

金唐

GOLDEN CENTURY ®

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 1.15% surcharge applies for all credit card transactions. A 15% surcharge applies
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

Banquet Menu

\$450 (Table of 4)

\$450 (每桌 4位)

Appertiser

頭盤

Wafer Seafood Roll

威化海鮮卷

Signature Dim Sum Platter

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

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

威化海鮮卷

Mains

主菜

Braised Live Lobster with Garlic Butter Sauce with E-Fu Noodle

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

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

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

XO炒蚬 配米粉底

'Golden Sands' Claypot Live Mud Crab with Pork & Crystal Noodles

金沙粉絲肉蟹煲

Steamed Live Fish with Ginger & Shallot

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

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

精美點心拼盤

Fried XO Sauce Prawn Buns

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

XO炒蚬 配米粉底

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

蒜子牛油龍蝦

Steamed Live Coral Trout with Ginger & Shallot

清蒸游水星班

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

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

精美點心拼盤

Fried XO Sauce Prawn Buns

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

塔洲紅龍蝦刺身

Sliced Live Large Abalone Steamboat

堂灼游水鮑魚

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

XO炒蜆 配米粉底

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

二度薑蔥龍蝦配伊麵底

Steamed Live Fish with Ginger & Shallot

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

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