

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).*

\$78PP ALL YOU CAN EAT YUM CHA

Monday to Friday, includes a glass of Red, White, Sparkling Wine, Local Beer or Soft Drink
with Complimentary 4 Hours Multi-Level Parking

STEAMED

Prawns and Chive Dumplings* 鮮蝦韭菜餃*
Jade Skin Vegetarian Dumplings (V) 翡翠上素餃 (V)
Crystal Skin Prawn Dumplings* 晶瑩鮮蝦餃*
Steamed BBQ Pork Buns* 蜜汁叉燒包*
Chicken Siu Mai* 雞肉燒賣*
Spicy Pork Wontons with Chilli Oil* 紅油抄手*
Black Truffle Bean Curd Skin Rolls (V) 黑松露鮮竹卷 (V)
Chicken Feet with Chilli Black Bean Sauce 豉汁蒸鳳爪
Steamed Spareribs with Black Bean Sauce* 豉汁蒸排骨*
Steamed Glutinous Rice with Chicken and Pork Sausage* 糯米雞*

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BAKED & FRIED

Berkshire Char Siu Pork Puffs* 黑毛豬肉叉燒酥*
Pan fried Turnip Cakes* 香煎蘿蔔糕*
Selection of Spring Rolls:
Prawn*, Pork* or Vegetarian (V) 蝦春卷*, 豬肉春卷* 或 素春卷 (V)
Crispy Silken Tofu with Salt and Pepper (V) 椒鹽豆腐 (V)

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NOODLE, RICE & CONGEE

"Yang Chow" Fried Rice* 楊州炒飯*
Stir Fried Egg Noodles, Vegetables (V) 豉油王炒麵 (V)
Chicken, Preserved Century Egg Congee 皮蛋雞肉粥
Vegetables of the Day, Supreme Oyster, Crispy Garlic 蠔油時蔬

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DESSERT

Fresh Seasonal Fruit Platter 當季鮮果盤
Sweet Black Glutinous Rice Pudding 椰汁黑糯米
Portuguese Egg Tarts 香脆葡式蛋撻
"Ma Lai Gao" Chinese Steamed Cake 馬拉糕

(V) Vegetarian *Item contains traces of pork

Please note: Price per person with maximum 1.5 hours dining time. Children aged between 4 - 12 are half price, children under 4 years old are complimentary. Whole table must dine from the same menu. Kitchen closes at 14:30, no orders can be made after this time. No further discount applies. Not available for take away. On request food items can be made to your specific dietary requirements.

STEAMED

蒸點

Supreme Dumpling
至尊特級點心

16.00 per serve
3 pcs each



Lobster, Ginger & Spring Onion Dumpling with Tobiko*
薑蔥龍蝦魚子餃*



Crab Meat & Beetroot Dumpling*
紅菜頭蟹肉餃*



Scallop & Sweet Corn Dumpling*
粟米帶子餃*



Jade Skin Vegetarian Dumpling (V)
翡翠上素餃(V)



Crystal Skin Prawn Dumpling*
晶瑩鮮蝦餃*

Steamed BBQ Pork Buns*
蜜汁叉燒包*

Deluxe Steamed
特級點心

14.00 per serve
3 pcs each

Chicken Siu Mai*
雞肉燒賣*

Pork Xiao Long Bao*
上海小籠包*

Spicy Pork Wonton with Chilli Oil*
紅油抄手*

Black Truffle Bean Curd Skin Rolls (V)
黑松露鮮竹卷(V)

Chicken Feet with Chilli Black Bean Sauce
豉汁蒸鳳爪

Steamed Spare Ribs with Black Bean Sauce*
豉汁蒸排骨*



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

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BAKED AND PAN FRIED

烘烤 & 煎炸類

Berkshire Char Siu Pork Puffs* (3pcs each) 黑毛豬肉叉燒酥* (3件)	15
Pan Fried Turnip Cake* 香煎蘿蔔糕*	12
Prawn Spring Rolls* (3pcs each) 香脆蝦春卷* (3件)	14
Vegetarian Spring Roll (V) (3pcs each) 素春卷 (V) (3件)	13
Crispy Silken Tofu with Spices Salt & Pepper (V) 椒鹽豆腐	12
Portuguese Egg Tarts (3pcs) 香脆葡式蛋撻 (3件)	16

