

金色年华

GOIDEN TIME RESTAURANT



汤类 Soup



疙瘩汤 (V) \$大份15
Dough drop and assorted vegetable soup



西湖牛肉羹 \$小份5.9 \$大份15
Westlake beef soup



鸡茸玉米浓汤 \$小份5.9 \$大份15
Chicken sweet corn soup



酸辣海鲜汤 (V) \$小份6.9 \$大份18
Spicy and sour seafood soup

(V) Vegetarian
 mild hot
 medium hot
 hot

Pictures For Reference Only !



鲜虾培根卷 4pcs \$10
Bacon rolls with prawn



椒盐鱿鱼 6pcs \$8
Pepper salt squid tube



椒盐鱿鱼须 \$8
Pepper salt squid tentacle



猪肉韭菜煎饺 10pcs \$10
Pan fried pork & leek dumplings

猪肉白菜煎饺 10pcs \$10
Pan fried pork & cabbage dumplings



炸春卷 (V) 6pcs \$5
Deep fried spring rolls



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头盘 Appetizers



炸云吞 4pcs \$5.9
Deep fried wontons (chicken mince)



炸蘑菇 3pcs \$5.9
Deep fried stuffed mushrooms (chicken mince)



炸虾排 6pcs \$10
Deep fried crumbed prawns



椒盐虾球 6pcs \$8
Deep fried prawn with spicy salt



蜜汁叉烧肉 \$8
BBQ pork

精美凉 Cold Dishes

菜



凉拌海带丝 V \$10.8
Seaweed salad



红油耳丝 \$12.8
Shredded pig ear in chilli sauce

夫妻肺片 \$12.8
Slices beef & tripe in chilli sauce





凉菜系列

凉菜，在饮食业俗称冷盘。它是具有独特风格，拼摆技术性强的菜肴，食用时都是吃凉的，称之为凉菜。凉菜切配的主要原料大部分是熟料，因此这与热菜烹调方法有着截然不同的区别。它的主要特点是：选料精细、口味干香、脆嫩、爽口不腻，色泽艳丽，造型整齐美观，拼摆和谐悦目。在上餐次序上，凉菜通常都是放在最前面，起到点饥、开胃的作用。



清肺木耳 V \$10.8
Tossed black fungus



西芹腐竹 V \$10.8
Tossed celery with bean curd stick



口水鸡 🌶️ \$12.8
Steamed chicken in chilli sauce



酸辣蕨根粉 V \$10.8
Hot and sour fern root noodles



凉拌黄瓜 V \$12.8
Tossed cucumber with garlic sauce



秘制凤爪 🌶️ \$12.8
Homemade chicken feet



精美凉
Jing Mei Liang Cai

菜

吃 是生活，也是艺术！
Eating is life, but also is art



手撕盐焗鸡 \$15.8
Hand-shredded baked chicken in salt



五香酱牛肉 V \$12.8
Beef seasoned with soy sauce



香辣鸭翅 8pcs \$8
Spicy duck wings



招牌 Golden Time Specials **菜**

北京烤鸭 Peking duck

整只\$53 半只\$32

Whole \$53 Half \$32

Sliced duck crispy skin with pancakes
鸭架可选做鸭架豆腐汤或是椒盐鸭架

Duck bones can be made either pepper salt or tofu soup



钟 情 傾 心 唇 齿 难 忘



毛血旺  **\$38**
Duck blood tofu with beef
omasum and squid in chili sauce



麻辣香锅 **\$38**
Hot and spicy pot



双椒蒸全鱼 **\$43**
Steamed whole fish with red
pepper and green pepper



招牌 **菜**
Golden Time Specials



白切走地鸡(预定)
\$53
Slices boiled whole free range
chicken reservation



特色烤鱼 笋壳鱼 \$43 巴萨鱼片 \$36

(可额外加冻豆腐,鲜豆腐,腐竹,粉条,木耳,白菜一份\$5) 豉豉/麻辣
Golden time BBQ fish whole bluecod 40 basa fish fillet 36
(add extra frozen tofu,fresh tofu,dried bean curd,black fungus,cabbage or
vermicelli \$ 5/portion)selecting tempeh sauce or spicy sauce

