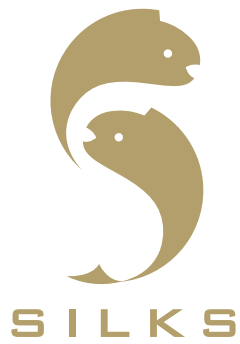


金冠閣



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).*

\$78PP ALL YOU CAN EAT YUM CHA

Monday to Friday, includes a glass of Red, White, Sparkling Wine, Local Beer or Soft Drink
with Complimentary 4 Hours Multi-Level Parking

STEAMED

Prawns and Chive Dumplings* 鮮蝦韭菜餃*
Jade Skin Vegetarian Dumplings (V) 翡翠上素餃 (V)
Crystal Skin Prawn Dumplings* 晶瑩鮮蝦餃*
Steamed BBQ Pork Buns* 蜜汁叉燒包*
Chicken Siu Mai* 雞肉燒賣*
Spicy Pork Wontons 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 Spareribs with Black Bean Sauce* 豉汁蒸排骨*
Steamed Glutinous Rice with Chicken and Pork Sausage* 糯米雞*

* * *

BAKED & FRIED

Berkshire Char Siu Pork Puffs* 黑毛豬肉叉燒酥*
Pan fried Turnip Cakes* 香煎蘿蔔糕*
Selection of Spring Rolls:
Prawn*, Pork* or Vegetarian (V) 蝦春卷*, 豬肉春卷* 或 素春卷 (V)
Crispy Silken Tofu with Salt and Pepper (V) 椒鹽豆腐 (V)

* * *

NOODLE, RICE & CONGEE

"Yang Chow" Fried Rice* 揚州炒飯*
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

Fresh Seasonal Fruit Platter 當季鮮果盤
Sweet Black Glutinous Rice Pudding 椰汁黑糯米
Portuguese Egg Tarts 香脆葡式蛋撻
"Ma Lai Gao" Chinese Steamed Cake 馬拉糕

(V) Vegetarian *Item contains traces of pork

Please note: Price per person with maximum 1.5 hours dining time. Children aged between 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 discount applies. Not available for take away. On request food items can be made to your specific dietary requirements.

STEAMED

蒸點

Supreme Dumpling 18.00 per serve
至尊特級點心 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 16.00 per serve
特級點心 3 pcs each

Chicken Siu Mai, Black Truffle*
黑松露雞肉燒賣*

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*

Braised Beef Tendon, Black Fungus
牛筋燜木耳

Steamed Custard Bun, Salted Egg Yolk
黃金流沙包



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

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*	14
Prawn Spring Rolls* (3pcs each) 香脆蝦春卷* (3件)	14
Pork Spring Rolls* (3pcs each) 豬肉春卷* (3件)	14
Vegetarian Spring Roll (V) (3pcs each) 素春卷 (V) (3件)	14
Crispy Silken Tofu with Spices Salt & Pepper (V) 椒鹽豆腐	13
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
"Yang Zhou" Fried Rice, Prawn and Char Siu Pork* 揚州炒飯*	28	40
Black Truffle Fried Rice, Asparagus (V) 黑松露蘆筍素炒飯 (V)	24	34
Stir-fry Flat Noodle, Seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Wok-fry Rice Noodles, Tender Valley Beef 乾炒牛肉河粉	25	37
Congee, Tooth Fish, Conpoy, Ginger 鱈魚瑤柱粥	20	
Congee, Chicken, Century Egg 雞肉皮蛋粥	20	



Signature Dish

(V) Vegetarian

*Item contains traces of pork

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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	22
Steamed Baby Abalone 鮑魚仔 Steamed with 清蒸 Black Bean 豉汁 Ginger & Garlic 薑葱 XO Sauce* 秘製 XO 醬*	Each 18
Roasted Peking Duck Pancake Cucumber, Spring Onions and Plum Sauce 京式片皮鴨	Each 14 / 10pcs 120
 Baked Crab Shell Spanner Crab Meat, Parmesan Cheese 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) Plum, Yuzu Glazed 梅果柚子脆皮雞肋骨 (5件)	20



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

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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 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 capitol city in China (now more commonly referred to as Beijing).



Signature Dish

(V) Vegetarian

*Item contains traces of pork