Braised Noodles, Fried Rice, Sweet and Sour Soup*, Steamed Egg*, Omelette*
一&二食: 自選烹調方法
三食: 蟹黃炒伊麵, 蟹黃炒飯, 蟹黃酸辣湯*, 蟹黃蒸蛋*, 蟹黃煎蛋*

Snow Crab (A) **MP**
皇子蟹 時價

Mud Crab (A) **MP**
肉蟹 時價

Crab Cooking Methods
皇帝蟹 + 皇子蟹+肉蟹 烹調方法

Ginger and Shallot, Salt and Pepper, Garlic Butter,
Black Bean Sauce, Typhoon Shelter,
Singapore Style, Sichuan Style, Godmother Chilli Style, Steamed
薑蔥, 椒鹽, 蒜子牛油,
豉汁, 避風塘,
星洲, 四川, 老乾媽炒, 清蒸

Special Cooking Methods **Per KG**
特色烹調

XO Sauce 10
XO

Numbing Spicy 10
麻辣

Steamed with Hua Chiew Wine and Egg White 15
花雕蛋白蒸

Golden Sands with Minced Pork and Vermicelli 15
金沙粉絲煲

Duck Liver Pâté 15
鵝肝醬

PP
每位

Congee 6
滾粥

Supreme Broth 6
滾湯

Hot 辣 Vegetarian 素 * Additional Charges Apply *另收附加費
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Sliced Live Abalone in Steam-boat 堂灼游水鮑

Abalone 鮑魚類

Sliced Live Abalone in Steam-boat (A) 堂灼游水鮑	**MP** 時價
Stir Fried Abalone Slices with Vegetables (A) 油泡游水鮑	**MP** 時價
Steamed Abalone with Ginger and Shallot (A) 清蒸游水鮑	**MP** 時價
Braised Whole Abalone with Oyster Sauce each (S, M, L) (A) 蠔皇原只鮑魚 (細, 中, 大)	**MP** 時價
Braised Abalone Slices with Vegetables (A) 碧綠鮮鮑片	**MP** 時價
Braised Abalone with Chinese Mushrooms (A) 北菇鮮鮑甫	**MP** 時價

Hot 辣 Vegetarian 素

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Live Pippies with XO Sauce on Fried Vermicelli XO炒蜆 米粉底 | Steamed Live Coral Trout with Ginger and Shallot 清蒸游水星斑
Steamed Abalone with Ginger and Shallot 清蒸游水鮑

Catch of the Day 游水海鮮

Live Pippies with XO Sauce on Fried Vermicelli (A) XO炒蜆 米粉底	**MP** **時價**
Live Prawn (A) 游水生蝦	**MP** **時價**
Live Coral Trout (A) 游水星斑	**MP** **時價**
Live Red Morwong (A) 游水三刀	**MP** **時價**
Live Parrot Fish (A) 游水青衣	**MP** **時價**
Live Barramundi (A) 游水明鱠	**MP** **時價**
Live Perch (A) 游水鱸魚	**MP** **時價**
Live Scallop (A) 生猛帶子	**MP** **時價**

Cooking Methods
烹調方法

Steamed, Fried, Steamed with Garlic & Dried Peels, Pan Fried with Gravy Braised
Two Courses – Stir Fried & Steamed
Sliced in Steam Boat (Congee/Broth)
清蒸, 油浸, 蒜子陳皮蒸, 煎封, 紅燒
兩食 – 炒球,
蒸頭腩 (滾粥/滾湯)

Hot 辣 Vegetarian 素
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Salt and Pepper Squid 椒鹽鮮魷 | Seafood Stir-fried with Snowpeas 荷豆炒海鮮 | Scallops Stir-fried with XO Sauce and Honey Beans XO醬蜜豆炒帶子
Prawns Stir-fried with Salted Egg Yolk 鹹蛋黃蝦球

