

金唐脊

THE CENTURY ®

金唐集團

GOLDEN CENTURY GROUP ®

金唐集團秉承忠誠為顧客服務的原則。承蒙各界人士多年惠顧及支持。
本酒家全體全真謹致衷心感謝。

Golden Century Group management and staff would like to express our heart thanks and appreciation to customers and friends who have been supported loyally and advising us through the years.

金唐

THE CENTURY ®

The Star

Pirrama Road
Pyrmont NSW 2009 Australia
T 612 9566 2328
thecentury@goldencentury.com.au
www.thecentury.com.au

Lunch
11:30am - 5:00pm

Dinner
5:30pm - 11:00pm Sun-Thu
5:30pm - 12:00am Fri / Sat



金唐 XOPP

by GOLDEN CENTURY ®

The Darling Exchange

Level M. 1 Little Pier Street
Sydney NSW 2000 Australia
T +612 8030 0000 / 9212 3901
booking@xopp.com.au
www.xopp.com.au

Lunch
12:00am - 3:00pm

Dinner
5:30pm - 10:00pm
5:30pm - 11:00pm Fri / Sat

Closed on Mondays



金唐集團

GOLDEN CENTURY GROUP ®

支付方法

本餐廳接受以下支付方法：信用卡(包括維薩卡，萬事達卡，美國運通卡，以及銀聯卡)，
微信，支付寶，金唐薈代金券以及現金。

星港賭城酒店住客可記入房賬付款；
星港賭城會員可通過積分兌換付款。
本餐廳對星港賭場會員不提供優惠折扣

恕不接受支票付款；
恕不接受分單付款；
恕不接受自帶酒水；
恕不接受外來食物及飲品。

餐廳最低消費

本餐廳餐堂最低食物消費每位\$20；
貴賓房最低消費高於餐堂消費，歡迎諮詢。
茗茶每位\$2

食物過敏及飲食要求申明

本餐廳將盡最大努力達成顧客對食物過敏及飲食的特殊要求，但無法保證食物來源100%
無包含能致過敏元素。部分餐品或含食物過敏源，包括卵類、乳製品、堅果類、花生
油、貝殼類、海鮮類、肉類、味精以及麥麩類。由於不能保證所有食品不含過敏原，本
餐廳恕不承擔因為客人食物過敏造成的責任。客人如有對任何食物過敏，懇請閣下請勿
食用本餐廳之食品，多謝合作。

METHODS OF PAYMENT

We accept payment by Credit Card (Visa, Mastercard, American Express, Union Pay),
WeChat Pay, Alipay, The Century Gift Vouchers and Cash.

The Star Hotel Guests from The Darling and The Astral can Room Charge.
Star Club Members can pay by redeeming their Reward Points.
No further discounts apply to Star Club Members.

No Personal or Company Cheques Accepted.
We do not split bills.
Strictly No BYO.
No Outside Food or Drinks is permitted.

MINIMUM CHARGE

Minimum Charge of \$20 per person.
Higher Minimum Charge applies for Private Dining Rooms. Please ask for availability.
Chinese Tea is \$2 per person.

ALLERGY AND DIETARY REQUESTS NOTICE

Whilst we will do our utmost to accommodate all dietary requests, we cannot guarantee
the dishes will be completely free of allergens due to the complexity of our menu, use of
ingredients and other potential causes. Our dishes may contain allergens including eggs,
dairy, nuts, peanuts, peanut oil, shellfish, fish and meats, MSG, wheat, and soybeans.
If any of your allergic reactions can be severe in nature, life threatening, or may cause
serious discomfort, please accept our apologies as we are unable to serve you with
confidence that the dishes are 100% allergen free. Customers concerned with food
allergies need to be aware of this risk. The Century will not assume any liability for adverse
reactions to food consumed, or items one may come in contact with while dining in our
restaurant. If your are still concern of dishes which may contain allergens, please refrain
from consuming any food from our restaurant. We thank you for your understanding.



