

## A VOYAGE OF CANTONESE FLAVORS

Li Feng presents sophisticated Cantonese cuisine in a beautifully designed setting, inspired by the spice trade between Guangdong - once one of the world's greatest ports - and old Jakarta, Batavia. The restaurant's ambiance and story reflect the rich cultural exchange of these historic voyages. The menu is expertly crafted by 2 Michelin-starred Chef Fei from Mandarin Oriental Guangzhou, combining authentic flavours with innovative interpretations of classic Cantonese dishes.

## ABOUT CHEF FEI

Chef Fei, heralded as one of the best young chefs in China, masterfully crafts visually stunning delicacies with a surprising modern twist. In June 2018, his signature restaurant Jiang by Chef Fei was awarded its first Michelin Star in the inaugural Michelin Guide for Guangzhou 2018. Chef Fei began his career at the age of 16 and continued to hone his skills in Chinese specialty restaurants; creating innovative dishes that have won him numerous awards.



HUANG JIN



LI 丽丰  
FENG

C O L D & H O T  
A P P E T I Z E R S

前菜

Marinated Cherry Truss Tomato with Bird's Nest  
in Japanese Sake Plum Syrup (GF)(LF)(V)

清酒柠汁燕窝小番茄 (素)

IDR 238





Marble Chinese Yam Cake with Milk

玫瑰云石山药

IDR 108

Chilled Black Fungus with Dried Bean Curd (LF)(VG)

鲜支竹拌木耳 (纯素)

IDR 118

Caramelized Honey Glazed Carrot (LF)(VG)

蜜汁雪地红 (纯素)

IDR 108

Marinated Jelly Fish with Aged Black Vinegar (LF)

陈醋海蜇头

IDR 128

Sichuan Flavor Beef (LF)(N)

怪味牛肉粒

IDR 238





Poached Chicken with Chili Oil Sauce Sichuan Style (LF)(N)

蓉城口水鸡

IDR 188

Deep Fried Bean Curd Skin Wrapped with Mixed Mushroom and Vegetables (LF)

鱼子酱脆皮素鹅

IDR 118

Deep-Fried Shanghainese Cod Fish with Star Anise Soy Sauce (LF)

上海烟熏银鳕鱼

IDR 398

Sichuan Chili Chicken with Sesame (LF)(N)

芝麻辣子鸡

IDR 188

Crispy Crab Claw with Avruga Caviar and Orange Oil (LF)(N)

蜂巢香酥雪蟹钳

IDR 358

Crispy Fish Skin with Salted Egg Yolk (LF)

咸蛋黄脆鱼皮

IDR 138





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CANTONESE BBQ

岭南烧烤



BBQ Combination  
Roasted Char Siew and Crispy Pork Belly (LF)(N)

明炉烧味双拼

IDR 318



Roasted Pork Char Siew (LF)(N)

果木烤叉烧

IDR 258

Crispy Pork Belly (LF)

冰烧三层肉

IDR 258

Crispy Roasted Chicken with Ginger Spring Onion Sauce (LF)

广式脆皮炸子鸡

IDR 188/half

IDR 368/whole

BBQ Platter

Hong Kong Roasted Duck, Pork Char Siew, and Crispy Pork Belly (LF)(N)

港式烧味三拼盘

IDR 368





Traditional Peking Duck (LF)(N)  
北京片皮鸭

IDR 318/half  
IDR 628/whole

*First course*  
一吃

Chinese Pancake Wrapped Crisp  
Skin Slice with Fresh Cucumber,  
Scallion, and Homemade Hoisin  
Sauce (LF)(N)

自制鸭饼, 黄瓜, 青葱,  
极品鸭酱

*Second course*  
二吃

*Please select your preferred duck meat preparation*  
请您选择所需要的烹饪风格

Stir-Fried Minced Duck Meat with Rainbow Vegetables  
on a Bed of Lettuce (LF)(N)

鸭松生菜包

or 或

Wok-Fried Duck Meat with Black Pepper Sauce (LF)(N)  
黑椒炒鸭片

Traditional Cantonese-Style Hanging Roasted Duck (LF)(N)

广式明炉吊烧鸭

IDR 248/half

IDR 488/whole



LI 丽丰  
FENG

S O U P  
汤

Hot and Sour Soup with Shredded Sea Food  
and Scallops (LF)

海皇酸辣羹

IDR 238

Double-Boiled Morel Mushroom Soup (LF)(VG)

冰川菌皇汤 (纯素)

