



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.

SILKS LUNCH SET MENU

98/pp

Set menu is available for a minimum of 2, for the whole table only.

點心三小品

Dim Sum Combination Prawn & Chive Dumpling, Scallop & Lemon Myrtle
with Chive, King Prawn Sui Mai

廚師精選老火靚湯

Nourishing Soup of the Day

荔枝黑豚咕嚕肉

Sweet & Sour Kurobuta Pork, Lychees & Mandarins

豉油皇海鮮炒麵

Wok Fried Egg Noodle with Squid, Prawn and Fish Fillet,
Bean Shoot & Garlic Chivese

DESSERT

流沙煎堆

Sesame Salted Egg Yolk Lava Ball, Sesame Sponge

OR

時令鮮果盆

Fresh Seasonal Fruit Platter

SILKS LUNCH SET MENU

128/pp

Set menu is available for a minimum of 2, for the whole table only.

點心三小品

Dim Sum Combination

Prawn & Chive Dumpling, Scallop & Lemon Myrtle
with Chive, King Prawn Sui Mai

生拆蟹肉粟米羹

Braised Crab Meat & Sweet Corn Soup

香芹爆炒星班片

Wok Fry Coral Trout Fillet, Celery, Black Fungus
in Shallot & Ginger Sauce

蜜椒蘆筍爆牛粒

Black Angus Beef Tenderloin with Mixed Pepper
and Honey Sauce, Asparagus

蟹肉蛋白飛魚籽玉帶炒飯

Egg White Fried Rice, Crab Meat, Scallops & Flying Fish Roe

DESSERT

忌廉香芒珍珠布甸

Mango Pudding, Compressed Watermelon with Mango Pearls

OR

時令鮮果盆

Fresh Seasonal Fruit Platter

SILKS SET MENU

198/pp

Set menu is available for a minimum of 2, for the whole table only.
24 hours' notice required for a group of 7 or less and 48 hours' notice for 8 people and more.

燒味三拼

BBQ Meat Trio Combination Platter

Crispy Roasted Pork, Applewood Smoked Free Range Pork Char Siu,
Slice Peking Duck on Bao & Oscietra Caviar

鮑魚絲菲皇瑤柱羹

Shredded Tasmanian Baby Abalone Soup with Conpoy and Chives

煎封銀鱈魚

Applewood Smoked Toothfish "Glacier 51", Sweet Soy & Garlic Shallot Soil

古法東坡肉

Cantonese Braised Kurobuta Pork Belly with Supreme Sauce

蜜椒蘆筍爆牛粒

Black Angus Beef Tenderloin with Mixed Pepper and Tasmanian Honey Sauce

蟹肉蛋白飛魚籽玉帶炒飯

Egg White Fried Rice, Crab Meat, Scallops & Flying Fish Roe

DESSERT

檸香櫻花配烏龍慕斯

Oolong Mousse, Lemon Sakura Cake, Cherry Gel

SILKS SET MENU

238/pp

Set menu is available for a minimum of 2, for the whole table only.

24 hours' notice required for a group of 7 or less and 48 hours' notice for 8 people and more.

點心三小品

Dim Sum Combination

Prawn and Crab Meat Har Gao, Black Garlic Wagyu Beef Sui Mai,

Vegetarian Jade Dumpling

鮑魚絲荳皇瑤柱羹

Shredded Tasmanian Baby Abalone Soup with Conpoy and Chives

極品龍蝦球

Wok Fried Homemade XO Southern Rock Lobster with Egg Noodle

古法東坡肉

Cantonese Braised Kurobuta Pork Belly with Supreme Sauce

黑松露金瓜和牛粒

Australian MBS9+ Wagyu Beef, Garlic, Pumpkin & Wild Mushroom

蟹肉蛋白飛魚籽玉帶炒飯

Egg White Fried Rice, Crab Meat, Scallops & Flying Fish Roe

DESSERT

椰香斑斕燕窩布甸

Chilled Bird Nest, Coconut & Pandan Pudding