



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. 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). An additional service fee of 10% applies to bookings of 10 people or more.

APPETISERS

前菜

Silks Signature Trio of Treasures* (For 1 person) (Mao Tai Braised Baby Abalone, Honey Glazed Five Spiced Char Siu Pork, Sliced Roasted Duck on Bao, Oscietra Caviar) 金冠閣三小品	32pp
Fresh Shucked Oyster Natural or Salmon Roe, Cucumber Chardonnay Vinegar 現開鮮生蠔	\$8ea
Chilled Mixed Seafood & Green Beans with XO Sauce* (Cold) 海鮮拌XO四季豆	48
Chilled Cucumber, Zhen Jiang Vinegar, Fungus (Cold) 老香醋芸耳脆黃瓜	25
Pig's Trotter Marinated in Homemade Soy Stock* (Cold) 鹵水豬仔腳	25
Marinated Jelly Fish Head with Infused Master Soy & Sichuan Chilli Oil (Cold) 密制辣醬海蜇頭	25
Poached Boneless Chicken with Homemade Spring Onion Oil (Cold) 薑蔥油雞	28
Trio of Dumplings* Prawn & Chive, Scallop & Lemon Myrtle, Jade Skin Vegetarian Dumpling 至尊三喜	28
Premium Spring Rolls (6pcs) Options: Truffle Lobster, Vegetarian or Pork* 香脆春卷	25
Southern Rock Lobster "Sung Choy Bao" (For 1 person) Diced Lobster, Water Chestnut & Bamboo Shoot on Lettuce 龍蝦生菜包	28pp
Vegetarian "Sung Choy Bao" (For 1 person) Finely Diced Vegetables & Mushroom in a Crisp Lettuce Leaf (V) 上素生菜包	18pp
Salt & Pepper Soft-Shell Crab with Dried Garlic & Chilli 避風塘軟殼蟹	30
Homemade Charcoal Tofu with Salted Egg Yolk 黃金豆腐磚	23

* Item contains pork 含有豬肉

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SOUP 汤羹

Nourishing Soup of the Day* 廚師精選老火靚湯*	20
Braised Crab Meat & Sweet Corn Soup 生拆蟹肉粟米羹	28
Braised Lobster Soup with Salmon Roe & Egg White 芙蓉龍蝦羹	32
Double Boiled Soup Tea Tree Mushroom Soup, with Bamboo Pith, Tomato (V) 養生菌湯	28
Chrysanthemum Hydrangea Tofu Soup, with Wolf Berry (V) 養生豆腐菊花湯	32
Premium Hot & Sour Soup with Shredded Abalones & Fish Maw 一品陈醋酸辣羹	58

BARBECUE & ROASTS 燒味篇

Silks Peking Duck (per piece) Served on Fried Mantou, Hoisin Sauce and Oscietra Caviar 金冠閣明爐燒鴨	16pp
BBQ Meat Trio Combination Platter* Crispy Skin Roasted Pork, Honey Glazed Five Spiced Pork Belly “Char Siu”, Roasted Duck* 燒味三拼	58
Applewood Smoked Crispy Free-Range Pork Belly* 果木燒五層腩*	48
Twice Cooked Crispy Skin Chicken (Half), Five Spice Salt & Lime 金冠金牌華鹽脆皮炸子雞	38
Honey Glazed Five Spiced Pork Belly “Char Siu” 楓糖醬燒古法蜜汁黑豚肉*	39
Crispy Whole Squab, Five Spice Salt & Lime 脆皮炸乳鴿	38

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SILKS SPECIALTIES

金冠閣精品

Layered Creamy Egg White with Lobster Meat & Black Truffle Oil 龍皇鮮奶炒蛋白黑松露	78
Steamed Egg White with Sea Urchin & New Zealand Scampi in Chinese Hua Diao Wine 花雕蛋白海膽蒸紐西蘭深海螯蝦	98
Australian MBS+9 Wagyu Beef Cubes (160g), Wok Fried with Black Truffle Sauce, Wild Mushrooms & Pumpkin Puree 黑松露金瓜和牛粒	128
Braised Stuffed Sea Cucumber, Prawn & Duck Liver Mousse, Superior Abalone Jus 鮑汁鴨肝百花釀刺參	158
Braised Tasmanian Live Whole Greenlip Abalone, Sea Cucumber, Mushroom 紅燒塔州原隻青邊鮑烩東遼參	218 / 100g
Braised Tasmania Live Whole Greenlip Abalone, Fish Maw, Mushroom 塔州原隻青邊鮑烩花膠	218 / 100g
Salt Baked Chicken with Chinese Baijiu Mao Tai (48 小時前預訂 Pre-order of 48 Hours Required) 茅臺酒香古法鹽焗雞	68 / Half 108 / Whole

