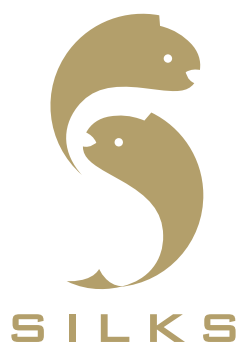


金冠閣



Calvin Lim
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

SUNDAY - FRIDAY

Enjoy Delicious Peking Duck Pancakes and Soup to be shared for \$112

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

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

京式片皮鴨套餐 \$112

(包括整鴨全切, 14片自製烤鴨捲餅, 以及大葱、黃瓜、甜麵醬等小菜配料)
同時附送烤鴨湯, 含豆腐、蔬菜、捲心菜和蘑菇

ADD - ONS

Duck Sung Choi Bao (Each) | 27
Water Chestnut, Bamboo Shoot, Lettuce Cup

鴨肉生菜包 (每個)
馬蹄, 竹筍, 生菜

Duck Ma Po Tofu | 29
Mushrooms, Hot Bean Paste, Preserved Vegetables

鴨肉麻婆豆腐
蘑菇, 辣豆瓣醬, 酸菜

Crispy Battered Shredded Roasted Duck | 48
Onion, Bell Pepper, Sweet and Sour Sauce

乾燒鴨絲配甜酸汁

Duck Fried Rice | 29
Eggs, Spring Onions

鴨肉炒飯
雞蛋, 葱

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



\$145 per person

每位 \$145

Wine Pairing \$60 per person

精選配酒 \$60

Menu

Menu is designed for a minimum of 2 people.

Mushroom “Sung Choi Bao”

Water Chestnut, Bamboo Shoot, Lettuce Cup

雜菌生菜包

Paired with Chandon Brut

* * *

Crispy Chicken Ribs

Yuzu, Plum Glazed

梅果柚子脆皮雞肋骨

Paired with Pikes 'Traditionale' Riesling

* * *

Silks Dumpling Basket*

Prawn Spinach Dumpling

Scallop, Prawn, Pork Dumpling

Taro, Prawn, Chive Dumpling

金冠閣特選蒸三喜* 菠菜蝦餃，帶子豬肉蝦餃，香芋韭菜蝦餃

Paired with Kooyong 'Clonale' Chardonnay

* * *

“Kung Pao” Mooloolaba King Prawns

Bell pepper, Dried Chilli, Cashew Nut

宮保昆士蘭蝦

Gippsland Angus Beef Tenderloin

Honey, Pepper Butter Sauce

蜜椒蘆筍牛柳粒

Seasonal Mixed Vegetables

Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice

Chicken, Asparagus, Eggs

黑松露雞肉蛋炒飯

Paired with Vasse Felix 'Premier' Syrah Shiraz

* * *

Jasmine Cake, Mandarin, Yuzu

柑橘柚子茉莉花蛋糕

Paired with T'Gallant Pink Moscato

ADD - ONS

Add a Peking Duck Pancake | \$12 per person

另加每片京式片皮鴨 \$12

Seafood “Sung Choi Bao” Upgrade | \$12 per person

升級至海鮮生菜包每位 \$12

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

\$185 per person

每位 \$185

Wine Pairing \$110 per person

精選配酒 \$110

Menu

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

Paired with Veuve Clicquot-Ponsardin Brut

* * *

Silks Signature Baked Crab Shell

Spanner Crab Meat, Parmesan Cheese

芝士焗釀蟹蓋

Paired with Shaw & Smith Sauvignon Blanc

* * *

Southern Rock Lobster

Ginger Spring Onion Sauce, Egg Noodles

薑蔥龍蝦配蛋麵

Paired with Albert Bichot Bourgogne 'Origines' Chardonnay

* * *

Rangers Valley Wagyu MBS 6 Gold

Fresh Mushrooms, Edamame, Pumpkin & Black Truffle Sauce

黑松露金瓜和牛粒

Tooth Fish “Glacier 51”

