

\$78 SILKS TASTING MENU

Peking Duck wrapped in a thin
Pancake, Cucumber, Spring
Onions and Hoisin Sauce
北京片皮鴨

Supreme Dim Sum Selection
四式精選點心

King Prawns tossed in
Organic Tamarind Sauce
有機羅望子醬炒明蝦球

Wok Fried Beef Fillet,
Asparagus with Honey
Pepper Sauce
蜜椒蘆筍牛柳粒

Mixed Seasonal Vegetables
with Oyster Sauce
蠔皇時蔬

Signature Fried Rice with Scallops,
Prawn and Duck Meat in XO Sauce
金冠特色炒飯

Dark Chocolate Shell filled with
Blackberries Citrus Jelly, Caramelised
White Chocolate Whipped Ganache,
Vanilla Streusel, Green Tea Ice Cream,
Seasonal Berries
黑巧克力慕斯,
綠茶奶油和四川胡椒覆盆子雪糕

Minimum 2 people must dine.

精選燒腊

BBQ SPECIALTY

Peking Duck (per piece) \$11
北京片皮鴨

Roasted Barbeque Pork
with Jarrah Honey \$28
古法蜜汁叉燒

Barbeque Duck served
with Sweet Plum Sauce \$48
至尊燒鴨皇

Crispy Chicken with
Honey Roasted Walnuts \$38
琥珀脆皮炸子雞

Twice Roasted
Crispy Pork Belly \$32
脆皮燒五層腩

頭盤

HOT APPETISERS

 Supreme Dim Sum Selection \$25
(per person)
四式精選點心

Crispy Rice Paper Prawn Roll \$12
米紙鮮蝦卷

Lobster Spring Roll and Truffle \$18
Vegetables Spring Roll
with Chilli Mayo
龍蝦春捲, 松露蘑菇春捲配辣椒蛋黃醬

Baked Crab Shell with \$22
Portuguese Sauce
葡汁焗蚧蓋

湯羹類

SOUP

 WA Blue Manna Crab Meat \$25
Hot and Sour Soup
西澳蟹肉酸辣羹

Crab Meat and Egg \$18
Drop Corn Soup
蟹肉粟米羹

粉麵類

NOODLES

Fried Egg Noodles with \$26
Barbeque Pork in Superior
Soy Sauce
豉油皇叉燒炒麵

Wok Fried Flat Rice Noodles \$36
with Beef in Dark Soy Sauce
乾炒牛肉河粉

Fried Vermicelli Noodles with \$32
Szechuan Vegetables and Pork
乾炒榨菜豬肉米粉

極上珍饈

DELICACIES

Double Boiled Free Range \$38
Chicken with Abalone
走地雞燉鮑魚

Braised Whole WA Abalone \$168
原隻青邊鮑

Japanese Premium \$158
Sea Cucumber with Abalone
紅燒關東遼參鮑魚仔

Stir Fried Sliced \$338
Fresh Abalone
油泡鮮鮑片

素菜類

VEGETARIAN

 Stir Fried Kale with \$24
Ginger and Garlic
姜蒜炒羽衣甘藍

Buddha's Delight, Sautéed \$28
Assorted Vegetables
with Mushrooms
鼎湖上素

Stir Fried Baby English \$24
Spinach in XO Sauce
XO炒菠苗

WA Broccolini and Assorted \$24
Mushrooms with Oyster Sauce
蠔皇雜菌西蘭花苗

豬羊類

PORK AND LAMB

 New Style Mapo Tofu with \$38
Minced Pork
油炸麻婆豆腐

Eggplant with Minced \$38
Pork and Salted Fish
魚香茄子

Sweet and Sour Corn-fed \$38
Pork with Dragon Eye
Longan Fruits
龍眼咕嚕肉

Wok Fried Sliced Lamb with \$40
Leek in Mongolian Sauce
蒙古炒羊肉


Szechuan Lamb Rack \$48
with Chilli and Cumin
川味羊架

Wok Fried Sliced Lamb with \$48
Chinese Cumin
孜然羊肉

 Peking Pork Loin \$38
京都裡脊肉

牛肉類

BEEF

 Sautéed 9+ Margaret River \$75
Wagyu Beef Sirloin with
XO Sauce (160g)
XO醬炒瑪格麗特河和牛粒

Wok Fried Riverine Beef \$42
Fillet, Asparagus with Honey
Pepper Sauce
蜜椒蘆筍牛柳粒

Poached Szechuan \$42
Beef in Chilli Oil
四川水煮牛肉

家禽類

POULTRY

 Kung Pao Chicken with \$32
Dried Chilli and Cashew Nuts
宮保雞球

Deep Fried Sesame Chicken \$32
with Honey Lemon Sauce
檸蜜雞排

Stir Fried Chicken with \$32
Satay Sauce
沙茶雞球

Crispy Mount Barker Chicken \$38
with Coriander Garlic
Vinegar Sauce
脆皮香化雞

海鮮

SEAFOOD


Stir Fried Scallops with \$48
Asparagus and Ginkgo Nuts
翡翠炒澳帶

 'Black Bean' Roasted \$48
Glacier 51 Tooth Fish
黑豉汁燒鱈魚

Glacier 51 Tooth Fish \$48
with Home Style Garlic
and Ginger Sauce
蒜蓉薑汁銀鱈魚

Kung Pao King Prawns with \$48
Dried Chilli and Cashew Nuts
宮保明蝦球

Wok Fried King Prawns \$48
with Chilli Sea Salt
椒鹽明蝦球

 King Prawns tossed in \$48
Organic Tamarind Sauce
有機羅望子醬炒明蝦球

Wok Fired Squid with \$38
Premium XO Sauce
炒鍋魷魚XO醬

飯類

RICE

 Silks Signature Fried Rice with \$38
Scallops, Prawns and Duck
in XO Sauce
金冠特色炒飯

