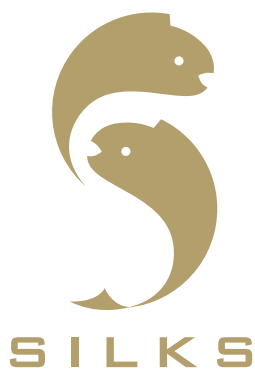


# 金冠閣



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). For special days\*, please note set menu may apply. \*Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.*



# TASTE *of* BEIJING

## Menu

Shreds Berkshire Pork Tenderloin\* | 18

*Cucumber, Leek, Steam Bao, Sweet Soybean Sauce*

京醬肉絲夾包

Peking Style Lamb | 48

*Onion, Scallion, Cumin*

京式孜然羊肉

Black Angus Beef Tenderloin | 48

*Bell Pepper, Scallion, Mandarin Sauce*

甜酸牛柳絲

Zhajiang Mian | 28

*Minced Chicken, Radish, Baby Onion, Cucumber, Chilli Bean Sauce*

炸醬面

Spanner Crab Tofu | 58

*Creamy Pumpkin, Edamame, Salmon Roe*

金瓜蟹肉扒豆腐

(V) Vegetarian \*Item contains traces of pork

Should you have any special dietary requirements or allergies please inform your waiter. Available from 5th May 2025 till 31st of May 2025. Lunch and Dinner service. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays.

A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).

# ALL YOU CAN EAT YUM CHA

Weekday Adults \$75 | Children \$44.50

Weekend Adults \$89

Monday to Friday, includes a glass of Red, White, Sparkling Wine, Local Beer or Soft Drink with Complimentary 4 Hours Metropol Precinct Car Park, Clark Street

## STEAMED

Taro, Prawns & Chive Dumplings\* 香芋韭菜蝦餃\*

Vegetarian Dumplings (V) 翡翠上素餃

Crystal Skin Prawn Dumplings\* 晶瑩鮮蝦餃\*

Prawn Spinach Dumpling\* 菠菜蝦餃\*

Pork & Prawn Siu Mai\* 豬肉蝦燒賣\*

Pork & Chive Wontons with Chilli Oil\* 紅油抄手

Chicken, Ginger Siu Mai 雞肉燒賣

Berkshire BBQ Pork Bun\* 蜜汁叉燒包\*

Mushroom Bun (V) 上素香菇包

Braised Chicken Feet with Chilli Bean Sauce 豉汁蒸鳳爪

Spareribs with Black Bean Garlic Sauce\* 豉汁蒸排骨\*

## BAKED & FRIED

Berkshire Char Siu Pork Puffs\* 黑毛豬肉叉燒酥\*

Pan fried Turnip Cakes\* 香煎蘿蔔糕\*

Pan Fried Chicken and Prawn Dumpling 雞肉蝦餃

Deep Fried Pork, Prawn Wonton\* 香脆炸雲吞\*

Prawn & Pork Spring Rolls\* 香脆鮮蝦豬肉春卷\*

Chicken Spring Rolls 香脆雞肉春卷

Vegetarian Spring Rolls (V) 香脆素春卷 (V)

Crispy Silken Tofu with Five spices Salt (V) 椒鹽豆腐

## NOODLE, RICE & CONGEE

"Yang Zhou" 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

## DESSERT

Portuguese Egg Tarts 葡式蛋撻

Custard Bun 奶黃包

(V) Vegetarian    \*Item contains traces of pork

Please note: Price per person with maximum 1.5 hours dining time. Children aged 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 discounts applies. Not available for take-away. Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Crown practices responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).



# PEKING DUCK

SUNDAY - FRIDAY

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.)

Roasted Peking Duck Broth with  
Tofu, Vegetables, Napa Cabbage, and Mushrooms

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)  
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, 竹筴, 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  
鴨肉炒飯  
雞蛋, 葱

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

## STEAMED 蒸點

### SUPREME DUMPLING 至尊特級點心

18 | 3 pcs per serve

-  Lobster, Ginger & Spring Onion Dumpling with Flying Fish Roe\*  
龍蝦魚子餃\*
-  Prawn & Spinach Dumpling\*  
菠菜蝦餃\*
-  Scallop, Pork and Prawn Dumpling\*  
帶子豬肉蝦燒賣\*
-  Crystal Skin Prawn Dumpling\*  
晶瑩鮮蝦餃\*
-  Truffle, Pork & Prawn Siu Mai\*  
黑松露豬肉蝦燒賣\*
-  Taro, Prawn, and Chive Dumpling\*  
香芋韭菜蝦餃\*
-  Salted Egg Yolk Lava, Charcoal Bun  
黃金流沙包

