



SILKS

CHEF'S PROFILES

Chinese cuisine is widely regarded as one of the richest and most diverse culinary heritages in the world. Silks is proud to present its team of chefs, each drawing inspiration from their diverse backgrounds and expertise in regional Chinese cuisine including Northern, Southern, Sichuan and Cantonese.

JINHUA JIANG – 江金華

With over 20 years experience, chef Jiang specialises in both Cantonese and Northern cuisines. Originally trained as a Cantonese dim sam chef in Guangzhou, he has a passion for creating new dishes with ingredients including abalone, shark-fin, fish mow and birds nest. Chef Jiang has had the honour of being selected to cook for many world leaders and political figures and is revered amongst his peers as an expert in his field.

SHITANG ZHANG – 张诗堂

As a national certified master chef, chef Zhang is highly skilled in Shanghai cuisine and a member of the Shanghai Professional Chef Association. With over 20 years experience, chef Zhang has formed a reputation for creating spectacular meat dishes and was awarded the gold medal at the Shanghai Food Competition for his Shanghai version of 'Buddah Jumped Over the Wall' in 2003.

KUN FU – 傅锟

Chef Fu specialises in Sichuan cuisine and is a certified Level 1 Master Chinese Chef. He is renowned for creating dishes with the bold flavours synonymous with Sichuan cuisine, particularly the unique flavour of the Sichuan peppercorn. His diverse career comprises working in Government owned five star restaurants and the food manufacturing industry.

LIN SHO GUO – 郭林術

With over 28 years experience, chef Guo is a Certified Northern Chinese cuisine chef. He has specialised in Lan Zhou noodles, originating from the famous Lanzhou City where legendary noodle chefs are trained. Chef Guo always aims to create dishes that please his guests, leaving a lasting impression.



REGIONAL CHEFS' SPECIALTIES

CHEF WAI LIM CHAN - CANTON

Grilled beef tenderloin with mustard or black pepper sauce 廣式黑椒牛排	48.00
Braised duck with taro 香芋燜鴨	48.00
Mixed seafood with steamed egg white 海鮮蒸蛋白	52.00

CHEF JIN HUA JIANG - NORTHERN & SOUTHERN

Steamed Patagonian toothfish with chopped chilli pepper 剝椒蒸銀雪魚	48.00
Stewed abalone with wild pepper 野山椒煮鮑魚仔	15.50 each
Braised sea cucumber with minced pork 燥子海參	62.00

CHEF SHITANG ZHANG - SHANGHAI

Braised sweet and sour scallops with minced pork 魚香帶子	52.00
Stewed barramundi fillet with Chinese wine and black fungus 花雕蒸魚片	48.00
Stir-fried shredded pork and celery with dried bean curd 西芹豆干肉絲	38.00

CHEF LIN GUO - NORTHERN CHINA

Stir-fried sliced fresh abalone 爆炒鮑片	Market price
Wok-fried crayfish with Sichuan pepper corns 香辣龍蝦時價	Market price
Garlic flavoured ribs 蒜香排骨	38.00

CHEF KUN FU - SICHUAN

Spicy Sichuan cold noodles 四川涼麵	18.00
Wok-fried Kong Pao prawns 宮保大蝦	55.00
Big red door – braised Murray cod with bell pepper and spicy sauce 開門紅	48.00



*Items not included in specials.

