



Please note a 1.15% 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.

## APPETISERS

### 前菜

Silks Signature Trio of Treasures* (For 1 person) (Mao Tai Braised Baby Abalone, Honey Glazed Five Spiced Char Siu Pork, Sliced Roasted Duck on Bao, Oscietra Caviar) 金冠閣三小品	32pp
Fresh Shucked Oyster Natural or Salmon Roe, Cucumber Chardonnay Vinegar 現開鮮生蠔	\$8ea
Chilled Mixed Seafood & Green Beans with XO Sauce* (Cold) 海鮮拌XO四季豆	48
Chilled Cucumber, Zhen Jiang Vinegar, Fungus (Cold) 老香醋芸耳脆黃瓜	25
Pig's Trotter Marinated in Homemade Soy Stock* (Cold) 鹵水豬仔腳	25
Marinated Jelly Fish Head with Infused Master Soy & Sichuan Chilli Oil (Cold) 密制辣醬海蜇頭	25
Poached Boneless Chicken with Homemade Spring Onion Oil (Cold) 薑蔥油雞	28
Trio of Dumplings* Prawn & Chive, Scallop & Lemon Myrtle, Jade Skin Vegetarian Dumpling 至尊三喜	28
Premium Spring Rolls (6pcs) Options: Truffle Lobster, Vegetarian or Pork* 香脆春卷	25
Southern Rock Lobster "Sung Choy Bao" (For 1 person) Diced Lobster, Water Chestnut & Bamboo Shoot on Lettuce 龍蝦生菜包	28pp
Vegetarian "Sung Choy Bao" (For 1 person) Finely Diced Vegetables & Mushroom in a Crisp Lettuce Leaf (V) 上素生菜包	18pp
Salt & Pepper Soft-Shell Crab with Dried Garlic & Chilli 避風塘軟殼蟹	30
Homemade Charcoal Tofu with Salted Egg Yolk 黃金豆腐磚	23

\* Item contains pork 含有豬肉

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

## SOUP 汤羹

Nourishing Soup of the Day* 廚師精選老火靚湯*	20
Braised Crab Meat & Sweet Corn Soup 生拆蟹肉粟米羹	28
Braised Lobster Soup with Salmon Roe & Egg White 芙蓉龍蝦羹	32
Double Boiled Soup Tea Tree Mushroom Soup, with Bamboo Pith, Tomato (V) 養生菌湯	28
Chrysanthemum Hydrangea Tofu Soup, with Wolf Berry (V) 養生豆腐菊花湯	32
Premium Hot & Sour Soup with Shredded Abalones & Fish Maw 一品陈醋酸辣羹	58

## BARBECUE & ROASTS 燒味篇

Silks Peking Duck (per piece) Served on Fried Mantou, Hoisin Sauce and Oscietra Caviar 金冠閣明爐燒鴨	16pp
BBQ Meat Trio Combination Platter* Crispy Skin Roasted Pork, Honey Glazed Five Spiced Pork Neck “Char Siu”, Roasted Duck 燒味三拼	58
Applewood Smoked Crispy Free-Range Pork Belly* 果木燒五層腩*	48
Twice Cooked Crispy Skin Chicken (Half), Five Spice Salt & Lime 金冠金牌華鹽脆皮炸子雞	38
Honey Glazed Five Spiced Pork Neck “Char Siu” 楓糖醬燒古法蜜汁黑豚肉*	39

