

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 GUANGZHOU

Menu

Claypot Rice*, 38

Chinese Sausage, Chicken, Seasonal Vegetable, Shiitake Mushroom, Dark Soy Sauce
冬菇滑雞臘腸煲仔飯

Wonton Noodles Soup*, 28

Egg Noodle, Prawn Wonton, Garlic Oil
鮮蝦雲吞麵

Beef Short Rib, 48

Braised Daikon, Sweet Soy
蘿蔔炆牛仔骨

Steamed Minced Pork*, 38

Preserved Vegetable, Spring Onion, Ginger
梅菜蒸肉餅

W.A Half Lobster, 68

Glass Noodle, Crushed Garlic, Scallion Oil
蒜蓉粉絲蒸龍蝦

(V) Vegetarian *Item contains traces of pork

Should you have any special dietary requirements or allergies please inform your waiter. Available from 2nd June 2025 till 30th of June 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).



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, 以及大葱、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, 竹筍, 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

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APPETISERS 餐前小食

Sautéed Crayfish with Cream & Egg White (for two) 龍蝦炒鮮奶 (2位)	46
 Sung Choi Bao <i>Water Chestnut, Bamboo Shoot, Lettuce Cup</i> 生菜包(每位)	Mushroom (V) 雜菌 (V) 16 ^{Each} Chicken 雞肉 +4 Seafood 海鮮 +12
 Baked Crab Shell <i>Spanner Crab Meat and Parmesan Cheese</i> 芝士焗釀鮮蟹蓋	40
Roasted Peking Duck Pancake <i>Cucumber, Spring Onions, and Plum Sauce</i> 京式片皮鴨	14 ^{each} /10pcs 120
Crispy Chicken Ribs (5pcs) <i>Yuzu, Plum Glazed</i> 梅果柚子脆皮雞肋骨 (5件)	20
 Silks Signature Trio of Dumplings* <i>Prawn Spinach Dumpling, Scallop, Prawn, and Pork Dumpling Taro, Prawn, Chive Dumpling</i> 金冠閣特選蒸三喜* 菠菜蝦餃, 帶子豬肉蝦餃, 香芋韭菜蝦餃	22
Trio of Dumplings Basket <i>Vegetables Dumpling, Mushroom Bun, Vegetables Bean Curd Skin Roll</i> 上素蒸三喜 (V) 翡翠上素餃, 上素香菇包, 上素鮮竹卷	18
Premium Spring Rolls (5pcs) <i>Choice of: Prawn & Pork*, Chicken or Vegetable (V)</i> 精選春卷 (5件) 香脆鮮蝦豬肉春卷, 香脆雞肉春卷, 香脆素春卷 ((V)	26
Baby Abalone 鮑魚仔 <i>Steamed with: Silks Signature XO Sauce* 秘製 XO 醬*</i> <i>Black Bean 豆豉, Garlic Ginger 薑蔥</i>	18 ^{each}



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SOUPS 湯類

Sweet Corn, Egg Drop Soup 粟米羹	Chicken 雞肉 16 Spanner Crab Meat 蟹肉 +4
Hot & Sour Seafood Soup 海鮮酸辣湯	24

POULTRY 雞肉

Barossa Valley Chicken 澳洲雞柳 Choice of: Black Bean, Dried Chilli 豆豉辣椒 Spring Onion Ginger 蒜蓉薑蔥 Kung Pao Sauce 宮保醬 Sizzling Wild Mushroom, Black Truffle 鐵板野生松茸配黑松露醬	46
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SEAFOOD 海鮮

Japanese Hokkaido Scallops *日本北海道帶子* <i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬</i>	50
Mooloolaba King Prawns 昆士蘭蝦 <i>Wok fried with: Ginger Spring Onion 薑蔥, XO Sauce* 秘製 XO 醬*, Black Truffle 黑松露醬, Kung Pao Sauce 宮保醬, Salted Egg Yolk 黃金醬</i>	52
Tooth Fish Casserole <i>Chilli Black Bean Sauce</i> 鱈魚辣椒豆豉煲	55
Apple Wood Baked Tooth Fish "Glacier 51" <i>Osmanthus, Honey Soy</i> 桂花蜜汁焗鱈魚	64



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FRESH LIVE SEAFOOD 游水海鮮

(FILLET UPON REQUEST)

