

金 冠 閣



Please note: Credit card payments incur a surcharge of 1.2% and a surcharge of 10% applies on public holidays.

TASTING MENU \$128 每位

Sichuan tuna tartare

Australian Bluefin tuna with Sichuan sauce served with lotus chips

四川吞拿魚他他

Roasted duck "Sung Choi Bao"

water chestnut, bamboo shoot, mushroom, crisp lettuce leaf

鴨肉生菜包

Silks dumpling basket* 豪華蒸三喜

Crystal skin prawns dumpling, Chicken siu mai, Jade skin vegetarian dumpling (V)

(晶瑩鮮蝦餃, 雞肉燒賣, 翡翠碧綠上素餃)

Crispy salt and pepper prawns

Myrtle spice lemon salt & shallot

香脆椒鹽蝦球

Seared Hokkaido scallops

Sauteed with black truffle seasonal vegetables, truffle cream

帶子配黑松露忌廉

Tender Valley Black Angus beef tenderloin

Manuka honey, Sichuan sauce, Asian vegetables

四川蜜糖牛柳

Black truffle fried rice

Asparagus and chicken

黑松露蘆筍雞粒炒飯

Lychee yoghurt mousse

Jasmine jelly with freeze dried lychee

荔枝酸奶慕斯

Chinese tea or espresso coffee

中國茶或咖啡



^\$128 per person, minimum 2 people for tasting menu

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

* Item contains pork 含有豬肉

TASTING MENU \$188 每位

Chicken “Sung Choi Bao”

Water chestnut, bamboo shoot, mushroom, crisp lettuce leaf
雞肉生菜包

Roasted Peking duck

Wrapped in a thin pancake, cucumber, spring onions and plum sauce
京式片皮鴨

Seafood dumpling basket*

Scallop & sweet corn dumpling, Lobster, ginger & spring onion dumpling, Sea treasure dumpling
至尊海鮮蒸三喜*
(粟米帶子餃, 薑蔥龍蝦魚子餃, 海皇餃)

Hot and sour soup

Crab meat and scallop
蟹肉帶子酸辣湯

Crispy Alaskan cod fillet

With braised Sichuan ‘Mapo style’ soft tofu
鱈魚配四川麻婆汁伴滑豆腐

Baked XO Southern rock lobster*

Stir fried Chinese broccoli, capsicum and pumpkin
XO 醬焗澳洲龍蝦配時蔬*

Grade 7 Mayura Wagyu beef Striploin

Wild mushrooms with “Kong Pao” sauce
香煎Mayura和牛配宮保汁

Conpoy fried rice

Dried scallop, crab meat and egg white
瑤柱蟹肉蛋白炒飯

Vanilla Namelaka

Oolong tea jelly, crème brulee ice cream and freeze-dried mandarins
香草奶酪伴焦糖雪糕

Chinese tea or espresso coffee

中國茶或咖啡



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APPETISERS

餐前小食

Trio cold platter <i>Braised wheat gluten with sweet soy, Shanghai smoked rockling, black fungus with enoki mushroom and chili oil</i> 中華三重奏(四喜烤麩, 五香上海燻魚, 雲耳金菇)	32.00
Hot and sour cabbage with chili and rice vinegar 酸辣白菜	17.00
Tossed cucumber salad with crushed garlic 蒜泥拍黃瓜	17.00
Alaskan king crab leg, pickled spicy cabbage, chili, Chinese rice wine 花雕阿拉斯加蟹配酸白菜(辣)	21.00
Sydney rock oysters with: 南澳生蠔	
<i>Fresh: Ginger, white soy, tobiko, rice wine vinegar</i> 生食(薑, 日本白醬油, 飛魚籽, 米醋)	(half dozen) 27.00 (one dozen) 52.00
<i>Steam: Garlic, XO sauce, ginger and spring onion</i> 蒸(蒜茸, XO醬, 薑蔥)	(half dozen) 30.00 (one dozen) 58.00
Roasted Peking duck (each) <i>Wrapped in a thin pancake, cucumber, spring onions and plum sauce</i> 京式片皮鴨	11.00
Sautéed lobster with cream and egg white (serves two) 龍蝦炒鮮奶(兩位)	37.00
Lobster "Sung Choi Bao" (each) <i>Diced lobster, water chestnut, bamboo shoot</i> 龍蝦生菜包(每位)	27.00
Spicy salt and pepper calamari with fruit mayo 香脆椒鹽鮮魷	20.00
Spicy salt and pepper quail <i>Marinated quail with house seasoning, tossed with chili and garlic</i> 椒鹽鸕鶿	25.00
Baked crab shell with Alaskan crab meat and cheese 芝士焗釀蟹蓋	31.00
Crispy chicken, mushroom and water chestnut bean curd rolls* 香脆雞肉蘑菇腐皮卷*	18.00