BIRD'S NEST

燕窩篇

Braised Bird's Nest with Superior Broth 紅燒官燕	168
Double Boiled Bird's Nest Soup with Crab Meat 蟹肉官燕羹	188
Bird's Nest with Abalone & Shredded Fish Maw in Superior Broth 高湯鮑魚花膠官燕	218

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LIVE SEAFOOD

活海鮮篇

Stir Fried Clams, Homemade XO Sauce* 88 / 500g
Served with Chinese Donuts
or Crispy Noodles
极品醬爆炒游蜆配油條或脆麵

Coral Trout - 野生東星斑 288 / kg
Parrot - 青衣 130 / kg
Morwong - 三刀 238 / kg

Cooking Styles 煮法:

Steamed with Spring Onion, Ginger & Soy Sauce, Hong Kong Style 港式清蒸

Steamed with Dried Tangerine Peel 貢棗陳皮清蒸

Deep Fried with Sweet Soy Sauce 油浸甜豉油

Deep Fried with Sweet & Sour Sauce 油浸甜酸汁

Snow Crab 雪蟹 240 / kg
Australian Lobster 澳洲龍蝦 260 / kg

Cooking Styles 煮法:

Stir-Fried with Ginger & Spring Onion 薑蔥爆

Stir-Fried with XO Sauce 极品醬爆

Salt & Pepper with Dried Garlic & Chilli 椒鹽

Salted Egg Yolk & Chilli 金衣

Singapore Chilli 新加坡辣椒醬

Baby Abalone 鮑魚仔 18 ea

Cooking Styles 煮法:

Steamed with: 清蒸

Hong Kong-Style, Soya Sauce, Ginger Spring Onion 薑蔥

Garlic Mince 蒜茸

XO Sauce 极品醬

Additional Options 附加:

Extra E-Fu or Egg Noodle 伊麵/蛋麵 18

Fried Mantou (4PCs) 炸饅頭 6

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SEAFOOD

海鮮

Stir Fried Queensland King Prawns & Scallop in Black Garlic, Mao Tai Sauce 茅臺蝦球帶子爆黑蒜	68
Crispy King Prawn with Homemade Wasabi Mayonnaise 青芥末蝦球	48
Stir-fried Prawns & Pearl Meat with Kung Pao Sauce 宮保爆炒雙鮮	60
Wok Fried Squid with Morel Mushroom in XO Sauce XO爆炒鮮魷魚羊肚菌	68
Applewood Smoked “Glacier 51” Toothfish with Sweet Soy & Garlic Shallot Soil 煎封巴塔哥尼亞銀鱈魚	78
Steamed Coral Trout Fillet with Prosciutto Ham & Mushroom in Conpoy Sauce* 麒麟斑	58

BEEF / PORK / POULTRY

家禽篇

Australian MBS+9 Wagyu Beef (160g), Wok Fried with Wasabi Soy Sauce 日本芥末和牛粒	128
Black Angus Tenderloin (180g), Wok Fried with Black Pepper Sauce, Tasmanian Honey & Asparagus 蜜椒蘆筍爆牛粒	60
Green Beans with Pork Mince & Homemade X.O Sauce* 干煸四季豆	35
“Yu Xiang” Okra with Pork Mince & Spicy Bean Sauce* 魚香秋葵	38
Pan Grilled Lamb Cutlets, Stir Fried Baby Spinach & Baby Leeks, with Spicy Mongolian Sauce 蒙古大蒜炒羊架	68
Sweet & Sour Crispy Kurobuta Pork, Freeze Dried Lychees & Mandarins* 荔枝黑豚咕嚕肉	58
Deep Fried Boneless Chicken in Chinese Black Date Sauce 黑蜜棗雞	58

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CLAYPOT

煲仔篇

Spicy Numbing Corn-Fed Chicken with Aged Shaoxing Wine 辣子雞煲仔	39
Organic Poached Mixed Vegetables with Dried Scallops in Superior Broth 有机什菜上汤瑶柱煲	28
Braised Coral Trout Fillet, with Pork Belly, Mushroom & Chinese Wine 酒香斑腩煲	88
Silken “Ma Po Tofu” with Lobster Meat in Bean Paste & Chilli Sauce 龙虾配麻婆豆腐	78

HEALTHY VEGETARIAN

素斋篇

Mixed Seasonal Vegetables: Baby Spinach, Choy Sum, Kai Lan, Asparagus, Broccolini (Cooking Methods: Stir Fried, Sauteed with Garlic or Steamed) 时蔬菜	28
Hot & Sour Baby King Brown Mushrooms, Kai Lan Crisp 陈醋杏鲍菇	29
Stir Fried Assorted Wild Forest Mushrooms with White Truffle Oil & Bok Choy 白松露三菇	29
Stir-Fried Green Beans with Preserved Vegetables 欖菜菌香四季豆	26

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