COLD APPETISERS

南北冷盆

NORTHERN CHINA 北方風味

Sweet and sour cabbage with chilli and rice vinegar 酸辣白菜	15.00
Tossed cucumber salad with crushed garlic 蒜泥拍黃瓜	15.00
Tossed jellyfish head with Chinese aged vinegar and garlic 陳醋海蜇皮	18.50
Crystal noodles with shredded chicken in sesame sauce 雞絲拌粉皮	18.50

SICHUAN 四川風味

Braised beef marinated with Chinese wine and chilli 香辣拌牛肉	18.50
Duck in red chilli oil 口水鴨	18.50

SHANGHAI 上海風味

Braised wheat gluten with mushrooms and soy bean 四喜烤麩	15.00
Drunken pigeon - A typical Chinese entrée prepared with Shaoxing's finest rice wine 紹酒醉香鴿	42.00

HOT APPETISERS

頭盆小食

Chicken egg roll (2 Pieces) 滑雞絲春卷	17.00
Sliced roasted pork with barbecue sauce 蜜汁叉燒	14.50
Fried calamari with salt and pepper 椒鹽鮮魷	18.00
Lightly battered deep-fried scallops with mustard sauce 芥茉帶子	18.50
Barbecued pork pastry parcels (3 pieces) 焗叉燒酥	17.00
Dragon boat prawns with black pepper sauce 黑椒汁龍船蝦	22.00
Steamed scallops with fine ginger and coriander in soy sauce 薑茸蒸帶子	18.50
Quail 'Sung Choi Bao' (each) finely diced quail, mushrooms, bamboo shoots and water chestnuts in a crisp lettuce leaf 菜片鵪鶉崧	18.00
Deep-fried garfish stuffed with mixed vegetables and served with mushroom sauce 炸針魚	18.00



*Items not included in specials.

Steamed oysters with a trio of sauces: black bean, XO chilli, spring onion and fine ginger 三式蒸鮮蠔	18.50
Deep-fried king prawns in light batter with mandarin sauce (2 pieces) 西汁炸蝦球	18.50
Pan-fried beef dumplings “Beijing-style” (3 pieces) 煎鍋貼	16.50
Crispy quail with spicy salt and spring onions 原隻椒鹽鷓鴣	17.50
Finely diced lobster, mushrooms, bamboo shoots and water chestnuts in a crisp lettuce leaf (each) 龍蝦生菜包	24.50
Baked crab shell with Portuguese sauce 葡汁焗蟹蓋	22.00
Sautéed lobster with cream and egg whites (serves 2)* 龍蝦炒鮮奶	36.00
Assorted BBQ meat platter (serves 4) – char sui pork, beef shank, roasted duck and jellyfish* 燒味拼盤	43.00

SOUPS

湯類

NORTHERN CHINESE 北方風味

Tomato and egg soup with preserved vegetables 蕃茄炸菜蛋花湯	17.00
Pumpkin soup with yellow fungus 黃耳南瓜羹	18.00
Shark's fin soup with fish maw and seafood (per 100g)* 花膠海皇鮑翅	158.00

SICHUAN 四川風味

Hot and sour soup – the classic spicy soup of Sichuan 四川酸辣湯	17.00
Tian-Ma Pigeon soup* 天麻燉乳鴿	28.00

CANTONESE 廣東風味

Seafood and spinach soup 菠菜海鮮羹	17.00
Shredded duck soup with Chinese mushrooms and bamboo shoots 冬菇鴨絲羹	17.00
Sliced fish fillet and green mustard soup 芥菜魚片湯	18.00
Fish maw and dried scallop soup with mushrooms and bamboo shoots 花膠瑤柱羹	18.00
Sweet corn chicken soup 雞茸粟米羹	17.00



*Items not included in specials.

Wonton soup 鮮蝦雲吞湯	17.00
Combination soup of scallops, prawns, chicken and vegetables 時菜雜薈湯	18.00
Superior shark's fin soup in loose form (per 100g)* 紅燒大散翅	110.00
Shark's fin soup in comb form (per 100g)* 紅燒或清湯鮑翅	160.00
Shark's fin soup in comb form with crab meat (per 100g)* 紅燒或清湯蟹肉鮑翅	170.00
Double boiled premium bird's nest in superior stock (per portion)* 高湯竹笙燉燕窩	165.00
Thick bird's nest soup with crayfish (per portion)* 鮮龍蝦肉燕窩羹	175.00

