

金冠閣



Peter Zhang
Restaurant Manager

Aaron Kam
Chef de Cuisine

*Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays.
A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). For special
days*, please note set menu may apply. *Valentines Day, Mother's Day, Father's Day, Public Holiday, or Public Holiday Eve.*



TASTE of GUANGZHOU

Menu

Claypot Rice*, 38

Chinese Sausage, Chicken, Seasonal Vegetable, Shiitake Mushroom, Dark Soy Sauce
冬菇滑雞臘腸煲仔飯

Wonton Noodles Soup*, 28

Egg Noodle, Prawn Wonton, Garlic Oil
鮮蝦雲吞麵

Beef Short Rib, 48

Braised Daikon, Sweet Soy
蘿蔔炆牛仔骨

Steamed Minced Pork*, 38

Preserved Vegetable, Spring Onion, Ginger
梅菜蒸肉餅

W.A Half Lobster, 68

Glass Noodle, Crushed Garlic, Scallion Oil
蒜蓉粉絲蒸龍蝦

(V) Vegetarian *Item contains traces of pork

Should you have any special dietary requirements or allergies please inform your waiter. Available from 2nd June 2025 till 30th of June 2025. Lunch and Dinner service. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).

ALL YOU CAN EAT YUM CHA

Monday to Friday, includes a glass of Red, White, Sparkling Wine, Local Beer or Soft Drink with
Complimentary 4 Hours Metropol Precinct Car Park, Clark Street

STEAMED

- Taro, Prawns & Chive Dumplings* 香芋韭菜蝦餃*
- Vegetarian Dumplings (V) 翡翠上素餃
- Crystal Skin Prawn Dumplings* 晶瑩鮮蝦餃*
- Prawn Spinach Dumpling* 菠菜蝦餃*
- Pork & Prawn Siu Mai* 豬肉蝦燒賣*
- Pork & Chive Wontons with Chilli Oil* 紅油抄手
- Chicken, Ginger Siu Mai 雞肉燒賣
- Berkshire BBQ Pork Bun* 蜜汁叉燒包*
- Mushroom Bun (V) 上素香菇包
- Braised Chicken Feet with Chilli Bean Sauce 豉汁蒸鳳爪
- Spareribs with Black Bean Garlic Sauce* 豉汁蒸排骨*

BAKED & FRIED

- Berkshire Char Siu Pork Puffs* 黑毛豬肉叉燒酥*
- Pan fried Turnip Cakes* 香煎蘿蔔糕*
- Pan Fried Chicken and Prawn Dumpling 雞肉蝦餃
- Deep Fried Pork, Prawn Wonton* 香脆炸雲吞*
- Prawn & Pork Spring Rolls* 香脆鮮蝦豬肉春卷*
- Chicken Spring Rolls 香脆雞肉春卷
- Vegetarian Spring Rolls (V) 香脆素春卷 (V)
- Crispy Silken Tofu with Five spices Salt (V) 椒鹽豆腐

NOODLE, RICE & CONGEE

- "Yang Zhou" Fried Rice* 楊州炒飯*
- Stir Fried Egg Noodles, Vegetables (V) 豉油王炒麵 (V)
- Chicken, Preserved Century Egg Congee 皮蛋雞肉粥
- Vegetables of the Day, Supreme Oyster, Crispy Garlic 蠔油時蔬

DESSERT

- Portuguese Egg Tarts 葡式蛋撻
- Custard Bun 奶黃包

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Please note: Price per person with maximum 1.5 hours dining time. Children aged 4-12 are half price, children under 4 years old are complimentary. Whole table must dine from the same menu. Kitchen closes at 14:30, no orders can be made after this time. No further discounts applies. Not available for take-away. Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Crown practices responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).



PEKING DUCK

SUNDAY - FRIDAY

Enjoy Delicious Peking Duck Pancakes and Soup To Be Shared For \$108
(Includes Whole Peking Duck Sliced With 14pcs Home-Made Pancake,
Leeks, Cucumber, And Plum Sauce.)