### DELUXE STEAMED 特級點心

16 | 3 pcs per serve

- |   |   |
|---|---|
| Juicy Pork Xiao Long Bao*<br>上海小籠包*                           | Vegetables Bean Curd Skin Roll (V)<br>上素鮮竹卷 |
| Chicken & Ginger Siu Mai<br>雞肉燒賣                              | Chicken Bun<br>雞肉蒸包                         |
| Pork & Prawn Siu Mai*<br>豬肉蝦燒賣                                | Berkshire BBQ Pork Bun*<br>蜜汁叉燒包            |
| Vegetarian Dumpling (V)<br>翡翠上素餃                              | Steamed Mushroom Bun (V)<br>上素香菇包           |
| Pork & Chive Wonton with Chilli Oil*<br>紅油抄手*                 | Custard Bun<br>奶黃包                          |
| Braised Chicken Feet with Chilli<br>Black Bean Sauce<br>豉汁蒸鳳爪 |   |
| Spareribs with Black Bean<br>Garlic Sauce*<br>豉汁蒸排骨           |   |



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

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## BAKED & PAN FRIED 烘烤 & 煎炸類

Baked Berkshire Char Siu Pork Puffs *	3 <sup>pcs</sup>   15
黑毛豬肉叉燒酥* (3件)	
Pan Fried Turnip Cake*	14
香煎蘿蔔糕*	
Beef Puff	3 <sup>pcs</sup>   18
牛肉酥	
Deep Fried Pork & Prawn Wonton*	3 <sup>pcs</sup>   14
香脆炸雲吞*	
 Bean Curd skin Prawn Roll*	3 <sup>pcs</sup>   15
鮮蝦腐皮卷* (3件)	
Prawn & Pork Spring Rolls*	3 <sup>pcs</sup>   14
香脆鮮蝦豬肉春卷*	
Chicken Spring Rolls*	3 <sup>pcs</sup>   14
香脆雞肉春卷* (3件)	
Vegetarian Spring Rolls (V)	3 <sup>pcs</sup>   14
香脆素春卷(V) (3件)	
Crispy Silken Tofu, Five Spice Salt (V)	13
椒鹽豆腐	
Portuguese Egg Tarts	3 <sup>pcs</sup>   16
葡式蛋撻 (3件)	
Sesame Ball, Red Bean	3 <sup>pcs</sup>   16
芝麻球	




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## NOODLE, RICE & CONGEE 麵條,飯類,粥

	Small serves 1-2	Large 3-4
Fried Rice, Spanner Crab, Conpoy, Egg White, Scallion 瑤柱蟹肉蛋白炒飯	32	46
Fried Rice Barossa Valley Chicken, Salted Fish 咸魚雞粒炒飯	30	42
Fried Rice Yangzhou Style, Shrimp, Char Siu Pork* 楊州炒飯*	30	42
Fried Rice Chicken Minced, Seasonal Vegetable, Black Truffle 黑松露雞肉炒飯	29	38
Flat Rice Noodles, Combination seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Stir Fried Flat Rice Noodles, Tender Valley Beef 乾炒牛肉河粉	25	37
Vermicelli "Singapore Style", Shrimp, Char Siu Pork* 星洲炒米粉*	28	40
Congee, Black Cod, Conpoy, Scallion Ginger 鱈魚瑤柱粥	20	
Congee, Chicken, Century Egg 雞肉皮蛋粥	20	

## ADD ONS

Sweet Corn Egg Drop, Spanner Crab Soup 蟹肉粟米羹	20
Hot & Sour Egg Drop, Seafood Soup 海鮮酸辣湯	24
Steamed Baby Abalone 鮑魚仔 <i>Steamed with: Black Bean, Ginger &amp; Garlic, XO Sauce*</i> 清蒸：豉汁，薑葱，秘製 XO 醬*	18 Each
Roasted Peking Duck Pancake <i>Cucumber, Spring Onions and Plum Sauce</i> 京式片皮鴨	14 Each / 10 <sup>pcs</sup> 120
 Baked Crab Shell <i>Spanner Crab Meat, Parmesan Cheese</i> 芝士焗釀鮮蟹蓋	40
Sautéed Crayfish, Cream, Egg White (for two) 龍蝦炒鮮奶 (2位)	46
Crispy Chicken Ribs (5pcs) <i>Plum, Yuzu Glazed</i> 梅果柚子脆皮雞肋骨 (5件)	20



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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 bun and 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).