\* Item contains pork 含有豬肉

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

## SILKS SPECIALTIES

### 金冠閣精品

Layered Creamy Egg White with Lobster Meat & Black Truffle Oil 龍皇鮮奶炒蛋白黑松露	78
Steamed Egg White with Sea Urchin & New Zealand Scampi in Chinese Hua Diao Wine 花雕蛋白海膽蒸紐西蘭深海螯蝦	98
Australian MBS+9 Wagyu Beef Cubes (160g), Wok Fried with Black Truffle Sauce, Wild Mushrooms & Pumpkin Puree 黑松露金瓜和牛粒	128
Braised Stuffed Sea Cucumber, Prawn & Duck Liver Mousse, Superior Abalone Jus 鮑汁鴨肝百花釀刺參	158
Braised Tasmanian Live Whole Greenlip Abalone, Sea Cucumber, Mushroom 紅燒塔州原隻青邊鮑烩東遼參	218 / 100g
Braised Tasmania Live Whole Greenlip Abalone, Fish Maw, Mushroom 塔州原隻青邊鮑烩花膠	218 / 100g
Salt Baked Chicken with Chinese Baijiu Mao Tai (48 小時前預訂 Pre-order of 48 Hours Required) 茅臺酒香古法鹽焗雞	68 / Half 108 / Whole

## BIRD'S NEST

### 燕窩篇

Braised Bird's Nest with Superior Broth 紅燒官燕	168
Double Boiled Bird's Nest Soup with Crab Meat 蟹肉官燕羹	188
Bird's Nest with Abalone & Shredded Fish Maw in Superior Broth 高湯鮑魚花膠官燕	218

\* Item contains pork 含有豬肉

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

## LIVE SEAFOOD

### 活海鮮篇

Stir Fried Clams, Homemade XO Sauce\* 88 / 500g  
Served with Chinese Donuts  
or Crispy Noodles  
极品醬爆炒游蜆配油條或脆麵

Coral Trout - 野生東星斑 288 / kg  
Parrot - 青衣 130 / kg  
Morwong - 三刀 238 / kg

#### Cooking Styles 煮法:

Steamed with Spring Onion, Ginger & Soy Sauce, Hong Kong Style 港式清蒸  
Steamed with Dried Tangerine Peel 貢棗陳皮清蒸  
Deep Fried with Sweet Soy Sauce 油浸甜豉油  
Deep Fried with Sweet & Sour Sauce 油浸甜酸汁

Snow Crab 雪蟹 240 / kg  
Australian Lobster 澳洲龍蝦 260 / kg

#### Cooking Styles 煮法:

Stir-Fried with Ginger & Spring Onion 薑蔥爆  
Stir-Fried with XO Sauce 极品醬爆  
Salt & Pepper with Dried Garlic & Chilli 椒鹽  
Salted Egg Yolk & Chilli 金衣  
Singapore Chilli 新加坡辣椒醬

Baby Abalone 鮑魚仔 18 ea

#### Cooking Styles 煮法:

Steamed with: 清蒸  
Hong Kong-Style, Soya Sauce, Ginger Spring Onion 薑蔥  
Garlic Mince 蒜茸  
XO Sauce 极品醬

#### Additional Options 附加:

Extra E-Fu or Egg Noodle 伊麵/蛋麵 18  
Fried Mantou (4PCs) 炸饅頭 6

\* Item contains pork 含有豬肉

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

## SEAFOOD

### 海鮮

Stir Fried Queensland King Prawns & Scallop in Black Garlic, Mao Tai Sauce 茅臺蝦球帶子爆黑蒜	68
Crispy King Prawn with Homemade Wasabi Mayonnaise 青芥末蝦球	48
Stir-fried Prawns & Pearl Meat with Kung Pao Sauce 宮保爆炒雙鮮	60
Wok Fried Squid with Morel Mushroom in XO Sauce XO爆炒鮮魷魚羊肚菌	68
Applewood Smoked “Glacier 51” Toothfish with Sweet Soy & Garlic Shallot Oil 煎封巴塔哥尼亞銀鱈魚	78
Steamed Coral Trout Fillet with Prosciutto Ham & Mushroom in Conpoy Sauce* 麒麟斑	58
Braised Coral Trout Fillet, with Pork Belly, Mushroom & Chinese Wine 酒香斑腩煲	88
Silken “Ma Po Tofu” with Lobster Meat in Bean Paste & Chilli Sauce 龍蝦配麻婆豆腐	78

