



Golden Sands

冷菜小碟

Cold Entrée

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|---|---|---------|
| 1 | 扬州拌三丝 Shredded Trio Young Chow Style Spiced Noodle Salad | \$9.80 |
| 2 | 凉拌拍黄瓜 Crushed Garlic & Chilli Pickled Cucumber Salad | \$8.80 |
| 3 | 爽口黑木耳 Black Fungus Salad With Spicy Peppercorn, Vinegar & Sesame Oil | \$8.80 |
| 4 | 四川口水鸡 Steamed Chicken With Homemade Spicy Dressing | \$13.80 |
| 5 | 四喜烤麸 Golden Sands Baked Bran | \$8.80 |

头盘

Entrée

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|---|--|---------|
| 1 | 金沙三色炸盘 3件) Golden Sands Fried Dim Sums Tasting Trio (3 Pcs) | \$9.80 |
| 2 | 水晶虾饺皇 (4件) Steamed King Prawn Dumplings (4 Pcs) | \$11.80 |
| 3 | 鲜虾烧卖 (4件) Steamed Dim Sum (4 Pcs) | \$11.80 |
| 4 | 鸡蓉生菜包 (4件) Chicken Sang Choy Bao (4 Pcs) | \$19.80 |
| 5 | 火鸭肉生菜包 (4件) Duck Meat Sang Choy Bao (4 Pcs) | \$20.80 |
| 6 | 斋生菜包 (4件) Vegetarian Sang Choy Bao (4 Pcs) | \$18.80 |
| 7 | 脆皮春卷 (4件) Chicken Spring Rolls (4 Pcs) | \$10.80 |
| 8 | 脆皮斋春卷 (4件) Vegetarian Spring Rolls (4 Pcs) | \$10.80 |

烧味类

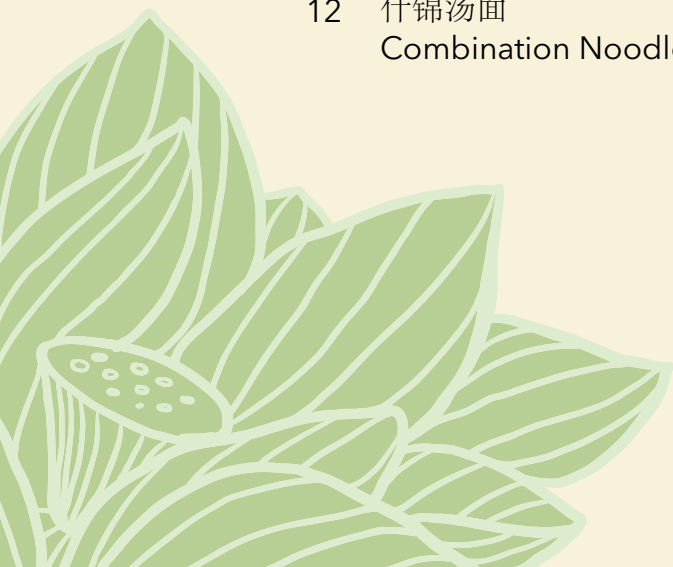
Barbecued Specialties

| | | Half 半只 | Whole 一只 |
|----|---|---------|----------|
| 1 | 片皮鸭两食 Peking Duck Served Two Ways 1. 北京片皮鸭 Crispy skin duck pancakes 2. 鸭肉生菜包 Duck meat Sang Choy Bao | \$42.80 | \$72.80 |
| 2 | 澳门烧腩仔 Crispy Skin Roast Pork Belly Macao Style | | \$26.80 |
| 3 | 金沙烧味拼盘 Golden Sands BBQ Tasting Platter | | \$46.80 |
| 4 | 明炉烧鸭 Homemade Crispy Skin BBQ Roast Duck | \$24.80 | \$43.80 |
| 5 | 金牌烧鹅 Traditional Chinese Style Roast Goose | \$68.00 | \$118.00 |
| 6 | 蜜汁叉烧 Charcoal Roast Honey Glazed BBQ Pork (Char Siu) | | \$22.80 |
| 7 | 麻辣仙掌 Boneless Duck Feet With Spicy Chilli Sauce | | \$26.80 |
| 8 | 老干妈牛腱 Beef Shank With Traditional Spicy Sauce | | \$22.80 |
| 9 | 玫瑰豉油鸡 Soy Marinated Chicken Infused With Chinese Rose Wine | \$14.80 | \$26.40 |
| 10 | 白切鸡 Steamed Plain Chicken | \$14.80 | \$26.40 |
| 11 | 南乳吊烧鸡 Crispy Skin Chicken With Red Bean Paste | \$16.80 | \$29.80 |

