

BEAUTY IN ABUNDANCE

Li Feng offers the sophisticated flavours of fine Cantonese cuisine amidst an elegant setting inspired by voyage history and spices trade between Fukien – once known as one of the world’s greatest ports – and the old Jakarta, Batavia. Partnering with Chef Fei from the Michelin-starred Jiang at Mandarin Oriental, Guangzhou, the menu presents a scrumptious blend of traditional dishes and creative rendition of classics.



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.

- 2014 Chinese Hotel Industry Top 10 Celebrity Chef
GDHKMO Gourmet Top 10 Celebrity Chef
- 2016 The Best Chef in China – LifeStyle Magazine
- 2018 1 Michelin Star for Jiang by Chef Fei – Michelin Guide for Guangzhou 2018
- 2019 - 2022 2 Michelin Star For Jiang by Chef Fei - Michelin Guide for Guangzhou

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

风味冷菜





Chilled Ro Macai Roll with
Szechuan Style Peanut
Sauce (LF)(N)(VG)
油麦菜卷 (纯素)

IDR 98



Marinated Cherry Truss
Tomato with Homemade
Wild Plum Syrup
(GF)(LF)(VG)

冰梅酱红樱茄 (纯素)

IDR 138



Dongbei Wood Ear Fungus with Dried Bean Curd (LF)(VG)
鲜支竹捞东北木耳 (纯素)

IDR 108



Marinated Jelly Fish with Aged Black Vinegar (LF)
老醋拌海蜇头

IDR 108



Peanut Salad with Fennel Dressing (LF)(N)(VG)

IDR 98

香茵凉拌花生 (纯素)



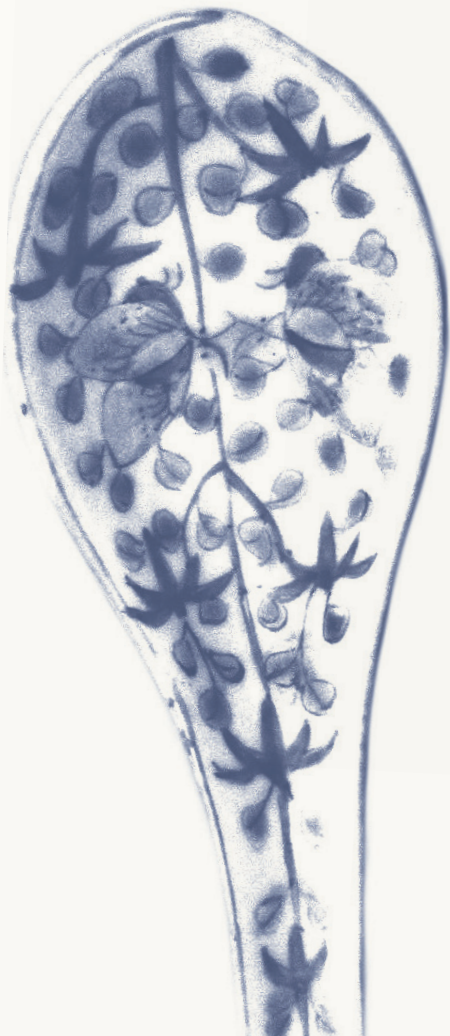
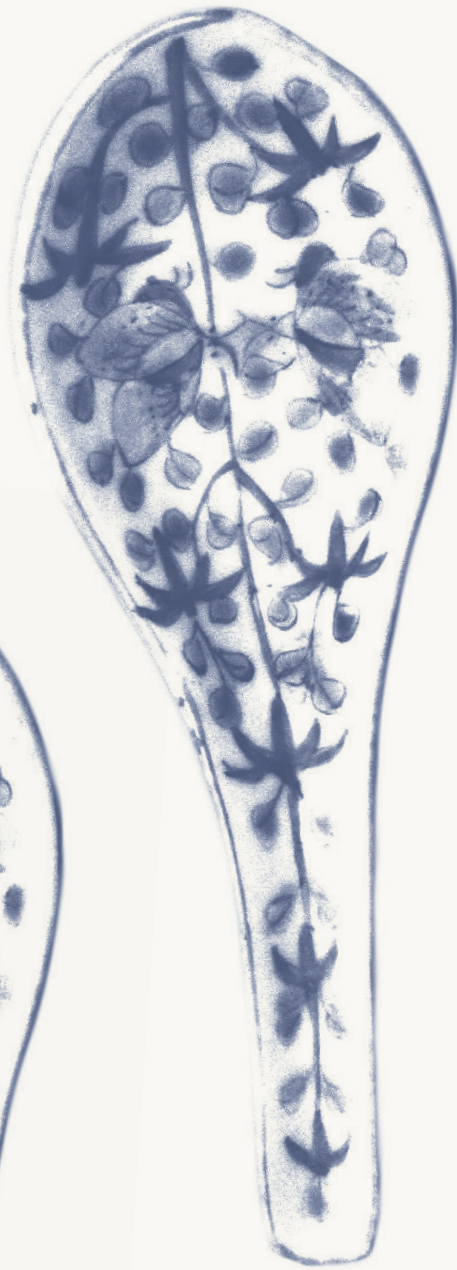
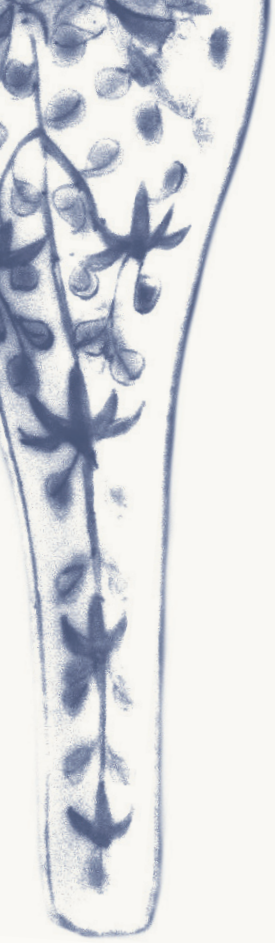
Marinated Beef Shank with Szechuan Pepper (LF)(N)