Steamed Live Prawns



Live Abalone Thinly Sliced with Supreme Broth



Wok Fried Snow Crab with Garlic Butter on Egg Noodles



Pippies with XO Sauce on Fried Vermicelli



Braised Beef Brisket, Tendon and Turnip Hotpot



Deep Fried Pigeon



Steamed Parrot Fish with Ginger & Shallots



Yuba Bean Curd Sheets with Snow Pea Sprouts

Midnight Feast

BY

The Sydney Morning Herald

 **goodfood** MONTH

AT

金唐

GOLDEN CENTURY

悉尼名廚精選菜譜

[晨峰報2016美食月]

Steamed Live Prawns

Neil Perry

"Steamed live prawns is my fav there, so sweet and natural."

Live Abalone thinly sliced and cooked tableside with Supreme Broth

Peter Gilmore

"No one does it better."

Wok Fried Snow Crab with Garlic Butter on Egg Noodles

Dan Hong

"After a busy nights service, I always order this when I come here for supper with lots of hungry chefs!"

Pippies with XO Sauce on Fried Vermicelli

David Chang

"Not a real stretch of the imagination for anyone in Sydney... Because I genuinely think it's the best dish in the world!"

Braised Beef Brisket, Tendon and Turnip Hotpot

Morgan McGlone

"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."

Deep Fried Pigeon

Mitch Orr

"Unbeatable. With the bonus of being able to hide the pigeon's head in someone's bag for them to find a week later :)"

Steamed Parrot Fish with Ginger & Shallots

Tetsuya Wakuda

"This is a classic Cantonese dish which I order everytime I dine at GC's, no one does it better."

Yuba Bean Curd Sheets with Snow Pea Sprouts

David Chang

"...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."

30. 10. 2016



蜜汁叉燒
Barbecued Pork



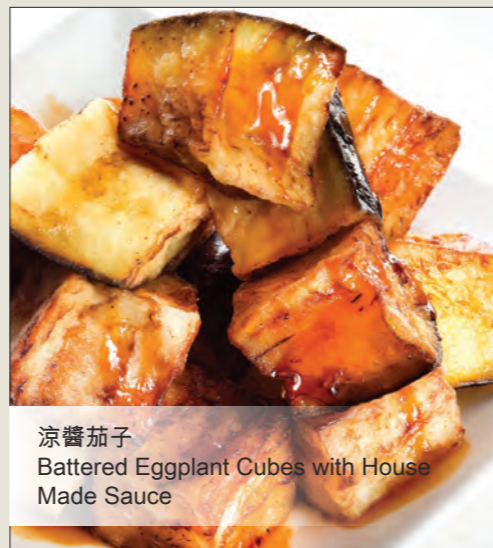
涼拌拍黃瓜
Cold Cucumber with Garlic Vinaigrette



