

GOLD SET MENU

Menu is designed for a minimum of 2 people.

Mushroom "Sung Choi Bao"
Water Chestnut, Bamboo Shoot, Lettuce Cup
雜菌生菜包

Paired with Chandon Brut

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Crispy Chicken Ribs
Yuzu, Plum Glazed

梅果柚子脆皮雞肋骨

Paired with Pikes 'Traditionale' Riesling

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Silks Dumpling Basket*
Crab Meat and Beetroot Dumpling, Scallop and Sweet Corn Dumpling,
Prawn and Chinese Chive Dumpling

金冠閣特選蒸三喜* 紅菜頭蟹肉餃, 粟米帶子餃, 鮮蝦韭菜餃

Paired with Kooyong 'Clonale' Chardonnay

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"Kung Pao" Mooloolaba King Prawns
Bell pepper, Dried Chilli, Cashew Nut

宮保昆士蘭蝦

Tender Valley Angus Beef Tenderloin
Honey, Pepper Butter Sauce

蜜椒蘆筍牛柳粒

Seasonal Mixed Vegetables, Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice
Chicken, Asparagus, Eggs

黑松露雞肉蛋炒飯

Paired with Vasse Felix 'Premier' Syrah Shiraz

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Jasmine Cake, Mandarin, Yuzu

柑橘柚子茉莉花蛋糕

Paired with T'Gallant Pink Moscato

PER PERSON \$138

每位 \$138

CURATED WINE PAIRING \$60

精選配酒 \$60

Add a Peking Duck Pancake – \$12pp

另加每片京式片皮鴨 \$12

Seafood "Sung Choi Bao" Upgrade – \$12pp

升級至海鮮生菜包每位 \$12



Signature Dish

(V) Vegetarian

*Item contains traces of pork

On request food items can be made to your specific dietary requirements. 所有菜式均可以按照閣下的特別要求進行烹調

DIAMOND SET MENU

Menu is designed for a minimum of 2 people.

Chicken "Sung Choi Bao"
Water Chestnut, Bamboo Shoot, Mushrooms, Lettuce Cup
雞肉生菜包

Paired with Veuve Clicquot-Ponsardin Brut

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Silks Signature Baked Crab Shell
Spanner Crab Meat, Parmesan Cheese
芝士焗釀蟹蓋
Paired with Shaw & Smith Sauvignon Blanc

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Southern Rock Lobster
Ginger Spring Onion Sauce, Egg Noodles
薑葱龍蝦配蛋麵
Paired with Albert Bichot Bourgogne 'Origines' Chardonnay

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Mayura Station Wagyu Beef
Fresh Mushrooms, Edamame, Pumpkin & Black Truffle Sauce
黑松露金瓜和牛粒

Tooth Fish "Glacier 51",
Osmanthus Honey Soy
桂花蜜汁焗鱈魚

Seasonal Mixed Vegetables, Garlic Crystal Sauce
蒜蓉時令蔬菜

Black Truffle Fried Rice
Chicken, Asparagus, Eggs
黑松露雞肉蛋炒飯

Paired with Prosper Maufoux Bourgogne Pinot Noir

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Sesame Crème Brûlée
Sesame Tuile, Mango Sorbet
芝麻焦糖燉蛋配芒果雪葩
Paired with Rockford 'Cane Cut' Semillon

PER PERSON \$178

每位 \$178

CURATED WINE PAIRING \$110

精選配酒 \$110

Add a Peking Duck Pancake – \$12pp

另加每片京式片皮鴨 \$12

Seafood "Sung Choi Bao" Upgrade – \$12pp

升級至海鮮生菜包每位 \$12



Signature Dish

(V) Vegetarian

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VEGETARIAN SET MENU

Mushroom "Sung Choi Bao"
Water Chestnut, Bamboo Shoot, Lettuce Cup
雜菌生菜包
Paired with Chandon Brut

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Vegetables Spring Rolls (V)
素春卷 (V)
Paired with Pikes 'Traditionale' Riesling

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Trio of Dumplings Basket
Black Truffle Mushroom Roll, Edamame Sticky Rice Dumpling, Jade Dumpling
上素蒸三喜
Paired with Kooyong 'Clonale' Chardonnay

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Vegetarian "Mapo" Tofu
翡翠麻婆豆腐

Deep-fried Mock Fish, Sweet & Sour Sauce
酸甜酥炸素魚

Seasonal Mixed Green Vegetables with Garlic Crystal Sauce
蒜蓉時令蔬菜

Black Truffle Fried Rice, Asparagus
黑松露蘆筍素炒飯

Paired with Giant Steps 'Yarra Valley' Pinot Noir

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Fresh Seasonal Fruit Platter
時令水果
Paired with T'Gallant Pink Moscato

PER PERSON \$98

每位 \$98

CURATED WINE PAIRING \$50

精選配酒 \$50



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