Osmanthus Honey Soy

桂花蜜汁焗鱈魚

Seasonal Mixed Vegetables

Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice

Chicken, Asparagus, Eggs

黑松露雞肉蛋炒飯

Paired with Prosper Maufoux Bourgogne Pinot Noir

* * *

Sesame Crème Brûlée

Sesame Tuile, Mango Sorbet

芝麻焦糖燉蛋配芒果雪葩

Paired with Rockford 'Cane Cut' Semillon

ADD - ONS

Add a Peking Duck Pancake | \$12 per person

另加每片京式片皮鴨 \$12

Seafood “Sung Choi Bao” Upgrade | \$12 per person

升級至海鮮生菜包每位 \$12

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

VEGETARIAN SET MENU

\$100 per person

每位 \$100

Wine Pairing \$50 per person

精選配酒 \$50

Menu

Mushroom "Sung Choi Bao"

Water Chestnut, Bamboo Shoot, Lettuce Cup

雜菌生菜包

Paired with Chandon Brut

* * *

Vegetables Spring Rolls

素春卷

Paired with Pikes 'Traditionale' Riesling

* * *

Trio of Dumplings Basket

Vegetables Dumpling, Mushroom Bun, Vegetables Bean Curd Skin Roll

上素蒸三喜 (V)

翡翠上素餃, 上素香菇包, 上素鮮竹卷

Paired with Kooyong 'Clonale' Chardonnay

* * *

Vegetarian "Mapo" Tofu

翡翠麻婆豆腐

Deep-fried Mock Fish, Sweet & Sour Sauce

酸甜酥炸素魚

Seasonal Mixed Green Vegetables

with Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice

Asparagus

黑松露蘆筍素炒飯

Paired with Giant Steps 'Yarra Valley' Pinot Noir

* * *

Fresh Seasonal Fruit Platter



時令水果

Paired with T'Gallant Pink Moscato

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

APPETISERS 餐前小食

	Sautéed Crayfish with Cream & Egg White (for two) 龍蝦炒鮮奶 (2位)	48
	Sung Choi Bao <i>Water Chestnut, Bamboo Shoot, Lettuce Cup</i> 生菜包(每位)	
	Mushroom (V) 雜菌 (V) 17 ^{each} Chicken 雞肉 +4 Seafood 海鮮 +12	
	Baked Crab Shell <i>Spanner Crab Meat and Parmesan Cheese</i> 芝士焗釀鮮蟹蓋	41
	Roasted Peking Duck Pancake <i>Cucumber, Spring Onions, and Plum Sauce</i> 京式片皮鴨	14^{each} / 10pcs 125
	Crispy Chicken Ribs (5pcs) <i>Yuzu, Plum Glazed</i> 梅果柚子脆皮雞肋骨 (5件)	21
	Silks Signature Trio of Dumplings* <i>Prawn Spinach Dumpling, Scallop, Prawn, and Pork Dumpling, Taro, Prawn, Chive Dumpling</i> 金冠閣特選蒸三喜* 菠菜蝦餃, 帶子豬肉蝦餃, 香芋韭菜蝦餃	23
	Trio of Dumplings Basket <i>Vegetables Dumpling, Mushroom Bun, Vegetables Bean Curd Skin Roll</i> 上素蒸三喜 (V) 翡翠上素餃, 上素香菇包, 上素鮮竹卷	19
	Premium Spring Rolls (5pcs) <i>Choice of: Prawn & Pork*, Chicken or Vegetable (V)</i> 精選春卷 (5件) 香脆鮮蝦豬肉春卷, 香脆雞肉春卷, 香脆素春卷 ((V))	27
	Baby Abalone 鮑魚仔 <i>Steamed with: Silks Signature XO Sauce* 秘製 XO 醬*</i> <i>Black Bean 豆豉, Garlic Ginger 薑蔥</i>	19 each



Signature Dish

(V) Vegetarian

*Item contains traces of pork

SOUPS 湯類

Sweet Corn, Egg Drop Soup 粟米羹	Chicken 雞肉 17 Spanner Crab Meat 蟹肉 +4
Hot & Sour Seafood Soup 海鮮酸辣湯	25

POULTRY 雞肉

Barossa Valley Chicken 澳洲雞柳 Choice of: Black Bean, Dried Chilli 豆豉辣椒 Spring Onion Ginger 蒜蓉薑蔥 Kung Pao Sauce 宮保醬 Sizzling Wild Mushroom, Black Truffle 鐵板野生松茸配黑松露醬	48
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SEAFOOD 海鮮

