

金冠閣

YUM CHA



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

WEEKDAY LUNCH SET MENU

\$88 per person - Menu is designed for a minimum of 2 people.
Includes a glass of house wine, beer or soft drink

Roasted Peking Duck Pancake
Sherry Hoisin sauce, Cucumber, Spring Onion
京式片皮鴨

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Add Chicken Sung Choi Bao
Water Chestnut, Bamboo Shoot, Lettuce Cup
For \$15 per person
升級至雞肉生菜包每位 \$15

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Silks Signature Trio of Dumplings*
Spanner Crab and Beetroot Dumpling, Scallop and Sweetcorn 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)

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Japanese Scallops Stir Fried with XO Sauce* XO醬炒日本帶子*
Or upgrade to Osmanthus Honey Char Siu Black Cod
For \$10 per person
升級至桂花蜜糖焗黑鱈魚 每位\$10

Mandarin Black Angus Beef Tenderloin 乾燒中式牛柳絲

Seasonal Mixed Green Vegetables with Garlic (V) 蒜蓉時令蔬菜

"Yang Zhou" Fried Rice with Char Siu Pork & Shrimps* 揚州炒飯*

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Dessert
Add Corn Flake Coated Banana Fritters
Butterscotch, Vanilla Bean Ice Cream
For \$10 per person
另加香脆炸香蕉伴香草雪糕 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

WEEKDAY VEGETARIAN LUNCH SET MENU

\$88 per person - Menu is designed for a minimum of 2 people.
Includes a glass of house wine, beer or soft drink

Vegetable Spring Rolls (V)
香脆素春卷

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Add Vegetarian Sung Choi Bao (V)
Water Chestnut, Bamboo Shoot, Lettuce Cup
For \$15 per person
升級至雞肉生菜包每位 \$15

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Vegetarian Trio of Dumplings (V)
Black Truffle Bean Curd Roll, Edamame Dumpling, Jade Vegetarian Dumpling
上素蒸三喜
(黑松露鮮竹卷, 毛豆糯米燒賣, 翡翠上素餃)

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Vegetarian Mapo Tofu (V)
素麻婆豆腐 (V)

King Brown Mushroom Fritters, Sweet & Sour Sauce (V)
酥炸甜酸杏鮑菇

Seasonal Mixed Green Vegetables with Garlic (V)
蒜蓉時令蔬菜

Black Truffle, Asparagus Fried Rice (V)
黑松露素炒飯 (V)

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Dessert
Add Corn Flake Coated Banana Fritters
Butterscotch, Vanilla Bean Ice Cream
For \$10 per person
另加香脆炸香蕉伴香草雪糕 每位\$10



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STEAMED

蒸點

Supreme Dumpling

至尊特級點心

14.00 per serve (3 pieces each)

Lobster, Ginger & Spring Onion Dumpling with Tobiko*

薑蔥龍蝦魚子餃

Spanner Crab Meat & Beetroot Dumpling*

紅菜頭蟹肉餃

Scallop & Sweet Corn Dumpling*

粟米帶子餃

Prawn & Chinese Chive Dumpling*

鮮蝦韭菜餃

Crystal Skin Prawn Dumpling*

晶瑩鮮蝦餃

Glutinous Rice Wrapped in Lotus Leaf* (each)

荷葉飯(每位)

Steamed BBQ Pork Buns*

蜜汁叉燒包



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STEAMED

蒸點

Deluxe Steamed
至尊特級點心

12.00 per serve (3 pieces each)

Chicken Siu Mai*
雞肉燒賣

Pork Xiao Long Bao*
上海小籠包

Spicy Pork Wonton with Chilli Oil*
紅油抄手

Jade Skin Vegetarian Dumpling (V)
翡翠上素餃

Edamame Sticky Rice Dumpling (V)
毛豆糯米燒賣

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

Chicken Feet with Chilli Black Bean Sauce
豉汁蒸鳳爪

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



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BAKED AND PAN FRIED

烘烤 & 煎炸類

Berkshire Char Siu Pork Puffs* (3 pieces) 黑毛豬肉叉燒酥	13
Pan Fried Sichuan Chicken Dumpling (5 pieces) 四川雞肉鍋貼	13
Wok Fried Turnip Cake with XO sauce* XO醬炒蘿蔔糕*	15
Pan Fried Turnip Cake* 香煎蘿蔔糕	12
Prawn Spring Rolls (3 pieces) 香脆蝦春卷	13
Vegetarian Spring Rolls (V) (3 pieces) 香脆素春卷	13
Crispy White Bait with Garlic & Spring Onion 避風塘白飯魚	13
Crispy Silken Tofu with Spices Salt & Pepper (V) 椒鹽豆腐	12
Roasted Peking Duck Pancake 京式片皮鴨	each 12
BBQ Combination* (2 selections of your choice) Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Baby Octopus 燒味雙拼* 古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 涼拌八爪魚	40



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RICE, NOODLES & CONGEE

飯類麵類粥

	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
Cantonese “Chow Mien” with Wild Mushrooms (V) 蠔皇雜菌炒麵(V)	22	32
Crispy Noodles with Braised Seafood 海鮮煎生麵	28	42
Flat Rice Noodles Stir Fried with Tender Valley Beef 乾炒牛肉河粉	24	36
Spanner Crab Meat, Conpoy Congee 瑤柱蟹肉粥	20	
Chicken & Century Egg Congee 皮蛋雞粥	20	



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DESSERT

甜品

Portuguese Egg Tarts (3 pieces) 香脆葡式蛋撻	15
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 忌廉香芒珍珠布甸	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	14



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