

金冠閣



Calvin Lim  
Restaurant Manager

Aaron Kam  
Chef de Cuisine

*Please note: Credit card payments incur a surcharge of 0.85% and a surcharge of 15% applies on public holidays.*

## SET MENU \$128 PER PERSON

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Menu is designed for a minimum of 2 people.

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

\* \* \*

**Crispy Chicken Ribs**  
Honey Ginger Soy  
蜜汁脆皮雞肋骨

\* \* \*

**Silks Dumpling Basket\***  
Crab Meat 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

\* \* \*

**Queensland "Kung Pao" King Prawns**  
Chinese Celery, Dried Chilli, Cashew Nut  
宮保昆士蘭蝦

**Tender Valley Angus Beef Tenderloin**  
Honey & Pepper Butter Sauce  
蜜椒蘆筍牛柳粒

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

**Black Truffle Fried Rice**  
Chicken, Asparagus  
黑松露雞肉炒飯

\* \* \*

**Jasmine Milk Tea Tiramisu**  
茉莉提拉米蘇

**Add a Peking Duck Pancake - \$10pp**  
另加每片京式片皮鴨 \$10

**Seafood "Sung Choi Bao" Upgrade - \$10pp**  
升級至海鮮生菜包每位 \$10



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

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

## SET MENU \$168 PER PERSON

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

### Chicken "Sung Choi Bao"

Water Chestnut, Bamboo Shoot, Mushrooms, Lettuce Cup

雞肉生菜包

\* \* \*

### Silks Signature Baked Crab Shell

Spanner Crab Meat, Parmesan Cheese

芝士焗釀蟹蓋

\* \* \*

### Southern Rock Lobster Ginger & Spring Onion

with Egg Noodles

薑葱龍蝦配蛋麵

\* \* \*

### Mayura Station Wagyu Beef

Fresh Mushrooms, Edamame, Pumpkin & Black Truffle Sauce

黑松露金瓜和牛粒

### Osmanthus Honey Char Siu Black Cod

桂花叉燒汁焗鱈魚

### Seasonal Mixed Green Vegetables with Garlic

蒜蓉時令蔬菜

### Black Truffle Fried Rice

Chicken, Asparagus

黑松露雞肉炒飯

\* \* \*

### Sesame Crème Brûlée

Sesame Tuile, Mango Sorbet

芝麻焦糖燉蛋配芒果雪葩

**Add a Peking Duck Pancake - \$10pp**

另加每片京式片皮鴨 \$10

**Seafood "Sung Choi Bao" Upgrade - \$10pp**

升級至海鮮生菜包每位 \$10



Signature Dish

(V) Vegetarian

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# VEGETARIAN SET MENU \$98 PER PERSON

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## Mushroom "Sung Choi Bao"

Water Chestnut, Bamboo Shoot, Lettuce Cup

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## Black Truffle Spring Rolls

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## Trio of Dumplings Basket

Black Truffle Mushroom Roll, Edamame Sticky Rice Dumpling,  
Jade Dumpling

\* \* \*

## Vegetarian "Mapo" Tofu

King Brown Mushroom Fritter, Sweet & Sour Sauce

Seasonal Mixed Green Vegetables with Garlic Sauce

Black Truffle Fried Rice

\* \* \*

## Fresh Seasonal Fruit Platter



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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\*)



**Sung Choi Bao (each)**

Seafood 海鮮 28

**Water Chestnut, Bamboo Shoot, Lettuce Cup**

Duck 鴨肉 25

生菜包(每位)

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)

**Fried "Har Kau" Balls with Mayo (5pcs)**

25

**Fried Toasted Bread with Prawn Mince and Mango**

酥脆炸蝦球\* (5件)

**Spiced Salt and Pepper Calamari with Mango Mayonnaise**

23

香脆椒鹽鮮魷

**Crispy Chicken Ribs (5pcs)**

18

**Glazed with Honey Ginger Soy**

蜜汁脆皮雞肋骨 (5件)



**Silks Signature Trio of Dumplings\***

20

**Crab Meat 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

**Vegetarian Trio of Dumplings (V)**

16

**Black Truffle Bean Curd Roll, Edamame Dumpling, Jade Dumpling**

上素蒸三喜 (V)

黑松露鮮竹卷, 毛豆糯米燒賣, 翡翠上素餃

**Premium Spring Rolls (5pcs)**

22

**Choice of: Prawn or Pork\* or Black Truffle & Mushrooms (V)**

精選春卷 (5件)

鮮蝦 或 豬肉\*或 黑松露雜菌(V)



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## SOUPS

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### 湯類

Sweet Corn, Spanner Crab Meat and Egg Drop Soup 蟹肉粟米羹	20
Hot & Sour Seafood Soup 海鮮酸辣湯	22
Braised Fish Broth, Tofu 鮮魚豆腐滾湯	25