三式炸盤
Fried Mixed Entrees 3 kinds in a serve



春卷
Fried Spring Rolls with Minced Meat



涼醬茄子
Battered Eggplant Cubes with House Made Sauce



燒賣點心
Pork Siu Mai - Steamed or Fried



蝦餃
Prawn Dumpling - Steamed or Fried



生菜包
San Choy Bow



滷水牛腩
Marinated Beef Shank

頭盤 Starters 前菜

- | | | | |
|-----|-----|---|-------|
| | 101 | 本地生蠔刺身 半打
Natural Local Rock Oysters / 1/2 dozen 本場生がき ダース | 26.00 |
| ■ ★ | 102 | 涼拌拍黃瓜
Cold Cucumber with Garlic Vinaigrette キュウリの冷菜ガリックソース和え | 10.00 |
| ★ | 103 | 三式炸盤
Fried Mixed Entrees / 3 kinds in a serve ミックス前菜 / 揚げ物3種 | 11.00 |
| ■ ★ | 104 | 涼醬茄子
Battered Eggplant Cubes with House Made Sauce 冷し茄子のソースかけ | 10.00 |
| | 105 | 蝦餃 4個
Prawn Dumplings - Steamed or Fried / 4 in a serve ぎょうざ 焼き又は蒸し / 4個入り | 13.50 |
| ★ | 106 | 鮮肉春卷 4個
Fried Spring Rolls with Minced Meat / 4 in a serve 春卷 / 4個入り | 10.00 |
| | 107 | 燒賣點心 4個
Pork Siu Mai Steamed or Fried / 4 in a serve シューマイ 焼き又は蒸し / 4個入り | 10.00 |
| ★ | 108 | 豬肉生菜包 2個
San Choy Bow with Minced Pork / 2 in a serve レタス巻き / 2個入り | 14.50 |
| ■ | 109 | 滷水豆腐
Marinated Bean Curd 漬け豆腐 | 10.00 |
| ★ | 111 | 蜜汁叉燒
Barbecued Pork BBQ ポーク | 14.50 |
| | 113 | 蒜泥白肉
White Pork Slices with Garlic Sauce | 12.50 |
| | 114 | 三文魚刺身
Salmon Sashimi サーモンの刺身 | 35.00 |
| | 115 | 滷水牛腩
Marinated Beef Shank 牛すね肉のマリネ | 14.50 |
| ■ ★ | 117 | 齋春卷 4個
Fried Vegetarian Spring Rolls / 4 in a serve 野菜春卷 / 4個入り | 10.00 |
| | 118 | 炒粒粒
Stir-Fried Mixed Bits with Pickles and Nuts ピクルスとナッツの炒め物 | 13.50 |
| | 119 | 威化海鮮卷 (需預訂)
Wafer Seafood Roll | 9.00 |
| | 120 | 鮮蝦炸雲吞 3個
Deep Fried Wonton / 3 in a serve | 13.50 |



魚頭豆腐芥菜湯
Fish Head Bean Curd Vegetable in Soup



海鮮豆腐煲
Seafood and Bean Curd Hot Pot



酸辣湯
Hot and Sour Soup



蟹肉粟米羹
Crab Meat & Sweet Corn Soup



蘿蔔牛筋腩煲
Beef Brisket and Tendon with Turnip Hot Pot



啫啫滑雞煲
Sizzling Chicken Hot Pot



蒙古羊肉煲
Mongolian Lamb Hot Pot

羹湯類 每位 Soup per person スープ 一人前

- ★ 201 蟹肉燴燕窩
Bird's Nest Soup with Crab Meat 鳥の巣とカニのスープ 98.00
- 202 紅燒雞絲燕窩
Bird's Nest Soup with Shredded Chicken 鳥の巣とチキンのスープ 98.00
- ★ 203 魚頭豆腐芥菜湯
Fish Head Bean Curd Vegetable in Soup 魚と豆腐の野菜スープ 11.00
- ★ 204 蟹肉粟米羹
Crab Meat and Sweet Corn Soup カニとスイートコーンのスープ 11.00
- ★ 205 酸辣湯
Hot and Sour Soup 辛味のサワースープ 11.00
- 206 錦繡瑤柱羹
Combination Conpoy Soup 野菜と貝柱のスープ 14.00
- 207 海鮮豆腐羹
Seafood Bean Curd Soup 豆腐のコンビネーションスープ 11.00
- 208 粟米羹
Sweet Corn Soup カニとスイートコーンのスープ 10.00
- ★ 209 雲吞湯
Short Soup ワンタンスープ 11.00

煲仔類 Hot Pot 鍋料理

- ★ 1201 海鮮豆腐煲
Seafood and Bean Curd Hot Pot シーフードと豆腐の煮物 53.00
- 1202 啫啫滑雞煲
Sizzling Chicken Hot Pot シーズリングチキンの煮物 34.00
- ★ 1203 蘿蔔牛筋腩煲
Beef Brisket and Tendon with Turnip Hot Pot 大根と牛筋の煮物 34.00
- ★ 1204 蒙古羊肉煲
Mongolian Lamb Hot Pot ラム肉のしゃぶしゃぶ / モンゴル風 34.00
- 1205 咸魚雞粒豆腐煲
Salted Fish with Diced Chicken and Bean Curd Hot Pot 塩干し魚と鶏粒の豆腐土鍋煮込み 34.00
- 1206 梅菜扣肉煲
Steamed Pork Belly and Pickles Hot Pot 豚肉と高菜の煮物 34.00
- 1207 金沙粉絲蝦碌煲
King Prawns in Shell and Vermicelli with Diced Pork Hot Pot えびとはるさめの煮物 53.00