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Trio of dumplings* <i>Prawns beetroot dumpling, scallop spinach dumpling, chicken siu mai</i> 豪華蒸三喜* (紅菜頭蝦餃, 帶子菠菜餃, 雞肉燒賣)	19.00
Selection of premium spring rolls (5 pieces) <i>Choice of: lobster, black truffle and mushroom, pork*</i> 香脆春卷 (龍蝦, 黑松露雜菌, 黑豚肉*)	21.00
BBQ Combination* 燒味拼盤*	
2 selections of your choice: 燒味雙拼	29.00
4 selections of your choice: 燒味四拼	49.00
<i>Char siu pork*, beef shank, roast duck, soy chicken, honey mustard crispy pork*, marinated baby octopus and chilled jellyfish</i> 燒味拼(古法蜜汁叉燒*, 鹵水牛展, 至尊燒鴨皇, 玫瑰豉油雞, 脆皮燒腩拌芥末醬*, 涼拌八爪魚, 涼拌海蜆)	

SOUPS

湯類

Superior daily soup* 廚師精選老火靚湯*	20.00
Seafood and spinach soup 翠綠菠菜海鮮羹	20.00
Crab meat and egg drop corn soup 蟹肉粟米羹	20.00
Hot and sour soup 酸辣湯	25.00

SILKS SPECIALTIES

金冠閣精品

Braised whole Tasmanian green lip abalone, Shiitake mushroom, bok choy 蠔皇塔斯馬尼亞原隻青邊鮑	178/100g
Sea cucumber, braised sliced abalone mushroom and lettuce 海參鮑片花菇扒生菜	185.00
Double boiled Japanese Okiko sea cucumber, dried scallop, Shiitake mushroom in chicken consommé 濃雞湯瑤柱北菇燉日本遼參	158.00

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FRESH LIVE SEAFOOD

游水海鮮

Morwong (per-order only), Coral trout, Barramundi, Murray cod
三刀(需預訂), 東星斑, 盲曹, 花鱸 Market price

Steamed with:

Ginger and spring onion 薑蔥

Black bean and egg tofu 豆豉, 日本豆腐

Pickled cabbage, mushroom and bamboo shoot 咸菜筍絲冬菇

Sichuan spicy broth 辣椒油水煮

Deep fried with:

Singapore chili sauce 星洲辣椒

Sweet and sour sauce 甜酸

Sweet soy sauce 甜豉油

Baby abalone Market price

鮑魚仔

Steamed with:

Ginger and spring onion 薑蔥

Garlic 蒜茸

*XO sauce** 秘製XO 醬*

Black bean sauce 豉汁

Black truffle sauce 黑松露 (additional \$5)

Australian wild green lip abalone Market price

澳洲新鮮青邊鮑魚

Sautéed with:

Ginger and spring onion 薑蔥

*XO Sauce** 秘製XO 醬*

Black truffle sauce 黑松露 (additional \$15)

King crab (pre-order only), Snow crab, Mud crab, Australian Lobster Market price

皇帝蟹(需預訂), 雪蟹, 泥蟹, 澳洲龍蝦

Wok fried with:

Ginger and spring onion 薑蔥

Spicy salt and pepper 椒鹽

Singapore chili 星洲辣椒

Golden egg yolk and butter sauce 金沙 (additional \$40 per piece)

Additional options: 附加

Extra E-fu / egg noodle 伊麵/蛋麵 18.00

Fried mantou 炸饅頭 3.00



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SEAFOOD

海鮮

Scallop enrobed in prawn mince, soy sauce, spicy salt 金甲百花帶子伴椒鹽百花帶子	50.00
Stir-fried Japanese scallops, pineapple, bell peppers, spicy XO sauce* XO醬炒日本帶子*	50.00
Ginger and spring onion, Queensland king prawns filled in whole baby pumpkin 薑葱昆士蘭蝦球南瓜盅	52.00
Wok-fried Queensland king prawns, Chinese celery dried chilli, cashew nut and "Kong Bao" sauce 宮保昆士蘭蝦球	49.00
Pan-fried Patagonian toothfish with sweet soy sauce 煎封銀鱈魚	48.00
Roasted black cod, soy scented osmanthus honey, crispy Chinese broccoli leaves and Yarra Valley salmon roe 桂花蜜糖焗鱈魚	48.00
Stir-fried grouper fillet with ginger and spring onion 薑葱炒石斑魚	48.00



