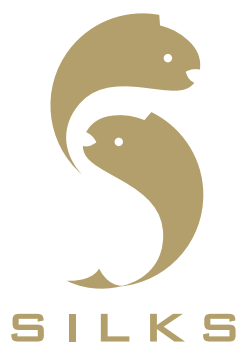


金冠閣



SET MENUS

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

\$145 per person

每位 \$145

Wine Pairing \$60 per person

精選配酒 \$60

Menu

Menu is designed for a minimum of 2 people.

Mushroom “Sung Choi Bao”

Water Chestnut, Bamboo Shoot, Lettuce Cup

雜菌生菜包

Paired with Chandon Brut

Crispy Chicken Ribs

Yuzu, Plum Glazed

梅果柚子脆皮雞肋骨

Paired with Pikes 'Traditionale' Riesling

Silks Dumpling Basket*

Prawn Spinach Dumpling

Scallop, Prawn, Pork Dumpling

Taro, Prawn, Chive Dumpling

金冠閣特選蒸三喜* 菠菜蝦餃, 帶子豬肉蝦餃, 香芋韭菜蝦餃

Paired with Kooyong 'Clonale' Chardonnay

“Kung Pao” Mooloolaba King Prawns

Bell pepper, Dried Chilli, Cashew Nut

宮保昆士蘭蝦

Gippsland Angus Beef Tenderloin

Honey, Pepper Butter Sauce

蜜椒蘆筍牛柳粒

Seasonal Mixed Vegetables

Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice

Chicken, Asparagus, Eggs

黑松露雞肉蛋炒飯

Paired with Vasse Felix 'Premier' Syrah Shiraz

Jasmine Cake, Mandarin, Yuzu

柑橘柚子茉莉花蛋糕

Paired with T'Gallant Pink Moscato

ADD - O N S

Add a Peking Duck Pancake | \$12 per person

另加每片京式片皮鴨 \$12

Seafood “Sung Choi Bao” Upgrade | \$12 per person

升級至海鮮生菜包每位 \$12

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

DIAMOND SET MENU

\$185 per person

每位 \$185

Wine Pairing \$110 per person

精選配酒 \$110

Menu

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

Paired with Veuve Clicquot-Ponsardin Brut

Silks Signature Baked Crab Shell

Spanner Crab Meat, Parmesan Cheese

芝士焗釀蟹蓋

Paired with Shaw & Smith Sauvignon Blanc

Southern Rock Lobster

Ginger Spring Onion Sauce, Egg Noodles

薑蔥龍蝦配蛋麵

Paired with Albert Bichot Bourgogne 'Origines' Chardonnay

Rangers Valley Wagyu MBS 6 Gold

Fresh Mushrooms, Edamame, Pumpkin & Black Truffle Sauce

黑松露金瓜和牛粒

Tooth Fish “Glacier 51”

Osmanthus Honey Soy

桂花蜜汁焗鱈魚

Seasonal Mixed Vegetables

Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice

Chicken, Asparagus, Eggs

黑松露雞肉蛋炒飯

Paired with Prosper Maufoux Bourgogne Pinot Noir

Sesame Crème Brûlée

Sesame Tuile, Mango Sorbet

芝麻焦糖燉蛋配芒果雪葩

Paired with Rockford 'Cane Cut' Semillon

ADD - O N S

Add a Peking Duck Pancake | \$12 per person

另加每片京式片皮鴨 \$12

Seafood “Sung Choi Bao” Upgrade | \$12 per person

升級至海鮮生菜包每位 \$12

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

VEGETARIAN SET MENU



\$100 per person

每位 \$100

Wine Pairing \$50 per person

精選配酒 \$50

Menu

Mushroom "Sung Choi Bao"

Water Chestnut, Bamboo Shoot, Lettuce Cup

雜菌生菜包

Paired with Chandon Brut

* * *

Vegetables Spring Rolls

素春卷

Paired with Pikes 'Traditionale' Riesling

* * *

Trio of Dumplings Basket

Vegetables Dumpling, Mushroom Bun, Vegetables Bean Curd Skin Roll

上素蒸三喜 (V)

翡翠上素餃, 上素香菇包, 上素鮮竹卷

Paired with Kooyong 'Clonale' Chardonnay

* * *

Vegetarian "Mapo" Tofu

翡翠麻婆豆腐

Deep-fried Mock Fish, Sweet & Sour Sauce

酸甜酥炸素魚

Seasonal Mixed Green Vegetables

with Garlic Crystal Sauce

蒜蓉時令蔬菜

Black Truffle Fried Rice

Asparagus

黑松露蘆筍素炒飯

Paired with Giant Steps 'Yarra Valley' Pinot Noir

* * *

Fresh Seasonal Fruit Platter

時令水果

Paired with T'Gallant Pink Moscato

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