### 精选烧腊

### **BBQ SPECIALTY**

### Peking Duck (per piece), Condiments 北京片皮鴨

Roasted BBQ Duck, Sweet Plum Sauce 至尊燒鴨皇	49 / 88
Roasted BBQ Pork, Jarrah Honey 古法蜜汁叉燒	42

# 頭盤

辣脆皮五花

# **HOT APPETISERS**

Spicy Crispy Pork Belly

### Supreme Dim Sum Selection (4) 四式精選點心

Rice Paper Prawn Roll 13 米紙鮮蝦卷 18

Truffle Vegetable Spring Rolls (2) V 松露蘑菇春卷

Baked Crab Meat. 32 Portuguese Sauce 葡汁焗蟹蓋

Vegetable Spring Rolls (2) V 15 上素春捲

Crispy Bean Curd, 19 Chilli, Salt V GFO 椒脆香脆豆腐

Crystal Vegetable

Crispy Soft Shell Crab, Dried Chilli, Garlic (2)

We cannot guarantee that any of our products are 100% allergen free.

湯羹類

**SOUP** 

WA Blue Manna Crab Meat

Double Boiled Free Range

Chicken Soup, Abalone

Hot & Sour Soup

Crab Meat & Egg

Flower Corn Soup

西澳蟹肉酸辣羹

蟹肉粟米羹

鮑魚走地雞燉湯

Sweet Corn &

栗米露筍湯

冬菇素菜湯

Asparagus Soup V

Chinese Mushroom

Vegetable Soup V GF

28

26

39

18

18

13

39

25

### 海鮮

#### LIVE SEAFOOD

#### 游水海魚

#### FRESH FISH IN YOUR STYLE

Market Price

Steamed Ginger & Spring Onion / Steamed Garlic, Black Bean & Mandarin Peel / Steamed Chao Zhou Style / Stir Fried / Deep Fried, Superior Soy Sauce / Deep Fried, Sweet & Sour Sauce 可選: 清蒸/ 陳皮蒜豉蒸/潮洲蒸/油泡/豉 油皇炸/松子甜酸醬油炸