龍蝦刺身兩食
Live Lobster - Sashimi



皇帝蟹 / 蟹黃伊麵
Live King Crab
Braised Noodles With Crab Roe



金沙粉絲蟹
Braised Mud Crab with Diced Meat and Vermicelli in Hot Pot



椒鹽龍蝦
Deep Fried Lobster with Salt and Pepper



薑蔥焗龍蝦
Braised Lobster with Ginger and Shallot



皇帝蟹 / 蟹身椒鹽
Live King Crab
Deep Fried King Crab with Salt and Pepper



薑蔥肉蟹
Mud Crab with Ginger and Shallot

龍蝦類

Live Lobster ロブスター

時價 MARKET PRICE

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

- 302 游水龍蝦 (一食)
Live Lobster 1 Course Market Price
Lobster Meat in Shell and Claws Cooked to Your Method of Choice

龍蝦烹調方法 / Lobster Cooking Methods

上湯 (只限一食), 薑蔥, 椒鹽, 蒜子牛油, 豉汁, 避風塘, 星洲, 四川, 清蒸

Supreme (1 Course Only) / Ginger and Shallot / Salt and Pepper / Garlic Butter / Black Bean Sauce / Typhoon Shelter
Singapore Style / Szechuan Style / Steamed

特色烹調 (小/中/大) / Special Cooking Methods (S/M/L)

金沙粉絲煲	Golden Sands with Minced Pork and Vermicelli	(+\$17 / +\$34 / +\$51)
XO	XO Sauce	(+\$16 / +\$32 / +\$48)
鵝肝醬	Duck Liver Pate	(+\$16 / +\$32 / +\$48)
麻辣	Numbing Spicy	(+\$16 / +\$32 / +\$48)
老乾媽炒	Godmother Chilli Style	(+\$16 / +\$32 / +\$48)
花雕蛋白蒸	Steamed with Hua Chiew Wine and Egg White	(+\$16 / +\$32 / +\$48)
滾粥	Congee	(+\$6 每位 / per head)
滾湯	Supreme Broth	(+\$6 每位 / per head)

蟹類

King and Mud Crab 力二料理

時價 MARKET PRICE

- ★ 501 皇帝蟹三食
Live King Crab (Inclusive of 3 Courses) Market Price
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*
* 另收附加費
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*
* Additional Charges Apply

- 502 皇子蟹
Snow Crab Market Price

- 503 肉蟹
Mud Crab Market Price

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

薑蔥, 椒鹽, 蒜子牛油, 豉汁, 避風塘, 星洲, 四川, 清蒸

Ginger and Shallot / Salt and Pepper / Garlic Butter / Black Bean Sauce / Typhoon Shelter / Singapore Style / Szechuan Style / Steamed

特色烹調 (小/中/大) / Special Cooking Methods (S/M/L)

金沙粉絲煲	Golden Sands with Minced Pork and Vermicelli	(+\$17 / +\$34 / +\$51)
XO	XO Sauce	(+\$16 / +\$32 / +\$48)
鵝肝醬	Duck Liver Pate	(+\$16 / +\$32 / +\$48)
麻辣	Numbing Spicy	(+\$16 / +\$32 / +\$48)
老乾媽炒	Godmother Chilli Style	(+\$16 / +\$32 / +\$48)
花雕蛋白蒸	Steamed with Hua Chiew Wine and Egg White	(+\$16 / +\$32 / +\$48)
滾粥	Congee	(+\$6 每位 / per head)
滾湯	Supreme Broth	(+\$6 每位 / per head)