## POULTRY

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Roasted Peking Duck Pancake Cucumber, Spring Onions and Plum Sauce 京式片皮鴨	Each 14 10pcs 112
 Barossa Valley Chicken with Black Bean and Dried Chilli 香辣大千雞煲	42
Yu Shiang Eggplant with Minced Chicken, Spicy Garlic Sauce 魚香茄子煲	36
Sizzling Barossa Valley Chicken, Oyster Sauce & Macadamia Nuts 鐵板澳洲果仁雞柳	42



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# FRESH LIVE SEAFOOD

## (FILLET UPON REQUEST)

### 游水海鮮

Coral Trout 東星斑	350/1kg	
Barramundi 盲曹	140/1kg	
<i>Steamed with: Cantonese Style Supreme Soy 薑葱</i>		
<i>Deep fried with: Sweet and Sour Sauce or Sweet Soy Sauce 甜酸汁或豉油</i>		
Southern Rock Lobster 澳洲龍蝦	380/1kg	
Snow Crab 雪蟹	350/1kg	
<i>Wok fried: Salt &amp; Pepper 椒鹽</i>		
<i>Sautéed: Duck Liver &amp; Brandy Sauce, XO Sauce* or Singapore Chilli</i>		40/serve
鴨肝白蘭地醬或秘製 XO 醬* 或星洲辣椒		
Australian Green Lip Abalone 澳洲新鮮青邊鮑魚	350/1kg	
<i>Sautéed with: Ginger, Spring Onion 薑葱</i>		
Baby Abalone 鮑魚仔	18/each	
<i>Steamed with: Silks Signature XO Sauce* 秘製 XO 醬*</i>		

## SEAFOOD

### 海鮮

Black Cod, Minced Chicken and Eggplant Casserole, Douban Sauce	54
鱈魚雞肉醬茄子煲	
Queensland King Prawns with "Kung Pao" Sauce	51
宮保昆士蘭蝦	
Deep Fried Queensland King Prawn with Salted Egg Yolk	51
黃金蝦球	
Sea Cucumber, Prawn, Scallop, Calamari, Bailing Mushroom	88
海參雜錦海鮮白靈菇煲	
 Roasted Black Cod, Osmanthus Honey Char Siu	54
桂花蜜糖焗黑鱈魚	
 Stir Fried Japanese Scallops with XO Sauce, Pineapple, Bell Peppers*	48
XO醬炒日本帶子*	



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## MEAT

### 牛、羊及豬

	Mayura Wagyu Beef (180g), Black Truffle Pumpkin and Wild Mushrooms 黑松露金瓜和牛粒	155
	<b>Tender Valley Black Angus Beef Tenderloin</b> 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
	Mongolian Lamb Loin with Leek Served on a Sizzling Hot Plate 香煎羊柳配蒙古大蒜汁	47
	Slow Cooked Beef Short Ribs Wild Mushroom, Five Spice Sauce Wrapped in Lotus Leaf 慢煮荷葉牛肋骨	46
	Sweet & Sour Berkshire Pork, Pineapple, Bell Peppers, Lychee Pearl* 鳳梨甜酸咕嚕肉*	42
	BBQ Combination* (2 selections of your choice) Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Baby Octopus 燒味雙拼*	42
	古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 涼拌八爪魚	

## TOFU & VEGETABLES

### 精選素菜

	Crispy Silken Tofu with Spices, Salt and Pepper (V) 椒鹽豆腐 (V)	22
	Sautéed Broccolini with Black Garlic (V) 黑蒜炒西蘭花苗(V)	28
	<b>King Brown Mushroom Fritters, Sweet and Sour Sauce (V)</b> 酥炸甜酸杏鮑菇(V)	28
	Seasonal Vegetables (V) Steamed or Stir Fried with Garlic Ginger Crystal Sauce 時令蔬菜(白灼, 蒜蓉) (V)	30
	Braised Fried Bean Curd Wild Matsutake Mushrooms (V) 野生松茸燒豆腐(V)	32



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# RICE & NOODLES

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## 飯, 麵類

	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
Braised E-Fu Noodles, Crabmeat, Egg White Gravy 芙蓉蟹肉炆伊麵	28	42
Singapore Noodles* with Char Siu Pork and Shrimps 星洲炒米粉*	24	36
Cantonese "Chow Mien" Wild Mushrooms (V) 蠔皇雜菌炒麵(V)	22	32
Steamed Jasmine Rice (V) 絲苗白飯(V)	6	

# 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.

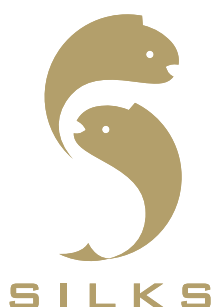
*Dim Sim* is the name of a Chinese-inspired snack that is shaped like a Siu Mai i.e. a Cylinder of meat and vegetables filling, partially wrapped in pastry. Although the appearances are similar, Dim Sims and Siu Mai have different ingredients and taste completely different to one another. Dim Sims are 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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