

金唐 XOPP

by

GOLDEN CENTURY ®

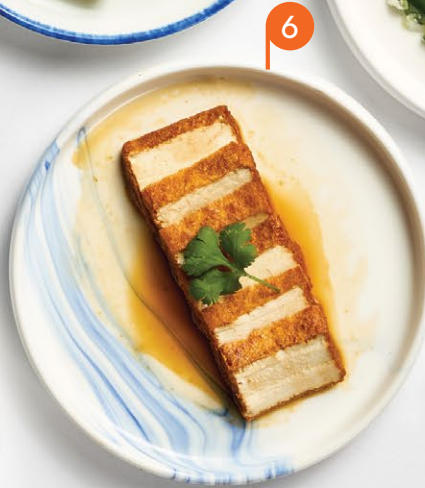
Whilst we will endeavour to accommodate allergy and dietary requests, we cannot guarantee there will not be traces of allergens. Our restaurant has a minimum spend of \$40 per person. A 1.9% surcharge applies to credit card payments. 10% Sunday and 15% Public Holiday surcharge applies to total bill.
5% Gratuity applies for groups of 20 or more.



YUM CHA MENU

飲茶

1 Steamed Shrimp and Chives Dumplings 韭菜鮮蝦餃	14	8 Steamed Barbecued Pork Buns 蠔皇叉燒包	11
2 Scallop, Shrimp & Pork Siu Mai 帶子鮮蝦豬肉燒賣	14	9 Braised Pork Blood Jelly with Chives 韭菜豬紅	12
3 Chicken Feet in Black Bean Sauce 豉汁蒸鳳爪	12	10 Hong Kong Style Curry Fish Balls 香辣咖喱魚蛋	14
4 Pork Ribs in Black Bean Sauce 荔芋豉汁排骨	12	11 Prawn Wontons Tossed in Red Chilli Oil 紅油抄手	12
Beef Balls with Bean Curd and Chinese Water Chestnut 山竹馬蹄牛肉球	12	12 Golden Prawn Toast (4 pieces) 金黃蝦多士(4件)	12
Chicken Fillet and Fish Maw Bean Curd Rolls (2 pieces) 懷舊雞扎(2件)	12	Fried Wafer Seafood Rolls (2 pieces) 威化海鮮卷(2條)	18
5 Prawn and Pork Bean Curd Rolls 腐皮鮮竹卷	14	13 Baked Honey Glazed BBQ Pork Puffs 蜜糖叉燒酥	14
6 Braised Beef Tripe 香辣牛肚	14	14 Supreme Abalone Chicken Pies (2 pieces) 至尊鮑魚雞派(2只)	18
7 Sticky Rice with Abalone and Chicken in Lotus Leaf 鮑魚荷葉糯米雞	12	15 Salt and Pepper White Bait 椒鹽白飯魚	18
Old Style Chinese Sausage Buns (2 pieces) 風味臘腸卷(2件)	12	16 Prawn Dumpling (4 pieces) 蒸鮮蝦餃(4只)	18
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17 Rice Rolls with Beef Brisket Tendon in Clay Pot 蘿白牛腩腸粉煲	16	Hong Kong Style Mixed Sauce Rice Rolls 港式混醬腸粉	11
18 Rice Rolls with Pork Ribs in Clay Pot 豉汁排骨腸粉煲	16	22 XO Sauce Stir Fried Rice Rolls XO醬炒腸粉	14
19 Pan Fried Raddish Cake 香煎蘿蔔糕	12	Fried Rice Noodles with Beef and Egg Gravy 滑蛋牛肉炒河	30
20 Pan Fried Taro Cake 香煎芋頭糕	12	Fried Rice Noodles with Prawn and Egg Gravy 滑蛋蝦球炒河	38
21 Pan Fried Chinese Water Chestnut Cake 香煎馬蹄糕	12	Braised Rice Noodle with Preserved Vegetable and Shredded Beef 雪菜牛肉絲炆米	30
		Stir Fry Noodles with Soy Sauce 豉油皇炒面	24



