

LUNCH SPECIAL

**Select any two courses from
the lunch menu for \$46.50,
or any three courses for \$57.00***

* Two course option includes your choice of main course with an appetiser or dessert.
Three course option includes your choice of appetiser, main course and dessert.
Lunch offer not available on Public Holidays.

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.



DIM SUM

Crab roe siu mai
蟹皇蒸燒賣

Beef meat balls with mushrooms
珍菌牛肉球

Shanghai dumplings
上海小籠包

Chiu Zhou dumplings
潮州粉菓

Steamed prawn dumplings
水晶蝦餃

Deep-fried shrimp dumplings
脆皮炸蝦餃

Shrimp spring rolls
鮮蝦長春卷

Crystal mixed mushroom dumplings
水晶野菇素餃

Steamed short ribs with XO sauce
XO醬蒸排骨

Char siu bun
叉燒包

Steamed bean curd skin with mixed mushrooms
上湯腐皮卷

Steamed glutinous rice with diced abalone and assorted fillings
鮑魚珍珠雞

Deep fried sesame balls
炸芝麻球

\$17.50 (4 pieces)



*Items not included in specials.

REGIONAL CHEFS' SPECIALTIES

CANTONESE

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

NORTHERN & SOUTHERN CHINA

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

SHANGHAI

Braised sweet and sour scallops 干燒帶子	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

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

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	13.00
Tossed cucumber salad with crushed garlic 蒜泥拍黃瓜	13.00
Tossed jellyfish with Chinese aged vinegar and garlic 陳醋海蜇皮	16.00
Crystal noodles with shredded chicken in sesame sauce 雞絲拌粉皮	16.00

SICHUAN 四川風味

Braised beef marinated with Chinese wine and chilli 香辣拌牛肉	16.00
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	13.00
Drunken pigeon - A typical Chinese entrée prepared with Shaoxing's finest rice wine 紹酒醉香鴿	38.00



*Items not included in specials.

HOT APPETISERS

頭盆小食

Chicken egg rolls (2 Pieces) 滑雞絲春卷	13.00
Sliced roasted pork with barbecue sauce 蜜汁叉燒	12.00
Fried calamari with salt and pepper 椒鹽鮮魷	15.00
Lightly battered deep-fried scallops with mustard sauce 芥菜帶子	16.00
Barbecued pork pastry parcels (3 pieces) 焗叉燒酥	16.00
Dragon boat prawns with black pepper sauce 黑椒汁龍船蝦	20.00
Steamed scallops with fine ginger and coriander in soy sauce 薑茸蒸帶子	16.00
Quail 'Sung Choi Bao' (each) finely diced quail, mushrooms, bamboo shoots and water chestnuts in a crisp lettuce leaf 菜片鷓鴣糰	16.00
Deep-fried garfish stuffed with mixed vegetables and served with mushroom sauce 炸針魚	17.00
Steamed oysters with a trio of sauces: black bean, XO chilli, spring onion and fine ginger 三式蒸鮮蠔	16.00
Deep-fried king prawns in light batter with mandarin sauce (2 pieces) 西汁炸蝦球	15.00
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	16.00
Finely diced lobster, mushrooms, bamboo shoots and water chestnuts in a crisp lettuce leaf (each) 龍蝦生菜包	18.00
Baked crab shell with Portuguese sauce 葡汁焗蟹蓋	20.00
Sautéed lobster with cream and egg whites (serves 2)* 龍蝦炒鮮奶	31.00
Assorted BBQ meat platter (serves 4) – char sui pork, beef shank, roasted duck and jellyfish* 燒味拼盤	39.00



*Items not included in specials.

SOUPS

湯類

NORTHERN CHINESE 北方風味

Tomato and egg soup with preserved vegetables 蕃茄炸菜蛋花湯	15.00
Pumpkin soup with yellow fungus 黃耳南瓜羹	16.00
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	15.00
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	15.00
Shredded duck soup with Chinese mushrooms and bamboo shoots 冬菇鴨絲羹	15.00
Sliced fish fillet and green mustard soup 芥菜魚片湯	15.00
Fish maw and dried scallop soup with mushrooms and bamboo shoots 花膠瑤柱羹	16.00
Sweet corn chicken soup 雞茸粟米羹	14.50
Wonton soup 鮮蝦雲吞湯	15.00
Combination soup of scallops, prawns, chicken and vegetables 時菜雜薈湯	16.00
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



*Items not included in specials.

