

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).*

# \$88 LUNCH SET MENU

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Includes a glass of house wine, local beer or soft drink.

*Menu is designed for a minimum of 2 people.*

## Roasted Peking Duck Pancake

Sherry Hoisin Sauce, Cucumber, Spring Onion

京式片皮鴨

\* \* \*

## Add Chicken Sung Choi Bao - \$15pp

Water Chestnut, Bamboo Shoot, Lettuce Cup 另加雞肉生菜包 - 每位\$15

\* \* \*

## Silks Signature Trio of Dumpling\*

Spanner Crab and Beetroot Dumpling,

Scallop and Sweet Corn Dumpling, Prawn and Chinese Chive Dumpling

金冠閣特選蒸三喜\* 紅菜頭蟹肉餃, 粟米帶子餃, 鮮蝦韭菜餃

\* \* \*

## Japanese Scallops Stir Fried with XO Sauce\*

XO醬炒日本帶子\*

OR upgrade to Osmanthus Honey Char Siu Black Cod - \$10pp

升級至桂花蜜糖焗黑鱈魚 每位\$10

## Mandarin Black Angus Beef Tenderloin

乾燒中式牛柳絲

## Seasonal Mixed Green Vegetables with Garlic (V)

蒜蓉時令蔬菜 (V)

## "Yang Zhou" Fried Rice with Char Siu Pork & Shrimps\*

揚州炒飯\*

\* \* \*

## Add Dessert - \$10pp

Deep Fried Banana Fritters Butterscotch, Vanilla Bean Ice Cream

另加香脆 炸香蕉伴香草雪糕 每位\$10



Signature Dish

(V) Vegetarian

\*Item contains traces of pork

# \$98PP VEGETARIAN SET MENU

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**Mushroom "Sung Choi Bao"**  
Water Chestnut, Bamboo Shoot, Lettuce Cup  
雜菌生菜包

\* \* \*

**Black Truffle Spring Rolls (V)**  
素春卷 (V)

\* \* \*

**Trio of Dumplings Basket**  
Black Truffle Mushroom Roll, Edamame Sticky Rice Dumpling, Jade Dumpling  
上素蒸三喜

\* \* \*

**Vegetarian "Mapo" Tofu**  
翡翠麻婆豆腐

**King Brown Mushroom Fritter, Sweet & Sour Sauce**  
酥炸甜酸杏鮑菇

**Seasonal Mixed Green Vegetables with Garlic Sauce**  
蒜蓉時令蔬菜

**Black Truffle Fried Rice**  
黑松露素炒飯

\* \* \*

**Fresh Seasonal Fruit Platter**  
時令水果



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# 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\*



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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

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## 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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