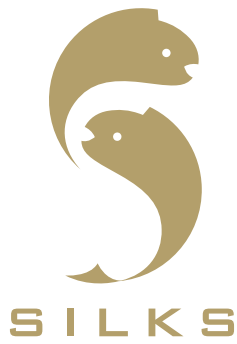


金冠閣



Peter Zhang
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.*

PEKING DUCK

MONDAY - THURSDAY

Enjoy Delicious Peking Duck Pancakes and Soup To Be Shared For \$108

(Includes Whole Peking Duck Sliced With 14pcs Home-Made Pancake, Leeks, Cucumber, And Plum Sauce.)

京式片皮鴨套餐 \$108

(包括整鴨全切, 14片自製烤鴨捲餅, 以及大蔥、黃瓜、甜麵醬等小菜配料)

Roasted Peking Duck Broth with Tofu, Vegetables, Napa Cabbage, and Mushrooms.

同時附送烤鴨湯, 含豆腐、蔬菜、紹菜和蘑菇

ADD-ONS

Duck Sung Choi Bao (Each)	26
Water Chestnut, Bamboo Shoot, Lettuce Cup 鴨肉生菜包 (每個) 馬蹄, 竹筍, 生菜	
Duck Ma Po Tofu	28
Mushrooms, Hot Bean Paste, Preserved Vegetables 鴨肉麻婆豆腐 蘑菇, 辣豆瓣醬, 酸菜	
Claypot Braised Roast Duck	36
Preserved Vegetables, Sweet Purple Potato 紫薯火鴨煲 酸菜, 甜紫薯	
Duck Fried Rice	28
Eggs, Spring Onions 烤鴨炒飯 雞蛋, 葱	



Signature Dish (V) Vegetarian *Item contains traces of pork

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STEAMED

蒸點

Supreme Dumpling 18.00 per serve
至尊特級點心 3 pcs each

 Lobster, Ginger & Spring Onion Dumpling with Tobiko*
薑蔥龍蝦魚子餃*

 Crab Meat & Beetroot Dumpling*
紅菜頭蟹肉餃*

 Scallop & Sweet Corn Dumpling*
粟米帶子餃*

 Jade Skin Vegetarian Dumpling (V)
翡翠上素餃 (V)

 Crystal Skin Prawn Dumpling*
晶瑩鮮蝦餃*

Steamed BBQ Pork Buns*
蜜汁叉燒包*

Deluxe Steamed 16.00 per serve
特級點心 3 pcs each

Chicken Siu Mai, Black Truffle*
黑松露雞肉燒賣*

Pork Xiao Long Bao*
上海小籠包*

Spicy Pork Wonton with Chilli Oil*
紅油抄手*

Black Truffle Bean Curd Skin Rolls (V)
黑松露鮮竹卷 (V)

Chicken Feet with Chilli Black Bean Sauce
豉汁蒸鳳爪

Steamed Spare Ribs with Black Bean Sauce*
豉汁蒸排骨*

Braised Beef Tendon, Black Fungus
牛筋燜木耳

Steamed Custard Bun, Salted Egg Yolk
黃金流沙包



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BAKED AND PAN FRIED

烘烤 & 煎炸類

Berkshire Char Siu Pork Puffs* (3pcs each) 黑毛豬肉叉燒酥* (3件)	15
Pan Fried Turnip Cake* 香煎蘿蔔糕*	14
Prawn Spring Rolls* (3pcs each) 香脆蝦春卷* (3件)	14
Pork Spring Rolls* (3pcs each) 豬肉春卷* (3件)	14
Vegetarian Spring Roll (V) (3pcs each) 素春卷 (V) (3件)	14
Crispy Silken Tofu with Spices, Salt & Pepper (V) 椒鹽豆腐	13
Portuguese Egg Tarts (3pcs) 香脆葡式蛋撻 (3件)	16

NOODLE, RICE & CONGEE

飯類, 粥

	Small serves 1-2	Large 3-4
"Yang Zhou" Fried Rice, Prawn and Char Siu Pork* 揚州炒飯*	30	42
Black Truffle Fried Rice, Asparagus (V) 黑松露蘆筍素炒飯 (V)	24	34
Stir-fry Flat Noodle, Seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Wok-fry Rice Noodles, Tender Valley Beef 乾炒牛肉河粉	25	37
Congee, Tooth Fish, Conpoy, Ginger 鱈魚瑤柱粥	20	
Congee, Chicken, Century Egg 雞肉皮蛋粥	20	



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ADD ONS

Sweet Corn Egg Drop, Spanner Crab Soup 蟹肉粟米羹	20
Hot & Sour Egg Drop, Seafood Soup 海鮮酸辣湯	24
Steamed Baby Abalone 鮑魚仔 Steamed with: 清蒸 Black Bean 豉汁 Ginger & Garlic 薑葱 XO Sauce* 秘製 XO 醬*	Each 18
Roasted Peking Duck Pancake Cucumber, Spring Onions and Plum Sauce 京式片皮鴨	Each 14 / 10pcs 120
 Baked Crab Shell Spanner Crab Meat, Parmesan Cheese 芝士焗釀鮮蟹蓋	40
Sautéed Crayfish, Cream, Egg White (for two) 龍蝦炒鮮奶 (2位)	46
Crispy Chicken Ribs (5pcs) Plum, Yuzu Glazed 梅果柚子脆皮雞肋骨 (5件)	20



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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 bun, 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).



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