

LI 丽丰 FENG

SET MENU



APPETIZERS

Kataifi Chicken Cheesy Kataifi Chicken Pineapple Salsa 芝士凤凰球

Marinated Cherry Truss Tomato with Homemade Wild Plum Syrup 冰梅酱红樱茄

> Smoked Chicken Roll with Prawn Mousse 茶烟鸡圈

Deep-Fried Swan Dumpling with Black Pepper Duck Meat 岭南风范天鹅

SOUP

Prawn Mousse Soup with Roasted Seaweed 鲜虾紫菜湯

MAIN COURSE

Pan Fried Minced Seafood with Dried Scallops Lotus Root Cake 瑶柱蟹肉海鲜饼

Roasted Beef Short Ribs with Balsamic Vinegar 意大利香醋牛仔骨

Stir-Fried Mixed Vegetables with Golden Garlic 金蒜炒时蔬

Fried Fragrant Rice Seafood Egg White Black Sesame 黑芝麻蛋白海鲜炒饭

DESSERT

Blueberry Snow Skin Dumpling 蓝莓雪娘果

All the above prices are subject to 11% Government Tax and 10% Service Charge Minimum order for 4 persons & 1-day advance booking required



PEARL IDR 988,000 ++ Per Pax

APPETIZERS

Marinated Jelly Fish With "Shanxi" Aged Vinegar 陈醋海蜇头 Crispy Pork Belly 一口方烧肉

Dongbei Wood Ear Fungus With Dried Bean Curd 鲜支竹捞东北木耳 Steamed Prawn Dumpling with Egg White Crab Roe 鲜虾凤眼饺

SOUP

Braised Snapper Fish Soup with Mushroom Vegetables 香菇蔬菜鲈鱼羹

MAIN COURSE

> Deep-Fried King Prawn Toast 黄金虾多士 Wok Fried Pork Ribs with Chinese BBQ Sauce 中式烤黑豚肉骨 Sautéed Chinese Yam with Asparagus 芦笋炒山药

Seafood Fried Rice with Shrimp Meat and Crab Roe 海鲜蟹子蛋白炒饭

DESSERT

Tian Shan Lotus seeds stew with Malva Nuts 天山雪莲子炖安南子 Deep Fried Pumpkin Sesame Ball Stuffed with Cheese 黄金芝士芝麻煎堆仔



LI FENG DEGUSTATION SET MENU IDR 1,188,000++ Per Pax

APPETIZERS

Barbecued Pork with Osmanthus Flower Honey
Chilled Marble Chinese Yam Milk Cake
Roasted Crispy Pork
Deep-Fried Swan Dumpling with Black Pepper Duck Meat
桂花蜜汁叉烧,水墨云石山药,脆皮烧肉,邻南天鹅酥

SOUP

Imperial Kung Fu Soup Stewed Chicken with Matsutake, Cordyceps and Dried Longan 御品功夫汤

MAIN COURSE

> Sautéed Angus Beef with Mustard Spring Onion 茶末汁葱香安格斯牛肉

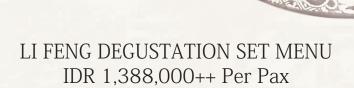
Braised Glutinous Rice with King Prawn in Shrimp Broth 龙虾汤烩糯米饭

DESSERT

Chilled Mango Cream with Sago and Pomelo 杨枝甘露

Deep Fried Pumpkin Sesame Ball Stuffed with Cheese 黄金芝士芝麻煎堆仔





APPETIZERS

Barbecued Pork with Osmanthus Flower Honey
Pan Fried Scallop with Salmon Roe
Chilled Jelly Fish Jelly
Chilled Cherry Truss Tomato with Plum syrup
桂花蜜汁叉烧,三文鱼子煎带子,琥珀珊瑚花冻,冰梅小番茄

SOUP Braised Crab Meat with Winter Melon Soup 鲜拆蟹肉冬茸羹

MAIN COURSE
Steamed Grouper Fillet Topped with Bird's Nest and Jinhua Ham
金腿官燕蒸老虎斑鱼

Baked King Prawn with Cream and Cheese 奶香芝士焗大明虾

Truffle Fried Rice with Chives Topped Crispy Scallop 黑松露带子炒饭

DESSERT

Tian Shan Lotus Seeds Stew with Malva Nuts 天山雪莲子炖安南子

Crispy Sesame Dumpling Stuffed with Pineapple Custard 奶皇凤梨芝麻球

All the above prices are subject to 11% Government Tax and 10% Service Charge Minimum order for 4 persons & 1-day advance booking required



LI FENG DEGUSTATION SET MENU IDR 1,688,000+ Per Pax

APPETIZERS

Barbecued Pork with Osman Thus Flower Honey
Pan Fried Scallop with Salmon Roe
Deep-Fried Shrimp Toast
Chilled Cherry Truss Tomato with Plum syrup
桂花蜜汁叉烧,三文鱼子煎带子,虾多士,冰梅小番茄

SOUP

Braised Fish Maw and Bird's Nest with Dried Scallops Soup 花胶蟹黄燕窝羹

MAIN COURSE

Steamed Lobster with Egg and Prawn Broth in Chinese Hua Diao Wine 陈年花雕蛋白蒸龙虾

> Sautéed Australian Beef with Szechuan Pepper and Chili 煎烹椒麻澳洲肉眼皇

Poached Shrimp Wonton with Crab Roe and Seaweed 鲜虾云吞

DESSERT

Sweet Red Bean Soup with Aged Tangerine Peel 远年陈皮红豆沙

Baked Puff Pastry with Salted Egg Custard 天鹅流沙酥