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MEAT

牛、羊及豬

Tender Valley Black Angus beef tenderloin, asparagus sautéed with honey black pepper 蜜椒蘆筍牛柳粒	42.00
Pan fried Tender Valley Black Angus beef tenderloin (250g) 香煎牛柳配嫩菠菜 Served with baby spinach in <i>Option: black pepper sauce, Sichuan sauce, black bean sauce or XO chili sauce*</i> 黑椒汁,川汁,豉汁或XO醬*	85.00
Diced Mayura wagyu beef (250g) with black truffle, pumpkin and wild mushroom 黑松露金瓜和牛粒	135.00
Wok-fried sliced lamb with leek in spicy Mongolian sauce 蒙古大蒜炒羊肉	41.00
Xinjiang styled Mt Leura lamb cutlets <i>Cumin, dried chili, garlic, coriander, onion and spring onion</i> 新疆孜然羊架	49.00
Stir-fried Berkshire pork with marinated chili and pepper* 野山椒炒黑豚肉*	48.00
Braised Berkshire pork belly with dehydrated vegetables* 梅干菜扣肉*	45.00
Sweet and sour Berkshire pork, pineapple and bell peppers* 鳳梨甜酸咕嚕肉*	48.00



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POULTRY

家禽

Roasted Peking Duck

Wrapped in a thin pancake, cucumber, spring onions and plum sauce

京式片皮鴨

Whole (全隻)

88.00

Half (半隻)

50.00

Second course 京鴨兩食

Wok tossed duck with black pepper

干燒黑椒鴨絲

Or 或

Stir fried shredded vegetables with duck

味菜炒鴨絲

Stir-fried Sichuan Barossa Valley chicken claypot

42.00

香辣大千雞煲

Stir-fried Barossa Valley chicken fillet, water chestnut, wild mushroom, black truffle

42.00

黑松露蘑菇炒雞柳

Silks crispy free range Barossa Valley whole chicken with honey-roasted walnuts

49.00

琥珀脆皮炸子雞



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CASSEROLE

煲仔菜

Sea cucumber, assorted seafood, mushroom and lettuce 海參花菇雜錦海鮮煲	80.00
Sea cucumber, dried shrimp roe, spring onion 香蔥海參蝦籽煲	69.00
Sea cucumber, minced pork and salted egg with fresh chili and mushroom* 鹹蛋肉醬海參煲*	58.00
Patagonian toothfish, minced pork and eggplant* 銀鱈魚肉醬茄子煲*	62.00
Braised tofu with roasted pork* 火腩豆腐煲*	42.00
Yu-Shiang eggplant with minced pork in spicy garlic sauce* 魚香茄子煲*	38.00
Assorted mushroom and bean curd in superior chicken broth 濃湯雜菌豆腐煲	38.00



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VEGETARIAN SELECTION

精選素菜

Double boiled wild mushroom soup with bamboo pith and vegetables 菇菌竹荪上素湯	17.00
Vegetarian "Sung Choi Bao" Finely diced vegetables in a crisp lettuce leaf (each) 上素生菜包(每位)	15.00
Braised fried bean curd with wild matsutake mushroom 野生松茸燒豆腐	35.00
Sautéed broccolini with minced black garlic, sprinkle of chili crumbs 黑蒜炒西蘭花苗	26.00
Crispy silken tofu with spices and pepper 椒鹽豆腐	25.00
Seasonal vegetables with goji berry, ginkgo nut, organic soy milk consommé 杞子白果豆奶浸時蔬	24.00
Buddha's garden Braised assorted wild mushrooms and vegetables 鼎湖上素	35.00
Vegetarian fried rice with black truffle 黑松露素炒飯	26.00
Crispy fried noodles with assorted wild mushrooms 蠔皇雜菌炒麵	28.00
Seasonal vegetables (Stir fried, steamed, garlic, ginger, chicken broth) 菩提時雜菜(清炒, 白灼, 蒜蓉, 薑汁, 上湯)	28.00