IDR 198

Double-Boiled Chrysanthemum Tofu Soup with Morel (LF)

羊肚菌菊花豆腐汤

IDR 168



Imperial Kung Fu Soup (LF)

御品功夫汤

IDR 228

Braised Bird's Nest with Avruga Caviar,  
Spinach in Chicken Broth (LF)

翡翠三文鱼籽蟹肉燕窝羹

IDR 688

Braised Bird's Nest with Fresh Crab Meat,  
Winter Melon and Salmon Roe (LF)

鱼子酱蟹肉冬茸燕窝羹

IDR 688



LI 丽丰  
FENG

L I V E S E A F O O D  
游水活海鲜

Pearl Lobster 1,5 - 2 Kg

珍珠龙虾

IDR 428 /100g

Bamboo Lobster

小青龙

IDR 298 /100g

Coral Grouper

东星斑

IDR 188 /100g

Tiger Grouper


老虎斑

IDR 158 /100g

**Pearl Lobster** Braised with Rice Cake  
and Crab Meat in Supreme Broth

祥龙戏珠



Gluten Free (GF), Lactose Free (LF), Contain Nuts (N), Vegan (VG), Vegetarian (V), MSC Certified 

**Choice of Sauce and Cooking Style** 请选择您所需要的酱料和烹饪风格

**Tiger Grouper 老虎斑 & Coral Grouper 东星斑**

- Steamed with Cantonese Preserved Yellow Bell Pepper Sauce (LF) 秘制黄椒酱蒸
- Steamed Preserved Radish Black Bean Garlic Sauce (LF) 豉蒜菜脯酱蒸
- Braised with "Sichuan" Style (LF)(N) 川式家常烧
- Steamed, Hong Kong Style with Soy Sauce (LF) 港式豉油皇蒸
- Poached Fish Slice with Sichuan Pickled and Chinese Lettuce (LF) 酸菜煮
- Poached Fish Slice with Chinese Lettuce Enoki Mushroom in Sichuan Spicy Chili Oil (LF) 川式水煮

**Pearl Lobster 珍珠龙虾**

- Sautéed with Spring Onion, Special Garlic Soy Sauce (LF) 三葱豉油皇炒
- Steamed with Hau Diao Wine, Avruga Caviar, Lobster Broth and Egg White 鱼子酱陈年花雕芙蓉蒸
- Braised with Rice Cake and Crab Meat in Supreme Broth 祥龙戏珠

**Bamboo Lobster 小青龙**

- Pan Fried Lobster with Black Truffle and Garlic Special Soya Sauce (LF) 黑松露头抽皇煎龙虾
- Pan Fried Lobster with Cantonese Garlic Creamy Sauce 风范汁焗龙虾



**Coral Grouper**  
Steamed with Cantonese Preserved  
Yellow Bell Pepper Sauce

秘制黄椒酱蒸



Steamed Mud Crab with Prawn Paste  
in Yellow Bell Pepper Sauce (LF)

潮式手打虾滑蒸大青蟹

IDR 788



Wok-Fried Hokkaido Scallop with Asparagus, Mushroom  
and Truffle Oil (LF)(N)

松露油琥珀芦笋炒北海道元贝

IDR 458



Sautéed Bird's Nest with Nuo Deng Pork Ham and Egg White (LF)

诺邓火腿蛋白炒燕窝

IDR 988

Pan Fried Hokkaido Scallop Stuffed with Prawn Paste, Salmon Roe in Truffle Sauce (LF)

黑松露酱三文鱼子煎酿带子

IDR 468

Pan Fried Prawn Cake with Crab Meat, Dried Scallop (LF)

菌葱酱焗鲜虾瑶柱蟹肉饼

IDR 468

Deep Fried Snow Crab Claw in Garlic Creamy Sauce

脆炸风范蟹钳

IDR 428

Kung Pao King Prawn with Sesame Walnuts (LF)(N)

官保水晶虾球

IDR 458

Crispy King Prawn with Oatmeal and Salted Egg Yolk (LF)


咸蛋黄香酥麦片虾

IDR 458

Steamed Mud Crab with Prawn Paste in Yellow Bell Pepper Sauce (LF)

潮式手打虾滑蒸大青蟹

IDR 788



Steamed Crystal King Prawns with Egg,  
Preserved Bean Curd Lobster Broth (LF)

凤凰玉乳蒸牡丹虾

IDR 688

LI 丽丰  
FENG

CANTONESE  
SPECIALITIES  
BEEF, POULTRY,  
AND PORK

广东特色

Wok-Fried Australian Beef Tenderloin  
with Pumpkin Black Pepper Sauce (LF)