堂灼游水鮑
Sliced Live Abalone Steam-boat



游水生蝦
Live Prawn



XO炒蜆 米粉底
Live Pippies with XO Sauce on Fried Vermicelli



蠔皇原只鮑魚
Whole Abalone with Oyster Sauce

鮑魚類

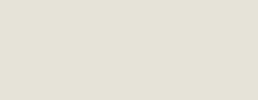
Abalone アワビ
時價 MARKET PRICE

- ★ 401 堂灼游水鮑
Sliced Live Abalone in Steam-boat アワビのしゃぶしゃぶ Market Price
- 402 油泡游水鮑
Stir Fried Abalone Slices with Vegetables スライスアワビと野菜 Market Price
- ★ 403 清蒸游水鮑
Steamed Abalone with Ginger and Shallot アワビのしょうがとネギ風味の蒸し物 Market Price
- ★ 404 蠔皇原只鮑魚
Braised Whole Abalone with Oyster Sauce each まるごとアワビのオイスターソース炒め Market Price
大 Large / 中 Medium / 細 Small
- 405 碧綠鮮鮑片
Braised Abalone Slices with Vegetables スライスアワビと野菜の炒め物 Market Price
- 407 北菇鮮鮑甫
Braised Abalone with Chinese Mushrooms しいたけとアワビのソース煮 Market Price

游水海鮮

Catch of The Day 本日のシーフード
時價 MARKET PRICE

- ★ 601 XO炒蜆 米粉底
Live Pippies with XO Sauce on Fried Vermicelli アサリのXOジャン炒め
- ★ 602 游水生蝦
Live Prawn 活きエビ
- 603 游水星斑
Live Coral Trout 活きハタ
- 604 游水三刀
Live Red Morwong 活き鯛
- ★ 605 游水青衣
Live Parrot Fish 活きブダイ
- 606 游水明鱮
Live Barramundi 活きバラマンディー
- 607 游水鱸魚
Live Perch 活きすずき
- 608 生猛帶子
Live Scallop 活きホタテ



烹調方法

清蒸
油浸
蒜子陳皮蒸
煎封
紅燒
兩食-炒球, 蒸頭腩
滾粥 / 滾湯

Cooking Method

Steamed
Fried
Steamed with Garlic & Dried Peels
Pan Fried with Gravy
Braised
Two Courses - Stir Fried & Steamed
Sliced in Steam Boat [Congee / Broth]

調理法

蒸し
揚げ
ニンニクオレンジピール蒸し
焼き
醤油風味
2コース-上身の炒め物, 頭と腹身の蒸し物
お粥 / スープ煮

海鮮類

Seafood シーフード



椒鹽鮮魷
Salt and Pepper Squid



蒜子蝦球
Garlic Prawns



椒鹽蝦球
Salt and Pepper Prawns



時菜斑片
Coral Trout Fillet Stir-fried with Vegetables



蜜糖炸蝦
Honey King Prawns



XO醬蜜豆炒帶子
Scallops Stir-fried with XO Sauce and Honey

- | | | | |
|---|-----|---|-------|
| ★ | 701 | 椒鹽鮮魷
Salt and Pepper Squid 新鮮イカの塩とこしょう入りの揚げ物 | 36.00 |
| | 702 | 蒜茸蒸鮮魷
Fresh Squid Steamed with Garlic イカのニンニク入り蒸し物 | 43.00 |
| | 703 | 椒鹽焗雙脆
Salt and Pepper Squid and White Bait イカとワカサギの揚げ物 | 36.00 |
| ★ | 704 | 蒜子蝦球
Garlic Prawns 車えびのニンニク炒め | 51.00 |
| | 705 | 時菜蝦球
Prawns Stir-fried with Vegetables 車えびと季節の野菜の炒め物 | 51.00 |
| ■ | ★ | 706 四川蝦球
Prawns Stir-fried Szechuan Style 四川風えびのチリソース炒め | 51.00 |
| | 720 | 鹹蛋黃蝦球
Prawns Stir-fried with Salted Egg Yolk エビフライと塩漬け卵黄 | 55.00 |
| | 707 | 時菜星斑片
Coral Trout Fillet Stir-fried with Vegetables ハタのスライスと季節の野菜の炒め物 | 43.00 |
| | 708 | 油泡星斑片
Sauteed Coral Trout ガルーパのソテー | 51.00 |
| | 709 | 荷豆炒海鮮
Seafood Stir-fried with Snowpeas シーフードといんげんの炒め物 | 51.00 |
| | 710 | 椒鹽蝦球
Salt and Pepper Prawns 車えびの唐辛子風味炒め | 51.00 |
| ★ | 711 | 蜜糖炸蝦
Honey King Prawns えびの甘味揚げ | 51.00 |
| ★ | 712 | 滑蛋蝦球
Prawns with Scrambled Egg むきえびと卵の炒め物 | 51.00 |
| | 713 | 椒鹽焗大蝦
Salt and Pepper King Prawns in Shell 殻付き車えびのスパイスチリ炒め | 53.00 |
| | 714 | 蒜茸蒸大蝦
Steamed Prawns in Shell with Chopped Garlic 車えびの蒸し物ニンニク風味 | 53.00 |
| | 715 | 鮮蘆筍炒帶子
Scallops Stir-fried with Fresh Asparagus ホタテとアスパラの炒め物 | 53.00 |
| ★ | 716 | XO醬蜜豆炒帶子
Scallops Stir-fried with XO Sauce and Honey Beans ホタテのXO醬炒め | 56.00 |
| ■ | 717 | 油泡鮮帶子
Sauteed Scallops ホタテのソテー | 56.00 |
| | 718 | 時菜炒帶子
Scallops Stir-fried with Vegetables ホタテと季節の野菜の炒め物 | 53.00 |
| | 719 | 椒鹽焗銀魚
Salt and Pepper White Bait ワカサギの揚げ物 | 34.00 |