NORTHERN CHINESE SPECIALTIES 北方特色

Sweet and sour deep-fried barramundi with pine nuts* 酸甜菘子盲曹魚	Seasonal price
Stir-fried fresh beans with minced pork 干煸四季豆	38.00
Fried sliced pork with dried beancurd, red chilli and bell pepper 回窩肉	38.00
Braised sea cucumber with fresh leek in dark soy 京葱爆海參	58.00
Stir-fried shredded potato with green pepper and vinegar 醋溜土豆絲	30.00
Wok-fried lamb fillets with cumin, capsicum, garlic, celery, leek and black pepper 孜然羊肉	49.00

SICHUAN SPECIALTIES 四川特色

Poached sliced beef with assorted vegetables in red chilli oil 水煮牛肉	49.00
Sichuan braised Ma Po bean curd 麻婆豆腐	38.00
Sichuan diced chicken with dried chilli 辣子雞	40.00
Sliced shredded pork with special Sichuan spicy sauce 魚香肉絲	38.00
Spicy and crispy fried prawn with dried chili 辣子脆皮蝦	55.00



*Items not included in specials.

SEAFOOD

海鮮類

CRAYFISH 龍蝦

Crayfish sashimi* 龍蝦刺身	Seasonal price
Whole crayfish with XO sauce* XO醬焗龍蝦	Seasonal price
Whole crayfish with ginger sauce and glass vermicelli* 薑蔥粉絲焗龍蝦	Seasonal price
Deep-fried whole crayfish with spicy salt* 椒鹽焗龍蝦	Seasonal price
Stir-fried whole crayfish with garlic sauce* 蒜茸炒龍蝦	Seasonal price
All crayfish dishes may be served with egg or E-Fu noodles 龍蝦可加生麵或伊麵	

MUD CRAB 肉蟹

Pi pa bean curd – pan-fried mashed bean curd with crab meat, finely cut Chinese mushrooms and bamboo pith, served with shallots and mushroom sauce (8 pieces) 煎蟹肉枇杷豆腐	52.00
Mud crab with spicy salt* 椒鹽焗肉蟹	Seasonal price
Singapore style stir-fried mud crab with tomato and chilli sauce* 星洲辣椒焗肉蟹	Seasonal price
Wok-tossed mud crab with ginger and spring onion* 薑蔥焗蟹	Seasonal price
Wok-fried mud crab with salty egg yolk* 黃金蟹	Seasonal price
Wok-fried mud crab with goose pâté* 鵝肝醬焗肉蟹	Seasonal price
Steamed mud crab with Hua Tiao Chinese wine* 花雕蒸肉蟹	Seasonal price

All mud crab dishes may be served with egg or E-Fu noodles
肉蟹可加生麵或伊麵

SCALLOPS 帶子類

Sautéed scallops with home made XO sauce and seasonal vegetables XO醬炒帶子	52.00
Sautéed scallops with vegetables 油泡鮮帶子	52.00
Scallops tossed in ginger sauce 薑蔥炒帶子	52.00
Wok-fried scallops with Singaporean style chilli sauce 星洲辣椒炒帶子	52.00



*Items not included in specials.

SEAFOOD

海鮮類

PRAWNS 蝦類

Steamed king prawns with fresh garlic sauce 蒜茸蒸大蝦	55.00
King prawns with seasonal vegetables 時菜明蝦	55.00
King prawns with chilli sauce 辣椒炒蝦	55.00
Lightly battered deep-fried king prawns with salty egg yolk 黃金蝦	55.00
Sautéed crystal prawns with superior stock and seasonal vegetables 水晶蝦	55.00
King prawns with XO sauce XO醬炒蝦	55.00
Deep-fried king prawns in light batter with Mandarin sauce 西汁蝦	55.00
Lightly fried prawns with spicy salt 椒鹽蝦球	55.00