黑椒澳洲牛肉粒

IDR 450

Roasted Pork Spareribs with Jing Du Sauce (LF)(N)

京都黑豚肉骨

IDR 318

Sweet and Sour Chicken with Mixed Fruits (LF)

创意鲜果咕噜鸡

IDR 198



Sautéed Japanese A5 Wagyu Beef with Foie Gras with Mushroom  
and Thai Basil (LF)

金不换鹅肝野菌和牛粒

IDR 1,588

Sautéed Japanese A5 Wagyu Beef  
with Sichuan Pepper Chili Sauce (LF)

煎烹椒麻日本A5和牛粒

IDR 1,588





LI 丽丰  
FENG

TOFU AND  
VEGETABLES

豆腐与蔬菜

Sautéed Chinese Yam with Asparagus (LF)(VG)

山药炒芦笋 (纯素)

IDR 188

Milk Cabbage with Prawn Balls in Fish Broth

窝烧虾丸珍珠奶白菜

IDR 258

Braised Homemade Bean Curd with Morel  
Mushrooms

羊肚菌烧自制豆腐

IDR 238

Ma Po Tofu with Edamame (LF)(VG)

麻婆豆腐 (纯素)

IDR 188

Sautéed Hong Kong Kalia Ginger (LF)(VG)

姜汁炒芥兰 (纯素)

IDR 168

Sautéed Choy Sum with Garlic (LF)(VG)

蒜茸炒广东菜心

IDR 168

Sautéed Broccolini with Shrimp Sauce (LF)

虾酱炒西兰花苔

IDR 238



LI 丽丰  
FENG

RICE AND  
NOODLES

米饭 面条

Li Feng Signature Fried Rice (LF)(VG)

(Sergestid Shrimp Fried Rice with Prawn, Scallops and Preserved Radish)

蟹籽鲜虾元贝松仁炒饭

IDR 268

Yang Zhou Fried Rice with Prawns, Dried  
Scallop and Chicken (LF)

扬州炒饭

IDR 188

Fried Rice with Foie Gras and Black Truffle (LF)

黑松露鹅肝炒饭

IDR 288

Wok-Fried Fragrant Rice with Mixed Vegetable  
and Black Truffle (LF)(V)

黑松露紫甘蓝蔬菜炒饭 (素)

IDR 228

Braised E-Fu Noodles with Shitake Mushroom,  
Chives, Crab Meat and Conpoy (LF)

花菇韭黄瑶柱蟹肉烩伊面

IDR 358

Wok-Fried HK Noodle with Shrimp,  
Farmed Duck Egg and Cabbage (LF)

鲜虾豉油皇炒面

IDR 198

Poached Wonton with Sergestid Shrimps  
and Seaweed (LF)

头水紫菜樱花鲜虾云吞

IDR 158/Person

Steamed Jasmine Rice

茉莉花香米饭

IDR 58



Crispy Rice in Lobster Broth

龙虾汤脆米泡饭

IDR 168/Person





LI 丽丰  
FENG

CANTONESE  
DIM SUM

广式点心

**Li Feng's Signature**  
Swan Dumpling with Black Pepper Duck Meat (N)  
岭南风范天鹅酥  
IDR 138/6pcs



STEAMED 蒸点

Li Feng Signature Dim Sum Platter

(Salmon Roe Pork Siew Mai, Prawn Dumpling, Porcini Mushroom Bun, Goldfish Prawn Dumpling, Prawn Dumpling with Scallop, Crab Roe and Avruga Caviar, Phoenix Prawn Dumpling)

豪华点心拼盘 (三文鱼籽烧卖, 岭南虾饺皇, 牛肝菌香菇包, 金鱼饺, 雙籽鲜虾带子饺, 蟹籽凤眼饺)

IDR 158

Phoenix Prawn Dumpling with Egg  
White Crab Roe

蟹籽凤眼饺

IDR 88

Steamed Prawn Dumpling  
with Water Chestnuts (LF)

岭南虾饺皇

IDR 68

Prawn Dumpling with Scallop Crab Roe  
and Avruga Caviar (LF)

雙籽鲜虾带子饺

IDR 88

Steamed Shrimp Dumpling with  
Preserved Vegetable and Black Garlic (LF)

