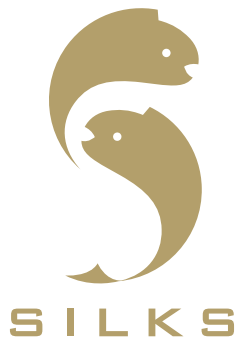


金冠閣



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).*

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、捲心菜和蘑菇

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

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)	46
	Sung Choi Bao (each) Water Chestnut, Bamboo Shoot, Lettuce Cup 生菜包(每位)	Mushroom (V) 雜菌 (V) 16 Chicken 雞肉 +4 Seafood 海鮮 +12
	Baked Crab Shell Spanner Crab Meat and Parmesan Cheese 芝士焗釀鮮蟹蓋	40
	Roasted Peking Duck Pancake Cucumber, Spring Onions, and Plum Sauce 京式片皮鴨	Each 14 / 10pcs 120
	Crispy Chicken Ribs (5pcs) Yuzu, Plum Glazed 梅果柚子脆皮雞肋骨 (5件)	20
	Silks Signature Trio of Dumplings* 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	22
	Trio of Dumplings Basket Black Truffle Mushroom Roll, Edamame Sticky Rice 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	18
	Premium Spring Rolls (5pcs) Choice of: Prawn or Pork* or Vegetable Spring Roll (V) 精選春卷 (5件) 鮮蝦 或 豬肉*素春卷((V)	26
	Baby Abalone 鮑魚仔 Steamed with: Silks Signature XO Sauce* 秘製 XO 醬* Black Bean 豆豉, Garlic Ginger 薑蔥	18/each



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SOUPS

湯類

Sweet Corn, Egg Drop Soup 粟米羹	Chicken 雞肉 16 Spanner Crab Meat 蟹肉 +4
Hot & Sour Seafood Soup 海鮮酸辣湯	24

POULTRY

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	46
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SEAFOOD

海鮮

Japanese Hokkaido Scallops* 日本北海道帶子*	48
<i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬</i>	
Mooloolaba King Prawns 昆士蘭蝦	52
<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>	
Tooth Fish, Casserole, Chili Black Bean Sauce 鱈魚辣椒豆豉煲	55
Apple Wood Baked Tooth Fish "Glacier 51" Osmanthus, Honey Soy 桂花蜜汁焗鱈魚	64



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FRESH LIVE SEAFOOD

(FILLET UPON REQUEST)

游水海鮮

Coral Trout 東星斑 175/500g

Barramundi 盲曹 70/500g

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 York 黃金醬, Spices Salt & Pepper 椒鹽



Southern Rock Lobster 澳洲龍蝦 190/500g

Snow Crab 雪蟹 175/500g

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 Green Lip Abalone 澳洲新鮮青邊鮑魚 175/500g

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 40/Serve

Duck Liver & Brandy Sauce 鴨肝白蘭地醬 40/Serve

Add on egg noodle or braised E-Fu noodle 18/Serve

另加: 蛋麵或炆伊麵



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MEAT

牛、羊及豬

-  Mayura Wagyu Beef (180g),
Fresh Mushrooms, Edamame, Pumpkin, Black Truffle Sauce
黑松露金瓜和牛粒 158
-  Tender Valley Black Angus Beef Tenderloin
with Honey, Black Pepper Sauce 蜜椒蘆筍牛柳粒 54
- Slow Cooked Beef Short Ribs 46
Wild Mushroom, Five Spice Sauce Wrapped in Lotus Leaf
慢煮荷葉牛肋骨
- Sweet & Sour Berkshire Pork, Pineapple, Bell Peppers, Lychee Pearls* 43
鳳梨甜酸咕嚕肉*
- BBQ Combination* (2 selections of your choice) 43
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*, 帶子沙拉

TOFU & VEGETABLES

精選素菜

- Crispy Silken Tofu with Spices, Salt and Pepper (V) 椒鹽豆腐 (V) 23
- Sautéed Broccolini with Black Garlic (V) 黑蒜炒西蘭花苗(V) 29
-  Deep-fried Mock Fish, Sweet and Sour Sauce 酸甜酥炸素魚 38
- Seasonal Vegetables (V) 32
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) 野生松茸燒豆腐(V) 33



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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	32	46
"Yang Zhou" Fried Rice, Prawn and Char Siu Pork* 楊州炒飯*	30	42
Black Truffle, Asparagus Fried Rice (V) 黑松露素炒飯 (V)	24	34
Flat Noodle, Seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Singapore Noodles* with Char Siu Pork and Shrimps 星洲炒米粉*	28	40
Steamed Jasmine Rice (V) 絲苗白飯(V)	6	

DESSERT

甜品

Sweetened Bird's Nest Soup (per bowl) Coconut Milk (Please allow 20minutes) 椰奶燕窩	148
Red Bean Pancake, Fairy Floss, Vanilla Bean Ice Cream 豆沙鍋餅	18
Jasmine Cake, Mandarin, Yuzu 柑橘柚子茉莉花蛋糕	20
Sesame Crème Brûlée, Sesame Tuile, Mango Sorbet 芝麻焦糖燉蛋配芒果雪葩	21
Mango Pudding with Mango Pearls 香芒珍珠布甸	19
Fresh Seasonal Fruit Platter (1 serve) (V) 時令鮮果盆(V)	16
Vanilla Ice Cream / Mango Sorbet 香草冰淇淋 / 芒果雪芭	per scoop 6.5



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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 buns, 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).

