

金冠閣



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).*

SET MENU \$138 PER PERSON

Menu is designed for a minimum of 2 people.

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

* * *

Crispy Chicken Ribs
Yuzu, Plum Glazed
梅果柚子脆皮雞肋骨

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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

* * *

"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

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Jasmine Cake, Peach, Plum Wine
梅酒茉莉花蛋糕

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

SET MENU \$178 PER PERSON

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

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Silks Signature Baked Crab Shell
Spanner Crab Meat, Parmesan Cheese
芝士焗釀蟹蓋

* * *

Southern Rock Lobster
Ginger Spring Onion Sauce, Egg Noodles
薑葱龍蝦配蛋麵

* * *

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 Vegetable's, Garlic Crystal Sauce
蒜蓉時令蔬菜

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

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Sesame Crème Brûlée
Sesame Tuile, Mango Sorbet
芝麻焦糖燉蛋配芒果雪葩

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



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\$98PP VEGETARIAN SET MENU

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

* * *

Vegetables Spring Rolls (V)
素春卷 (V)

* * *

Trio of Dumplings Basket
Black Truffle Mushroom Roll, Edamame Sticky Rice Dumpling, Jade Dumpling
上素蒸三喜

* * *

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

* * *

Fresh Seasonal Fruit Platter
時令水果



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APPETISERS

餐前小食

	Sung Choi Bao (each) Water Chestnut, Bamboo Shoot, Lettuce Cup 生菜包(每位)	Seafood 海鮮 28 Chicken 雞肉 20 Mushroom (V) 雜菌 (V) 16
	Baked Crab Shell Spanner Crab Meat and Parmesan Cheese 芝士焗釀鮮蟹蓋	40
	Roasted Peking Duck Pancake Cucumber, Spring Onions, and Plum Sauce 京式片皮鴨	Each 14 / 10pcs 120
	Sautéed Crayfish with Cream & Egg White (for two) 龍蝦炒鮮奶 (2位)	46
	Crispy Chicken Ribs (5pcs) Yuzu, Plum Glazed 梅果柚子脆皮雞肋骨 (5件)	20
	Silks Signature Trio of Dumplings* 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	22
	Trio of Dumplings Basket Black Truffle Mushroom Roll, Edamame Sticky Rice Dumpling, Jade Dumpling 上素蒸三喜 (V) 黑松露鮮竹卷, 毛豆糯米燒賣, 翡翠上素餃	18
	Premium Spring Rolls (5pcs) Choice of: Prawn or Pork* or Vegetable Spring Roll (V) 精選春卷 (5件) 鮮蝦 或 豬肉*素春卷(V)	23
	Baby Abalone 鮑魚仔 Steamed with: Silks Signature XO Sauce* 秘製 XO 醬* Black Bean 豆豉, Garlic Ginger 薑蔥	18/each



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SOUPS

湯類

Sweet Corn, Egg Drop Soup 粟米羹	Chicken 雞肉 16 Spanner Crab Meat 蟹肉 20
Hot & Sour Seafood Soup 海鮮酸辣湯	22

POULTRY

Barossa Valley Chicken 澳洲雞柳 <i>Choice of</i>	42
Black Bean, Dried Chilli 豆豉辣椒	
Spring Onion Ginger 蒜蓉薑蔥	
Kung Pao Sauce 宮保醬	
Sizzling Wild Mushroom, Black Truffle 鐵板野生松茸配黑松露醬	

SEAFOOD

海鮮

Japanese Hokkaido Scallops* 日本北海道帶子*	50
<i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬</i>	
Mooloolaba King Prawns 昆士蘭蝦	52
<i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬 Kung Pao Sauce 宮保醬 Salted Egg Yolk 黃金醬</i>	
Apple Wood Baked Tooth Fish "Glacier 51" <i>Osmanthus, Honey Soy</i>	55
桂花蜜汁焗鱈魚	
Tooth Fish, Casserole, Chili Black Bean Sauce 鱈魚辣椒豆豉煲	55



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FRESH LIVE SEAFOOD

(FILLET UPON REQUEST)