NORTHERN CHINESE SPECIALTIES 北方特色

	Seasonal price
Sweet and sour deep fried barramundi with pine nuts* 酸甜菘子盲曹魚	
Stir-fried fresh beans with minced pork 干煸四季豆	36.00
Fried sliced pork with dried beancurd, red chilli and bell pepper 回窩肉	36.00
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	28.00
Wok-fried lamb fillets with cumin, capsicum, garlic, celery, leek and black pepper 孜然羊肉	43.00

SICHUAN SPECIALTIES 四川特色

Poached sliced beef with assorted vegetables in red chilli oil 水煮牛肉	43.00
Sichuan braised Ma Po bean curd 麻婆豆腐	36.00
Sichuan diced chicken with dried chilli 辣子雞	37.00
Sliced shredded pork with special Sichuan spicy sauce 魚香肉絲	36.00
Spicy and crispy fried prawn with dried chili 辣子脆皮蝦	47.00



*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	46.50
Sautéed scallops with vegetables 油泡鮮帶子	46.50
Scallops tossed in ginger sauce 薑蔥炒帶子	46.50
Wok-fried scallops with Singaporean style chilli sauce 星洲辣椒炒帶子	46.50



*Items not included in specials.

SEAFOOD

海鮮類

PRAWNS 蝦類

Steamed king prawns with fresh garlic sauce 蒜茸蒸大蝦	47.00
King prawns with seasonal vegetables 時菜明蝦	47.00
King prawns with chilli sauce 辣椒炒蝦	47.00
Lightly battered deep-fried king prawns with salty egg yolk 黃金蝦	47.00
Sautéed crystal prawns with superior stock and seasonal vegetables 水晶蝦	55.00
King prawns with XO sauce XO醬炒蝦	47.00
Deep-fried king prawns in light batter with Mandarin sauce 西汁蝦	47.00
Lightly fried prawns with spicy salt 椒鹽蝦球	47.00

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	38.00
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	46.00

CALAMARI 鮮魷類

Wok-tossed calamari with mustard greens and black bean sauce 味菜豉汁炒鮮魷	34.00
Deep-fried calamari in a light batter with spicy shallots 香蒜鮮魷	34.00
Fried calamari with spicy salt 椒鹽鮮魷	34.00
Wok-fried calamari with chilli sauce and seasonal vegetables 辣召鮮魷	34.00



*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 9.50
Boneless duck's web and tongues with jellyfish 海哲鮮掌拼鴨舌	28.00
Golden fried crispy skin chicken 脆皮炸子雞	33.50
Sautéed chicken fillet with Sichuan pepper sauce 潮式川椒雞	37.00
Sautéed chicken with mixed vegetables and cashews 時菜腰果炒雞球	37.00
Barbecued pigeon 吊燒乳鴿	36.00
Roast half duck – a Cantonese classic 廣東燒米鴨	38.00

PORK

豬肉類

Tender pork chops, diced and served with Mandarin sauce 京都焗肉排	35.00
Fillets of pork with sweet and sour sauce 菠蘿咕嚕肉	35.00
Lightly battered pork tenderloin in rice pudding and Chinkiang vinegar sauce 蘇洲肉排	35.00
Braised pork belly with preserved vegetables 梅菜扣肉	35.00



*Items not included in specials.

