

金冠閣



Please note: Credit card payments incur a surcharge of 0.85% and a surcharge of 15% applies on public holidays.

DINNER SET MENU \$118 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
Honey Ginger Soy
蜜汁脆皮雞肋骨

* * *

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)

* * *

Queensland "Kung Pao" King Prawns
Chinese Celery, 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 Green Vegetables with Garlic
蒜蓉時令蔬菜

Black Truffle Fried Rice
Chicken, Asparagus
黑松露雞肉炒飯

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Jasmine Milk Tea Tiramisu
茉莉提拉米蘇

Add a Peking Duck Pancake
serving for \$10 per person
另加每片京式片皮鴨 \$10

Upgrade to a Seafood "Sung Choi Bao"
for \$10 per person
升級至海鮮生菜包每位 \$10



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

DINNER SET MENU \$158 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

* * *

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

* * *

Southern Rock Lobster Ginger & Spring Onion
with 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

Osmanthus Honey Char Siu Black Cod
桂花叉燒汁焗鱈魚

Seasonal Mixed Green Vegetables with Garlic
蒜蓉時令蔬菜

Black Truffle Fried Rice
Chicken, Asparagus
黑松露雞肉炒飯

* * *

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

Add a Peking Duck Pancake
serving for \$10 per person
另加每片京式片皮鴨 \$10

Upgrade to a Seafood "Sung Choi Bao"
for \$10 per person
升級至海鮮生菜包每位 \$10



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APPETISERS

餐前小食

Tasmanian Oysters 塔斯馬尼亞生蠔

Fresh with: Hua Diao Wine Vinaigrette, Yarra Valley Salmon Roe Each 5.5

生食: (花雕米醋, 三文魚籽)

*Steamed with: Silks Signature XO Sauce** Each 6

蒸: (XO醬*)



Sung Choi Bao (each)

Seafood 海鮮 28

Water Chestnut, Bamboo Shoot, Lettuce Cup

Duck 鴨肉 25

生菜包(每位)

Chicken 雞肉 18

Vegetable (V) 雜菌 (V) 14



Baked Crab Shell

38

Spanner Crab Meat and Parmesan Cheese

芝士焗釀鮮蟹蓋

Sautéed Crayfish with Cream & Egg White (for two)

45

龍蝦炒鮮奶 (2位)

Fried "Har Kau" Balls with Mayo (5 pieces)

25

Fried Toasted Bread with Prawn Mince and Mango

酥脆炸蝦球* (5件)

Spiced Salt and Pepper Calamari with Mango Mayonnaise

22

香脆椒鹽鮮魷

Crispy Chicken Ribs (5 pieces)

18

Glazed with Honey Ginger Soy

蜜汁脆皮雞肋骨 (5件)



Silks Signature Trio of Dumplings*

19

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)

Vegetarian Trio of Dumplings (V)

16

Black Truffle Bean Curd Roll, Edamame 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)

Premium Spring Rolls (5 pieces)

21

Choice of: Prawn or Pork or Black Truffle & Mushrooms (V)*

精選春卷 (5件)

鮮蝦 或 豬肉*或 黑松露雜菌(V)



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SOUPS

湯類

Sweet Corn, Spanner Crab Meat and Egg Drop Soup 蟹肉粟米羹	20
Hot & Sour Seafood Soup 海鮮酸辣湯	22
Braised Fish Broth, Tofu 鮮魚豆腐滾湯	25

POULTRY

Roasted Peking Duck Pancake Cucumber, Spring Onions and Plum Sauce 京式片皮鴨	Each 12 10 Pieces 108
 Barossa Valley Chicken with Black Bean and Dried Chilli 香辣大千雞煲	40
Yu Shiang Eggplant with Minced Chicken, Spicy Garlic Sauce 魚香茄子煲	35
Sizzling Barossa Valley Chicken, Oyster Sauce & Macadamia Nuts 鐵板澳洲果仁雞柳	40



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FRESH LIVE SEAFOOD

(FILLET UPON REQUEST)

