

飲茶

YUM CHA

ONLY AVAILABLE FOR LUNCH

蒸點

STEAMED

 Lobster, Ginger and Spring Onion Dumpling (3) 薑蔥龍蝦餃	\$15
Pork Shanghai Xiao Long Bao (3) 上海小籠包	\$10
Chicken Siu Mai (3) 雞肉燒賣	\$12
BBQ Pork Buns (2) 蜜汁叉燒包	\$12
Spicy Pork Dumpling with Chilli Oil (3) 紅油抄手	\$12
Prawn Bean Curd Skin Rolls in Oyster Sauce (3) 蠔油鮮竹卷	\$12
Pork & Prawn Siu Mai (3) 豬肉蝦燒賣	\$12
 Prawn Black Gold Dumpling (3) 黑金鮮蝦餃	\$15
Scallop, Prawn & Spinach Dumpling (3) 扇貝蝦菠菜餃	\$15
Beef Siu Mai (3) 牛肉燒賣	\$13

粥

CONGEE

Braised Shredded Duck and Salted Egg Congee 黃金鴨絲粥	\$15
Blue Manna Crab Meat and Scallops Congee 蟹肉帶子粥	\$18


烘烤 & 煎炸類

BAKED & FRIED

Berkshire Char Siu Pork Puffs (3) 黑毛豬肉叉燒酥	\$12
Truffle Vegetable Spring Rolls (2) 	\$12
Crispy Silken Tofu with Spices and Pepper 	\$10
 Crispy Soft Shell Crab, Dried Chilli, Garlic and Spring Onion 避風塘軟殼蟹	\$16
Fried Beetroot Sesame Ball (3) 	\$12
Chicken & Dried Shrimp Dumpling (3) 雞肉乾蝦餃	\$12

麵類

WOK FRIED

Wok Fried Egg Noodles with BBQ Pork in Superior Soy Sauce 豉油皇叉燒炒麵	\$22
Yangzhou Fried Rice with BBQ Glazed Pork and Prawns 揚州炒飯	\$22
Stir Fried Kale with Oyster Sauce 蠔油炒羽衣甘藍	\$18
 Wok Fried XO Radish Cake 炒XO蘿蔔糕	\$18
Deep Fried Squid with Chilli Sea Salt 椒鹽鮮魷	\$18
Flat Rice Noodles Stir Fried with Beef 乾炒牛肉河粉	\$22

 Vegetarian

 Signature Dish

Please note that credit card payments incur a service fee of 1.15%.
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

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) and sulphite preservatives.
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精選燒腊

BBQ SPECIALTY

 Peking Duck (per piece) with Condiments 北京片皮鴨	\$12
Roasted BBQ Pork with Jarrah Honey 古法蜜汁叉燒	\$39
BBQ Duck served with Sweet Plum Sauce 至尊燒鴨皇	\$49
Twice Roasted Crispy Pork Belly 脆皮燒五層腩	\$39

湯羹類

SOUP

 WA Blue Manna Crab Meat Hot and Sour Soup 西澳蟹肉酸辣羹	\$25
Crab Meat and Egg Drop Corn Soup 蟹肉粟米羹	\$25
Double Boiled Free Range Chicken Soup with Abalone 鮑魚走地雞燉湯	\$38

頭盤

HOT APPETISERS

 Supreme Dim Sum Selection (4) 四式精選點心	\$25
Crispy Rice Paper Prawn Roll 米紙鮮蝦卷	\$12
Lobster Spring Roll and Truffle Vegetables Spring Roll with Chilli Mayo 龍蝦春卷, 松露蘑菇春卷配香辣蛋黃醬	\$22
Baked Crab Shell with Portuguese Sauce 葡汁焗蟹蓋	\$32

