精选烧腊

BBQ SPECIALTY

Peking Duck (per piece), 13 Condiments 北京片皮鴨 Roasted BBQ Duck, 49 / 88 Sweet Plum Sauce 至尊燒鴨皇

Roasted BBQ Pork,	42
Jarrah Honey	
古法蜜汁叉燒	
Spicy Crispy Pork Belly 辣脆皮五花	39

頭盤

HOT APPETISERS

Supreme Dim Sum Selection (4) 四式精選點心	25
Rice Paper Prawn Roll 米紙鮮蝦卷	13
Truffle Vegetable Spring Rolls (2) V 松露蘑菇春卷	18
Baked Crab Meat, Portuguese Sauce 葡汁焗蟹蓋	32
Vegetable Spring Rolls (2) V 上素春捲	15
Crispy Bean Curd, Chilli, Salt V GFO 椒脆香脆豆腐	19
Crystal Vegetable Dumplings (3) V 水晶蒸菜饺	15

湯羹類

SOUP

MA Blue Manna Crab Meat Hot & Sour Soup 西澳蟹肉酸辣羹	28
Crab Meat & Egg Flower Corn Soup 蟹肉粟米羹	26
Double Boiled Free Range Chicken Soup, Abalone 鮑魚走地雞燉湯	39
Sweet Corn & Asparagus Soup V 栗米露筍湯	18
Chinese Mushroom Vegetable Soup V GF 冬菇素菜湯	18



Toothfish, Truffle Sauce, Shaved Truffle 松露酱脆齿鱼和松露片	78
Fried Riverine Beef Fillet, Truffle 松露河边牛柳	59
Fried Rice Crab Meat, Truffle Sauce 炒飯松露醬蟹肉	42
Steamed Prawn & Pork Siu Mai, Truffle Egg Flower Soup 松露蛋花汤蒸虾猪肉烧卖	18

脆皮软壳蟹

黄金茄子

Crispy Soft Shell Crab,

Dried Chilli, Garlic (2)

Deep Fried Crocodile,

Eggplant, Salted Egg Yolk

Chilli Sea Salt 油炸鳄鱼辣椒海盐

GF Gluten Free



GFO Gluten Free Option



Signature Dish

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

22

18

32

海鮮

LIVE SEAFOOD

游水海魚

FRESH FISH IN YOUR STYLE

Market Price

Steamed Ginger & Spring Onion / Steamed Garlic, Black Bean & Mandarin Peel / Steamed Chao Zhou Style / Stir Fried / Deep Fried, Superior Soy Sauce / Deep Fried, Sweet & Sour Sauce 可選: 清蒸/ 陳皮蒜豉蒸/潮洲蒸/油泡/豉 油皇炸/松子甜酸醬油炸

Wok Fried Lobster, MP Crispy Garlic, Spiced Salt 椒鹽龍蝦

Steamed Lobster, MP Minced Garlic 蒜蓉蒸龍蝦

Wok Baked Lobster, MP Ginger, Scallion 薑葱炒龍蝦

Wok Baked Lobster, MP Supreme Broth 上湯焗龍蝦

海鮮

SEAFOOD



Stir Fried Black Garlic Scallops, Asparagus 炒黑蒜蘆筍扇貝

Stir Fried Scallops, Asparagus, Ginkgo Nuts 翡翠炒帶子

Crispy Patagonian Toothfish, Ginger, Garlic Sauce 姜蒜酱脆白鳕鱼

Kung Pao King Prawns, 55 Dried Chilli, Cashew Nuts 宮保明蝦球

62

57

69

54

39

56

Wok Fried King Prawns, Chilli Sea Salt GFO 椒鹽明蝦球

Wok Fried Sauid. 42 Premium XO Sauce XO醬香鮮鱿

Deep Fried Squid. Chilli Sea Salt 炸鱿鱼配辣椒海盐

King Prawns, Organic Tamarind Sauce 有機羅望子醬炒明蝦球

極上珍饈

DELICACIES

Braised Whole WA Abalone 178 原隻青邊鮑

Japanese Premium 168 Sea Cucumber, Abalone 紅燒關東遼參鮑魚仔

Stir Fried Sliced 298 Fresh Abalone 油泡鮮鮑片

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豬羊類

PORK & LAMB

New Style Mapo Tofu, Minced Pork 脆炸麻婆豆腐 Sweet & Sour Corn-fed Pork, Dragon Eye Longan 龍眼咕嚕肉 Wok Fried Sliced Lamb, Leek, Mongolian Sauce 蒙古炒羊肉