游水海鮮

Coral Trout 東星斑	280/1kg
Barramundi 盲曹 <i>Steamed with: Cantonese Style Supreme Soy</i> 薑葱 <i>Deep fried with: Sweet and Sour Sauce or Sweet Soy Sauce</i> 甜酸汁或豉油	118/1kg
Southern Rock Crayfish 澳洲龍蝦	340/1kg
Snow Crab 雪蟹 <i>Wok fried: Salt & Pepper</i> 椒鹽 <i>Sautéed: Duck Liver & Brandy Sauce or XO Sauce*</i> 鴨肝白蘭地醬或秘製XO 醬*	230/1kg 40/Serve
Australian Green Lip Abalone 澳洲新鮮青邊鮑魚 <i>Sautéed with: Ginger, Spring Onion</i> 薑葱	230/1kg
Baby Abalone 鮑魚仔 <i>Steamed with: Silks Signature XO Sauce*</i> 秘製XO 醬*	16/each

SEAFOOD

海鮮

Black Cod, Minced Chicken and Eggplant Casserole, Douban Sauce 鱈魚雞肉醬茄子煲	52
Queensland King Prawns with "Kung Pao" Sauce 宮保昆士蘭蝦	49
Deep Fried Queensland King Prawn with Salted Egg Yolk 黃金蝦球	49
Sea Cucumber, Prawn, Scallop, Calamari, Bailing Mushroom 海參雜錦海鮮白靈菇煲	85
 Roasted Black Cod, Osmanthus Honey Char Siu 桂花蜜糖焗黑鱈魚	48
 Stir Fried Japanese Scallops with XO Sauce, Pineapple, Bell Peppers* XO醬炒日本帶子*	45



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MEAT

牛、羊及豬

	Mayura Wagyu Beef (180g), Black Truffle Pumpkin and Wild Mushrooms 黑松露金瓜和牛粒	148
	Tender Valley Black Angus Beef Tenderloin with Honey, Black Pepper Sauce 蜜椒蘆筍牛柳粒	48
	Mandarin Black Angus Beef Tenderloin 乾燒中式牛柳絲	46
	Mongolian Lamb Loin with Leek, Served on a Sizzling Hot Plate 香煎羊柳配蒙古大蒜汁	46
	Slow Cooked Beef Short Ribs Wild Mushroom, Five Spice Sauce Wrapped in Lotus Leaf 慢煮荷葉牛肋骨	45
	Sweet & Sour Berkshire Pork, Pineapple, Bell Peppers, Lychee Pearl* 鳳梨甜酸咕嚕肉*	40
	BBQ Combination* (2 selections of your choice) <i>Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Baby Octopus</i> 燒味雙拼*	40
	古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 涼拌八爪魚	

TOFU & VEGETABLES

精選素菜

	Crispy Silken Tofu with Spices, Salt and Pepper (V) 椒鹽豆腐 (V)	22
	Sautéed Broccolini with Black Garlic, Chilli Crumbs (V) 黑蒜炒西蘭花苗(V)	26
	King Brown Mushroom Fritters, Sweet and Sour Sauce (V) 酥炸甜酸杏鮑菇(V)	28
	Seasonal Vegetables (V) Steamed or Stir Fried with Garlic Ginger Crystal Sauce 時令蔬菜(白灼, 蒜蓉) (V)	28
	Braised Fried Bean Curd Wild Matsutake Mushrooms (V) 野生松茸燒豆腐(V)	32



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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	28	42
"Yang Zhou" Fried Rice, Prawn and Char Siu Pork* 揚州炒飯*	24	36
Black Truffle, Aparagus Fried Rice (V) 黑松露素炒飯 (V)	22	32
Braised E-Fu Noodles, Crabmeat, Egg White Gravy 芙蓉蟹肉炆伊麵	28	42
Singapore Noodles* with Char Siu Pork and Shrimps 星洲炒米粉*	24	36
Cantonese "Chow Mien" Wild Mushrooms (V) 蠔皇雜菌炒麵(V)	22	32
Steamed Jasmine Rice (V) 絲苗白飯(V)	6	



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DESSERT

甜品

Red Bean Pancake, Fairy Floss, Vanilla Bean Ice Cream 豆沙鍋餅	18
Jasmine Milk Tea Tiramisu 茉莉提拉米蘇	18
Sesame Crème Brûlée, Sesame Tuile, Mango Sorbet 芝麻焦糖燉蛋配芒果雪葩	18
Mango Pudding with Mango Pearls 香芒珍珠布甸	15
Corn Flake Coated Banana Fritters Butterscotch, Vanilla Bean Ice Cream 香脆炸香蕉伴香草雪糕	18
Fresh Seasonal Fruit Platter (for 1 person) 時令鮮果盆	14

Scan QR Code for beverage list



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