



GOLDEN BAY

A S I A N

Signature Dishes

廚師推介

Crispy pork spare ribs with Walnut \$30.80
核桃排骨

Crispy pork spare ribs with Hua Mei Sauce\$30.80
話梅排骨

Pan fried Chicken / Prawn\$28.80
with Maggi & Black Pepper Sauce
美極黑椒雞 / 蝦球

Salt and Pepper Quail (2pcs) \$38.80
椒鹽鸕鶿 2 隻



Hong Kong Style Lamb Cutlets (4 pcs) \$36.80
避風塘羊架 4 件

Golden Bay King Prawn \$42.80
鹹蛋黃蝦球

Crispy Chicken with Ginger & Shallot Sauce \$26.80
薑蔥炸淋雞



Pan Fried Wagyu Steak \$68.80
香煎和牛



Crispy Bean Curd Skin Mix mushroom Roll with Oyster Sauce .. \$32.80
雜菌素千層

Mayonnaise King Prawn..... \$39.80
沙拉蝦球

Boneless Duck in Sichuan Spicy Sauce \$29.80
四川扒鴨 (無骨)



= Gluten Free



= Vegetarian food

Friendly reminder: Some dishes may contain food allergens.
E.g. MSG; Nuts; Peanut oil, may contain Gluten, etc.

Live Seafood

生猛海鮮

Live Abalone



Sliced Live Abalone in Steam-boat, Abalone Slices with Vegetables, Steamed Abalone with Ginger & Shallot

游水鮑魚 - 堂灼, 油泡, 清蒸

Market Price/Pre-order
時價 / 預訂

Live Lobster



Sashimi (2 Courses), Salt & Pepper, Ginger & Shallot, Szechuan Sauce, Black Bean Sauce, Hong Kong Harbour Style, Garlic & Butter

游水龍蝦 - 刺身兩食, 椒鹽, 薑蔥, 四川, 豉汁, 避風塘, 蒜子牛油

Market Price
時價

King Carb - 3 Coures



Carb Roe Fried Rice, Noodle, Steamed with Egg or Hoy & Sour soup. Ginger & Shallot, Salt & Pepper, Szechuan Sauce, Steamed, Chinese Wine Hua Chiew Sauce; steamed with Egg White, Hong Kong Harbour Style, Singapore style, Salted Egg Yolk

皇帝蟹

蟹黃 - 炒飯, 伊麵, 蒸蛋, 酸辣湯

薑蔥, 椒鹽, 四川, 清蒸花雕蛋白蒸, 避風塘, 星洲, 黃金

Market Price/Pre-order
時價 / 預訂

Snow Carb(Pre-order) / Mud Carb



Ginger & Shallot, Salt & Pepper, Szechuan Sauce, Steamed, Chinese Wine Hua Chiew Sauce; steamed with Egg White, Hong Kong Harbour Style, Singapore style, Salted Egg Yolk

太子蟹 (雪蟹) * 預訂 / 肉蟹

薑蔥, 椒鹽, 四川, 清蒸花雕蛋白蒸, 避風塘, 星洲, 黃金

Market Price/Pre-order
時價 / 預訂



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Live Seafood

生猛海鮮

Live Pippies

Market Price

時價

XO Sauce, Black Bean Style.

生猛靚蜆 - XO 醬, 豉汁

Live Oysters 新鮮靚蠔

Market Price/Pre-order

時價 / 預訂

Live Coral Trout 游水星斑

Market Price

時價

Live Parrot Fish 游水青衣

Market Price/Pre-order

時價 / 預訂

Live Red Morwong 游水三刀

Market Price/Pre-order

時價 / 預訂

Live Silver Perch 游水明曹

Market Price

時價

Live Barramundi 游水明曹

Market Price

時價

Baby Abalone 清蒸鮑魚仔

Market Price/Pre-order

時價 / 預訂

\$15 for adding Egg noodle, Flat Rice Noodle, Rice Vermicell

加面底 \$15 (全蛋麵, 河粉, 米粉)



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Entree

頭盤

Deep Fried Mix Entree..... \$16.80
三色炸盤

Streamed or Deep Fried Prawn Dumping- 4 in a serve..... \$16.80
蒸 / 炸蝦餃 4 隻


Steamed or Deep Pork and Prawn Dumping (Dim Sim)..... \$16.80
- 4 in a serve
蒸 / 炸燒賣 4 粒