Szechuan Lamb Rack, Chilli, Cumin 川味羊架 Peking Pork Loin

牛肉類

京都裡脊肉

BEEF



家禽鳄鱼類

39

41

52

54

42

CHICKEN & CROCODILE

	Kung Pao Chicken, Dried Chilli,	40
5	Kung Pao Chicken, Dried Chilli, Cashew Nuts 宮保雞球	
	日水無水	

古 床無坏	
Deep Fried Sesame Chicken, Honey Lemon Sauce 麻香檸蜜雞排	42
Stir Fried Chicken, Satay Sauce 沙茶雞球	41
Crispy Mount Barker Chicken, Coriander Garlic Vinegar Sauce GFO 脆皮香化雞	44
Wok Fried Chicken, Black Garlic 黑蒜炒雞	45
Crocodile Szechuan Chilli Oil 鳄鱼四川辣椒油	39
Stir Fried Crocodile, Garlic Black Bean Sauce	39

炒鳄鱼大蒜黑豆抽

蒜蓉牛柳粒

素菜類

VEGETABLES & TOFU

Broccolini, Assorted Mushrooms, Oyster Sauce 蠔皇雜菌西蘭花苗

Stir Fried Kale, Ginger, Garlic V GF 薑蒜炒羽衣甘蓝

Buddha's Delight, Sautéed Assorted Vegetables, Mushrooms V 鼎湖上素

Stir Fried Water Spinach, Sambal Sauce 空心菜叁巴酱

Steamed Bean Curd, Soy Sauce V 豉油皇蒸豆腐

粉麵類

33

26

29

29

26

NOODLES

Fried Egg Noodles, 34 BBQ Pork, Superior Soy Sauce 豉油皇叉燒炒麵 Wok Fried Flat Rice Noodles, 39 Beef, Dark Soy Sauce 乾炒牛肉河粉 Fried Vermicelli Noodles, 35 Szechuan Vegetables, Pork 乾炒榨菜豬肉米粉 Fried Vermicelli Noodles, 36 Chicken 幹炒鸡肉粉丝 Fried Vermicelli Noodles. 29 Vegetable V

飯類

RICE

Silks Signature Fried Rice, 39 Scallops, Prawns, XO Sauce GFO 金冠特色炒飯 Yangzhou Fried Rice. 35 BBQ Glazed Pork, Prawns 揚州炒飯 Chicken Fried Rice GF 33 雞肉炒飯 Vegetable Fried Rice V GF 29 素菜炒飯 Steamed Fragrant 6 Jasmine Rice 絲苗白飯(每位)

甜點

DESSERT

上素炒米粉

5	Dark Chocolate Cream, Caramelised Red Bean Curd, Raspberry, Honeycomb, Lychee Gel, Black Sesame 焦糖红豆腐树莓巧克力	23
	Matcha Green Tea Cake, Coconut Lemongrass Cream, Mandarin, Exotic Fruit Sorbet 抹茶抹茶蛋糕 水果冰糕	22
	Taro Pancake, White Chocolate Ice Cream 芋头煎饼配白巧克力冰淇淋	19
	White Chocolate Ice Cream (2) 白巧克力冰淇淋	12
	New Style Mango Pudding Condensed Milk Sago, Fresh Exotic Fruit 香芒布甸	18

148

GF Gluten Free

GFO Gluten Free Option



冰花燉官燕

Double Boiled

Superior Bird's Nest

Signature Dish

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