



SILKS

# MOTHER'S DAY

*Please note: credit card payments incur a service fee of 1.15%. Should you have any special dietary requirements or allergies please inform your waiter. 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 \$40pp, enhance your dining experience with a 2-hour  
Cocktail Package.

The package includes the following:

**French Martini**

Ketel one Vodka, Chambord, Pineapple juice

**Mango Campari Spritz**

Campari, Mango juice, sparkling wine and soda

**Matcha Dream**

Bacardi Superior White Rum, Baileys, Matcha syrup, milk

**Espresso Martini**

Ketel One Vodka, Kahlua, Espresso



## M O T H E R ' S   D A Y

\$210.00<sup>PP</sup>

Includes a flute of Moët & Chandon 'Brut Imperial' NV

---

### **Trio Platter**

Salt & Pepper Soft-Shell Crab, Pork Floss | Smoked Duck | Cucumber In Sweet Vinegar

\* \* \*

### **Steamed Baby Abalone 2 Ways\***

Homemade XO Sauce, Ginger & Scallion Sauce

\* \* \*

### **Mayura Station Wagyu Beef, Tooth Fish “Glacier 51”**

Bell Pepper, Trio Wild Mushroom, Egg White

### **Seasonal Vegetable**

Crystal Garlic Sauce

### **Black Truffle Fried Rice**

Chicken, Asparagus

\* \* \*

### **Cherry Blossom**

Yuzu Ganache, Strawberry Compote,  
Hazelnut Joconde, Matcha Shortbread

**\*Contains Pork**

*Should you have any special dietary requirements or allergies please inform your waiter.  
Crown practises responsible service of alcohol.*

## Add Ons

### Entreés

Roasted Peking Duck Pancake 14<sup>ea</sup>/ 10<sup>pc</sup> 120  
*Cucumber, Spring Onions, Plum Sauce*

Silks Signature Trio of Dumplings\* 22  
*Prawn Spinach Dumpling*  
*Scallop, Prawn, and Pork Dumpling*  
*Taro, Prawn, Chive Dumpling*

Baked Crab Shell Each 40  
*Spanner Crab Meat, Parmesan Cheese*

### Mains

Tender Valley Black Angus Beef Tenderloin 54  
*Honey, Black Pepper Sauce*

Mooloolaba King Prawns 52  
*Wok fried with Ginger Spring Onion or XO Sauce or Black Truffle*  
*or Kung Pao Sauce or Salted Egg Yolk*

Apple Wood Backed Tooth Fish "Glacier 51" 64  
*Osmanthus Honey, Char Siu Sauce, Fried Kale*

Fried Rice (S) 32 (L) 46  
*Crab Meat, Egg White*

"Yang Zhou" Fried Rice\* (S) 30 (L) 42  
*Prawn, Char Siu Pork*

### Live seafood

Baby Abalone 18/each  
*Steamed with XO Sauce or Black Bean or Garlic Ginger*

Coral Trout 175/500g

Barramundi 70/500g  
*Steamed with Cantonese Style Supreme Soy*  
*Deep fried with: Sweet & Sour Sauce or Salt & Pepper*

Southern Rock Lobster 190/500g

Snow Crab 175/500g

Australian Green Lip Abalone 175/500g  
*Sauteed with Ginger Spring Onion or XO Sauce*

Add on Egg Noodle or Braised E-Fu Noodle 18/Serve