STARTERS

頭盤

Cold Appetisers



冷盤



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|---|---|----|
| 1 | Fried XO Sauce Prawn Buns (3 Pieces)
金唐XO醬蝦饅頭 (3件) | 18 |
| | Natural Local Rock Oysters (1/2 dozen)
本地生蠔刺身 (半打) | 33 |
| | Salmon Sashimi
三文魚刺身 | 35 |
| 2 | Jellyfish Salad
涼伴爽脆海蜇 | 18 |
| 3 | Cold Cucumber with Garlic Vinaigrette
涼拌拍黃瓜 | 12 |
| 4 | Taiwanese Pickle Cabbage
台式泡菜 | 12 |
| 5 | Marinated Beef Shank
鹵水牛腱 | 16 |
| 6 | Marinated Bean Curd
鹵水五香豆腐 | 12 |
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STARTERS

頭盤

Hot Appetisers



熱菜

Battered Eggplant Cubes with House Made Sauce 涼醬茄子	14
Crispy Roast Pork Belly 脆皮燒肉	22
Barbecued Pork 蜜汁叉燒	18
1 Stir-Fried Mixed Bits with Pickles and Nuts 炒粒粒	15
2 Fried Spring Rolls with Minced Meat (4 pieces) 鮮肉春卷 (4件)	16
3 Fried Vegetarian Spring Rolls (4 pieces) 齋春卷 (4件)	15
4 Steamed Dim Sum Platters (5 pieces) 什錦點心拼盤 (5件)	28
5 Deep Fried Mixed Entrées (3 pieces) 三式炸盤 (3件)	15
6 Deep Fried Wonton (3 pieces) 香炸雲吞 (3件)	13
Prawn Dumplings - Steamed or Fried (4 pieces) 蝦餃 (4個) (蒸/炸)	18
Pork Siu Mai Steamed or Fried (4 pieces) 燒賣點心 (4件) (蒸/炸)	16
Steamed Mixed Mushroom Crystal Dumplings (3 pieces) 鮮什菌素水晶餃 (3件)	12
7 San Choy Bow with Minced Pork (2 pieces) 豬肉生菜包 (2個)	16
San Choy Bow with Scallop and Edamame (2 pieces) 帶子毛豆生菜包 (2個)	20



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SOUP

羹湯類



Bird's Nest Soup with Crab Meat 蟹肉燴燕窩	98
Bird's Nest Soup with Shredded Chicken 紅燒雞絲燕窩	98
Double Boiled Soup with Abalone, Morel Mushroom and Wolfberry 淮山杞子鮑魚羊肚菌燉雞湯	28
① Fish Head Bean Curd Vegetable in Soup 魚頭豆腐菜湯	14
② Combination Conpoy Soup 錦繡瑤柱羹	16
③ West Lake Beef Soup 西湖牛肉羹	13
④ Seafood Bean Curd Soup 海鮮豆腐羹	14
⑤ Crab Meat and Sweet Corn Soup 蟹肉粟米羹	18
Sweet Corn Soup 粟米羹	12
⑥ Hot and Sour Soup 酸辣湯	12
⑦ Short Soup (4 pieces) 雲吞湯 (4件)	12



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BARBECUE

明爐燒臘



1	Peking Duck (2 Courses) 北京片皮鴨	58
2	Deep Fried Pigeon 紅燒乳鴿	58
3	Roast Duck 明爐燒鴨	52
4	Crispy Roast Pork Belly 脆皮燒肉	22
5	Honey Glazed Barbecued Pork 蜜汁叉燒	18



SEAFOOD

海鮮

Live Lobster

龍蝦類



Live Lobster (1 Course)

游水龍蝦(一食)

Lobster Meat in Shell and Claws Cooked to Your Method of Choice

Live Lobster (2 Courses)

游水龍蝦刺身(兩食)