紅燒乳鴿
Deep Fried Pigeon



蔥油炸子雞
Crispy Skin Chicken with Ginger and Shallot



梅醬炸鴨
Deep Fried Duck with Plum Sauce



沙爹雞柳
Satay Chicken



明爐燒鴨
Roast Duck



北京片皮鴨
Peking Duck / 2 Courses



雞肉類 Poultry チキン 鴨料理

- ★ 801 脆皮生炸雞
Crispy Skin Chicken 鳥のから揚げ 29.00
- ★ 802 蔥油炸子雞
Crispy Skin Chicken with Ginger and Shallot 鶏肉のしょうがとネギ風味の揚げ物 33.00
- ★ 803 沙爹雞柳
Satay Chicken サテーチキン 33.00
- 806 辣子雞丁
Godmother Chilli Diced Chicken 33.00
- 807 蜜糖雞球
Honey Chicken 揚げチキンのハニーソース煮込み 33.00
- 808 四川雞球
Chicken Stir-fried Szechuan Style 鶏の四川風炒め 33.00

鴨肉類 Poultry チキン 鴨料理

- ★ 901 北京片皮鴨
Peking Duck / 2 Courses 特製北京ダック / 2 コース 半隻 Half 4pcs 54.00 / 全隻 Whole 8pcs 105.00
- ★ 902 明爐燒鴨
Roast Duck ローストダック 半隻 Half 52.00
- ★ 903 梅醬炸鴨
Deep Fried Duck with Plum Sauce 鴨肉の揚げ物、プラムソースがけ 40.00
- 904 北菇扒鴨
Steamed Duck with Chinese Mushrooms 鴨肉とマッシュルームのソース煮 51.00
- 905 八珍扒鴨
Combination Steamed Duck 鴨肉の五目蒸し、又はフライ 56.00
- 906 蟹肉扒鴨
Steamed Duck with Crab Meat Sauce 鴨肉とカニの蒸し物 56.00
- ★ 907 紅燒乳鴿
Deep Fried Pigeon ハトの揚げ物 一羽分 每隻 48.00