Prawn Toast - 4 in a serve \$16.80
蝦多士 4 件

Gillette Fried Prawn - 4 in a serve \$16.80
吉列蝦 4 隻

Salt & Pepper Soft Shell Carb \$32.80
椒鹽軟殼蟹

 San Choy Bow (Pork / Chicken / Seafood / Vegetarian) \$11.80
- 2 in a serve (Seafood 海鮮) \$15.80
生菜包 (豬肉 / 雞 / 海鮮 / 素) 2 片 

 Spring Roll (Chicken / Vegetarian) - 4 in a serve \$11.80
春卷 (雞 / 素) 4 條

Whole Peking Duck (Two Courses) \$98.80
Skin with Pancake (12 in a serve)
Second Course San Choy Bow (8 in a serve)
北京鴨一只 (薄餅 12 件 - 2 食菜包 8 片)

Half Peking Duck (Two Courses) \$58.80
Skin with Pancake (6 in a serve)
Second Course San Choy Bow (4 in a serve)
北京鴨半只 (薄餅 6 件 - 2 食菜包 4 片)

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Soup

湯

Sweet Corn & Chicken Soup\$8.80

粟米雞湯

Sweet Corn & Crab Soup \$9.80


粟米蟹湯 

Short Soup (Won Ton) \$10.80

雲吞湯




Vegetable & Tofu Soup \$8.80

雜菜豆腐湯 

Hot and Sour Soup \$9.80

酸辣湯

Seafood and Bean Curd Soup \$10.00

海鮮豆腐湯 

Combination Short Soup \$16.80

雜菜雲吞湯

Minced Beef Soup with Coriander \$9.80

西湖牛肉羹



Bean Curd and sweet Corn Soup \$8.80

豆腐粟米湯 

Commbination Long and Short Soup \$16.80

雜燴雲吞湯麵



Long Soup \$7.80

淨湯麵



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Seafood

海鮮類

Salt and Pepper Prawn\$ 39.80

椒鹽蝦球



Stir Fired prawn and Vegetable\$ 39.80

時菜炒蝦球



Scrambled Egg with prawn\$ 39.80

滑蛋蝦球

Satay / Curry King Prawn\$ 39.80

沙爹 / 咖喱 蝦

Honey Prawn\$ 39.80

蜜糖蝦

Black Bean King Prawn\$ 39.80

豆豉汁大蝦

Wok fried scallops\$ 43.80

油泡帶子

XO Scallops\$ 43.80

XO 帶子



Stir fried scallops with snow pea\$ 43.80

荷豆炒帶子

Scallops in 3 cups sauce\$ 43.80

三杯帶子

Scallops with Broccoli in Crab meat Sauce\$ 44.80

蟹肉西蘭花扒帶子

Salt and Pepper white Bait\$ 24.80

椒鹽白飯魚

Sweet & Sour / WoK fried coral trout fillet\$ 42.80

甜酸 / 油泡 星斑片

Seafood Combination in XO Sauce\$ 38.80

XO 海鮮雜燴

Salt and Pepper Squid\$ 26.80

椒鹽鮮魷魚



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Poultry

禽類

Half Roast Duck	\$48.80
半只燒鴨	
Duck with Carb Meat Sauce	\$32.80
蟹肉扒鴨	
Duck Combination	\$35.80
雜會扒鴨	
Duck in Plum Sauce	\$29.80
梅醬扒鴨	
Mandarin Duck	\$29.80
鎮江鴨	
Hot Spicy Chicken	\$26.80
辣子雞	
Black Bean Chicken	\$26.80
豆豉汁雞肉	
Boneless Lemon Chicken	\$26.80
檸檬軟雞	
Deep Fried Chicken Fillet Salt & Pepper	\$26.80
椒鹽雞柳	
Stir Fried Chicken & Cashew Nut	\$26.80
腰果雞	
Stir Fried Chicken fillet with Ginger and Shallot	\$26.80
薑蔥炒雞柳	
Szechuan Sauce Chicken	\$26.80
四川雞	
Shandong Chicken	\$26.80
山東雞	
Satay / Curry Chicken.....	\$26.80
沙爹 / 咖喱雞	
Honey Chicken	\$26.80
蜜糖雞	
Crispy Skin Chicken	\$25.80
脆皮炸子雞	