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

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

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

上湯，薑蔥，椒鹽，蒜子牛油，豉汁，避風塘，星洲，四川，清蒸，松露奶油

Special Cooking Methods

特色烹調

Golden Sands with Minced Pork and Vermicelli

金沙粉絲煲

Golden Century Homemade XO Sauce

金唐自製XO醬

Duck Liver Pate

鵝肝醬

Numbing Spicy

四川麻辣

Godmother Chilli Style

老乾媽辣醬

Steamed with Hua Chiew Wine and Egg White

花雕蛋白蒸

Congee

滾粥

Supreme Broth

滾湯



SEAFOOD

海鮮

King & Mud Crab 蟹類



Live King Crab (Inclusive of 3 Courses)

皇帝蟹三食

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*

一十二食：自選烹調方法

*另收附加費

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

皇子蟹

Mud Crab

肉蟹

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 / Szechuan Style / Steamed / Truffle Butter

薑蔥，椒鹽，蒜子牛油，豉汁，避風塘，星洲，四川，清蒸，松露奶油

Special Cooking Methods

特色烹調

Golden Sands with Minced Pork and Vermicelli

金沙粉絲煲

Golden Century Homemade XO Sauce

金唐自製XO醬

Duck Liver Pate

鵝肝醬

Numbing Spicy

四川麻辣

Godmother Chilli Style

老乾媽辣醬

Steamed with Hua Chiew Wine and Egg White

花雕蛋白蒸

Congee

滾粥

Supreme Broth

滾湯



SEAFOOD

海鮮

Abalone

鮑魚類



Sliced Live Abalone in Steam-boat

堂灼游水鮑

Stir Fried Abalone Slices with Vegetables

油泡游水鮑

Steamed Abalone with Ginger and Shallot

清蒸游水鮑

Wok Fried Abalone with Salted Egg Yolk

鹹蛋黃焗游水鮑

Braised Whole Abalone with Oyster Sauce each L/M/S

蠔皇原只鮑魚 (大 / 中 / 細)

Braised Abalone Slices with Vegetables

碧綠鮮鮑片

Braised Abalone with Chinese Mushrooms

北菇鮮鮑甫

Catch of The Day

游水海鮮

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

2 Jumbo oyster to the Catch of the day
珍寶大蠔

Live Prawn

游水生蝦

3 Live Coral Trout

游水星斑

Live Red Morwong

游水三刀

Live Parrot Fish
游水青衣

Live Barramundi
游水明鱸

Live Perch

游水鱸魚

Live Scallop

生猛帶子

Cooking Methods

烹調方法

Steamed, Fried, Steamed with Garlic & Dried Peels,
Pan Fried with Gravy Braised

清蒸, 油浸, 蒜子陳皮蒸, 煎封, 紅燒

Two Courses – Stir Fried & Steamed

兩食 – 炒球

Sliced in Steam Boat (Congee/Broth)

蒸頭腩 (滾粥/滾湯)



SEAFOOD

海鮮

Prawns



鮮蝦

Garlic Prawns 蒜子蝦球	52	3 Prawns Stir-fried with Salted Egg Yolk 鹹蛋黃蝦球	54
Prawns Stir-fried with Vegetables 時菜蝦球	52	4 Salt and Pepper Prawns 椒鹽蝦球	52
1 Prawns Stir-fried Sichuan Style 四川蝦球	52	Honey King Prawns 蜜糖炸蝦	52
2 King Prawns with Black Pepper and Garlic Sauce in Clay Pot 黑椒蝦球煲	52	Prawns with Scrambled Egg 滑蛋蝦球	52

Squid

鮮魷

5 Salt and Pepper Squid 椒鹽鮮魷	40
Fresh Squid Steamed with Garlic 蒜茸蒸鮮魷	40
Salt and Pepper Squid and White Bait 椒鹽焗雙脆	40

Fish Fillet

魚片

Fish Fillet Stir-fried with Vegetables 時菜魚片	48
Sautéed Fish Fillet 油泡魚片	48
Salt and Pepper White Bait 椒鹽焗銀魚	38
6 Roasted Kung Pao Cod Fish Fillet with Cashew Nuts 宮保腰果魚片	48

