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.

Welcome to XOPP by GOLDEN CENTURY
(Pronounced X-O-P-P)

XOPP is a new reiteration of the Golden Century Group; coupled with tributes and familiarities to the original Golden Century, celebrating three decades of being part of the Sydney dining scene. The name XOPP is a nod to not just an iconic and much-loved signature dish XO Pipis, but to the institution of Golden Century that we all know and love.

TAKEAWAY CONTINUES TO BE AVAILABLE OR DELIVERY (VIA UBEREATS,DOORDASH, HUNGRY PANDA, AND FANTUAN)

MONDAY - SUNDAY
LUNCH 12PM - 3PM
DINNER 5:30PM - 10PM (FRI/SAT 11PM)

TEL: 02 8030 0000
WWW.GOLDENCENTURY.COM.AU
WWW.XOPP.COM.AU

COLD APPETISERS

XO醬鮮蝦夾炸饅頭 XOPP Prawn Mini Mantou Roll, XO Mayo & XO Sauce	(3pcs)	15
生蠔仔刺身(半打) Natural Oysters (1/2 dozen)		28
三文魚刺身 Salmon Sashimi		35
凉拌拍黄瓜 Cold Cucumber with Garlic Vinaigrette		10
涼拌海蜇 Cold Jellyfish with Spicy Sauce		18
台式泡菜 Taiwanese Style Pickles		8

HOT APPETISERS

北京片皮鴨 (一食方法：八片鴨皮 或 兩食方法：四片鴨皮，二度4片鴨肉生菜包)	52
Peking Duck Pancakes (4pcs) & Duck Meat San Choy Bow (4pcs) or;	
Peking Duck Pancakes (One Course - 8pcs)	
蜜汁叉燒 Cantonese Barbecued Pork	18
脆皮燒肉 Hong Kong Style Roasted Pork Belly	22
凉酱茄子 Eggplant Cubes with house-made Sweet Soy Sauce	12
帶子毛豆生菜包 Scallop and Edamame San Choy Bow (2pcs)	20
鮮竹筍蝦餃 Steamed Prawn Dumpling (4pcs)	16
鮮豬肉燒賣 Steamed Pork Siu Mai (4pcs)	14
水晶什菌餃 Steamed Minced Mushroom Crystal Dumplings (3pcs)	12
齋春卷 Vegetarian Spring Rolls (4pcs)	12
豬肉蝦米春捲 Meat & Dried Shrimp Spring Rolls (4pcs)	14

SOUPS

蟹肉烩燕窝 Premium Bird's Nest Soup with Crab Meat	98
淮山杞子鮑魚羊肚菌燉雞湯 Double Boiled Soup w/ Abalone, Morel Mushroom & Wolfberry	25
鱼头豆腐汤 Fish Head Tofu Broth Soup	12
酸辣湯 Hot & Sour Soup	10
雞茸粟米羹 Chicken & Sweet Corn Soup	10

LIVE PIPI, ABALONE & OYSTER

XO醬炒游水蜆 XOPP – Wok Fried Pippies w/ XO Sauce (500g/1kg/1.5kg/2kg) Market

另加煎米粉底/油條 *Add on Crispy Vermicelli or Chinese Donut (per serve)* +10

原只游水鮑魚仔 Live Whole Baby Abalone Market

原只游水大鮑魚 Live Whole Large Abalone Market

Recommended Abalone Cooking methods –
Steamed whole with Ginger and Shallots, Steamed with XO Sauce
Wok Fried with Ginger and Scallions, Wok Fried Salted Egg Yolk,
Salt and Pepper

鮑魚煮法 - 清蒸, *XO*醬蒸, 油泡爆炒, 鹹蛋黃焗, 椒鹽焗

澳洲大生蠔 *Fresh Jumbo Oyster* Market

Recommended Oyster Cooking Methods –
Steamed w/ Ginger Shallots, Steamed w/ XO Sauce & Vermicelli,
Double Garlic Steamed, Deep Fried, Red & Port Wine in Wok

推薦煮法 - 清蒸, *XO*粉絲蒸, 蒜蓉蒸, 酥炸, 砵酒焗

XO Pipis

Steamed Baby Abalone

Garlic Butter Lobster

LIVE LOBSTER & CRAB

澳洲游水紅龍蝦 Live Southern Rock Lobster (南澳 / South Australia / Tasmania)	Market
西澳洲游水雪蟹 Live Snow Crab (西澳 / Western Australia)	Market
澳洲游水肉蟹 Live Mud Crab (北领土,昆州 / NT, Queensland)	Market