鱼翅汤羹类 (每位)

Shark's fin, Soups (Per person)

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|----|--|---------|
| 1 | 金汤大鲍翅 Supreme Broth King Shark's Fin | \$82.00 |
| 2 | 蟹肉烩鱼翅 Shark's Fin Soup With Crab Meat | \$38.80 |
| 3 | 黄金海鲜羹 Golden Sands Seafood Soup | \$16.80 |
| 4 | 海参豆腐羹 Sea Cucumber Bean Curd Soup | \$14.80 |
| 5 | 海鲜酸辣汤 Seafood Hot & Sour Soup | \$13.80 |
| 6 | 粟米鱼肚羹 Sweet Corn With Fish Maw Soup | \$13.80 |
| 7 | 鸡蓉玉米羹 Chicken & Sweet Corn Soup | \$7.80 |
| 8 | 蟹肉粟米羹 Sweet Corn & Crab Meat Soup | \$12.80 |
| 9 | 什菜豆腐羹 Vegetable Bean Curd Soup | \$7.80 |
| 10 | 海鲜豆腐羹 Seafood Bean Curd Soup | \$7.80 |
| 11 | 什锦云吞汤 Combination Wonton Soup | \$16.80 |
| 12 | 什锦汤面 Combination Noodle Soup | \$16.80 |



海鲜类

Seafood

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|----|--|--------------------------------------|
| 1 | XO酱新州大蚬 Wok Fried Pipi With Premium XO Sauce | 时价 Market Price |
| 2 | XO酱粉丝明虾煲 Premium XO Sauce King Prawns With Vermicelli In Clay Pot | \$39.80 |
| 3 | 新加坡大虾皇 (送雪茄馒头5条) Singaporean Chilli King Prawns (Cigar Plan Bun) | \$39.80 |
| 4 | 避风塘大明虾 Typhoon Style Chilli King Prawns Deep Fried With Garlic & Shallots | \$39.80 |
| 5 | 芥末酱大虾皇 King Prawns With Special Sauce | \$36.80 |
| 6 | 芥末酱酥炸大蚝 Deep Fried Oyster | 时价 (4只起) Market Price (min 4 pcs) |
| 7 | 秘制XO酱炒带子 Stir Fried Scallops With Premium XO Sauce | \$36.80 |
| 8 | 荷兰豆炒带子 Stir Fried Scallops With Snow Peas | \$36.80 |
| 9 | 椒盐虾球 Salt & Pepper King Prawns Lightly Floured Wok/ Fried With Salt & Pepper | \$31.80 |
| 10 | 秘制XO酱炒虾球 King Prawn Cutlets With Premiun XO Sauce With Seasonal Vegetables | \$33.80 |
| 11 | 蒜子牛油焗虾球 King Prawns With Butter & Garlic Sauce | \$31.80 |
| 12 | 星洲虾球 Singaporean Chilli King Prawns | \$31.80 |
| 13 | 蜜糖虾球 Honey King Prawns House Batter Fried & Tossed In Honey | \$31.80 |