DEEP SEA ABALONE 鮑類

Braised sliced abalone with duck web (per100g)* 蠔皇鮮鮑片伴鴨掌	160.00
Braised whole abalone with oyster sauce (per100g)* 蠔皇原隻鮮鮑	155.00
Sautéed whole abalone served in the shell with asparagus and oyster sauce* 油泡鮮鮑片伴露荀	Seasonal price
Steamed baby abalone with ginger and spring onions (each)* 薑蔥蒸原只鮑魚仔	14.50
Steamed baby abalone with garlic sauce (each)* 蒜茸蒸原隻鮑魚仔	14.50

FISH 魚類

Steamed whole fish* 清蒸海上鮮	Seasonal price
Deep-fried sliced rockling in light batter with oyster and mushroom sauce 北菇炸魚塊	42.00
Steamed fresh whole barramundi with preserved vegetables and sliced Chinese mushrooms* 雙冬蒸盲曹	Seasonal price
Pan-fried Patagonian toothfish with sweet soy sauce 煎封銀鱈魚	48.00

CALAMARI 鮮魷類

Wok-tossed calamari with mustard greens and black bean sauce 味菜豉汁炒鮮魷	38.00
Deep-fried calamari in a light batter with spicy shallots 香蒜鮮魷	38.00
Fried calamari with spicy salt 椒鹽鮮魷	38.00
Wok-fried calamari with chilli sauce and seasonal vegetables 辣召鮮魷	38.00



*Items not included in specials.

POULTRY

家禽類

PEKING DUCK 北京填鴨*

Peking duck is a world famous dish, not only because of how it is cooked but also due to the way it is served. Tender duck meat is wrapped in a pancake with spring onion, strips of sliced cucumber and plum sauce, so the crunchy vegetables contrast with the juicy duck and the piquancy of the sauce to make a distinctive dish.

(Minimum 4 pieces)	per piece 10.50
Boneless duck's web and tongues with jellyfish 海哲鮮掌拼鴨舌	34.00
Golden fried crispy skin chicken 脆皮炸子雞	39.50
Sautéed chicken fillet with Sichuan pepper sauce 潮式川椒雞	38.00
Sautéed chicken with mixed vegetables and cashews 時菜腰果炒雞球	38.00
Barbecued pigeon 吊燒乳鴿	42.00
Roast half duck – a Cantonese classic 廣東燒米鴨	42.00

PORK

豬肉類

Tender pork chops, diced and served with Mandarin sauce 京都焗肉排	38.00
Fillets of pork with sweet and sour sauce 菠蘿咕嚕肉	38.00
Lightly battered pork tenderloin in rice pudding and Chinkiang vinegar sauce 蘇洲肉排	38.00
Braised pork belly with preserved vegetables 梅菜扣肉	38.00

CLAY POT DISHES

煲仔類

Braised minced pork and eggplant with Sichuan sauce 魚香茄子煲	37.00
Seafood combination with bean curd and lettuce 海鮮豆腐生菜煲	49.50
Braised dried scallops, dried shrimp, Chinese cabbage and vermicelli 瑤柱蝦米粉絲紹菜煲	33.00
Sautéed sliced chicken breast with garlic, coriander and dried chilli 大千雞煲	38.00



*Items not included in specials.

MEAT

肉類

Mongolian lamb	45.00
Lamb fillets wok-fried with leeks and a touch of spicy Mongolian sauce 蒙古大蒜炒羊肉	
Sautéed lamb fillet with special sauce	45.00
中式炒羊片	
Crispy shredded beef fillet with Mandarin sauce	49.00
干燒牛柳絲	
Sliced beef with seasonal vegetables	49.00
時菜炒牛肉	
Diced beef with honey and pepper sauce	49.00
蜜椒牛柳粒	
Stir-fried shredded beef with vegetables	49.00
七彩牛柳絲	
Sautéed eye fillet of beef with Sichuan sauce	49.00
川汁牛柳	
Stir-fried sliced beef with honey roasted cashews	49.00
蜜糖腰果炒牛肉	
Cantonese beef	49.00
Specially selected eye fillet, marinated for one day then gently cooked, presented on fresh seasonal Chinese vegetables served with Cantonese sauce with a touch of spiciness 中式煎牛柳	