Scallops & Combinations

帶子與什錦

7 Seafood Stir-fried with Snowpeas 荷豆炒海鮮	52
Scallops Stir-fried with Fresh Asparagus 鮮蘆筍炒帶子	58
8 Scallops Stir-fried with XO Sauce and Honey Beans XO醬蜜豆炒帶子	60
9 Fresh Scallops Stir-fried with Pork Mince and Vermicelli in Clay Pot 金沙粉絲帶子煲	58
Sautéed Scallops 油泡鮮帶子	58
10 Scallops Stir-fried with Vegetables 時菜炒帶子	58



XOPP MODERN TWIST

XOPP 特色菜類



1	Fried Potato Wedges with Salted Egg Yolk 鹹蛋黃炸脆薯角	18
2	Wok Fried Abalone with Salted Egg Yolk 鹹蛋黃焗游水鮑	60
3	Australian Wagyu MB9+ Sirloin with Garlic Cream 澳洲特級9+和牛扒蒜末奶油醬	128
4	Seven Flavours Cumin Lamb Chops 七味孜然羊扒	48
5	Crispy Pork Rib with Red Bean Curd 南乳一字排	40
	Steamed Tofu with Mushrooms 什菌蒸豆腐	30
6	Typhoon Shelter Cauliflower (Garlic, Dried Chilli & Black Bean) 避風塘椰菜花	28
7	Stirred Fried Brussel Sprouts, Pork Cheek with Belacan Prawn Paste 豬臉肉馬拉盞菜苗	32
8	Toasted Oats Butter Cereal Prawns 麥皮香蝦球	52
9	Stir Fried Medley of Prawns and Scallops 富貴牡丹蝦球帶子	56
	Traditional Steamed Layered Fish Fillet with Cured Ham and Shiitake 古法蒸麒麟魚片	52
	Silken Egg Tofu with Seafood 海鮮粒黃金豆腐	52



CHICKEN

雞肉類



	Crispy Skin Chicken	40
	脆皮炸雞	
1	Crispy Skin Chicken with Ginger and Shallot	40
	蔥油炸雞	
	Shandong Sauce Crispy Skin Chicken	40
	山東雞	
2	Satay Chicken	40
	沙嗲雞	
3	Godmother Chilli Diced Chicken	42
	辣子雞球	
4	Honey Chicken	40
	蜜糖雞	
5	Chicken Stir-fried Sichuan Style	40
	四川雞球	



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BEEF

牛肉類

1	Beef with Black Pepper 黑椒牛柳粒	48
2	Shredded Beef Peking Style 乾燒牛柳絲	46
	Braised Beef with Vegetables 時菜炒牛肉	48
	Braised Beef with Oyster Sauce 蠔油扒牛肉	48
	Satay Beef 沙爹牛肉	48
	Sichuan Beef 四川牛肉	48
	Braised Beef with Black Bean Sauce 豉汁牛肉	48
	Fillet Steak Cantonese Style 中式牛柳	48
3	Wasabi Beef Cube 日式牛柳粒	48
4	Beef with Three Cups Sauce 三杯牛柳粒	48
5	Slow stewed beef brisket & tendon, turnip hot pot 蘿蔔牛筋腩煲	42

PORK

豬肉類

6	Fried Pork Spare Ribs with Spiced Salt and Pepper 椒鹽排骨	40
7	Sweet and Sour Pork 甜酸咕嚕肉	40
8	Pork Ribs Peking Style 京都肉排骨	40
	Minced Pork Steamed with Salted Fish 咸魚蒸肉餅	40
	Slow Stewed Pork Belly Hotpot with Salted Pickled Vegetables 梅菜扣肉煲	42



