

The Master of Australia food and wine 2003

A la carte menus

Sam Leong at Silks restaurant

September 9th till 13th

Appetizers

Prawn Coated with Wasabi-Mayo and Mango Salsa	\$ 16.00
Crispy Soft Shell Crab in Thai Style Green Mango Salad	\$ 14.00
Assorted Seafood Plate served on Ice	\$ 22.00

Soups

Hot and Sour Seafood Broth with Roast Macadamia Nuts	\$ 12.00
Fillet of Raw Salmon with Shitake Mushroom and Tofu in Miso Consomme	\$ 12.00
Spinach Puree with Crab Meat, Enoki Mushroom and Green Tea Leave	\$ 14.00

Main Course

Braised Fillet of Red Mullet with Egg White Enriched with Juice of Abalone	\$ 28.00
Wok-fried Shrimp with Spicy Szechuan Sauce accompanied with a Cup of Jasmine Tea	\$ 32.00
Wok-Fried Crab Claw in Fresh Pepper Corn with Pan-seared Radish Cake	\$ 32.00
Oven Baked Pork Ribs Marinated with Hand Pick Fresh Herbs	\$ 28.00
Wok-fried Julienne of Chevon Goat with Crispy Seaweed Toast Bread	\$ 28.00
Roast Rack of Lamb Marinated in Asian Spice Accompanied with Crab Meat Spring Roll	\$ 28.00
Pan-fried Boneless Chicken Accompanied with Steamed Tofu Skin Stuffed with Sauteed Vegetable	\$ 28.00
Braised "Bailing" Mushroom Enriched with Juice of Black Truffle and Sauteed Kai Lan	\$ 26.00
Home Made Spinach Tofu with Wok-fried Shiitake Mushroom	

Rice & Noodles

Warm Glutinous Rice stuffed with Smoked Red Mullet Fillet in Sasanoha Leave	\$ 14.00
Wok-fried Fragrant Jasmine Rice with Pan-Seared Beef Tenderloin in Duck-Carrot Reduction	\$ 16.00
Warm Shanghainese Glass Noodle with Minced Pork in Szechuan Vinaigrette	\$ 12.00

Desserts

Chilled Aloe Vera, Black Herbal Jelly, Barley in Juice of Coconut Shave	\$ 12.00
Double Boiled Tofu Sobe with Black Sesame Seed Dumpling and Juice of Papaya	\$ 12.00
Strawberry Fondue in Ice Shave	\$ 12.00