Coral Trout 東星斑 175/500g

Barramundi 盲曹 70/500g

Steamed with: Cantonese Style Supreme Soy 薑葱

Deep fried with: Sweet and Sour Sauce 甜酸汁, Sweet Soy Sauce 甜豉汁,

Salted Egg York 黃金醬, Spices Salt & Pepper 椒鹽

 Southern Rock Lobster 澳洲龍蝦 190/500g

Snow Crab 雪蟹 175/500g

Served as

Wok fried: Salt & Pepper 椒鹽

Ginger Spring Onion 薑葱

Black Bean 豆豉醬

Salted Egg Yolk 黃金醬

*XO Sauce 秘製 XO 醬**

Singapore Chilli 星洲辣椒

Australian Green Lip Abalone 澳洲新鮮青邊鮑魚 175/500g

Sautéed with: Ginger Spring Onion 薑葱

XO Sauce 秘製 XO 醬**

Black Bean 豆豉醬

SAUCES AND ADD-ONS

Black Truffle Sauce 黑松露醬 40/Serve

Duck Liver & Brandy Sauce 鴨肝白蘭地醬 40/Serve

Add on egg noodle or braised E-Fu noodle 18/Serve

另加: 蛋麵或炆伊麵



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MEAT 牛、羊及豬

-  **Mayura Wagyu Beef (180g)** 158
Fresh Mushrooms, Edamame, Pumpkin, Black Truffle Sauce
黑松露金瓜和牛粒
-  **Tender Valley Black Angus Beef Tenderloin** 54
with Honey, Black Pepper Sauce 蜜椒蘆筍牛柳粒
- Slow Cooked Beef Short Ribs** 46
Wild Mushroom, Five Spice Sauce Wrapped in Lotus Leaf
慢煮荷葉牛肋骨
- Sweet & Sour Berkshire Pork** 43
*Pineapple, Bell Peppers, Lychee Pearls**
鳳梨甜酸咕嚕肉*
- BBQ Combination* (2 selections of your choice)** 43
Char Siu Pork, Roast Duck, Honey Mustard Crispy Pork*, Marinated Scallops Salad*
燒味雙拼*
古法蜜汁叉燒*, 至尊燒鴨皇, 脆皮燒腩拌芥末醬*, 帶子沙拉

TOFU & VEGETABLES 精選素菜

- Crispy Silken Tofu (V) 椒鹽豆腐 (V)** 23
with Spices, Salt and Pepper
- Sautéed Broccolini (V) 黑蒜炒西蘭花苗(V)** 29
with Black Garlic
-  **Deep-fried Mock Fish 酸甜酥炸素魚** 38
with Sweet and Sour Sauce
- Seasonal Vegetables (V)** 32
Steamed or Stir-fried with Garlic Ginger Crystal Sauce
時令蔬菜 (白灼, 蒜蓉) (V)
Garlic 蒜蓉, Ginger 薑蔥, Crystal Sauce 清炒, Black Bean 豆豉醬
- Braised Fried Bean Curd Wild Matsutake Mushrooms (V)** 33
野生松茸燒豆腐(V)



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RICE & NOODLES 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	32	46
“Yang Zhou” Fried Rice, Prawn and Char Siu Pork* 揚州炒飯*	30	42
Black Truffle, Asparagus Fried Rice (V) 黑松露素炒飯 (V)	24	34
Flat Noodles, Seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Singapore Noodles* <i>with Char Siu Pork and Shrimps</i> 星洲炒米粉*	28	40
Steamed Jasmine Rice (V) 絲苗白飯(V)	6	

DESSERT 甜品

Sweetened Bird's Nest Soup (per bowl) <i>Coconut Milk (Please allow 20minutes)</i> 椰奶燕窩	148
Red Bean Pancake, Fairy Floss, Vanilla Bean Ice Cream 豆沙鍋餅	18
Jasmine Cake, Mandarin, Yuzu 柑橘柚子茉莉花蛋糕	20
Sesame Crème Brûlée, Sesame Tuile, Mango Sorbet 芝麻焦糖燉蛋配芒果雪葩	21
Mango Pudding with Mango Pearls 香芒珍珠布甸	19
Fresh Seasonal Fruit Platter (1 serve) (V) 時令鮮果盆(V)	16
Vanilla Ice Cream / Mango Sorbet 香草冰淇淋 / 芒果雪芭	per scoop 6.5



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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).