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VEGETABLES

時蔬

Vegetables 蔬菜類

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|---|---|----|
| 1 | Heavenly Braised Four Vegetables
清炒四蔬 | 30 |
| | Seasonal Vegetables in Fish Broth
魚湯浸時菜 | 32 |
| | Supreme Broth Vegetables with Century and Salted Eggs
金銀蛋上湯時令菜 | 32 |
| 2 | Braised Bean Curd Skin with Seasonal Vegetables
腐竹扒時蔬 | 32 |
| 3 | Stir-fried Beans with Minced Pork and Black Olives
欖角肉鬆四季豆 | 32 |
| 4 | Braised Two Kinds of Mushrooms with Vegetables
雙菇扒菜膽 | 32 |
| 5 | Crab Meat with Broccoli
蟹肉扒西蘭花 | 42 |
| | Seasonal Vegetables in Supreme Broth
上湯時蔬 | 30 |
| | Steamed Eggplant with Special Soy Sauce
豉油王蒸茄子 | 28 |
| | Poached Chinese Broccoli with Oyster Sauce
蠔油芥蘭 | 24 |
| | Poached Lettuce with Salted Bean Curd Sauce
椒絲腐乳西生菜 | 26 |
| | Stir Fried Broccoli with Garlic
蒜蓉炒西蘭花 | 26 |
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Bean Curd 豆腐類

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|---|--|----|
| 6 | Mapo Bean Curd
麻婆豆腐 | 30 |
| 7 | Braised Pan-fried Bean Curd
紅燒燴豆腐 | 30 |
| 8 | Salt and Pepper Fried Bean Curd
椒鹽豆腐角 | 30 |
| | Steam Tofu with Mixed Mushroom
什菌蒸豆腐 | 30 |
| | Bean Curd Braised with Vegetable - Lawhon Style
羅漢扒豆腐 | 30 |
| 9 | Seafood Tofu Hotpot
海鮮豆腐煲 | 52 |
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STAPLES

主食

Rice & Noodles 粉麵飯



1 Golden Century Fried Rice 金唐炒飯	40	4 Stir Fried Egg Noodle and Chicken with Soy Sauce 豉油皇雞球炒麵	26
2 Fried Rice 揚州炒飯	26	5 Stir-fried Rice Noodles with Beef 乾炒牛河	28
Seafood Fried Rice 海鮮炒飯	38	6 Fried Vermicelli - Singapore Style 星洲炒米	28
Fried Rice with Pineapple and Chicken Meat 菠蘿雞粒炒飯	26	Braised Deep-fried Noodles 乾燒伊麵	26
3 Fried Rice Fujian Style 福建炒飯	38	7 Combination Fried Noodles 什燴炒麵	32
Fried Rice with Salted Fish and Chicken Meat 咸魚雞粒炒飯	30	Boiled Rice (per person) 絲苗白飯 (每位)	4.5

Congee 粥類

Self Cook Plain Congee 自助生滾粥	5	Congee with Live Mud Crab 生滾肉蟹粥	Market Price
8 Congee with Seafood 海鮮粥	28	Plain Congee 明火白粥	5
Congee with Fish Fillet 魚片粥	27	10 Chinese Donut 油條	8
Congee with Pork and Preserved Egg 皮蛋瘦肉粥	22	Threaded Bun Steamed/Fried (4 pcs) 饅頭 蒸/炸	8
9 Raw Egg and Beef Congee 滑蛋免治牛肉粥	20	BBQ Pork Puffs (3 pcs) 叉燒酥 (3件)	15



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DESSERT

甜品



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
① Fried Ice Cream 炸雪糕	12
② Guilinggao Herbal Jelly with Coconut Milk and Honey 椰汁龜苓膏	12
③ Coconut Ice Cream Bao Sandwich (2 pcs) 椰子雪糕三明治	14
④ Black Sesame Sweet Soup with Glutinous Rice Ball 黑芝麻糊配湯圓	14
⑤ Lava Custard Buns (3 in a serve) 奶黃流沙包 (3 個)	12
⑥ Ma Lai Gao – Steamed Cantonese Sponge Cake (3 in a serve) 古法馬拉糕 (3 件)	10
⑦ Longevity Birthday Bun with Lotus Seed Paste (each) 蓮蓉壽包 (每個)	3
⑧ Puff Pastry Egg Tarts (2 in a serve) 鬆化酥皮蛋撻 (2 個)	10
Black Sesame Sticky Rice Dumplings with Ginger Soup (4 in a serve) 薑汁湯丸 (4 粒)	12
Fortune Cookies (each) 幸運餅 (每粒)	1
Seasonal Fruit Platter (S/L) 時令水果 (小/大)	18/46