Wok Fried Lobster,	MP
Crispy Garlic, Spiced Salt	
椒鹽龍蝦	

Steamed Lobster,	MF
Minced Garlic	
蒜蓉蒸龍蝦	

Wok Baked Lobster,	MF
Ginger, Scallion	
薑葱炒龍蝦	

Wok Baked Lobster,	MP
Supreme Broth	
上湯焗龍蝦	

### 海鮮

### **SEAFOOD**

Stir Fried Black Garlic Scallops, Asparagus 炒黑蒜蘆筍扇貝

Stir Fried Scallops, Asparagus, Ginkgo Nuts 翡翠炒帶子

Crispy Patagonian Toothfish, Ginger, Garlic Sauce 姜蒜酱脆白鳕鱼

Kung Pao King Prawns, 55 Dried Chilli, Cashew Nuts 宮保明蝦球

62

57

69

39

56

Wok Fried King Prawns, 54 Chilli Sea Salt GFO 椒鹽明蝦球

Wok Fried Sauid. 42 Premium XO Sauce XO醬香鮮鱿

Deep Fried Squid, Chilli Sea Salt 炸鱿鱼配辣椒海盐

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

### 極上珍饈

### **DELICACIES**

Braised Whole WA Abalone 178 原隻青邊鮑

Japanese Premium 168 Sea Cucumber, Abalone 紅燒關東遼參鮑魚仔

Stir Fried Sliced 298 Fresh Abalone 油泡鮮鮑片

**GF** Gluten Free

**GFO** Gluten Free Option



Signature Dish

### 豬羊類

# **PORK & LAMB**

# New Style Mapo Tofu, Minced Pork 脆炸麻婆豆腐

Sweet & Sour Corn-fed Pork, Dragon Eye Longan 龍眼咕嚕肉

Wok Fried Sliced Lamb. Leek, Mongolian Sauce 蒙古炒羊肉

Szechuan Lamb Rack, Chilli, Cumin 川味羊架

Peking Pork Loin 京都裡脊肉

# 牛肉類

#### **BEEF**



Sautéed 9+ Margaret River Wagyu Beef Sirloin, XO Sauce (200g) XO醬炒瑪格麗特河和牛粒

Wok Fried Riverine Beef Fillet, Honey Pepper Sauce 蜜椒牛柳粒

Poached Szechuan Beef, Chilli Oil 四川水煮牛肉

Wok Fried Beef, Black Garlic 黑蒜炒牛肉

Beef Fillet. Garlic Sauce **GF** 蒜蓉牛柳粒

### 家禽鳄鱼類

### **CHICKEN & CROCODILE**

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39

41

52

54

42

95

52

54

55

52

Kung Pao Chicken, Dried Chilli, 40 Cashew Nuts

宮保雞球

Deep Fried Sesame Chicken, 42 Honey Lemon Sauce 麻香檸蜜雞排

Stir Fried Chicken, 41 Satay Sauce 沙茶雞球

Crispy Mount Barker Chicken, 44 Coriander Garlic Vinegar Sauce **GFO** 脆皮香化雞

Wok Fried Chicken. 45 Black Garlic 黑蒜炒雞

Crocodile Szechuan Chilli Oil 39 鳄鱼四川辣椒油

39

Stir Fried Crocodile. Garlic Black Bean Sauce 炒鳄鱼大蒜黑豆抽

**GF** Gluten Free

**GFO** Gluten Free Option



### 素菜類

# **VEGETABLES & TOFU**

### Broccolini, Assorted 33 Mushrooms, Oyster Sauce 蠔皇雜菌西蘭花苗 Stir Fried Kale, 26 Ginger, Garlic V GF 薑蒜炒羽衣甘蓝 Buddha's Delight, Sautéed 29 Assorted Vegetables, Mushrooms V 鼎湖上素 Stir Fried Water Spinach, 29 Sambal Sauce 空心菜叁巴酱

## 飯類

Steamed Bean Curd,

Soy Sauce V 豉油皇蒸豆腐

# **RICE**

Silks Signature Fried Rice, Scallops, Prawns, XO Sauce <b>GFO</b> 金冠特色炒飯	39
Fried Rice Crab Meat, Truffle Sauce 炒飯松露醬蟹肉	42
Yangzhou Fried Rice, BBQ Glazed Pork, Prawns 揚州炒飯	35
Chicken Fried Rice <b>GF</b> 雞肉炒飯	33
Vegetable Fried Rice <b>V GF</b> 素菜炒飯	29
Steamed Fragrant Jasmine Rice 絲苗白飯(每位)	6

### 粉麵類

### **NOODLES**

Fried Egg Noodles, BBQ Pork, Superior Soy Sauce 豉油皇叉燒炒麵	34
Wok Fried Flat Rice Noodles, Beef, Dark Soy Sauce 乾炒牛肉河粉	39
Fried Vermicelli Noodles, Szechuan Vegetables, Pork 乾炒榨菜豬肉米粉	35
Fried Vermicelli Noodles, Chicken 幹炒鸡肉粉丝	36
Fried Vermicelli Noodles, Vegetable V 上素炒米粉	29
甜點	

# **DESSERT**

26

5	Caramelised Pineapple, Blackcurrant Cream, Almond Sponge, Mandarin Sorbet, Lychee Jelly, Vanilla Crumble 焦糖菠萝、黑加仑奶油、杏仁海绵、 柑橘冰 糕、荔枝果冻香草碎	23
	Green Tea Matcha Cake, Sesame Mousse, Coconut Caramel Ice Cream, Passionfruit Curd, Raspberry Gel 绿茶抹茶蛋糕、芝麻慕斯、 椰子焦糖冰淇 淋 百香果凝乳、 覆盆子凝胶	22
	Taro Pancake, White Chocolate Ice Cream 芋头煎饼配白巧克力冰淇淋	19
	White Chocolate Ice Cream (2) 白巧克力冰淇淋	12
	New Style Mango Pudding Condensed Milk Sago, Fresh Exotic Fruit 香芒布甸	18
	Double Boiled Superior Bird's Nest 冰花燉官燕	148





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**GFO** Gluten Free Option



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.