

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.



15

8

7

22

13

2

5

21

18

1

6

9

20

3

16

17

11

12

3

4

14

19

10

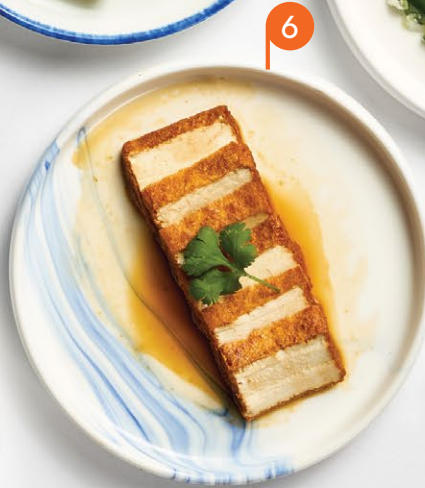


# YUM CHA MENU

## 飲茶

1 Steamed Shrimp and Chives Dumplings (I) 韭菜鮮蝦餃	14	8 Steamed Barbecued Pork Buns 蠔皇叉燒包	11
2 Scallop, Shrimp & Pork Siu Mai (M) 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 (I) 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 (I) 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) (I) 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) (M) 威化海鮮卷(2條)	18
5 Prawn and Pork Bean Curd Rolls (I) 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) (I) 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 (I) 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) (I) 蒸鮮蝦餃(4只)	18
<hr/>			
17 Rice Rolls with Beef Brisket Tendon in Clay Pot 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 (I) 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

Seafood Country of Origin: (A) Australian, (I) Imported, (M) Mixed



# STARTERS

# 頭盤

## Cold Appetisers



## 冷盤



1	Fried XO Sauce Prawn Buns (3 Pieces) (I) 金唐XO醬蝦饅頭 (3件)	18
	Natural Local Rock Oysters (1/2 dozen) (A) 本地生蠔刺身 (半打)	33
	Salmon Sashimi (A) 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 滷水牛腱	16
6	Marinated Bean Curd 滷水五香豆腐	12



# 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) (I) 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) (M) 帶子毛豆生菜包 (2個)	20



# SOUP

# 羹湯類



---

Bird's Nest Soup with Crab Meat (M)	98
蟹肉燴燕窩	
Bird's Nest Soup with Shredded Chicken	98
紅燒雞絲燕窩	
<b>Premium Double Boiled Soup of the Day</b>	
時日燉湯	28
<b>1</b> Fish Head Bean Curd Vegetable in Soup (M)	14
魚頭豆腐菜湯	
<b>2</b> Combination Conpoy Soup	16
錦繡瑤柱羹	
<b>3</b> West Lake Beef Soup	13
西湖牛肉羹	
<b>4</b> Seafood Bean Curd Soup (M)	14
海鮮豆腐羹	
<b>5</b> Crab Meat and Sweet Corn Soup (M)	18
蟹肉粟米羹	
Sweet Corn Soup	12
粟米羹	
<b>6</b> Hot and Sour Soup	12
酸辣湯	
<b>7</b> Short Soup (4 pieces)	12
雲吞湯 (4件)	



# 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) (A)

游水龍蝦(一食)

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

#### Live Lobster (2 Courses) (A)

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) (A)

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 (A)

皇子蟹

### Mud Crab (A)

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



2



1



3



# SEAFOOD

# 海鮮

## Abalone

### 鮑魚類



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

## Catch of The Day

### 游水海鮮

- |  |                              |
|--|------------------------------|
| 1 Live Pippies with XO Sauce on Fried Vermicelli (A)<br>XO炒蜆 米粉底 | Live Parrot Fish (A)<br>游水青衣 |
| 2 Jumbo oyster to the Catch of the day (A)<br>珍寶大蠔               | Live Barramundi (A)<br>游水明鱸  |
| Live Prawn (A)<br>游水生蝦   | Live Perch (A)<br>游水鱸魚       |
| 3 Live Coral Trout (A)<br>游水星斑                                   | Live Scallop (A)<br>生猛帶子     |
| Live Red Morwong (A)<br>游水三刀                                     |                              |

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

## Squid

### 鮮魷

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

## Fish Fillet

### 魚片

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

## Scallops & Combinations

### 帶子與什錦

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



3

5

4

9

6

2

8

1

7

# 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 (A) 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(4 pcs) 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 (I) 麥皮香蝦球	52
9	Stir Fried Medley of Prawns and Scallops (M) 富貴牡丹蝦球帶子	56
	Traditional Steamed Layered Fish Fillet with Cured Ham (M) and Shiitake 古法蒸麒麟魚片	52
	Silken Egg Tofu with Seafood (M) 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 Chicken	42
	辣子雞球	
4	Honey Chicken	40
	蜜糖雞	
5	Chicken Stir-fried Sichuan Style	40
	四川雞球	

---



3

1

4

5

8

2

6

7

# BEEF / LAMB

## 牛羊肉類

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
	Mongolian Lamb 蒙古羊肉煲	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

---



3

7

8

2

4

9

6

5

1

# VEGETABLES

# 時蔬

## Vegetables 蔬菜類

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 (M) 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

---

## Bean Curd 豆腐類

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 (M) 海鮮豆腐煲	52



1

9

3

7

6

2

4

5

8

10

# 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 Yeung Chow Style 揚州炒飯	26	5 Stir-fried Rice Noodles with Beef 乾炒牛河	28
Seafood Fried Rice (M) 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 (A) 生滾肉蟹粥	Market Price
8 Congee with Seafood (M) 海鮮粥	28	Plain Congee 明火白粥	5
Congee with Fish Fillet (M) 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

Seafood Country of Origin: (A) Australian, (I) Imported, (M) Mixed



# 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
<b>1</b> Fried Pancake Ice Cream 炸雪糕	18
<b>2</b> Guilinggao Herbal Jelly with Coconut Milk and Honey 椰汁龜苓膏	12
<b>3</b> Coconut Ice Cream Bao Sandwich (2 pcs) 椰子雪糕三明治	14
<b>4</b> Black Sesame Sweet Soup with Glutinous Rice Ball (2 pcs) 黑芝麻糊配湯圓	14
<b>5</b> Lava Custard Buns (3 in a serve) 奶黃流沙包 (3 個)	12
<b>6</b> Ma Lai Gao – Steamed Cantonese Sponge Cake (3 in a serve) 古法馬拉糕 (3 件)	10
<b>7</b> Longevity Birthday Bun with Lotus Seed Paste (each) 蓮蓉壽包 (每個)	3
<b>8</b> 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

---