- 14 蒜蓉虾球 \$31.80
Garlic King Prawns Tossed In Garlic With Snow Peas, Onion & Carrot
- 15 椒盐鲜鱿 \$23.80
Salt & Pepper Squid, Lightly Crusted Squid Deep Fried
Finished With Salt & Pepper Seasoning
- 16 椒盐双脆 \$24.80
Salt & Pepper Squid & White Baits
- 17 翡翠炒斑片 \$26.80
Stir Fried Fish Fillets With Seasonal Asian Greens
- 18 秘制XO酱炒斑片 \$26.80
Stir Fried Fish Fillets With Premium XO Sauce
With Seasonal Asian Vegetables



澳洲龙虾 (时价)

Lobster (Market Price)

龙虾刺身
Lobster Sashimi

加三文鱼1份 \$19.80
Add Salmon Sashimi

加生蚝每只 \$3.00
Add Rock Oyster (each)

二度食法: 姜葱、上汤、椒盐、咸蛋黄、蒜子牛油
2nd courses: Ginger & Shallots, Supreme broth, Salt & Pepper,
Salted Egg Sauce, Garlic & Butter

加伊面一份 \$15.00
Add E-Fu Noodle

加生面一份 \$15.00
Add Egg Noodle

三食 \$18.00
3rd course

煲粥、泡饭每位 每位\$3.00
Congee, Chaozhou Rice Congee With Supreme Broth \$3.00 per person

游水活鱼 (时价)

Live Fish (Market price)

东星斑, 三刀, 青衣, 盲曹, 银鲈
Choice of Live Coral Trout, Live Red Morwong, Live Parrot Fish, Live Barramundi, Live Silver Perch

食法: 清蒸、菜圃蒸。两食: 炒球、炆头腩
或蒸头腩 (加\$40)。
Cooking methods:
Steamed Ginger & Shallots, Steamed Chinese Pickles.

2nd courses: Stir fried with Seasonal Asian Green, Braised with Bean Curd & Roast Pork, Steamed with Garlic & Dried Mandarin Peels (add \$40)

泥蟹、雪蟹 (时价)

Mud Crab, Snow Crab (Market Price)

泥蟹、雪蟹

Mud Crab, Snow Crab

姜葱、椒盐、咸蛋黄、蒜子牛油、避风塘

Cooking methods:

Ginger & Shallot, Salt & Pepper, Salted Egg Sauce, Butter & Garlic, Typhoon Style

星洲辣椒蟹 (送雪茄馒头4条, 加6条\$8)

Singaporean Chilli Crab With 4 pieces Cigar Plan Buns (extra half dozen \$8)

白胡椒炒蟹 (加粉丝底\$12)

Stir Fried Mud Crab With White Pepper (add Rice Vermicelli \$12)

花雕酒蒸蟹 (加蛋白底\$12)

Live Mud Crab Braised With Sweet Rice Wine (add Egg White \$12)

鲍鱼 (时价)

Abalone (Market Price)

原只大鲍鱼 (青鲍、黑鲍)

Large Green Lip Abalone, Large Black Lip Abalone

堂灼、油泡、XO酱炒

Sliced live Abalone Steam-Boat, Abalone sliced with Vegetables, Premium XO Sauce

原只小鲍鱼 (2只起)

Baby Abalone (Min 2 Pieces)

清蒸珍宝蚝 (2只起)

Steamed Oyster With Ginger & Shallot

XO粉丝蒸 (每只加\$1.5)

Steamed With XO Sauce Vermicelli (extra \$1.50)