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RICE AND NOODLES

飯, 麵類

Fried rice with conpoy, crab meat and egg white 瑤柱蟹肉蛋白炒飯	40.00
Fried rice with seafood and chicken in abalone sauce 鮑汁海鮮雞粒飯	58.00
“Yang Zhou” fried rice with BBQ glazed pork and shrimps* 揚州炒飯*	32.00
Wok fried flat rice noodles with assorted seafood in egg gravy 滑蛋海鮮炒河粉	38.00
Braised e-fu noodles with crab meat, in egg white gravy 芙蓉蟹肉炆伊麵	40.00
Wok-fried vermicelli with shredded duck in XO sauce* XO鴨絲炆米*	42.00
Noodle soup with Berkshire pork and pickled greens* 雪菜黑毛豬肉絲湯麵*	35.00
Steamed long grain rice (per bowl) 絲苗白飯(碗)	6.00

All fried rice dishes are served for 4 people. Minimum portion available upon request



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DESSERT

金冠閣甜品

Sweetened bird's nest soup (per bowl) 椰汁燉官燕	145.00
Red bean pancake, Persian fairy floss, vanilla bean ice cream 豆沙鍋餅	18.00
Mango pudding with mango pearls 忌廉香芒珍珠布甸	18.00
Almond coated banana fritters drizzled with butterscotch, vanilla bean ice cream 香脆杏仁炸香蕉伴香草雪糕	18.00
Deep fried battered vanilla bean ice cream, drizzled with chocolate sauce, Persian fairy floss 炸雪糕伴果粒	16.00
Fresh seasonal fruit platter (for 1 person) 時令鮮果盆	14.00
Angel in love (Movenpick - vanilla bean, strawberry, Swiss chocolate) 天使之戀	22.00
Double-boiled pear with Chinese herbs (Please allow 20minutes) 川貝陳皮燉津梨 (制作需時20分鐘)	18.00
Organic coconut milk curd, crushed osmanthus jelly with white fungus, goji berry 有機椰奶凍伴雪耳杞子桂花蜜	15.00
Sweetened walnut soup 香滑合桃露	16.00



SWEET COCKTAILS

Espresso Martini	21.00
<i>Ketel One Vodka, Kablua, Espresso</i>	

DESSERT WINE

Rockford 'Cane Cut' Semillon 2009 - <i>Barossa Valley, South Australia</i>	22.00
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FORTIFIED WINE

Penfolds 'Grandfather' Tawny - <i>Barossa Valley, South Australia</i>	18.00
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DIGESTIVES

Hennessy XO	36.00
Louis XIII de Remy Martin	320.00
Nonino Grappa di Moscato	28.00

PREMIUM CHINESE SPIRIT

Kweichow Moutai 5 Years Old	15ml	30ml	45ml
	20.00	38.00	55.00



CHINESE TEA

price per person

Pu'Er 陳年普洱

5 years-old

5.00

35 years-old

38.00

Pu'Er is named after the village from Yunnan Province; it is a broad-leaf tea which needs a minimum of 5 years to mature. Earthy and woody flavours are predominant in the tea.

It is said to aid in digestion and breaks down fat and cholesterol.

Oolong 烏龍

5.00

Chinese for 'Black Dragon' This tea offers a woody and roasted aromatic flavour. It is considered a full bodied tea. It breaks down fat and cholesterol and promotes digestion and metabolism.

Tie Guan Yin 鐵觀音

5.00

In mandarin, Tie Guan Yin means 'Iron Goddess of Mercy', a name derived from a local legend.

Tie Guan Yin is a style of green tea with sweet floral flavours, assists with indigestion and lowering cholesterol.

West Lake Long Jing 西湖龍井

8.50

This premium green tea is grown on the hills of Hang Zhou. The tea has a refreshing taste with a hint of floral, grassy sweetness. This tea is believed to be good for anti-stress and well-being.

Jasmine 茉莉花茶

5.00

Green tea base scented with jasmine blossoms. Sweet fragrant with a soothing effect to revitalise the spirit and restore energy.

Yellow Chrysanthemum 菊花

5.00

One of the most popular decaffeinated herbal teas. This tea is well known for its cooling properties that help to decrease body heat and is recommended for those suffering a sore throat and other flu symptoms. The flavour is slightly sweet with hay and floral undertones.

Da Hong Pao 大紅袍

20.00

A heavily oxidized tea within Oolong family. It is usually brought out for guests of honour within the Chinese region due to its high quality. It is a full bodied tea with an earthy and roasted aroma, mild sweetness, unique woody character and fruity muscatel tones.

