

\$79 SILKS TASTING MENU

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

Supreme Dim Sum Selection
四式精選點心

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

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雪糕

This menu will be disposed of after single use. Please use touchless payment where possible.

A surcharge of 10% applies on public holidays.

Minimum 2 people must dine.

精選燒腊

BARBEQUE SPECIALTY

Peking Duck (per piece) 北京片皮鴨	\$11
Roasted Barbeque Pork with Jarrah Honey 古法蜜汁叉燒	\$34
Barbeque Duck served with Sweet Plum Sauce 至尊燒鴨皇	\$49
Crispy Chicken with Honey Roasted Walnuts 琥珀脆皮炸子雞	\$39
Twice Roasted Crispy Pork Belly 脆皮燒五層腩	\$34

頭盤

HOT APPETISERS

 Supreme Dim Sum Selection (per person) 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 龍蝦春捲, 松露蘑菇春捲配辣椒蛋黃醬	\$19
Baked Crab Shell with Portuguese Sauce 葡汁焗蚧蓋	\$22

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	\$19

粉麵類

NOODLES

Fried Egg Noodles with Barbeque 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

極上珍饈

DELICACIES

Double Boiled Free Range Chicken with Abalone 走地雞燉鮑魚	\$38
Braised Whole WA Abalone 原隻青邊鮑	\$168
Japanese Premium Sea Cucumber with Abalone 紅燒關東遼參鮑魚仔	\$158
Stir Fried Sliced Fresh Abalone 油泡鮮鮑片	\$338

素菜類

VEGETARIAN

 Stir Fried Kale with Ginger and Garlic 姜蒜炒羽衣甘藍	\$24
Buddha's Delight, Sautéed Assorted Vegetables with Mushrooms 鼎湖上素	\$28
Stir Fried Baby English Spinach in XO Sauce XO炒菠苗	\$24
WA Broccolini and Assorted Mushrooms with Oyster Sauce 蠔皇雜菌西蘭花苗	\$24

豬羊類

PORK AND LAMB

 New Style Mapo Tofu with Minced Pork 油炸麻婆豆腐	\$39
Eggplant with Minced Pork and Salted Fish 魚香茄子	\$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
Wok Fried Sliced Lamb with Chinese Cumin 孜然羊肉	\$49
 Peking Pork Loin 京都裡脊肉	\$39

牛肉類

BEEF

 Sautéed 9+ Margaret River Wagyu Beef Sirloin with XO Sauce (160g) XO醬炒瑪格麗特河和牛粒	\$75
Wok Fried Riverine Beef Fillet, Asparagus with Honey Pepper Sauce 蜜椒蘆筍牛柳粒	\$42
Poached Szechuan Beef in Chilli Oil 四川水煮牛肉	\$42

家禽類

POULTRY

 Kung Pao Chicken with Dried Chilli and Cashew Nuts 宮保雞球	\$34
Deep Fried Sesame Chicken with Honey Lemon Sauce 檸蜜雞排	\$34
Stir Fried Chicken with Satay Sauce 沙茶雞球	\$34
Crispy Mount Barker Chicken with Coriander Garlic Vinegar Sauce 脆皮香化雞	\$39

海鮮

SEAFOOD

Stir Fried Scallops with Asparagus and Ginkgo Nuts 翡翠炒澳帶	\$49
 Glacier 51 Tooth Fish with Home Style Garlic and Ginger Sauce 蒜蓉薑汁銀鱈魚	\$49
Kung Pao King Prawns with Dried Chilli and Cashew Nuts 宮保明蝦球	\$49
Wok Fried King Prawns with Chilli Sea Salt 椒鹽明蝦球	\$49
 King Prawns tossed in Organic Tamarind Sauce 有機羅望子醬炒明蝦球	\$49
Wok Fired Squid with Premium XO Sauce 炒鍋魷魚XO醬	\$39

飯類

RICE

 Silks Signature Fried Rice with Scallops, Prawns and Duck in XO Sauce 金冠特色炒飯	\$38
Yangzhou Fried Rice with Barbeque Glazed Pork and Prawns 揚州炒飯	\$28
Fried Rice with Conpoy, Blue Manna Crab Meat and Egg White 瑤柱蟹肉蛋白炒飯	\$35
Steamed Fragrant Jasmine Rice 絲苗白飯(每位)	\$5

甜點

DESSERT

 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雪糕	\$19
New Style Mango Pudding with Condensed Milk Sago and Fresh Exotic Fruit 香芒布甸	\$16
Double Boiled Superior Bird's Nest 冰花燉官燕	\$145

TASTE OF SZECHUAN

Wok Fried Beef Fillet with Pickle in Szechuan Pepper Oil	\$42
Wok Fried Chicken and Crispy Dried Chilli in Szechuan Pepper Oil	\$34
Wok Fried Red Emperor Fish Fillet in Szechuan Pepper Oil	\$49

 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

Violet Galaxy

Butterfly Pea Tea, Roku Gin, De Kuyper Triple Sec, Lime Juice, Grapefruit Syrup

Cinnamon Espresso Martini

Bacardi White Rum, Kahlua, Espresso, Cinnamon Syrup

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

Lychee Sensation

Lychee Liqueur, De Kuyper Cherry Brandy, Lime Juice

MOCKTAILS

Lime & Lemongrass Cooler

Lemongrass Syrup, Lime Juice, Blue Curacao Syrup, 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

19 Cape Mentelle Margaret River, WA

BY THE GLASS

WHITES

20 Mud House Sauvignon Blanc Marlborough, NZ

20 Cullen Mangan Vineyard Sauvignon Blanc Semillon Margaret River, WA

20 Leo Buring Riesling Clare Valley, SA

19 Seville Estate Chardonnay Yarra Valley, VIC

20 Catalina Sounds Pinot Gris Adelaide Hills, SA

REDS

19 Dalrymple Estate Pinot Noir Pipers River, TAS

17 Leeuwin Estate Prelude Cabernet Sauvignon Margaret River, WA

18 Grant Burge Hillcot Merlot Barossa, SA

19 The Lane Block 5 Shiraz Adelaide Hills, SA

18 Penfolds Bin 28 Kalimna Shiraz Barossa, SA

DESSERT

19 Stella Bella 'Pink Muscat' Moscato 60ml Margaret River, WA

19 Vasse Felix Cane Cut Semillon 60ml Margaret River, WA

SAKE & OTHER WINES

NV Choya Plum Wine 30ml

NV Gekkeikan Sake 150ml Kyoto, Japan

150ml BEERS

AUSTRALIAN

Pure Blonde 355ml \$12
Crown Lager 375ml \$10.5

Cascade Premium Light 375ml \$9
Little Creatures Pale Ale 355ml \$12

INTERNATIONAL

Tsing Tao 330ml \$12
Asahi 355ml \$12

Corona 355ml \$12
Heineken 355ml \$11
Peroni Leggera 355ml \$11

30ml 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 \$17

BOURBON

Canadian Club \$12
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 \$12
Tanqueray \$12
Hendrick's \$16

SPIRITS

TEQUILA

El Jimador Blanco \$11

Patron Gran Platinum \$55

VODKA

Ciroc \$14

Absolut \$12

JUICE, WATER, SOFT DRINK

FRUIT JUICES

Apple \$6
Orange
Pineapple

MINERAL & STILL WATER

Acqua Panna 750ml
San Pellegrino 750ml

SOFT DRINKS

Coke
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 \$5
香茅生薑

Cherry Blossom \$5
櫻花