Recommended Lobster & Crab Cooking methods –
Ginger & Scallions, Salt & Pepper, Garlic Butter, Typhoon Shelter w/ Chilli and Garlic, Golden Sands Pork Mince and Vermicelli Clay Pot, XO Sauce, Tomato Ginger, or Singaporean Chilli
Add Egg Noodles, Efu Noodles, Vermicelli + $10 per portion
Additional 2 kinds cooking methods + $15/kg

龍蝦/肉蟹推薦煮法 -

薑葱，椒鹽, 上湯, 蒜子牛油, 避風塘, 星洲, 清蒸, 花雕蛋白蒸
另加 生麵, 伊麵, 米粉 *(+$10)* 兩食, 金沙粉絲煲 *(+$15), XO醬 (+$20)*

Garlic Butter Snow Crab

Steamed Coral Trout, Mud Crab Vermicelli Hotpot, Salt & Pepper Lobster

LIVE FISH

游水東星班 Live Whole Coral Trout (昆士蘭州 / Queensland)	Market
游水三刀 Live Banded Morwong (维州 / Victoria)	Market
游水青衣 Live Parrot Fish (维州 / Victoria)	Market
游水盲曹 Live Barramundi (新洲 / New South Wales)	Market

Recommended Live Whole Fish Cooking methods –
Steamed whole with Ginger and Shallots, or
Two Courses (+$15/kg) Fish Filleted Stir Fried, 2nd Course Fish Head and bones with Black Bean sauce, Salt & Pepper, Typhoon Shelter

清蒸, 或可兩食 *(+15/kg):* 炒球, 頭腩蒸, 燜, 椒鹽, 避風塘

SEAFOOD

经典类 CANTONESE CLASSICS

原只蠔皇澳洲鮑魚 (3两/4两) Whole Abalone braised in Supreme Sauce (M/L)	148/196
椒鹽焗鮮魷 Salt and Pepper Squid	36
黑椒蝦球煲 King Prawns, Black Pepper in Clay Pot w/ Garlic	46
蒜子蝦球 Stir Fried Garlic Prawns	48
富貴牡丹蝦球帶子 Stir Fried Medley of Prawns and Scallops	48
金沙粉絲帶子煲 Fresh Scallop, Vermicelli, Pork Mince in Clay Pot	48
XO醬炒荷豆帶子 Stir Fried XO Scallops w/ Snow Peas	50
古法蒸麒麟班 Traditional Steamed Layered Cod Fillet w/ Cured Ham and Shiitake	48
海鮮豆腐煲 Seafood Tofu Hotpot	48
滑蛋蝦仁 Scrambled Egg with Prawns	46

现代类 MODERN TWIST

鹹蛋黃鮑魚仔 Baby Abalone w/ Salted Egg Yolk	52
海鮮粒黃金豆腐 Silken Egg Tofu with Seafood	48
宮保腰果班魚片 Roasted Kung Pao Cod Fish Fillet w/ Cashew Nuts	44
鵝肝醬炒蝦球 King Prawns Stir Fried w/ Foie Gras Sauce	48
麦香蜜糖蝦球 Toasted Oats Honey Coated Prawns	46

Salt & Pepper Squid, Kung Pao Fish Fillet

Salted Egg Yolk Abalone

Black Pepper Prawns, Medley of Scallops & Prawn

MEATS

经典类 CANTONESE CLASSICS

港式明爐燒鴨 Cantonese Signature Roasted Duck (半隻/half)	52
脆皮红烧乳鸽 Crispy Roasted Pigeon (隻/each)	50
貴妃走地鷄 Conpoy White Cut Chicken (半隻/half)	40
蔥油脆皮炸子雞 Crispy Skin Chicken w/ Ginger Shallot Soy (半隻/half)	36
山东鸡 Shandong Sauce Crispy Skin Chicken (半隻/half)	36
四川甜辣雞 Sichuan Sweet Chilli Chicken	36
菠蘿咕嚕肉 Sweet and Sour Pork	38
椒盐排骨 Salt and Pepper Pork Ribs	40
三杯牛柳粒 Three Cup Sauce Beef	44
蘿蔔牛筋腩煲 Slow Stewed Beef Brisket & Tendon, Turnip Hot Pot	42
梅菜扣肉煲 Slow Stewed Pork Belly Hotpot w/ Salted Pickled Veg	42
蒙古羊煲 Mongolian Lamb Hot Pot	40
乾燒牛柳絲 Shredded Beef Peking Style	42