Roasted Peking Duck Broth with
Tofu, Vegetables, Napa Cabbage, and Mushrooms

京式片皮鴨套餐 \$108
(包括整鴨全切, 14片自製烤鴨捲餅, 以及大葱、黃瓜、甜麵醬等小菜配料)
同時附送烤鴨湯, 含豆腐、蔬菜、捲心菜和蘑菇

ADD - ONS

Duck Sung Choi Bao (Each) | 26

Water Chestnut, Bamboo Shoot, Lettuce Cup
鴨肉生菜包 (每個)
馬蹄, 竹筍, 生菜

Duck Ma Po Tofu | 28

Mushrooms, Hot Bean Paste, Preserved Vegetables
鴨肉麻婆豆腐
蘑菇, 辣豆瓣醬, 酸菜

Claypot Braised Roast Duck | 36

Preserved Vegetables, Sweet Purple Potato
紫薯火鴨煲
酸菜, 甜紫薯

Duck Fried Rice | 28

Eggs, Spring Onions
鴨肉炒飯
雞蛋, 葱

STEAMED 蒸點

SUPREME DUMPLING 至尊特級點心

18 | 3^{pcs} per serve

 Lobster, Ginger & Spring Onion Dumpling with Flying Fish Roe*
龍蝦魚子餃*

 Prawn & Spinach Dumpling*
菠菜蝦餃*

 Scallop, Pork and Prawn Dumpling*
帶子豬肉蝦燒賣*

Crystal Skin Prawn Dumpling*
晶瑩鮮蝦餃*

Truffle, Pork & Prawn Siu Mai*
黑松露豬肉蝦燒賣*

 Taro, Prawn, and Chive Dumpling*
香芋韭菜蝦餃*

 Salted Egg Yolk Lava, Charcoal Bun
黃金流沙包

DELUXE STEAMED 特級點心

16 | 3^{pcs} per serve

Juicy Pork Xiao Long Bao*
上海小籠包*

Chicken & Ginger Siu Mai
雞肉燒賣

Pork & Prawn Siu Mai*
豬肉蝦燒賣

Vegetarian Dumpling (V)
翡翠上素餃

Pork & Chive Wonton with Chilli Oil*
紅油抄手*

Braised Chicken Feet with Chilli
Black Bean Sauce
豉汁蒸鳳爪

Spareribs with Black Bean
Garlic Sauce*
豉汁蒸排骨

Vegetables Bean Curd Skin Roll (V)
上素鮮竹卷

Chicken Bun
雞肉蒸包

Berkshire BBQ Pork Bun*
蜜汁叉燒包

Steamed Mushroom Bun (V)
上素香菇包

Custard Bun
奶黃包



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

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

BAKED & PAN FRIED 烘烤 & 煎炸類

Baked Berkshire Char Siu Pork Puffs *	3 ^{pcs} 15
黑毛豬肉叉燒酥* (3件)	
Pan Fried Turnip Cake*	14
香煎蘿蔔糕*	
Beef Puff	3 ^{pcs} 18
牛肉酥	
Deep Fried Pork & Prawn Wonton*	3 ^{pcs} 14
香脆炸雲吞*	
 Bean Curd skin Prawn Roll*	3 ^{pcs} 15
鮮蝦腐皮卷* (3件)	
Prawn & Pork Spring Rolls*	3 ^{pcs} 14
香脆鮮蝦豬肉春卷*	
Chicken Spring Rolls*	3 ^{pcs} 14
香脆雞肉春卷* (3件)	
Vegetarian Spring Rolls (V)	3 ^{pcs} 14
香脆素春卷(V) (3件)	
Crispy Silken Tofu, Five Spice Salt (V)	13
椒鹽豆腐	
Portuguese Egg Tarts	3 ^{pcs} 16
葡式蛋撻 (3件)	
Sesame Ball, Red Bean	3 ^{pcs} 16
芝麻球	



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NOODLE, RICE & CONGEE 麵條,飯類,粥

	Small serves 1-2	Large 3-4
Fried Rice, Spanner Crab, Conpoy, Egg White, Scallion 瑤柱蟹肉蛋白炒飯	32	46
Fried Rice Barossa Valley Chicken, Salted Fish 咸魚雞粒炒飯	30	42
Fried Rice Yangzhou Style, Shrimp, Char Siu Pork* 楊州炒飯*	30	42
Fried Rice Chicken Minced, Seasonal Vegetable, Black Truffle 黑松露雞肉炒飯	29	38
Flat Rice Noodles, Combination seafood, Egg Gravy 芙蓉海鮮河粉	28	42
Stir Fried Flat Rice Noodles, Tender Valley Beef 乾炒牛肉河粉	25	37
Vermicelli "Singapore Style", Shrimp, Char Siu Pork* 星洲炒米粉*	28	40
Congee, Black Cod, Conpoy, Scallion Ginger 鱈魚瑤柱粥	20	
Congee, Chicken, Century Egg 雞肉皮蛋粥	20	

ADD ONS

Sweet Corn Egg Drop, Spanner Crab Soup 蟹肉粟米羹	20
Hot & Sour Egg Drop, Seafood Soup 海鮮酸辣湯	24
Steamed Baby Abalone 鮑魚仔 <i>Steamed with: Black Bean, Ginger & Garlic, XO Sauce*</i> 清蒸：豉汁，薑葱，秘製 XO 醬*	18 Each
Roasted Peking Duck Pancake <i>Cucumber, Spring Onions and Plum Sauce</i> 京式片皮鴨	14 Each / 10pcs 120
 Baked Crab Shell <i>Spanner Crab Meat, Parmesan Cheese</i> 芝士焗釀鮮蟹蓋	40
Sautéed Crayfish, Cream, Egg White (for two) 龍蝦炒鮮奶 (2位)	46
Crispy Chicken Ribs (5pcs) <i>Plum, Yuzu Glazed</i> 梅果柚子脆皮雞肋骨 (5件)	20



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SILKS GLOSSARY

The Differences of Dim Sum and Dim Sim

Dim Sum is an umbrella term that refers to the range of small, bite-sized portions of Chinese food that is often served at restaurants that offer Yum Cha. Dim Sum dishes can be prepared in a variety of ways, from, steamed, fried, or baked and are typically served on small plates or inside bamboo steamers. Examples of Dim Sum classics are BBQ Pork bun and Siu Mai.

Dim Sim is the name of a Chinese-inspired snack that is shaped like a Siu Mai i.e. a Cylinder of meat and vegetables filling, partially wrapped in pastry. Although the appearances are similar, Dim Sims and Siu Mai have different ingredients and taste completely different to one another. Dim Sims are usually served either steamed or fried and can come in a variety of fillings, with the most popular being pork and cabbage. They have become extremely popular in Australia as a snack and are sometimes referred to as “Dimmie’s”.

What Does “XO” Sauce Stand For?

The sauce originated in Hong Kong in the 1980s. Its name comes from XO (or extra old) cognac, considered supremely luxurious. XO sauce is the most valuable Cantonese condiment, with various umami flavours concentrated from dried scallops, Jinhua ham, and dried shrimps.

Why is it Called “Peking duck”

The fall of the Yuan Dynasty in 1368 brought about many changes in China and paved way for the rise of the Ming Dynasty. By this time, the recipe took on the name “Peking Duck”, named for the capitol city in China (now more commonly referred to as Beijing).