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Meat

肉類

Pork 豬肉類

Deep Fried Prok Chop in Shandong Dark Vineger\$28.80

鎮江骨

Deep Fried Spare Ribs with Salt & Pepper\$28.80

椒鹽排骨

Sweet & Sour Pork\$28.80

咕嚕肉

Braised Pork with Preserved Vegetables\$33.80

梅菜扣肉

Spare Ribs with Sweet & Sour Sauce\$28.80

生炒排骨

Peking Style Spare Ribs\$28.80

京都骨

Spare Ribs with Honey Pepper Sauce\$28.80

蜜椒排骨

Flamed Spare Ribs\$28.80

火焰排骨

Satay / Curry Combination\$29.80

沙爹 / 咖喱 雜燴

Beef 牛肉類

Honey Pepper Steak\$29.80

蜜椒牛柳

Beef Cubes with Wasabi Sauce\$29.80

日式牛柳粒

Shredded Beef in Peking Sauce\$26.80

乾燒牛柳絲

Beef Cubes with Black Pepper Sauce\$29.80

黑椒牛柳粒

Fillet Steak Chinese Style\$30.80

中式牛柳

Beef Cubes with Maggi Sauce\$30.80

美極牛柳粒

Black Beam Beef\$26.80

豆豉汁牛肉

Satay / Curry Beef\$26.80

沙爹 / 咖喱 牛



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Meat 肉類

Lamb 羊

Braised Lamb With Soy Souce, Oyster Sauce & Rose Wine\$32.80
三杯羊肉

Lamb with Shallot\$30.80
蔥爆羊肉

Lamb with Szechuan Sauce\$30.80
四川羊肉

Clay Pot 煲仔

Seafood bean curd in hot pot\$33.80
海鮮豆腐煲

Mongolian Lamb\$30.80
蒙古羊肉煲

Fill of chicken in 3 Cup Sauce\$26.80
三杯雞煲

Eggplant & Minced Pork hot pot\$24.80
魚香茄子煲

Combination Deep Fried Bean Curd hot pot\$28.80
紅燒豆腐煲

Combination Bean Curd hot pot (Seafood & Meat\$30.80
八珍豆腐煲



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Vegetable Delight

蔬菜豆腐類

- Deep Fried Bean Curd with Salt & Pepper\$23.80
椒鹽豆腐
- Mapo ToFu\$23.80
麻婆豆腐
-  Bean Curd with Assorted Vegetables\$23.80
雜菜豆腐
-  Steam ToFu in Soy Sauce\$23.80
豉油皇蒸豆腐 
-  Stir Fried Assorted Vegetables\$23.80
清炒時菜 
-  Assorted Mushroom with Mix Vegetables\$25.80
雜菇扒雜菜 
- Broccoli with Carb Meat and Egg white\$27.80
蟹肉蛋白扒西蘭花
-  Chinese Broccoli with Garlic and Ginger or Oyster Sauce \$23.80
蒜薑 / 蠔油芥蘭 
- Seasonal Vegetable in Supreme Soup\$23.80
上湯扒時蔬
-  Deep Fried Eggplant with Salt & Pepper\$24.80
椒鹽茄子
- Steam Eggplant with Soy Sauce\$24.80
豉油王蒸茄子 
-  Typhoon Shelter Stuffed Eggplants (Hong Kong Style)\$24.80
避風塘茄子
- Stir Fried Green Bean With Minced Pork\$24.80
肉鬆四季豆



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Rice & Noodle

飯麵類

Yangzhou Fried Rice..... \$22.80

揚州炒飯

SeaFood Fried Rice..... \$28.80

海鮮炒飯

Hokkien Style Fried Rice..... \$30.80

福建炒飯

Beef Fried Rice..... \$22.80

生炒牛肉飯



Pineapple Seafood Fried Rice..... \$26.80

菠蘿海鮮炒飯



Scallop Egg White Fried Rice..... \$35.80

帶子蛋白炒飯

Signature Fried Rice..... \$28.80

招牌炒飯



Steam Rice..... \$2.8p.p

絲苗白飯

Combination Chow Mein..... \$25.80

雜燴炒麵

Soy Sauce Chow Mein..... \$22.80

豉油王炒麵



Assorted Vegetables Chow Mein or Fried Rice..... \$22.80

雜菜炒麵 / 炒飯

Stir Fried Beef with Flat Rice Noodles in Soy Sauce..... \$22.80

乾炒牛河

Singapore Fried Noodle..... \$22.80

星洲炒米

Fried Kway Teow..... \$28.80

炒貴刁



E-Fu noodle with Mushroom and Chives..... \$22.80

乾燒伊麵



Seafood with Flat Rice Noodle..... \$28.80

海鮮炒河粉



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Drink & Wine List

Beer

Tsingtao Premium Lager	10
Asahi Super Dry	10
Crown Lager	10
Sydney Brewery Pale Ale	10
Sydney Brewery Pilsner	9
Great Northern Super Crisp lager	9
Heineken 0.0%	9
Cascade Premium Light	8