椒鹽排骨
Fried Pork Spare Ribs with Spiced Salt and Pepper



黑椒牛柳粒
Beef with Black Pepper



乾燒牛柳絲
Shredded Beef Peking Style



甜酸咕嚕肉
Sweet and Sour Pork

牛肉類 Beef 牛肉料理

- ★ 1001 黑椒牛柳粒
Beef with Black Pepper 細切り牛ひれ肉の黒こしょう炒め 45.00
- ★ 1002 乾燒牛柳絲
Shredded Beef Peking Style 牛ひれ肉のチリソース炒め 41.00
- 1003 時菜炒牛肉
Braised Beef with Vegetables 薄切り牛肉と野菜の炒め物 36.00
- 1004 蠔油扒牛肉
Braised Beef with Oyster Sauce 薄切り牛肉のオイスターソース炒め 36.00
- ★ 1005 沙爹牛肉
Satay Beef サテービーフ 36.00
- 1006 四川牛肉
Szechuan Beef 牛肉の四川風炒め 36.00
- 1007 豉汁牛肉
Braised Beef with Black Bean Sauce 薄切り牛肉のブラックビーンソース炒め 36.00
- 1008 中式牛柳
Fillet Steak Cantonese Style 牛肉のステーキ / 広東風 45.00
- 1009 日式牛柳粒
Wasabi Beef 45.00

豬肉類 Pork 豚肉料理

- ★ 1101 椒鹽排骨
Fried Pork Spare Ribs with Spiced Salt and Pepper 骨付き豚肉の唐辛子炒め 36.00
- ★ 1102 甜酸咕嚕肉
Sweet and Sour Pork 豚肉の甘酢味 36.00
- 1103 時菜炒肉片
Braised Pork Fillet with Vegetables 豚肉のスライスと季節の野菜の炒め物 36.00
- 1104 京都肉排骨
Pork Ribs Peking Style 骨付き豚肉 / 北京風ポークリブ 36.00
- 1106 梅醬肉片
Pork Fillet with Plum Sauce 豚ひれ肉のスライスのプラムソース炒め 36.00
- ★ 1107 咸魚蒸肉餅
Minced Pork Steamed with Salted Fish 魚の塩漬けと豚挽き肉の蒸し物 36.00



椒鹽豆腐角
Salt and Pepper Fried Bean Curd



鮮腐竹扒時蔬
Braised Fresh Bean Curd with Seasonal Vegetables



雙菇扒菜膽
Braised Two Kinds of Mushrooms with Vegetables



靈芝菇扒菜膽
King Mushrooms with Vegetables



清炒四蔬
Heavenly Braised Four Vegetables



麻婆扒豆腐
Mapo Bean Curd

蔬菜類 Vegetable 野菜料理

- ★ 1301 **清炒四蔬**
Heavenly Braised Four Vegetables 4種類の野菜のさっぱり炒め 30.00
- 1302 **魚湯浸時菜**
Seasonal Vegetables in Fish Broth 季節野菜のスープ煮 30.00
- ★ 1303 **鮮腐竹扒時蔬**
Braised Fresh Bean Curd Skin with Seasonal Vegetables 季節野菜と中華の湯葉の煮込み 40.00
- ★ 1304 **攪角肉鬆四季豆**
Stir-fried Beans with Minced Pork and Black Olives 35.00
- 1305 **雙菇扒菜膽**
Braised Two Kinds of Mushrooms with Vegetables 2種類のキノコと野菜炒め 40.00
- 1306 **蟹肉扒西蘭花**
Crab Meat with Broccoli カニとブロッコリーのソース煮 45.00
- 1307 **上湯時蔬**
Seasonal Vegetables in Supreme Broth 季節野菜のスープ煮 28.00
- 1308 **豉油王蒸茄子**
Steamed Eggplant with Special Soy Sauce 特製しょうゆのなす蒸し 26.00
- ★ 1309 **蠔油芥蘭**
Poached Chinese Broccoli with Oyster Sauce 野菜のオイスターソース炒め 23.00
- ★ 1310 **椒絲腐乳西生菜**
Poached Lettuce with Salted Bean Curd Sauce 白菜の腐乳ソース 23.00

豆腐類 Bean Curd 豆腐料理

- ★ 1401 **麻婆扒豆腐**
Mapo Bean Curd マーボー豆腐 27.00
- 1402 **紅燒燴豆腐**
Braised Pan-fried Bean Curd 豆腐のチリソース煮込み 27.00
- ★ 1403 **椒鹽豆腐角**
Salt and Pepper Fried Bean Curd 豆腐の塩こしょう煮込み 27.00
- 1404 **豉油王蒸豆腐**
Steamed Bean Curd with Special Soy Sauce 豆腐の醤油蒸し 25.00
- 1405 **羅漢扒豆腐**
Bean Curd Braised with Vegetable - Lawhon Style 豆腐と野菜のソース煮 32.00