招牌
Golden Time Specials

菜



大盘鸡 🍴 \$33
Saute Spicy Chicken



风味豆瓣鱼 \$43
Steamed fish in soy sauce

海鮮
Seafood

菜



水煮鱼 \$43 / \$38
Szechuan fish (whole bluecode / ling fish fillet)



宫保虾球 🍴 \$32
Kongbao king prawns



带子 (豉汁/姜葱) \$32
Stir-fried scallops 9.in black
bean sauce/spring onion and
ginger



鱼滑煲 \$38
Braised fish patties



柠檬鱼片 \$20
Lemon fish fillet



金沙虾球 \$38
Golden time king prawns



椒盐大虾 \$38
Cooked king prawns with pepper salt



松鼠桂鱼 \$40
Deep fried fish in special sauce

海鮮 Seafood 菜

糖醋鱼片 \$20
Sweet and sour fish fillet



海鮮雀巢 \$38
Stir-fried combination seafood nestle



时菜虾球 \$28
Stir-fried king prawns & fresh assorted vegetables



酸菜鱼 (笋壳) ling fish \$43 / \$38
Fish with pickled Chinese cabbage bluecode



油焖大虾 \$33
Braised prawns



干锅类 Griddle Series 湘飘四海

干锅，又名干锅菜，川菜的制作方法之一，与火锅和汤锅相比，汤少，味更足；不需要自行点菜，菜品搭配相对固定，可直接食用。



干锅
Griddle

菜



干锅肥肠 🍴 \$28
Griddle pork intestines



干锅手撕鸡 🍴 \$28
Griddle shredded chicken



干锅鸭下巴 (数量有限) 🍴 \$28
Griddle duck chins (limited)



锅仔红烧肉 🍴 \$28
Griddle pork belly with potatoes



干锅娃娃菜 🍴 \$24
Griddle Chinese cabbages



干锅土豆片 🍴 \$22
Griddle slice potatoes



干锅茶树菇 🍴 \$28
Griddle tea tree mushrooms



你一个开胃的理由，唤醒沉睡的味蕾
Reason to give you an appetite, to awaken the taste buds



牛肉类 Beef Series

牛肉系列

中医认为：牛肉有补中益气、滋养脾胃、强健筋骨、化痰息风、止渴止涎的功能。适用于中气下陷、气短体虚、筋骨酸软和贫血久病及面黄日眩之人食用。



早梅
柳宗元
早梅发高树，
迥映楚天碧。
朔风飘冷香，
繁霜落晚白。
欲为万里赠，
杳杳山水隔。
寒英坐销落，
何用慰远客。



水煮牛肉 🌶️ \$28
Braised chilli beef



豉汁牛肉 \$26
Stir-fried beef in black bean sauce



川味麻辣牛肉 🌶️ \$28
Szechuan beef



蚝油牛肉 \$26
Stir-fried beef with oyster sauce



时菜牛肉 \$25
Stir-fried beef & fresh assorted vegetables





铁板沙爹牛肉 \$26
Sizzling satay beef



铁板黑椒牛柳 \$26
Sizzling beef with black pepper



铁板中式牛柳 \$26
Sizzling Chinese style beef



锅仔西红柿牛腩 \$26
Stewed beef brisket with tomato



土豆烧牛肉 \$28
Braised beef with potatoes



荷叶蒜香牛柳 \$28
Garlic beef in lotus leaf



野山椒炒牛肉 \$28
Stir-fried beef with pickled chilli



茶树菇炒牛肉 \$28
Stir-fried beef with tea tree mushrooms





羊肉类 Lamb Series

羊肉系列

羊肉肉质细嫩，容易消化。中医认为羊肉有补精血、益虚劳、温中健脾、补肾壮阳、养肝等功效。对虚劳羸瘦、腰膝酸软、脾胃虚弱、食少反胃、头眩明目、肾阳不足、气血亏虚、产后虚冷、缺乳等病症有不错的效果，尤其适合于老年人、体虚的男人和产后的妇女食用。

大漠烤羊排

BBQ LAMB RIBS  \$38

正宗又美味



 动的味觉，挡不住的诱惑！

Dancing taste, can not stop the temptation!



川味麻辣羊肉  \$26
Szechuan lamb



姜葱羊肉 \$26
Stir-fried lamb with spring onion and ginger