




APPETISERS

Sydney Rock Oysters <i>Fresh with: White Soy Vinaigrette, Tobiko</i> <i>Steamed with: XO Sauce or Ginger, Spring Onion</i>	Half Doz 27 Full Doz 52
 Cucumber Ribbon Salad (V) Chinese Vinaigrette Garlic Dressing	15
 Sung Choi Bao (each) Water Chestnut, Bamboo Shoot in a Crisp Lettuce Cup	Lobster 29 Duck 23 Chicken 17 Vegetarian 14
Brioche Prawn Toast (5 pieces) Prawn Spread with Soy Glazed Brioche Bread	25
 Baked Crab Shell Alaskan Crab Meat and Parmesan Cheese	31
Sautéed Lobster with Cream & Egg White	19
Spiced Salt and Pepper Calamari with Fruit Mayonnaise	20
Crispy Chicken Spare Ribs (5 pieces) Glazed with Honey Ginger Soy	18
 Silks Signature Trio of Dumplings* Crab Meat and Beetroot Dumpling, Scallop and Sweet Corn Dumpling, Prawn and Chinese Chive Dumpling	19
Vegetarian Trio of Dumplings (V) Black Truffle Bean Curd Roll, Edamame Dumpling, Jade Dumpling	16
Premium Spring Rolls (5 pieces) <i>Choice of: Prawn or Pork* or Black Truffle & Mushrooms (V)</i>	21
BBQ Combination* (2 selections of your choice) <i>Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Baby Octopus</i>	29

SOUPS

Crab Meat, Sweet Corn, Egg Drop Soup	18
Hot & Sour Soup	20

POULTRY

Roasted Peking Duck Pancake Cucumber, Spring Onions and Plum Sauce	Each 11 Half 45 Whole 80
 Crispy Barossa Valley Chicken with Honey-Roasted Walnuts	35
Stir fried Sichuan Barossa Valley Chicken	32

FRESH LIVE SEAFOOD

Coral Trout	270/1kg
Barramundi	112/1kg
<i>Steamed with: Ginger, Spring Onion</i> <i>Deep fried with: Sweet and Sour Sauce or Sweet Soy Sauce</i>	
Australian Lobster	260/1kg
Snow Crab	210/1kg
<i>Wok fried with: Ginger, Spring Onion or Spiced Salt, Pepper</i>	
Australian Green Lip Abalone	210/1kg
<i>Sautéed with: Ginger, Spring Onion</i>	
Baby Abalone	14.5/each
<i>Steamed with: Ginger, Spring Onion or XO Sauce*</i>	
Additional Options	18
<i>E-fu Noodles or Egg Noodles</i>	

SEAFOOD

Scallop Enrobed in Prawn Mince with Soy Sauce, Spiced Salt	35
Stir fried Japanese Scallops* with XO Sauce, Pineapple, Bell Peppers	42
 Queensland King Prawns with "Kung Pao" sauce	49
 Osmanthus Honey Char Siu Black Cod	46

MEAT

 Tender Valley Black Angus Beef Tenderloin with Honey, Black Pepper Sauce	43
Mandarin Black Angus Beef Tenderloin	41
Grilled Lamb Loin With Leek in Spicy Cantonese Sauce	42
Sweet and Sour Berkshire Pork, Pineapple, Bell Peppers*	39
Yu-Shiang Eggplant with Minced Pork in Spicy Garlic Sauce*	35

TOFU & VEGETABLES

Sautéed Broccolini (V) with Minced Black Garlic, Sprinkle of Chilli Crumbs	26
Crispy Silken Tofu with Spices and Pepper (V)	20
 King Brown Mushroom Fritters, Sweet and Sour Sauce (V)	28
Seasonal Vegetables (V) <i>Stir fried or Steamed with Garlic or Ginger</i>	28

RICE & NOODLES

	Small serves 1-2	Large 3-4
 Conpoy Fried rice with Crab Meat & Egg White	25	40
"Yang Zhou" Fried Rice* with Char Sui Pork and Shrimps	20	32
Black Truffle Fried Rice (V)	15	26
Singapore Noodles* with Cha Siu Pork and Shrimps	20	32
Cantonese "Chow Mien" (V) with Assorted Mushrooms	16	28
Steamed Long Grain Rice (per bowl) (V)	6	

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

DINNER SET MENU \$118 PER PERSON

Menu is designed for a minimum of 2 people.

Mushroom "Sung Choi Bao"
Water Chestnut, Bamboo Shoot served in a Lettuce Cup

* * *

Crispy Chicken Spare Ribs
Glazed with Honey Ginger Soy

* * *

Silks Dumpling Basket*
Crab Meat and Beetroot Dumpling, Scallop and Sweetcorn Dumpling,
Prawn and Chinese Chive Dumpling

* * *

Queensland "Kung Pao" King Prawns
Chinese Celery, Dried Chilli

Tender Valley Angus Beef Tenderloin
Manuka Honey & Black Pepper Sauce

Seasonal Mixed Green Vegetables with Garlic

Black Truffle Fried Rice
Chicken, Asparagus

* * *

Jasmine Milk Tea Tiramisu

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Add a Peking Duck Pancake
serving for \$10 per person

Upgrade to a Lobster "Sung Choi Bao"
for \$10 per person

DINNER SET MENU \$158 PER PERSON

Menu is designed for a minimum of 2 people.

Chicken "Sung Choi Bao"
Water Chestnut, Bamboo Shoot, Mushrooms served in a Lettuce Cup

* * *

Silks Signature Baked Crab Shell
Alaskan Crab Meat, Parmesan Cheese

* * *

Southern Rock Lobster Ginger & Spring Onion
with Egg Noodles

* * *

Mayura Wagyu Beef Striploin
Wild Mushrooms, Pumpkin & Black Truffle Sauce

Osmanthus Honey Char Siu Black Cod

Seasonal Mixed Green Vegetables with Garlic

Black Truffle Fried Rice
Chicken, Asparagus

* * *

Sesame Crème Brûlée
Sesame Tuile, Mango Sorbet

Scan QR Code for beverage list



*Please note: credit card payments incur a surcharge of 1.2% and a surcharge of 10% applies on public holidays.
Privacy Collection Notice: Crown collects your personal information for contact tracing purposes pursuant to Victorian
Government covid-19 requirements. Your personal information will be destroyed after 28 days.*