

SILK

DINNER

COMPLIMENTARY WINE SELECTIONS 精选葡萄酒

CHAMPAGNE

Jacquart, Brut, Reims, France NV

WHITE WINES

Grüner Veltliner, Gobelsburger, Kamptal, Austria 2018

Riesling, Dr. Loosen "Satyricus," Mosel, Germany 2017

Sauvignon Blanc, Vina Robles, Paso Robles 2017

Chardonnay "Bishop's Peak," Talley Vineyards,
San Luis Obispo County, California 2017

RED WINES

Merlot, Ronan by Clinet, Bordeaux, France 2014

Pinot Noir, "C" Reserve, Crystal Cruises Vineyards &
Winery, Santa Lucia Highlands, California 2017

Cabernet Sauvignon, "C" Reserve, Crystal Cruises
Vineyard & Winery, Paso Robles, California 2016

CRYSTAL CONNOISSEUR SELECTIONS

La Sirena, Moscato Azul,
Napa Valley, California, USA 2017 | \$48

Chateau Larrivet Haut Brion, Pessac Leognan,
Bordeaux, France 2015 | \$75

Georg Breuer, Riesling, "Nonnenberg,"
Rheingau, Germany 2015 | \$65

STARTERS 前菜

CRISP DUCK SALAD* 酥鸭沙拉*

Crunchy Lettuce, Mango, Sprouts, Mint,
Cilantro, Grapefruit Segments, Pine Nuts

Tossed with our Silk House Dressing

Also Available Without Duck 🍃

DIM SUM SAMPLER 蒸点心 (烧卖, 水晶饺, 鸭饺子)

Scallop Shumai - Truffled Wild Mushroom 🍃 - Duck

SPRING ROLL OF THE DAY 春卷

With Dipping Sauce

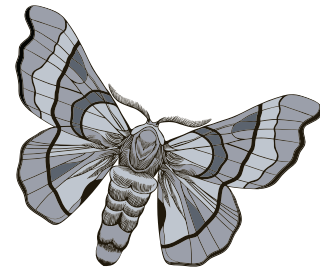
Please ask your waiter for today's special

SHRIMP & CHICKEN POT STICKERS 虾仁鸡肉煎饺

With Dipping Sauce

CRISPY FRIED PRAWN DUMPLING* 酥炸虾球*

With Plum Sauce



🍃 Indicates Vegetarian selections

* UNITED STATES PUBLIC HEALTH ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

SILK

DINNER

CHINESE CUISINE 中国菜

HOT & SOUR SOUP 海鲜酸辣汤
With Crab Meat

KUNG PAO SHRIMP* 宫保虾*
Dried Red Chili, Kung Pao Sauce, Cashew Nuts, Spring Onions

MONGOLIAN STYLE LAMB CHOPS* 蒙古烧羊扒*
Cilantro-Mint Sauce

MAPO TOFU 麻婆豆腐
Ground Pork, Tofu, Garlic, Ginger, Chili Sauce,
Soy Sauce & Szechuan Pepper

BAKED EGGPLANT 鱼香茄煲
Fish Sauce, Garlic, Black Vinegar in Sizzling Pot

SHRIMP FRIED RICE* 虾仁炒饭* 或 素菜炒饭
Also Available Without Shrimps 

SEASONAL CHINESE VEGETABLES  蒜蓉炒时蔬

HONG KONG FLAVORS 香港风味

SHRIMP AND VEGETABLE WON TON SOUP 虾仁蔬菜馄饨

SWEET & SOUR PORK* 糖醋咕嚕肉*
Crispy Fried Pork Tenderloin Cubes, Bell Pepper, Pineapple and
Onions, Tossed in Delicious Sweet & Sour Sauce

STEAMED WHITE FISH FILLET* 清蒸鱼片*
Superior Soy Sauce, Ginger, Scallions & Garlic Chips

CHILEAN SEA BASS* 蜜汁焗鳕鱼*
Chinese Honey & Pickled Ginger

SNOW CRAB VERMICELLI CLAY POT* 粉丝蟹肉煲*

HONG KONG STYLE CHICKEN CURRY 港式鸡肉咖喱
Coconut & Chinese Roll

OUR SIGNATURE STIR-FRY BEEF TENDERLOIN* XO酱炒牛肉片*
Chef Sem Tee's Special XO Sauce

DESSERT 甜品

TAPIOCA SOUP WITH FRESH LYCHEE  and Matcha Ice Cream 西米荔枝 和 抹茶雪糕

PASSION FRUIT DELICE  Coconut Crumbles 百香果椰子碎

CHINESE FIVE SPICE DARK CHOCOLATE SLICE  五香粉黑巧克力切片蛋糕

FRESH FRUITS  With Sherbet of the Day 今日精选新鲜水果

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