Seafood 海鮮類

Salt and Pepper Squid (I) 椒鹽鮮魷	40
Fresh Squid Steamed with Garlic (I) 蒜茸蒸鮮魷	40
Salt and Pepper Squid and White Bait (I) 椒鹽焗雙脆	40
Garlic Prawns (I) 蒜子蝦球	55
Prawns Stir-fried with Vegetables (I) 時菜蝦球	55
Prawns Stir-fried Sichuan Style (I) 四川蝦球	55
Prawns Stir-fried with Salted Egg Yolk (I) 鹹蛋黃蝦球	60
Coral Trout Fillet Stir-fried with Vegetables (A) 時菜星斑片	48
Sautéed Fish Fillet (A) 油泡魚片	55
Seafood Stir-fried with Snowpeas (M) 荷豆炒海鮮	55
Salt and Pepper Prawns (I) 椒鹽蝦球	55
Honey King Prawns (I) 蜜糖炸蝦	55
Prawns with Scrambled Egg (I) 滑蛋蝦球	55
Salt and Pepper King Prawns in Shell (A) 椒鹽焗大蝦	60
Steamed Prawns in Shell with Chopped Garlic (A) 蒜茸蒸大蝦	60
Scallops Stir-fried with Fresh Asparagus (A) 鮮蘆荀炒帶子	60
Scallops Stir-fried with XO Sauce and Honey Beans (A) XO醬蜜豆炒帶子	60
Sautéed Scallops (A) 油泡鮮帶子	60
Scallops Stir-fried with Vegetables (A) 時菜炒帶子	60
Salt and Pepper White Bait (I) 椒鹽焗銀魚	38

Hot 辣 Vegetarian 素

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Sizzling Chicken Hot Pot 啫啫滑雞煲 | Godmother Chilli Diced Chicken 辣子雞丁 | Crispy Skin Chicken with Ginger and Shallot 蔥油炸雞

Chicken 雞肉類

Crispy Skin Chicken 脆皮炸雞	33
Crispy Skin Chicken with Ginger and Shallot 蔥油炸雞	35
Satay Chicken 沙嗲雞	38
■ Godmother Chilli Diced Chicken 辣子雞丁	38
Honey Chicken 蜜糖雞	38
■ Chicken Stir-fried Sichuan Style 四川雞球	38

Duck 鴨肉類

Peking Duck (2 Courses) 北京片皮鴨	**Half (4 pieces)** 半隻 56	**Whole (8 pieces)** 全隻 110
Roast Duck 明爐燒鴨		**Half** 半隻 54
Deep Fried Duck with Plum Sauce 梅醬炸鴨		48
Steamed Duck with Chinese Mushrooms 北菇扒鴨		60
Combination Steamed Duck 八珍扒鴨		62
Steamed Duck with Crab Meat Sauce (A) 蟹肉扒鴨		62
Deep Fried Pigeon 紅燒乳鴿		全隻 55

■ Hot 辣 ■ Vegetarian 素

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Beef with Black Pepper 黑椒牛柳粒 | Sweet and Sour Pork 甜酸咕嚕肉 | Shredded Beef Peking Style 乾燒牛柳絲 | Wasabi Beef 日式牛柳粒
Fried Pork Spare Ribs with Spiced Salt and Pepper 椒鹽排骨

Beef 牛肉類

Beef with Black Pepper 黑椒牛柳粒	48
Shredded Beef Peking Style 乾燒牛柳絲	45
Braised Beef with Vegetables 時菜炒牛肉	39
Braised Beef with Oyster Sauce 蠔油扒牛肉	39
Satay Beef 沙爹牛肉	39
Sichuan Beef 四川牛肉	39
Braised Beef with Black Bean Sauce 豉汁牛肉	39
Fillet Steak Cantonese Style 中式牛柳	52
Wasabi Beef 日式牛柳粒	52

Pork 豬肉類

Fried Pork Spare Ribs with Spiced Salt and Pepper 椒鹽排骨	42
Sweet and Sour Pork 甜酸咕嚕肉	42
Braised Pork Fillet with Vegetables 時菜炒肉片	39
Pork Ribs Peking Style 京都肉排骨	39
Pork Fillet with Plum Sauce 梅醬肉片	39
Minced Pork Steamed with Salted Fish 咸魚蒸肉餅	39

Hot 辣 Vegetarian 素



Mapo Bean Curd 麻婆扒豆腐 | Salt and Pepper Fried Bean Curd 椒鹽豆腐角 | Braised Two Kinds of Mushrooms with Vegetables 雙菇扒菜膽