VEGETARIAN SELECTION

菜類

Vegetarian spring roll (per piece)	7.50
香脆齋春卷	
Steamed vegetable dumplings (3 pieces)	14.00
羅漢上素餃	
Vegetarian fried rice	20.00
如意齋炒飯	
Vegetable 'Sung Choi Bao'	13.00
Finely diced vegetables in a lettuce leaf (per piece)	
上素生菜包	
Selected Chinese vegetables tossed in the wok	Small 18.50
菩提時雜菜	Large 24.50
Pan-fried rice noodles with enoki, shimeji and black mushrooms	28.00
三菇炒河粉	
Vegetarian Ma Po style bean curd	30.00
Preserved vegetables, white fungus, bean curd, chilli oil and black bean sauce 齋麻婆豆腐	
Enoki and shimeji mushrooms with seasonal vegetables	30.00
雙菇扒時蔬	
Deep-fried bean curd with mushrooms and choy sum	29.00
紅燒豆腐	



*Items not included in specials.

RICE AND NOODLES

麵飯類

E-Fu noodles – wok-tossed fresh egg noodles 干燒伊麵	27.00
Spicy Singapore noodles – shrimps, pork, bean sprouts, onions, green peppers and rice noodles 星洲炒米粉	27.00
Noodles with shredded pork, seasonal vegetables and mushrooms 肉絲炒麵	30.00
Fried rice noodles with beef 干炒牛河	31.00
Hand made noodles with seafood combination soup 海鮮手拉麵	47.00
Sautéed king prawns with rice noodles and seasonal vegetable 時菜蝦球炒河粉	47.00
Fried rice noodles with scallops in egg sauce 滑蛋太子炒河粉	47.00
Soupy rice with fresh oyster, minced pork and seasonal vegetables 鮮蠔肉碎泡飯	28.00
Fried rice with minced beef 生炒牛肉飯	Small 20.50 Large 29.00
Special fried rice with prawns and barbecued pork 楊州炒飯	Small 19.50 Large 31.00
Fried rice with conpoy and egg white 瑤柱蛋白炒飯	Small 22.00 Large 32.50
Congee with century egg and sliced pork 皮蛋瘦肉粥	26.50
Congee with fish fillets 魚片瑤柱粥	28.00
Hokkien fried rice 福建炒飯	Small 30.00 Large 47.00
Fried rice with salted fish and minced chicken 咸魚雞粒炒飯	Small 28.50 Large 37.50
Fried rice with diced seafood and snow peas 海鮮粒炒飯	Small 30.00 Large 47.00
Steamed long grain rice (per bowl) 絲苗白飯	5.00



*Items not included in specials.

DESSERTS

甜品

Sweet almond cream soup with egg white 杏仁露	11.50
Sweet walnut soup 合桃露	11.50
Sweet red bean soup 紅豆沙	11.50
Sweetened soup with dried Longan, red dates and lotus seeds 桂圓紅棗茶	13.50
Pan-fried red bean pancakes 煎豆沙焗餅	13.50
Mango pudding with fresh seasonal fruit 芒果布甸伴鮮果	13.50
Banana fritter with ice cream 炸香蕉雪糕	13.50
Red date, lotus seed and snow frog roe in sweetened soup* 雪蛤炖紅蓮	28.50
Deep-fried ice cream 炸雪糕	14.00
Fresh strawberries with ice cream 士多啤梨雪糕	15.00
Fresh fruit platter (2 persons) 時果拼盤	30.00
Sweetened bird's nest soup* 冰花燉官燕	155.00
Sweetened bird's nest soup with Ginseng* 人參燉燕窩	160.00



*Items not included in specials.