Non-alcoholic Drinks

Coke, Coke Zero Sugar, Fanta, Sprite, Solo, Schweppes lemonade	5
Soda water / Tonic water	5
Still water-Large	11
Sparkling water (750mL)	11
Dry ginger ale	5
Lemon lime bitters / Soda lime bitters	6
Orange juice / Apple juice	6
Chinese tea - Jasmine, Oolong, White, Black, Chrysanthemum	4

Wines by the Glass

Sparkling

Bandini Prosecco NV (Veneto, ITA)	12
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White

Henschke Peggy's Hill Riesling (Eden Valley, SA)	13
Skipjack Sauvignon Blanc (Marlborough, NZ)	12
Babydoll Pinot Gris (Marlborough, NZ)	12
Mr. Riggs Cold Chalk Chardonnay (Adelaide Hills, SA)	13

Red

Jack & Jill Scotchmans Hill Pinot Noir (Bellarine Peninsula, VIC)	13
Kalleske Clarry's GSM (Barossa Valley, SA)	12
Sons of Eden Marschall Shiraz (Barossa Valley, SA)	13
Mountadam Cabernet Sauvignon (Eden Valley, SA)	13

Rose

Rameau d'Or Petit Amour (Provence, FR)	12
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Drink & Wine List

Wine by bottle

Riesling

Shaw & Smith (Adelaide Hills, SA) 68

Henschke Peggy's Hill (Eden Valley, SA) 46

Sauvignon Blanc & blends

Shaw & Smith Sauvignon Blanc (Barossa Valley, SA) 59

Skipjack Sauvignon Blanc (Marlborough, NZ) 43

Voyager Estate Sauvignon Blanc Semillon
(Margaret River, WA) 47

Pinot Grigio/Gris

Fattori Valparadiso Pinot Grigio (Veneto, ITA) 52

Henschke Innes Vineyard Pinot Gris (Adelaide Hills, SA) 59

Babydoll Pinot Gris (Marlborough, NZ) 44

Sparkling

Bandini Prosecco NV (Veneto, ITA) 45

Clover Hill Exceptionnelle MV (Pipers River, TAS) 75

Chardonnay

Yabby Lake (Mornington Peninsula, VIC) 80

Leeuwin Estate Prelude (Margaret River, WA) 68

Mr. Riggs Cold Chalk (Adelaide Hills, SA) 48

Moscato/Rosé

Maison Saint AIX Rosé (Provence, FR) 68

Sherrah Grenache Rosé (McLaren Vale, SA) 49

Rameau d'Or Petit Amour (Provence, FR) 45

Pinot Noir

Nanny Goat (Central Otago, NZ) 80

Jack & Jill Scotchmans Hill (Bellarine Peninsula, VIC) 47

Merlot Blend

Craggy Range Te Kahu Merlot Blend (Hawke's Bay, NZ) 59

Grenache Blend

Kalleske Clarry's GSM (Barossa Valley, SA) 46

Shiraz

Coriole Estate Shiraz (McLaren Vale, SA) 63

Sons of Eden Marschall Shiraz (Barossa Valley, SA) 45

Cabernet Sauvignon

Parker Terra Rossa Cabernet Sauvignon (Coonawarra, SA) 65

Mountadam Cabernet Sauvignon (Eden Valley, SA) 48

Drink & Wine List

Mixed Drinks and Cocktails

Ask our bar staff to serve some of your favourite mixed drinks or cocktails using our selection of spirits

Apertif	30ML
Aperol	9
Vodka	
Ciroc	14
Belvedere	12
Gin	
Tanqueray No. Ten	15
Hendrick's	13
Bombay Sapphire	11
Rum	
Barcardi Carta Blanca	11
Tequila	
Patron Silver	17
Espolon Blanco	11
Cognac	
XO	30
VSOP	20
American Whisky	
Jack Daniel's Old No.7 Tennessee	12
Maker's Mark Kentucky Straight Bourbon	12
Jim Beam Kentucky Straight Bourbon	11
Wild Turkey Kentucky Straight Bourbon	11
Irish/World Whiskey	
Jameson Blended Irish Whiskey	12
Canadian Club Blended Whiskey	11
Scotch	
Johnnie Walker Blue Label	30
The Macallan 12 yo Double Cask	20
Johnnie Walker Black Label	14