现代类 MODERN TWIST

澳洲特级(9+)和牛扒蒜末奶油酱 Australian Wagyu MB9+ Sirloin w/ Garlic Cream	98
醬燒和牛肋骨 Roasted Beef Short Rib, White Radish, Laoganma Sauce	58
七味孜然羊扒 Seven Flavours Cumin Lamb Chops	42
日式牛柳粒 Wasabi Beef Cubes	44
南乳一字排 Crispy Pork Rib, Red Bean-curd	40

Roast Duck

Beef Shortrib w/ Spicy Grandma Sauce

Sweet & Sour Pork

VEGETABLES & TOFU

经典类 CANTONESE CLASSICS

鮮炒時令鮮蔬 Stir Fried Seasonal Greens	26
雙菇扒時令鮮蔬 Enoki and Mushrooms w/ Vegetables	30
鮮腐竹扒時令鮮蔬 Braised Fried Beancurd Sheet (Yuba) w/ Vegetables	30
麻婆豆腐 Mapo Tofu	28
金銀蛋上湯時令菜 Supreme Broth Vegetables w/ Century and Salted eggs	32
蒜蓉炒西蘭花 Stir Fried Broccoli w/ Garlic	26
什菌蒸豆腐 Steamed Tofu w/ Mushrooms	28
蠔油芥蘭 Chinese Broccolli w/ Oyster Sauce	22
乾燒肉鬆四季豆 Spring Beans w/ Minced Pork	26

现代类 MODERN TWIST

避風塘炒椰菜花 Typhoon Shelter Cauliflower (Garlic, Dried Chilli & Black Bean)	26
豬臉肉馬拉盞椰菜苗 Stir Fried Brussel Sprouts, Pork Cheek w/ Belacan Prawn Paste	30
鹹蛋黃炸脆薯角 Fried Potato Wedges w/ Salted Duck Egg Yolk	16
麦香南瓜 Toasted Oats Honey Coated Pumpkin	26

Typhoon Shelter Cauliflower

Salted Egg Yolk Potato Wedges

Two Kinds of Mushrooms w/ Vegetables

RICE, NOODLES, CONGEE & BUNS

揚州炒飯 Fried Rice in Yeung Chow Style	24
海鮮魚子炒飯 Seafood Fried Rice w/ Flying Fish Roe	37
鹹魚雞粒炒飯 Chicken & Salted Fish Fried Rice	27
乾炒牛河 Wok Fried Flat Rice Noodles w/ Beef and Bean Sprouts	27
豉油皇鸡球炒面 Stir Fried Soya Egg Noodles with Chicken	24
乾燒伊麵 Wok Braised E-Fu Noodles	22
皮蛋瘦肉粥 Pork and Century Egg Congee	20
滑蛋免治牛肉粥 Raw Egg and Beef Congee	18
班片粥 Fish Fillet Congee	25
叉燒酥 BBQ Pork Puffs （3 pcs）	14
蒸饅頭 Steamed Mantou (4 pcs)	5
炸饅頭 Deep Fried Mantou (4 pcs)	5
香苗白饭 Steamed Rice (per person)	4.50

Rice Noodles w/ Beef and Bean Sprouts

Seafood Fried Rice

Fried Mantou Buns

DESSERTS & SWEETS

椰汁炖燕窝 Double Boiled Bird's Nest Sweet Soup	98
古法馬拉糕 Steamed Cantonese Sponge Cake - aka Ma Lai Gao	10
奶黃流沙包 Liquid Lava Custard Buns	12
蛋撻 Baked Custard Egg Tart	9
椰汁龜苓膏 Guilinggao Herbal Jelly w/ Coconut Milk & Honey	12
西瓜刨冰, 草莓, 柚子奶油凍 Watermelon Granita, Strawberries and Yuzu Custard	14
椰子雪糕三明治 Coconut Ice Cream Bao Sandwich (2pcs)	14
时令水果盘 (小/大) Seasonal Fruit Platter	S 18 / L 46

Custard Lava Bun

Coconut Ice Cream Mantou Sandwich

Watermelon Granita w/ Yuzu Custard