

# \$78 SILKS TASTING MENU

Supreme Dim Sum Selection  
四式精選點心

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

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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

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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冰糕

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  
Barbeque Pork in Superior \$26  
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冰糕

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

### HK Espresso Martini

Bacardi Carta Blanca, Kahlua, Espresso, Black Tea, Milk

### 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

### Shanghai Rose

Roku Gin, Frangelico, De Kuyper Wild Strawberry Liqueur

### 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

*18* Cape Mentelle Margaret River, WA

## BY THE GLASS

### WHITES

*19* Cloudy Bay Sauvignon Blanc Marlborough, NZ

*18* Pierro LTC Semillon Sauvignon Blanc Margaret River, WA

*19* Leo Buring Riesling Clare Valley, SA

*18* Seville Estate Chardonnay Yarra Valley, VIC

*17* Henschke Innes Pinot Gris Adelaide Hills, SA

### REDS

*18* Dalrymple Estate Pinot Noir Pipers River, TAS

*17* Leeuwin Estate Prelude Cabernet Sauvignon Margaret River, WA

*17* Grant Burge Hillcot Merlot Barossa, SA

*18* 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 30ml Margaret River, WA

*17* Vasse Felix Cane Cut Semillon 30ml 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

Asahi 355ml \$11  
Corona 355ml \$11  
Heineken 355ml \$11  
Peroni Leggera 355ml \$11  
Stella Artois 355ml \$11

## 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 \$15.5

### BOURBON

Canadian Club \$22  
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 \$11

Absolut \$12

## JUICE, WATER, SOFT DRINK

### FRUIT JUICES

Apple \$6  
Orange  
Pineapple

### MINERAL & STILL WATER

Acqua Panna 750ml  
San Pellegrino 750ml

### SOFT DRINKS

Coke \$5.5  
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 \$8  
香茅生薑

Cherry Blossom \$8  
櫻花