揚州炒飯
Fried Rice



乾炒牛河
Stir-fried Rice Noodles with Beef



海鮮炒飯
Seafood Fried Rice



菠蘿雞粒炒飯
Fried Rice with Pineapple and Chicken Meat



福建炒飯
Fried Rice Fujian Style



油條
Chinese Donut



花卷 蒸 / 炸
Threaded Bun Steamed / Fried



海鮮粥
Congee with Seafood

粉麵飯

Rice and Noodles ビーフン・焼きそば・ラーメン・ご飯類

- ★ 1501 金唐薈炒飯
The Century Fried Rice 37.00
- 1502 揚州炒飯
Fried Rice チャーハン 21.00
- 1503 海鮮炒飯
Seafood Fried Rice シーフード炒飯 37.00
- ★ 1504 菠蘿雞粒炒飯
Fried Rice with Pineapple and Chicken Meat パイナップル入り鶏肉チャーハン 27.00
- ★ 1505 福建炒飯
Fried Rice Fujian Style 福建風チャーハン 34.00
- 1506 咸魚雞粒炒飯
Fried Rice with Salted Fish and Chicken Meat 塩漬け魚と鶏肉のチャーハン 27.00
- ★ 1507 乾炒牛河
Stir-fried Rice Noodles with Beef 牛肉とビーフンの炒め物 27.00
- 1508 星洲炒米
Fried Vermicelli - Singapore Style シンガポール風焼きそば 27.00
- 1509 乾燒伊麵
Braised Deep-fried Noodles 中華風焼きそば 27.00
- ★ 1510 什燴炒麵
Combination Fried Noodles 五目焼きそば 37.00
- 1511 絲苗白飯 每位
Boiled Rice per person ご飯 一人前 4.50

粥類 每位

Congee per person おかゆ 一人前

- 1601 自助生滾粥
Self Cook Plain Congee おかゆ / トッピング自由 6.00
- ★ 1602 海鮮粥
Congee with Seafood 海の幸のおかゆ 30.00
- 1604 斑片粥
Congee with Coral Trout Fillet ハタのスライスのおかゆ 25.00
- ★ 1605 皮蛋瘦肉粥
Congee with Pork and Preserved Egg 豚肉とピータンのおかゆ 20.00
- 1606 明火白粥
Plain Congee おかゆ 5.00
- ★ 1607 油條
Chinese Donut 中華風揚げパン 6.00
- 1608 鮮蝦雲吞
Wonton Soup むきえび入りのワンタン 23.00
- ★ 1610 花卷 蒸 / 炸
Threaded Bun Steamed / Fried 馒头 蒸かす / 唐揚 6.00

甜品

Dessert

★ 1701	炸雪糕 Fried Ice Cream	10.00
★ 1505	芒果西米露 Mango Sago	7.00
★ 1502	奶黃流沙包 3個 Lava Custard Buns / 3 in a serve	11.00
★ 1503	古法馬拉糕 3件 Ma Lai Gao - Steamed Cantonese Sponge Cake / 3 in a serve	11.00
1503	蓮蓉壽包 每個 Longevity Birthday Bun with Lotus Seed Paste / each	2.50
1504	糖不甩 8粒 Black Sesame Sticky Rice Dumplings with Peanut Sprinkles / 8 in a serve	11.00
1506	薑汁湯丸 8粒 Black Sesame Sticky Rice Dumplings in Homemade Ginger Soup / 8 in a serve	11.00
★ 1507	冰糖燉燕窩 Double Boiled Birds Nest Soup with Rock Sugar	98.00
★ 1508	椰汁燉燕窩 Double Boiled Birds Nest Soup with Coconut	98.00
1509	幸運餅 每粒 Fortune Cookies / each	1.50
1510	美點雙輝 每粒 The Century Chinese Cookies / each	1.50
1511	時令水果 每位 Seasonal Fruit Platter / per person	7.00