游水海鮮

Coral Trout 東星斑	350/1kg
Barramundi 盲曹	140/1kg
<i>Steamed with: Cantonese Style Supreme Soy</i> 薑葱 <i>Deep fried with: Sweet and Sour Sauce</i> 甜酸汁, <i>Sweet Soy Sauce</i> 甜豉汁, <i>Salted Egg York</i> 黃金醬, <i>Spices Salt & Pepper</i> 椒鹽	
Southern Rock Lobster 澳洲龍蝦	380/1kg
<i>Wok fried: Salt & Pepper</i> 椒鹽 <i>Ginger Spring Onion</i> 薑葱 <i>Black Bean</i> 豆豉醬 <i>Salted Egg Yolk</i> 黃金醬 <i>XO Sauce</i> 秘製 XO 醬* <i>Singapore Chilli</i> 或星洲辣椒	
<i>Duck Liver & Brandy Sauce, Black Truffle Sauce</i>	40/serve
黑松露醬 鴨肝白蘭地醬或秘製	
Snow Crab 雪蟹	350/1kg
<i>Wok fried: Salt & Pepper</i> 椒鹽 <i>Ginger Spring Onion</i> 薑葱 <i>Black Bean</i> 豆豉醬 <i>Salted Egg Yolk</i> 黃金醬 <i>XO Sauce</i> 秘製 XO 醬* <i>Singapore Chilli</i> 或星洲辣椒	
<i>Duck Liver & Brandy Sauce, Black Truffle Sauce</i>	40/serve
黑松露醬 鴨肝白蘭地醬或秘製	
Australian Green Lip Abalone 澳洲新鮮青邊鮑魚	350/1kg
<i>Sautéed with: Ginger Spring Onion</i> 薑葱, <i>XO Sauce*</i> 秘製 XO 醬*, <i>Black Bean</i> 豆豉醬,	
Black Truffle Sauce 黑松露醬	40/serve
Add on egg noodle or braised E-Fu noodle	18/Serve
易想: 蛋麵或炆伊麵	



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MEAT

牛、羊及豬

	Mayura Wagyu Beef (180g), <i>Fresh Mushrooms, Edamame, Pumpkin, Black Truffle Sauce</i> 黑松露金瓜和牛粒	158
	Tender Valley Black Angus Beef Tenderloin with Honey, Black Pepper Sauce 蜜椒蘆筍牛柳粒	51
	Slow Cooked Beef Short Ribs Wild Mushroom, Five Spice Sauce Wrapped in Lotus Leaf 慢煮荷葉牛肋骨	46
	Sweet & Sour Berkshire Pork, Pineapple, Bell Peppers, Lychee Pearl* 鳳梨甜酸咕嚕肉*	43
	BBQ Combination* (2 selections of your choice) <i>Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Scallop's Salad</i> 燒味雙拼*	43
	古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 帶子沙拉	

TOFU & VEGETABLES

精選素菜

	Crispy Silken Tofu with Spices, Salt and Pepper (V) 椒鹽豆腐 (V)	23
	Sautéed Broccolini with Black Garlic (V) 黑蒜炒西蘭花苗(V)	29
	Deep-fried Mock Fish, Sweet and Sour Sauce 酸甜酥炸素魚	38
	Seasonal Vegetables (V) <i>Steamed or Stir Fried with Garlic Ginger Crystal Sauce</i> 時令蔬菜(白灼, 蒜蓉) (V) <i>Garlic</i> 蒜蓉, <i>Ginger</i> 薑蔥, <i>Crystal Sauce</i> 清炒, <i>Black Bean</i> 豆豉醬	32
	Braised Fried Bean Curd Wild Matsutake Mushrooms (V) 野生松茸燒豆腐(V)	33



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RICE & NOODLES

飯, 麵類

	Small serves 1-2	Large 3-4
 Fried Rice with Crab Meat, Conpoy, Egg Whites 瑤柱蟹肉蛋白炒飯	32	46
"Yang Zhou" Fried Rice, Prawn and Char Siu Pork* 揚州炒飯*	28	40
Black Truffle, Aparagus Fried Rice (V) 黑松露素炒飯 (V)	24	34
Flat Noodle, Seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Singapore Noodles* with Char Siu Pork and Shrimps 星洲炒米粉*	26	38
Steamed Jasmine Rice (V) 絲苗白飯(V)	6	



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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 buns, 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).