Yangzhou Fried Rice with \$28
BBQ Glazed Pork and Prawns
揚州炒飯

Fried Rice with Conpoy, \$35
Blue Manna Crab Meat
and Egg White
瑤柱蟹肉蛋白炒飯

Steamed Fragrant \$5
Jasmine Rice
絲苗白飯(每位)

甜點

DESSERT

 Dark Chocolate Shell filled \$18
with Blackberries Citrus Jelly,
Caramelised White Chocolate
Whipped Ganache, Vanilla
Streusel, Green Tea Ice Cream,
Seasonal Berries
黑巧克力慕斯,
綠茶奶油和四川胡椒覆盆子雪糕

New Style Mango Pudding \$16
with Condensed Milk Sago
and Fresh Exotic Fruit
香芒布甸

Double Boiled \$145
Superior Bird's Nest
冰花燉官燕

This menu will be disposed of after single use.
Please use touchless payment where possible.

A surcharge of 10% applies on public holidays.

 Vegetarian  Signature Dish

Please note that our products either contain or/are
produced in kitchens which contain/use the allergens
of peanuts, tree nuts, seafood, soy, milk (and other
dairy), egg, sesame, wheat (gluten), lupin and sulphite
preservatives. We cannot guarantee that any
of our products are 100% allergen free.

COCKTAILS \$22

Violet Galaxy

Butterfly Pea Tea, Roku Gin, De Kuyper Triple Sec, Lime Juice, Grapefruit Syrup

Cinnamon Espresso

Bacardi White Rum, Kahlua, Espresso, Cinnamon Syrup

Raspberry Vodka Mojito

Ciroc Vodka, Lime Juice, Raspberry, Mint Leaves, Cranberry Juice

Pink Margarita

Tequila, De Kuyper Triple Sec, Grapefruit Syrup, Lime Juice

Golden Silks

Ciroc Vodka, Mango Liqueur, Mango Juice, Lime Juice

Lychee Sensation

Lychee Liqueur, De Kuyper Cherry Brandy, Lime Juice

MOCKTAILS

Lime & Lemongrass Cooler

Lemongrass Syrup, Lime Juice, Mint Leaves, Soda

Tropical Punch

Orange Juice, Apple Juice, Mango Juice, Soda, Grenadine

Silks Delight

Pineapple Juice, Coconut Cream, Mint

BY THE GLASS

CHAMPAGNE

NV Moët & Chandon Impérial Epernay, FRA

SPARKLING

NV Domaine Chandon Yarra Valley, VIC

13 Taltarni Cuvee Rose South Australia

ROSÉ

19 Cape Mentelle Margaret River, WA

BY THE GLASS

WHITES

20 Cloudy Bay Sauvignon Blanc Marlborough, NZ

20 Pierro LTC Semillon Sauvignon Blanc Margaret River, WA

20 Leo Buring Riesling Clare Valley, SA

19 Seville Estate Chardonnay Yarra Valley, VIC

20 Henschke Innes Pinot Gris Adelaide Hills, SA

REDS

19 Dalrymple Estate Pinot Noir Pipers River, TAS

17 Leeuwin Estate Prelude Cabernet Sauvignon Margaret River, WA

18 Grant Burge Hillcot Merlot Barossa, SA

19 The Lane Block 5 Shiraz Adelaide Hills, SA

16 Penfolds Bin 28 Kalimna Shiraz Barossa, SA

19 McWilliams Alternis Gundagai, NSW

DESSERT

19 Stella Bella 'Pink Muscat' Moscato 60ml Margaret River, WA

17 Vasse Felix Cane Cut Semillon 60ml Margaret River, WA

SAKE & OTHER WINES

NV Choya Plum Wine 30ml

NV Gekkeikan Sake 150ml Kyoto, Japan

150ml BEERS

AUSTRALIAN

Pure Blonde 355ml \$17
Crown Lager 375ml \$10.5

Cascade Premium Light 375ml \$9
Little Creatures Pale Ale 355ml \$12

INTERNATIONAL

Tsing Tao 330ml \$12
Asahi 355ml \$12

Corona 355ml \$12
Heineken 355ml \$11
Peroni Leggera 355ml \$11

30ml SPIRITS

BLENDED SCOTCH

Johnnie Walker Black Label \$12
Chivas Regal 12yr \$12
Johnnie Walker Blue Label \$39

SINGLE MALT SCOTCH

Glenfiddich 12yr \$14
Macallan 12yr \$17

BOURBON

Canadian Club \$12
Jack Daniel's \$12
Maker's Mark \$12

JAPANESE WHISKY

Yamazaki 12yr \$34
Hibiki 30yr \$420

RUM

Pampero Especial \$12
Bacardi Carta Blanca \$12

GIN

Bombay Sapphire \$10
Tanqueray \$12
Hendrick's \$18

SPIRITS

TEQUILA

El Jimador Blanco \$11

Patron Gran Platinum \$55

VODKA

Ciroc \$14

Absolut \$12

JUICE, WATER, SOFT DRINK

FRUIT JUICES

Apple \$6
Orange
Pineapple

MINERAL & STILL WATER

Acqua Panna 750ml
San Pellegrino 750ml

SOFT DRINKS

Coke
Coke Zero
Dry Ginger Ale
Lemon, Lime and Bitters
Sprite
Lift
Soda Water
Tonic Water

精選茶

PREMIUM TEAS

Oolong Tea
Tie Guan Yin King \$6
鐵觀音王 烏龍茶

2008 Cooked Pu erh Mini Cakes \$6
2008 年熟普洱茶迷你餅

Lemongrass & Ginger Herbal Tea \$5
香茅生薑

Cherry Blossom \$5
櫻花