猪牛羊类

Pork, Beef, Lamb

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|----|---|---------|
| 1 | 日式和牛粒 Wok Seared Wagyu Cubes With Wasabi | \$32.80 |
| 2 | 黑椒和牛粒 Wok Fried Wagyu Cube With Black Pepper With Mushrooms | \$32.80 |
| 3 | 香辣牛仔骨 Wok Fried T- Bone Tossed With Green Red Chilly Leek & Peanuts | \$26.80 |
| 4 | 干烧牛柳丝 Shredded Beef Fillets, Lightly Floured & Fried With Special Peking Sauce | \$24.80 |
| 5 | 铁板蜜椒牛柳 Sizzling Beef Fillet With Honey Pepper & Dark Vinegar Sauce | \$29.80 |
| 6 | 铁板中式牛柳 Sizzling Steak Chinese Style | \$29.80 |
| 7 | 京都骨 Deep Fried Pork Ribs With Pineapple Marinated | \$26.80 |
| 8 | 椒盐骨 Deep Fried Spare Ribs Tossed in Salt & Pepper | \$26.80 |
| 9 | 镇江肉排 Deep Fried Tossed In Black Vinegar | \$26.80 |
| 10 | 蒜香肉排 Deep Fried Pork Ribs, Tossed In Fried Garlic | \$26.80 |
| 11 | 梅菜香扣肉 Steamed Pork Belly & Pickles Clay Pot | \$26.80 |
| 12 | 菠萝咕嚕肉 Sweet & Sour Pork With Pineapple | \$26.80 |
| 13 | 铁板蒙古羊肉 Lamb Leeks, Onion | \$26.80 |

鸡鸭类

Poultry

| | | Half 半只 | Whole 一只 |
|----|---|---------|----------|
| 1 | 海南童子鸡 Hainanese Spring Chicken With Ginger Shallot, With Chilli & Sweet Soy | \$14.80 | \$26.40 |
| 2 | 当红炸子鸡 Golden Crispy Skin Chicken | \$16.80 | \$30.80 |
| 3 | 姜葱油淋炸鸡 Fried Chicken With Ginger & Shallot | | \$23.80 |
| 4 | 脆皮山东鸡 Boneless Crispy Skin Chicken With Special Shandong Sauce | | \$23.80 |
| 5 | 大马咖喱鸡 Chicken Fillets With Potato & Cauliflower In A Yellow Curry | | \$22.80 |
| 6 | 鱼香茄子煲 Spicy Eggplant Pieces With Chicken Mince In A Claypot | | \$22.80 |
| 7 | 金不换三杯鸡 Chicken Fillet With Basil In Three Cup Sauce Clay Pot | | \$24.80 |
| 8 | 柠檬煎软鸡 Lightly Battered Chip Fillets In A Lemon Sauce | | \$23.80 |
| 9 | 宝岛三杯鸭舌煲 Duck Tongue With Basil In Three Cup Sauce | | \$26.80 |
| 10 | 冰花梅子鸭 Home Style Duck With Taro In Clay Pot | | \$28.80 |
| 11 | 八珍扒鸭 Steamed Duck With Eight Treasures Mix Of Seafood & Vegetables | | \$38.80 |
| 12 | 荔芋香酥鸭 1/2 Deep Fried Boneless Duck Stuffed With Mashed Taro | | \$32.80 |

豆腐蔬菜类

Bean Curd, Vegetable

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|----|---|---------|
| 1 | 鸡粒玉子豆腐 Braised Dice Chicken With Silken Bean Curd | \$24.80 |
| 2 | 海鲜麻婆豆腐 Seafood Ma Pa Bean Curd | \$28.80 |
| 3 | 海鲜豆腐煲 Seafood Bean Curd Clay Pot | \$26.80 |
| 4 | 鱼汤鲜竹白菜苗 Fresh Bean Curd With Baby Bok Choy In Supreme Fish Broth | \$26.80 |
| 5 | 三色蛋菠菜苗 Baby Spinach In Supreme Broth With Trio Eggs | \$26.80 |
| 6 | 脆蜜炸茄条 Crispy Eggplant With Honey & Sesame Seeds | \$26.80 |
| 7 | 蚝皇烩珍菌 Baised Fresh Mixed Mushroom With Premium Oyster Sauce | \$26.80 |
| 8 | 干煸四季豆 Wok Fried Green Beans And Chicken Mince With Spicy Sauce | \$26.80 |
| 9 | 什菜豆腐煲 Mixed Vgetable & Bean Curd Clay Pot | \$20.80 |
| 10 | 蒜蓉炒什菜 Stir Fried Mixed Asian Green With Garlic | \$20.80 |
| 11 | 蚝油芥兰 Steamed Chinese Broccoli With Oyster Sauce | \$21.80 |
| 12 | 姜汁芥兰 Stir Fried Chinese Broccoli With Ginger Sauce | \$22.80 |
| 13 | 椒盐炸豆腐 Salt & Pepper Crispy Bean Curd | \$19.80 |