MEAT

肉類

Mongolian lamb Lamb fillets wok-fried with leeks and a touch of spicy Mongolian sauce 蒙古大蒜炒羊肉	41.00
Sautéed lamb fillet with special sauce 中式炒羊片	41.00
Crispy shredded beef fillet with Mandarin sauce 干燒牛柳絲	43.00
Sliced beef with seasonal vegetables 時菜炒牛肉	43.00
Diced beef with honey and pepper sauce 蜜椒牛柳粒	43.00
Stir-fried shredded beef with vegetables 七彩牛柳絲	43.00
Sautéed eye fillet of beef with Sichuan sauce 川汁牛柳	43.00
Stir-fried sliced beef with honey roasted cashews 蜜糖腰果炒牛肉	43.00
Cantonese beef 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	43.00

CLAY POT DISHES

煲仔類

Braised minced pork and eggplant with Sichuan sauce 魚香茄子煲	34.00
Seafood combination with bean curd and lettuce 海鮮豆腐生菜煲	47.00
Braised dried scallops, dried shrimp, Chinese cabbage and vermicelli 瑤柱蝦米粉絲紹菜煲	29.00
Sautéed sliced chicken breast with garlic, coriander and dried chilli 大千雞煲	37.00



*Items not included in specials.

VEGETARIAN SELECTION

菜類

Vegetarian spring roll (2 pieces) 香脆齋春卷	12.00
Steamed vegetable dumplings (3 pieces) 羅漢上素餃	12.00
Vegetarian fried rice 如意齋炒飯	Small 16.00 Large 21.00
Vegetable 'Sung Choi Bao' Finely diced vegetables in a lettuce leaf (1 pieces) 上素生菜包	12.00
Selected Chinese vegetables tossed in the wok 菩提時雜菜	Small 16.00 Large 21.00
Pan-fried rice noodles with enoki, shimeji and black mushrooms 三菇炒河粉	25.50
Vegetarian Ma Po style bean curd Preserved vegetables, white fungus, bean curd, chilli oil and black bean sauce 齋麻婆豆腐	28.00
Enoki and shimeji mushrooms with seasonal vegetables 雙菇扒時蔬	26.50
Deep-fried bean curd with mushrooms and choy sum 紅燒豆腐	28.00



*Items not included in specials.

RICE AND NOODLES

麵飯類

E-Fu noodles – wok-tossed fresh egg noodles 干燒伊麵	23.50
Spicy Singapore noodles – shrimps, pork, bean sprouts, onions, green peppers and rice noodles 星洲炒米粉	22.50
Noodles with shredded pork, seasonal vegetables and mushrooms 肉絲炒麵	25.50
Fried rice noodles with beef 干炒牛河	28.00
Hand made noodles with seafood combination soup 海鮮手拉麵	43.00
Sautéed king prawns with rice noodles and seasonal vegetable 時菜蝦球炒河粉	43.00
Fried rice noodles with scallops in egg sauce 滑蛋太子炒河粉	43.00
Soupy rice with fresh oyster, minced pork and seasonal vegetables 鮮蠔肉碎泡飯	24.00
Fried rice with minced beef 生炒牛肉飯	Small 17.00 Large 27.00
Special fried rice with prawns and barbecued pork 楊州炒飯	Small 18.00 Large 29.00
Fried rice with conpoy and egg white 瑤柱蛋白炒飯	Small 18.00 Large 28.50
Congee with century egg and sliced pork 皮蛋瘦肉粥	23.50
Congee with fish fillets 魚片瑤柱粥	26.00
Hokkien fried rice 福建炒飯	Small 27.50 Large 41.00
Fried rice with salted fish and minced chicken 咸魚雞粒炒飯	Small 25.00 Large 33.00
Fried rice with diced seafood and snow peas 海鮮粒炒飯	Small 27.50 Large 41.00
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	10.50
Sweet walnut soup 合桃露	10.50
Sweet red bean soup 紅豆沙	10.50
Sweetened soup with dried Longan, red dates and lotus seeds 桂圓紅棗茶	11.50
Pan-fried red bean pancakes 煎豆沙焗餅	12.00
Mango pudding with fresh seasonal fruit 芒果布甸伴鮮果	12.50
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	25.00
Deep-fried ice cream 炸雪糕	12.50
Fresh strawberries with ice cream 士多啤梨雪糕	13.50
Fresh fruit platter (2 persons) 時果拼盤	27.00
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.

