

金冠閣



YUM CHA

From 12pm - 2:30pm

Calvin Lim
Restaurant Manager

Aaron Kam
Chef de Cuisine

*Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays.
A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). For special days*, please note set menu may apply. *Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.*

STEAMED 蒸點

SUPREME DUMPLING 至尊特級點心

19 | 3 pcs per serve

5 Lobster, Ginger & Spring Onion Dumpling with Flying Fish Roe*
龍蝦魚子餃*

5 Prawn & Spinach Dumpling*
菠菜蝦餃*

5 Scallop, Pork and Prawn Dumpling*
帶子豬肉蝦燒賣*

Crystal Skin Prawn Dumpling*
晶瑩鮮蝦餃*

Truffle, Pork & Prawn Siu Mai*
黑松露豬肉蝦燒賣*

5 Taro, Prawn, and Chive Dumpling*
香芋韭菜蝦餃*

5 Salted Egg Yolk Lava, Charcoal Bun
黃金流沙包

DELUXE STEAMED 特級點心

17 | 3 pcs per serve

Juicy Pork Xiao Long Bao*
上海小籠包*

Chicken & Ginger Siu Mai
雞肉燒賣

Pork & Prawn Siu Mai*
豬肉蝦燒賣

Vegetarian Dumpling (V)
翡翠上素餃

Pork & Chive Wonton with Chilli Oil*
紅油抄手*

Braised Chicken Feet with Chilli Black Bean Sauce
豉汁蒸鳳爪

Spareribs with Black Bean Garlic Sauce*
豉汁蒸排骨

Vegetables Bean Curd Skin Roll (V)
上素鮮竹卷

Chicken Bun
雞肉蒸包

Berkshire BBQ Pork Bun*
蜜汁叉燒包

Steamed Mushroom Bun (V)
上素香菇包

Custard Bun
奶黃包



Signature Dish

(V) Vegetarian

*Item contains traces of pork

BAKED & PAN FRIED 烘烤 & 煎炸類

Baked Berkshire Char Siu Pork Puffs * 3^{PCS} | 16
黑毛豬肉叉燒酥* (3件)

Pan Fried Turnip Cake* 14
香煎蘿蔔糕*

Beef Puff 3^{PCS} | 19
牛肉酥

Deep Fried Pork & Prawn Wonton* 3^{PCS} | 14
香脆炸雲吞*

Bean Curd skin Prawn Roll* 3^{PCS} | 16
鮮蝦腐皮卷* (3件)

Prawn & Pork Spring Rolls* 3^{PCS} | 14
香脆鮮蝦豬肉春卷*

Chicken Spring Rolls* 3^{PCS} | 14
香脆雞肉春卷* (3件)

Vegetarian Spring Rolls (V) 3^{PCS} | 14
香脆素春卷 (V) (3件)

Crispy Silken Tofu, Five Spice Salt (V) 13
椒鹽豆腐

Portuguese Egg Tarts 3^{PCS} | 17
葡式蛋撻 (3件)

Sesame Ball, Red Bean 3^{PCS} | 17
芝麻球

CONGEE 粥

Congee, Black Cod, Conpoy, Scallion Ginger 21
鱈魚瑤柱粥

Congee, Chicken, Century Egg 21
雞肉皮蛋粥



Signature Dish

(V) Vegetarian

*Item contains traces of pork

SILKS GLOSSARY

The Differences of Dim Sum and Dim Sim

Dim Sum is an umbrella term that refers to the range of small, bite-sized portions of Chinese food that is often served at restaurants that offer Yum Cha.

Dim Sum dishes can be prepared in a variety of ways, from, steamed, fried, or baked and are typically served on small plates or inside bamboo steamers.

Examples of Dim Sum classics are BBQ Pork bun and Siu Mai.

Dim Sim is the name of a Chinese-inspired snack that is shaped like a Siu Mai i.e. a Cylinder of meat and vegetables filling, partially wrapped in pastry.

Although the appearances are similar, Dim Sims and Siu Mai have different ingredients and taste completely different to one another. Dim Sims are usually served either steamed or fried and can come in a variety of fillings, with

the most popular being pork and cabbage. They have become extremely popular in Australia as a snack and are sometimes referred to as “Dimmie’s”.

What Does “XO” Sauce Stand For?

The sauce originated in Hong Kong in the 1980s. Its name comes from XO (or extra old) cognac, considered supremely luxurious. XO sauce is the most valuable Cantonese condiment, with various umami flavours concentrated from dried scallops, Jinhua ham, and dried shrimps.

Why is it Called “Peking duck”

The fall of the Yuan Dynasty in 1368 brought about many changes in China and paved way for the rise of the Ming Dynasty. By this time, the recipe took on the name “Peking Duck”, named for the capitol city in China (now more commonly referred to as Beijing).

