

A decorative plate with a floral and fruit pattern, including peonies, grapes, and other blossoms, is shown on the left side of the page. The plate has a scalloped edge and a central floral motif. The background of the entire page is a light, textured pattern.

LI 丽丰
FENG

SET MENU



GOLD
IDR 688,000 ++ Per Pax

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

鲜虾紫菜汤

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

Steamed Tiger Fish Fillet with Preserved Radish Black Bean Garlic Sauce

豉蒜菜脯酱蒸老虎斑

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

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



SAPPHIRE
IDR 1,988,000 ++ Per Pax

Li Feng's Signature Platter

Edamame

Brined Edamame | Herbs | Mirin

Pan fried Scallop with Green onion

Kataifi Prawn with Pineapple Salsa

Marinated Cherry Truss Tomato with Homemade Wild Plum syrup

Deep-Fried Swan Dumpling with Black Pepper Duck Meat

盐卤毛豆,青葱香煎玉带,凤梨千丝虾,冰梅酱红樱茄,岭南风范天鹅酥

SOUP

Imperial Kung Fu Soup

Stewed Chicken with Matsutake, Cordyceps and Dried Longan

御品功夫汤

MAIN COURSE

Braised Fish Maw with Dried Scallop Crab Meat

生拆蟹肉烩花胶

Braised Live Lobster with Garlic Cream Sauce

风范汁焗龙虾仔

Steamed Tiger Grouper with Ginger Scallion Sauce

姜汁蒸老虎斑

Sautéed Australian Beef with Szechuan Pepper and Chili

煎烹椒麻澳洲肉眼皇

Braised Winter Melon with Crab Roe in Carrot Sauce

珊瑚海味冬瓜

Foie Gras Fried Rice with Sergestid Shrimps

樱花虾鹅肝炒饭

DESSERT

Double-Boiled Pear Soup with Bird's Nest Peach Gum

冰糖燕窝雪梨炖桃胶

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 1,188,000++ 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

Steamed Tiger Fish Fillet with Preserved Radish Black Garlic Sauce
豉蒜菜脯酱蒸老虎斑

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

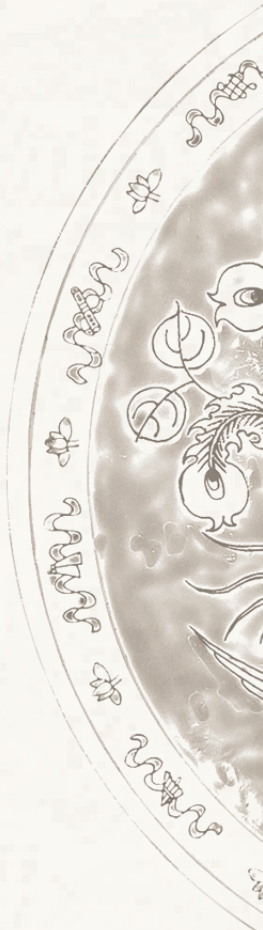
Braised Glutinous Rice with King Prawn in Shrimp Broth
龙虾汤烩糯米饭

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

All the above prices are subject to 11% Government Tax and 10% Service Charge
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LI FENG DEGUSTATION SET MENU
IDR 1,388,000++ Per Pax

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

All the above prices are subject to 11% Government Tax and 10% Service Charge
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