\* Item contains pork 含有豬肉

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

## BEEF / PORK / POULTRY

### 家禽篇

Australian MBS+9 Wagyu Beef (160g), Wok Fried with Wasabi Soy Sauce 日本芥末和牛粒	128
Black Angus Tenderloin (180g), Wok Fried with Black Pepper Sauce, Tasmanian Honey & Asparagus 蜜椒蘆筍爆牛粒	60
Green Beans with Pork Mince & Homemade X.O Sauce* 干煸四季豆	35
“Yu Xiang” Okra with Pork Mince & Spicy Bean Sauce* 魚香秋葵	38
Pan Grilled Lamb Cutlets, Stir Fried Baby Spinach & Baby Leeks, with Spicy Mongolian Sauce 蒙古大蒜炒羊架	68
Sweet & Sour Crispy Kurobuta Pork, Freeze Dried Lychees & Mandarins* 荔枝黑豚咕嚕肉	58
Deep Fried Boneless Chicken in Chinese Black Date Sauce 黑蜜棗雞	58
Spicy Numbing Corn-Fed Chicken with Aged Shaoxing Wine 辣子雞煲仔	39

## VEGETABLES

### 素齋篇

Mixed Seasonal Vegetables: Baby Spinach, Choy Sum, Kai Lan, Asparagus, Broccolini (Cooking Methods: Stir Fried, Sauteed with Garlic or Steamed) (V) 時日蔬菜	28
Organic Poached Mixed Vegetables with Dried Scallops in Superior Broth 有機什菜上湯瑤柱煲	29
Hot & Sour Baby King Brown Mushrooms, Kai Lan Crisp (V) 陳醋杏鮑菇	29
Stir Fried Assorted Wild Forest Mushrooms with White Truffle Oil & Bok Choy (V) 白松露三菇	29
Stir-Fried Green Beans with Preserved Vegetables (V) 欖菜菌香四季豆	26

\* Item contains pork 含有豬肉

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

## VERMICELLI / NOODLES / RICE

### 粉/面/饭篇

Fried Rice with Crab Meat, Scallops, Egg White & Flying Fish Roe 蟹肉蛋白飞鱼籽玉带炒飯	48
“Yang Zhou” Fried Rice with Prawns & Berkshire Pork Char Siu, Asparagus* 黑毛猪叉燒扬州炒飯	40
Vegetarian Fried Rice With Black Truffle (V) 黑松露橄榄菜素炒飯	38
Wok Fried Homemade Flat Rice Noodles with Sliced Wagyu Beef in Egg Gravy 滑蛋和牛河粉	48
Wok Fried Egg Noodles with Pork Char Siu, Bean Sprouts & Garlic Chives* 豉油皇叉燒炒麵	38
Crispy Egg Noodles with Assorted Mushrooms, Choy Sum 蠔皇雜菌伴煎脆麵	35
Wok Fried Homemade Flat Rice Noodles, Sliced Wagyu Beef, Ginger, Onion, Bean Sprouts & Garlic Chives 干炒和牛河粉	48
Steamed Jasmine Rice (Per Bowl) 絲苗白飯 (碗)	5

\* Item contains pork 含有豬肉

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



## DESSERT

### 甜品篇

Sweetened Bird's Nest Soup with Coconut Milk 椰汁燉宮燕	148
Double Boiled Bird's Nest Soup with American Ginseng 泡參燉燕窩	168
Glutinous Black Sesame Rice Balls Soup, with Ginger & Osmanthus 桂花姜汁湯圓	25
Traditional Red Bean Soup with "Xinhui Chenpi" 經典陳皮紅豆沙	25
Fresh Seasonal Fruit Platter (For 1 person) 時令鮮果盆	15
Mango Pudding, Compressed Watermelon with Mango Pearls & Coconut Sago 忌廉香芒珍珠布甸	19
Battered Banana Fritters, with Vanilla Ice Cream, Caramel Sauce & Sliced Pineapple 香脆炸香蕉伴香草雪糕	25
Sesame Salted Egg Yolk Lava Ball, Sesame Sponge (4 pcs) 流沙煎堆	20

\* Item contains pork 含有豬肉

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