



SMALL DISHES

Sydney Rock Oysters <i>Fresh with: White Soy Vinaigrette, Tobiko</i> <i>Steamed with: XO Sauce or Ginger, Spring Onion</i>	Half Doz 27 Full Doz 52
S Cucumber Ribbon Salad (V) Chinese Vinaigrette Garlic Dressing	15
S Sung Choi Bao (each) Water Chestnut, Bamboo Shoot in a Crisp Lettuce Cup	Lobster 29 Duck 23 Chicken 17 Vegetarian 14
Brioche Prawn Toast (5 pieces) Prawn Spread with Soy Glazed Brioche Bread	25
S Baked Crab Shell Alaskan Crab Meat and Parmesan Cheese	31
Sautéed Lobster with Cream and Egg White	19
Spiced Salt and Pepper Calamari with Fruit Mayonnaise	20
Crispy Chicken Spare Ribs (5 pieces) Glazed with Honey Ginger Soy	18

RICE, NOODLES & CONGEE

	Small serves 1-2	Large 3-4
S Conpoy Fried Rice with Crab Meat & Egg White	25	40
"Yang Zhou" Fried Rice* with Char Siu Pork and Shrimps	20	32
Black Truffle Fried Rice (V)	15	26
Cantonese "Chow Mien" (V) with Assorted Mushrooms	16	28
Crispy Noodles with Braised Seafood	25	40
Flat Rice Noodles Stir fried with Tender Valley Beef	20	32
Crab Meat, Salted Fish & Peanut Congee	15	
Pork & Preserved Egg Congee*	15	
Steamed Long Grain Rice (per bowl) (V)	6	

YUM CHA

STEAMED (3 pieces each)

S Lobster, Ginger & Spring Onion Dumpling with Tobiko*	13
S Crab Meat & Beetroot Dumpling*	13
S Scallop & Sweet Corn Dumpling*	13
S Prawn & Chinese Chive Dumpling*	13
S Crystal Skin Prawn Dumpling*	13
Glutinous Rice wrapped in Lotus Leaf* (each)	13
Chicken Siu Mai	11
Pork Xiao Long Bao*	11
Steamed BBQ Pork Buns*	11
Spicy Pork Wonton with Chilli Oil*	11
Jade Skin Vegetarian Dumpling (V)	11
S Edamame Sticky Rice Dumpling (V)	11
S Black Truffle Bean Curd Skin Rolls (V)	11
Chicken Feet with Chilli Black Bean Sauce	11
Steamed Spare Ribs with Black Bean Sauce*	11

BAKED & FRIED

Berkshire Char Siu Pork Puffs* (3 pieces)	11
Pan fried Sichuan Chicken Dumpling (3 pieces)	11
Pan fried Turnip Cake*	11
Prawn Spring Rolls (3 pieces)	11
Vegetarian Spring Rolls (V) (3 pieces)	10
Crispy White Bait with Dried Chilli, Garlic & Spring Onion	11
Crispy Silken Tofu with Spices & Pepper (V)	11
Portuguese Egg Tarts (3 pieces)	15

SOUPS

Crab Meat, Sweet Corn and Egg Drop Soup	18
Hot & Sour Soup	20

TO SHARE

(For live seafood of the day, please speak to one of our wait staff)

Roasted Peking Duck Pancake <i>Cucumber, Spring Onions and Plum Sauce</i>	Each 11 Half 45 Whole 80
S Crispy Barossa Valley Chicken with Honey-Roasted Walnuts	35
Stir Fried Japanese Scallops* with XO Sauce, Pineapple, Bell Peppers	42
S Queensland King Prawns with "Kung Pao" Sauce	49
S Osmanthus Honey Char Siu Black Cod	46
BBQ Combination* (2 selections of your choice) <i>Char Siu Pork*, Roast Duck, Honey Mustard Crispy Pork*, Marinated Baby Octopus</i>	29
S Tender Valley Black Angus Beef Tenderloin with Honey & Black Pepper Sauce	43
Mandarin Black Angus Beef Tenderloin	41
Grilled Lamb Loin with Leek in Spicy Cantonese Sauce	42
Sweet & Sour Berkshire Pork, Pineapple, Bell Peppers*	39
Yu-Shiang Eggplant with Minced Pork in Spicy Garlic Sauce*	35
Sautéed Broccolini (V) with Minced Black Garlic, Sprinkle of Chilli Crumbs	26

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S Signature Dish (V) Vegetarian *Item contains traces of pork



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*Please note: credit card payments incur a surcharge of 1.2% and a surcharge of 10% applies on public holidays.
Privacy Collection Notice: Crown collects your personal information for contact tracing purposes pursuant to Victorian
Government covid-19 requirements. Your personal information will be destroyed after 28 days.*