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海鮮

SEAFOOD


Wok Fried Live Lobster with
Crispy Garlic and Spiced Salt
椒鹽龍蝦 MP

Steamed Live Lobster with
Minced Garlic
蒜蓉蒸龍蝦 MP

Wok Baked Live Lobster with
Ginger and Scallion
薑蔥炒龍蝦 MP

Wok Baked Live Lobster in
Supreme Broth
上湯焗龍蝦 MP

Stir Fried Scallops with
Asparagus and Ginkgo Nuts
翡翠炒帶子 \$55

 Stir Fried Black Garlic
Scallops with Asparagus
炒黑蒜蘆筍扇貝 \$59

Crispy Patagonian Toothfish
with Ginger and Garlic Sauce
姜蒜醬脆白鱈魚 \$65

Kung Pao King Prawns with
Dried Chilli and Cashew Nuts
宮保明蝦球 \$52

Wok Fried King Prawns
with Chilli Sea Salt
椒鹽明蝦球 \$52

 King Prawns Tossed
in Organic Tamarind Sauce
有機羅望子醬炒明蝦球 \$52

Wok Fried Squid with
Premium XO Sauce
XO醬香鮮魷 \$39

Deep Fried Squid
with Chilli Sea Salt
炸魷魚配辣椒海鹽 \$39

極上珍饈

DELICACIES

Braised Whole WA Abalone \$168
原隻青邊鮑

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

Stir Fried Sliced
Fresh Abalone \$288
油泡鮮鮑片

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豬羊類

PORK AND LAMB

	New Style Mapo Tofu with Minced Pork 脆炸麻婆豆腐	\$39
	Sweet and Sour Corn-fed Pork with Dragon Eye Longan Fruits 龍眼咕嚕肉	\$39
	Wok Fried Sliced Lamb with Leek in Mongolian Sauce 蒙古炒羊肉	\$49
	Szechuan Lamb Rack with Chilli and Cumin 川味羊架	\$49
	Peking Pork Loin 京都裡脊肉	\$39

牛肉類

BEEF

	Sautéed 9+ Margaret River Wagyu Beef Sirloin with XO Sauce (200g) XO醬炒瑪格麗特河和牛粒	\$90
	Wok Fried Riverine Beef Fillet with Honey Pepper Sauce 蜜椒牛柳粒	\$49
	Poached Szechuan Beef in Chilli Oil 四川水煮牛肉	\$49
	Wok Fried Beef with Black Garlic 黑蒜炒牛肉	\$52

家禽類

POULTRY

	Kung Pao Chicken with Dried Chilli and Cashew Nuts 宮保雞球	\$38
	Deep Fried Sesame Chicken with Honey Lemon Sauce 麻香檸蜜雞排	\$38
	Stir Fried Chicken with Satay Sauce 沙茶雞球	\$38
	Crispy Mount Barker Chicken with Coriander Garlic Vinegar Sauce 脆皮香化雞	\$39
	Wok Fried Chicken with Black Garlic 黑蒜炒雞	\$42

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素菜類

VEGETARIAN

 Stir Fried Kale with Ginger and Garlic 薑蒜炒羽衣甘藍	\$24
Buddha's Delight, Sautéed Assorted Vegetables with Mushrooms 鼎湖上素	\$28
Crispy Eggplant with Salted Egg Yolk 黃金茄子	\$32
WA Broccolini and Assorted Mushrooms with Oyster Sauce 蠔皇雜菌西蘭花苗	\$32

飯類

RICE

Wok Fried Rice with Crab Meat in Truffle Sauce 炒飯松露醬蟹肉	\$42
 Silks Signature Fried Rice with Scallops, Prawns in XO Sauce 金冠特色炒飯	\$38
Yangzhou Fried Rice with BBQ Glazed Pork and Prawns 揚州炒飯	\$32
Steamed Fragrant Jasmine Rice 絲苗白飯(每位)	\$5

粉麵類

NOODLES

Fried Egg Noodles with BBQ Pork in Superior Soy Sauce 豉油皇叉燒炒麵	\$32
Wok Fried Flat Rice Noodles with Beef in Dark Soy Sauce 乾炒牛肉河粉	\$36
Fried Vermicelli Noodles with Szechuan Vegetables and Pork 乾炒榨菜豬肉米粉	\$32

甜點

DESSERT

 Dark Chocolate Cream, Caramelised Red Bean Curd with Raspberry, Honeycomb, Lychee Gel and Black Sesame 焦糖紅豆腐樹莓巧克力	\$21
Matcha Green Tea Cake, Coconut Lemongrass Cream, Mandarin, Exotic Fruit Sorbet 抹茶抹茶蛋糕 水果冰糕	\$19
Taro Pancake with White Chocolate Ice Cream 芋頭煎餅配白巧克力冰淇淋	\$16
White Chocolate Ice Cream 白巧克力冰淇淋	\$6
New Style Mango Pudding Condensed Milk Sago and Fresh Exotic Fruit 香芒布甸	\$17
Double Boiled Superior Bird's Nest 冰花燉官燕	\$145

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