Japanese Hokkaido Scallops *日本北海道帶子* <i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬</i>	52
Mooloolaba King Prawns 昆士蘭蝦 <i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬, Kung Pao Sauce 宮保醬, Salted Egg Yolk 黃金醬</i>	54
Tooth Fish Casserole <i>Chilli Black Bean Sauce</i> 鱈魚辣椒豆豉煲	57
Apple Wood Baked Tooth Fish "Glacier 51" <i>Osmanthus, Honey Soy</i> 桂花蜜汁焗鱈魚	66



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

FRESH LIVE SEAFOOD 游水海鮮

(FILLET UPON REQUEST)

Coral Trout 東星斑 360/kg

Barramundi 盲曹 150/kg

Steamed with: Cantonese Style Supreme Soy 薑葱

Deep fried with: Sweet and Sour Sauce 甜酸汁, Sweet Soy Sauce 甜豉汁,

Salted Egg Yolk 黃金醬, Spices Salt & Pepper 椒鹽

 **Southern Rock Lobster 澳洲龍蝦** 395/1kg

 **Snow Crab 雪蟹** 362/1kg

Served as

Wok fried: Salt & Pepper 椒鹽

Ginger Spring Onion 薑葱

Black Bean 豆豉醬

Salted Egg Yolk 黃金醬

*XO Sauce 秘製 XO 醬**

Singapore Chilli 星洲辣椒

Australian Black Lip Abalone 澳洲新鮮青邊鮑魚 360/1kg

Sautéed with: Ginger Spring Onion 薑葱

XO Sauce 秘製 XO 醬**

Black Bean 豆豉醬

SAUCES AND ADD-ONS

Black Truffle Sauce 黑松露醬 41/Serve

Duck Liver & Brandy Sauce 鴨肝白蘭地醬 41/Serve

Add on egg noodle or braised E-Fu noodle 19/Serve

另加: 蛋麵或炆伊麵



Signature Dish

(V) Vegetarian

*Item contains traces of pork

MEAT 牛、羊及豬

-  **Rangers Valley Wagyu Beef MBS 6 Gold** 165
Fresh Mushrooms, Edamame, Pumpkin, Black Truffle Sauce
黑松露金瓜和牛粒
-  **Gippsland Angus Beef Tenderloin** 56
with Honey, Black Pepper Sauce 蜜椒蘆筍牛柳粒
- Slow Cooked Beef Short Ribs** 48
Wild Mushroom, Five Spice Sauce Wrapped in Lotus Leaf
慢煮荷葉牛肋骨
- Sweet & Sour Berkshire Pork** 45
*Pineapple, Bell Peppers, Lychee Pearls**
鳳梨甜酸咕嚕肉*
- BBQ Combination* (2 selections of your choice)** 45
Char Siu Pork, Roast Duck, Honey Mustard Crispy Pork*, Marinated Scallops Salad*
燒味雙拼*
古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 扇貝裙邊沙拉

TOFU & VEGETABLES 精選素菜

- Crispy Silken Tofu (V)** 椒鹽豆腐 (V) 24
with Spices, Salt and Pepper
- Sautéed Broccolini (V)** 黑蒜炒西蘭花苗(V) 30
with Black Garlic
-  **Deep-fried Mock Fish** 酸甜酥炸素魚 39
with Sweet and Sour Sauce
- Seasonal Vegetables (V)** 33
Steamed or Stir-fried with Garlic Ginger Crystal Sauce
時令蔬菜 (白灼, 蒜蓉) (V)
Garlic 蒜蓉, Ginger 薑蔥, Crystal Sauce 清炒, Black Bean 豆豉醬
- Braised Fried Bean Curd Wild Matsutake Mushrooms (V)** 34
野生松茸燒豆腐(V)



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

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	33	48
Fried Rice Barossa Valley Chicken, Salted Fish 咸魚雞粒炒飯	31	43
“Yang Zhou” Fried Rice, Prawn and Char Siu Pork* 揚州炒飯*	31	43
Black Truffle, Asparagus Fried Rice (V) 黑松露素炒飯 (V)	25	35
Flat Noodles, Seafood, Egg Gravy 芙蓉海鮮河粉	29	43
Stir Fried Flat Rice Noodles, Gippsland Angus Beef Tenderloin 乾炒牛肉河粉	26	38
Singapore Noodles* <i>with Char Siu Pork and Shrimps</i> 星洲炒米粉*	29	41
Steamed Jasmine Rice (V) 絲苗白飯(V)	6	



Signature Dish

(V) Vegetarian

*Item contains traces of pork

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 and 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).