甜梅菜黑蒜饺

IDR 68

Steamed Xiao Long Bao Dumpling with Crab Meat

蟹黄小笼包

IDR 168





Steamed Goldfish Prawn Dumpling  
with Egg White

麒麟金鱼饺

IDR 118

Steamed Pork Siew Mai with Prawn  
and Salmon Roe (LF)

三文鱼子鲜虾带子烧卖

IDR 68

Porcini Mushroom Bun (LF)(VG)

牛肝菌香菇包 (纯素)

IDR 68

BBQ Pork Char Siew Bun (LF)(N)

叉烧包

IDR 58

Steamed Assorted Mushroom with  
Asparagus Lettuce Black Truffle (LF)(VG)

黑松露水晶蔬菜饺(纯素)

IDR 68

Steamed Chicken Feet in Sichuan Style (LF)

川味蒸凤爪

IDR 58

Black and Gold Bun with Egg Yolk (V)

黑金流沙包

IDR 58

DEEP-FRIED AND PAN-FRIED 煎/炸

Pan Fried Shrimp Dumpling  
with Chives (LF)

韭菜煎饺

IDR 118

Crispy Sesame Dumpling Stuffed with  
Pineapple Custard (V)

奶皇凤梨芝麻球

IDR 68

Crispy Spring Roll with Crab Meat (LF)

脆皮蟹肉春卷

IDR 138

Deep Fried Pumpkin Sesame Ball Stuffed  
with Cheese (V)

黄金芝士芝麻煎堆仔

IDR 68

STEAMED RICE ROLLS 特色肠粉

Steamed Fresh Shrimp Rice Roll  
with Chives (LF)

鲜虾韭菜肠粉

IDR 68

Steamed Beef Rice Roll and Coriander  
Leaf (LF)

香茜牛肉肠粉

IDR 68

Crispy Rice Rolls with Shrimp (LF)

鲜虾脆皮红米肠

IDR 68

CONGEE 粥

Chicken and Century Egg Congee (LF)

皮蛋鸡丝粥

IDR 58

Assorted Seafood Congee (LF)

海鲜粥

IDR 68

# LI 雨丰 FENG

## DESSERT

甜心甜品

Sweet Red Bean Soup  
with Aged Tangerine Peel (LF)(V)

远年陈皮红豆沙

IDR 98

Chilled Mango Jelly (GF)(V)

香芒小黄鸭

IDR 98

Chilled Mango Cream with Sago  
and Pomelo (V)

杨枝甘露

IDR 98

Black Sesame Dumpling  
with Peanuts (LF)(N)(VG)

擂沙汤圆

IDR 98

Stewed Tian Shan Lotus Seeds  
with Malva Nut (GF)(LF)(V)

天山雪莲子炖安南子

IDR 118

Chef's Selection of Home-Made  
Gelato and Sorbet (V)

自制冰淇淋和果汁雪糕

IDR 138

Double Boiled Pear Soup with Bird's  
Nest Peach Gum (GF)(LF)(V)

琥珀冰糖燕窝炖雪梨

IDR 488

Blueberry Snow Skin Dumpling (V)

蓝莓雪梅娘

IDR 98

Fresh Seasonal Fruit Platter (GF)(LF)(V)

时令水果拼盘

IDR 178

Baked Onion Beef Tart with Mayonnaise

黑椒和牛挞

IDR 98





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雖為海亦不  
能與水相通  
此指之也

大回回  
鐵門關

莫卧尔  
印度

亞細亞  
那心瓦國

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沙多私

小西洋  
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赤蠟蓋亞

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拾獲物未能快千古之秘何必非管窺也  
天理甚輝臣聖子流華諸國經歷數十  
核諸國見亦以編制往往前人所未言  
土地廣闊三以遠天地之書為己之  
微子道矣余友李振之甫從而傳之乃復  
為圖哉料之斥隘坐令天地之大歷歷在  
眼固非留史具有其圖為能為此傳所謂  
天地人者即余才疏聞道猶子有道之言  
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滋圖也而併以全焉知言則余愧矣  
東都和光堂頭








# LI 丽丰 FENG

## OUR CONTINUOUS SUSTAINABLE JOURNEY

Guests of Mandarin Oriental, Jakarta can be confident that all our fish & seafood served on our menus, whether it's sourced from overseas or local is the result of sustainable. We also use local poultry. Most of our vegetables and fruit are locally sourced from local farmers, aiming to provide guests with the finest dining experience. Protecting the future of our fish, our suppliers, our planet, our business and most importantly our valued guests.

\*Pictures are for illustration purposes only and are subject to change  
All prices are in IDR000 and subject to applicable government tax and service charge.

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