Vegetables 蔬菜類

■	Heavenly Braised Four Vegetables 清炒四蔬	36
	Seasonal Vegetables in Fish Broth (A) 魚湯浸時菜	36
■	Braised Bean Curd Skin with Seasonal Vegetables 腐竹扒時蔬	45
	Stir-fried Beans with Minced Pork and Black Olives 欖角肉鬆四季豆	38
■	Braised Two Kinds of Mushrooms with Vegetables 雙菇扒菜膽	45
	Crab Meat with Broccoli (A) 蟹肉扒西蘭花	50
	Seasonal Vegetables in Supreme Broth 上湯時蔬	36
■	Steamed Eggplant with Special Soy Sauce 豉油王蒸茄子	29
	Poached Chinese Broccoli with Oyster Sauce 蠔油芥蘭	29
■	Poached Lettuce with Salted Bean Curd Sauce 椒絲腐乳西生菜	26

Bean Curd 豆腐類

	Mapo Bean Curd 麻婆扒豆腐	29
■	Braised Pan-fried Bean Curd 紅燒燴豆腐	29
■	Salt and Pepper Fried Bean Curd 椒鹽豆腐角	29
■	Steamed Bean Curd with Special Soy Sauce 豉油王蒸豆腐	26
■	Bean Curd Braised with Vegetable - Lawhon Style 羅漢扒豆腐	36

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Stir-fried Rice Noodles with Beef 乾炒牛河 | Combination Fried Noodles 什燴炒麵 | Golden Century Fried Rice 金唐炒飯

Rice & Noodles 粉麵飯

Golden Century Fried Rice (M) 金唐炒飯	38
Fried Rice (I) 揚州炒飯	30
Seafood Fried Rice (M) 海鮮炒飯	38
Fried Rice with Pineapple and Chicken Meat 菠蘿雞粒炒飯	28
Fried Rice Fujian Style (M) 福建炒飯	38
Fried Rice with Salted Fish and Chicken Meat (I) 咸魚雞粒炒飯	32
■ Vegetarian Fried Rice 齋炒飯	30
Stir-fried Rice Noodles with Beef 乾炒牛河	32
Fried Vermicelli - Singapore Style (I) 星洲炒米	32
Braised Deep-fried Noodles 乾燒伊麵	28
Combination Fried Noodles (M) 什燴炒麵	45
■ Boiled Rice (per person) 絲苗白飯 (每位)	4.5

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Congee with Live Mud Crab 生滾肉蟹粥 | Chinese Donut 油條

Congee 粥類

	PP 每位
Self Cook Plain Congee 自助生滾粥	6
Congee with Seafood (M) 海鮮粥	22
Congee with Fish Fillet (A) 魚片粥	20
Congee with Pork and Preserved Egg 皮蛋瘦肉粥	18
Congee with Live Mud Crab (A) 生滾肉蟹粥	**MP** 時價
■ Plain Congee 明火白粥	6
■ Chinese Donut 油條	6
■ Chinese Buns Steamed/Fried 饅頭 蒸/炸	6

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Puff Pastry Egg Tarts 鬆化酥皮蛋撻 | Water Chestnut Jelly Cake 水晶馬蹄糕 | Ma Lai Gao – Steamed Cantonese Sponge Cake 古法馬拉糕,
Sweet Tofu Pudding 香滑豆腐花 | Mixed Fruit Pancake 鮮奶油水果班戟

Dessert 甜品

Fried Ice Cream 炸雪糕	14
Mango Sago 芒果西米露	7
Lava Custard Buns (3 in a serve) 奶黃流沙包 (3 個)	13
Ma Lai Gao – Steamed Cantonese Sponge Cake (3 in a serve) 古法馬拉糕 (3 件)	13
Longevity Birthday Bun with Lotus Seed Paste (each) 蓮蓉壽包 (每個)	2.5
Puff Pastry Egg Tarts (2 in a serve) 鬆化酥皮蛋撻 (2 個)	10
Water Chestnut Jelly Cake (4 in a serve) 水晶馬蹄糕 (4 件)	14
Black Sesame Sticky Rice Dumplings with Peanut Sprinkles (4 in a serve) 糖不甩 (4粒)	13
Black Sesame Sticky Rice Dumplings in Homemade Ginger Soup (4 in a serve) 薑汁湯丸 (4 粒)	13
Sweet Tofu Pudding 香滑豆腐花	13
Mixed Fruit Pancake (2 in a serve) 鮮奶油水果班戟 (2 件)	15
Double Boiled Birds Nest Soup with Rock Sugar 冰糖燉燕窩	98
Double Boiled Birds Nest Soup with Coconut 椰汁燉燕窩	98
Fortune Cookies (each) 幸運餅 (每粒)	1.5
Seasonal Fruit Platter (per person) 時令水果 (每位)	7