粉面饭

Rice, Noodles

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| 1 | 金沙渔夫炒饭 Golden Sands Special Seafood Fried Rice | \$28.80 |
| 2 | 芥末籽火鸭粒炒饭 Roast Duck With Seeded Mustard Fried Rice | \$24.80 |
| 3 | 脆米和牛炒饭 Crispy Rice With Wagyu Beef Fried Rice | \$28.80 |
| 4 | 福建炒饭 Hokkien Style Fried Rice | \$24.80 |
| 5 | 斋炒饭 Vegetarian Fried Rice | \$18.80 |
| 6 | 扬州炒饭 Yang Chow Fried Rice | \$18.80 |
| 7 | 特色干炒和牛河粉 Dry Style Wagyu Beef With Rice Noodle In Premium Soy Sauce | \$28.80 |
| 8 | 豚肉野菜烧汁炒乌冬 Stir Fried Shredded Pork With Vegetable,Udon In Teriyaki Sauce | \$24.80 |
| 9 | 鱼茸鱼汤米线 Fish Cake And Rice Noodles In Fish Supreme Broth | \$22.80 |
| 10 | 特色豉油皇炒面 Stir fried Egg Noodles With Premium Soy Sauce | \$16.80 |
| 11 | 海鲜炒面 Seafood Fried Egg Noodles | \$26.80 |
| 12 | 肉丝炒面 Shredded Pork Fried Noodles | \$19.80 |
| 13 | 虾球炒面 King Prawns Fried Noodle With Seasonal Vegetables | \$31.80 |
| 14 | 丝苗白饭 Steamed Jasmine Rice(per person) | \$2.80 |

厨师推荐 Chef's Special

- 1 彩椒炒花蛤肉
Stir Fried Clams Meat With Rainbow Chilli \$26.80
- 2 小米海参羹 (每位)
Pearl Rice Sea Cucumber Soup \$28.80
- 3 糯米珍珠丸子
Steamed Pearl Sticky Rice Balls \$26.80
- 4 珍菌翡翠豆腐
Braised Bean Curd Brew With Vegetable \$26.80
- 5 京酱羊肉丝 (跟博饼)
Shredded Lamb In Peking Sauce (Served With Tissue Pancakes) \$26.80
- 6 墨鱼汁海鲜蛋白炒饭
Seafood Egg White Fried Rice With Cutter Fish Ink \$28.80
- 7 XO鱼松鸳鸯炒米
Premium Xo Sauce & Fish Cake With Double Vermicelli \$24.80
- 8 四川沸腾鱼 
Sichuan Fish Fillets \$28.80
- 9 酸辣干锅花菜
Cauliflower Pieces, Garlic Chive, Birds Eye Chillies & Dried Chilli
Wok Tossed & Seasoned to Serve \$22.80
- 10 小炒和牛粒
Spicy Wagyu Cubes Stir Fried with Chilli \$32.80



甜品

Dessert

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|---|---|--------|
| 1 | 芒果班戟 (2件) Mango Pancake (2 Pcs) | \$9.80 |
| 2 | 芒果布丁 Mango Pudding | \$9.80 |
| 3 | 椰汁糕 Coconut Jelly | \$8.80 |
| 4 | 三色啫喱 Mixed Jelly | \$7.80 |
| 5 | 甜豆腐花 Sweet Tofu Pudding | \$7.80 |
| 6 | 时令水果拼盘 Seasonal Fruit Platter S- \$10, M- \$25, L- \$50 | |