NOODLE, RICE & CONGEE

飯類, 粥

	Small serves 1-2	Large 3-4
 Fried Rice with Crab Meat, Conpoy, Egg Whites 瑤柱蟹肉蛋白炒飯	30	44
"Yang Zhou" Fried Rice, Prawn and Char Siu Pork* 楊州炒飯*	26	38
Black Truffle, Aparagus Fried Rice (V) 黑松露素炒飯 (V)	22	32
Cantonese "Chow Mien" with Wild Mushroom (V) 蠔皇雜菌炒麵 (V)	22	32
Crispy Noodles with Braised Seafood 海鮮炒麵	28	42
Flat Rice Noodles Stir Fried with Tender Valley Beef 乾炒牛肉河粉	24	36
Spanner Crab Meat, Conpoy Congee 蟹肉瑤柱粥	20	
Chicken & Century Egg Congee 皮蛋雞肉粥	20	



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APPETISERS

餐前小食

NSW Oysters 新南威爾士生蠔

Fresh with: Hua Diao Wine Vinaigrette, Yarra Valley Salmon Roe Each 6.5
生食: 花雕米醋, 三文魚籽

*Steamed with: Silks Signature XO Sauce** Each 7
蒸: (XO醬*)

Roasted Peking Duck Pancake 京式片皮鴨 Each 14
Cucumber, Spring Onions and Plum Sauce 10pcs 112

 Sung Choi Bao (each) 生菜包(每位) Seafood 海鮮 28
Water Chestnut, Bamboo Shoot, Lettuce Cup Duck 鴨肉 25
Chicken 雞肉 20
Mushroom (V) 雜菌 (V) 15

 Baked Crab Shell 39
Spanner Crab Meat and Parmesan Cheese
芝士焗釀鮮蟹蓋

Sautéed Crayfish with Cream & Egg White (for two) 45
龍蝦炒鮮奶 (2位)

Spiced Salt and Pepper Calamari with Mango Mayonnaise 23
香脆椒鹽鮮魷

Crispy Chicken Ribs (5 pcs) 18
Glazed with Honey Ginger Soy
蜜汁脆皮雞肋骨 (5件)

SOUPS

湯類

Sweet Corn, Spanner Crab Meat and Egg Drop Soup 20
蟹肉粟米羹

Hot & Sour Seafood Soup 22
海鮮酸辣湯



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TO SHARE

(For live seafood of the day, please speak to one of our wait staff)

主食 (請向服務員查詢是日游水海鮮)

	Stir Fried Japanese Scallops* with XO Sauce, Pineapple, Bell Peppers XO醬炒日本帶子*	48
	Queensland King Prawns with "Kung Pao" Sauce 宮保昆士蘭蝦	51
	Roasted Black Cod, Osmanthus Honey Char Siu 桂花叉燒汁焗鱈魚	54
	Tender Valley Black Angus Beef Tenderloin with Honey & Black Pepper Sauce 蜜椒蘆筍牛柳粒	49
	Mandarin Black Angus Beef Tenderloin 乾燒中式牛柳絲	47
	Barossa Valley Chicken with Black Bean and Dried Chilli 香辣大千雞煲	42
	Sweet & Sour Berkshire Pork Pineapple, Bell Peppers, Dehydrated Lychee* 鳳梨甜酸咕嚕肉*	42
	BBQ Combination* (Your choice of 2 options) Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Baby Octopus 燒味雙拼* 古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 涼拌八爪魚	42
	Sautéed Broccolini with Black Garlic (V) 黑蒜炒西蘭花苗 (V)	28
	Seasonal Vegetables (V) Steamed or Stir Fried with Garlic Ginger Crystal Sauce 時令蔬菜 (白灼, 蒜蓉) (V)	30



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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 capital city in China (now more commonly referred to as Beijing).



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