IDR 188

麻椒酱香牛展

HOT APPETIZERS

风味前菜





Crispy Fish Skin
with Salted Egg Yolk (LF)
咸蛋黄脆鱼皮

IDR 128



Szechuan Chili Chicken (LF)(N)
川味辣子鸡

IDR 158



Deep-Fried Golden Sun-Dried
Orange Beef (LF)(N)
橙皮牛肉丝

IDR 188



Crispy Bean curd with
Black Salt and Magarine
(GF)(LF)(VG)
黑盐脆腐皮 (纯素)

IDR 128



Crispy Fried with Plant Based
Chicken and Szechuan Chili (LF)(N)(VG)
四川辣子植物鸡丁 (纯素)

IDR 178



Old Fashioned Shanghai Style
Halibut Fish Fillet  (LF)
老上海熏比目鱼

IDR 218

CANTONESE BBQ

岭南烧烤





Cantonese BBQ Platter (LF)(N)

Crispy Roasted Chicken, Cantonese-Style Hanging Roasted Duck, Pork Char Siew and Crispy Pork Belly

广式烧烤拼盘

IDR 368



Roasted Pork Char Siew (LF)(N)
蜜汁叉烧

IDR 248



Roasted Suckling Pig
(LF)(N)

3,200/whole

鸿运全体乳猪

*(please place your order
3 days in advance)*



Crispy Pork Belly (LF)
冰烧三层肉

IDR 248



Traditional Peking Duck Menu (LF)(N)

北京片皮鸭

IDR 308/half

IDR 638/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)

鸭蓉生菜包

or 或

Sliced Wok-Fried Duck Meat with Black Pepper Sauce (LF)(N)

黑椒炒鸭片



Smoked Chicken with Jasmine Tea Leaf (LF)

IDR 268

烟熏茶香鸡

Crispy Roasted Chicken with
Ginger Spring Onion Sauce (LF)

IDR 188/half
IDR 368/whole

广式脆皮炸子鸡

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

IDR 248/half
IDR 488/whole

广式明炉吊烧鸭



BBQ Mushroom Platter (LF)(N)

IDR 338

纯素烧腊拼盘

Pan Seared Plant Based Meat with
Char siew King Trumpet Mushroom
and Crispy Oyster Mushroom

五香煎植物肉饼 | 叉烧杏鲍菇 | 酥脆鲍鱼菇 (纯素)

SEASONAL SOUP

四季汤羹





Imperial Kung Fu Soup (LF)
Stewed Chicken and Quail with Matsutake, Cordyceps Flower and Dried Longan
御品功夫汤

IDR 208



Imperial Kung Fu Soup with Morels (LF)(VG)
羊肚菌功夫湯 (纯素)

IDR 188



Braised Fish Soup with
Luffa Melon and Fungus (LF)
古法鲜拆鱼茸羹

IDR 168



Braised Dried Scallops
Seafood Asparagus
Fish Maw Soup
芦笋瑶柱花胶羹

IDR 288



Double-Boiled Fish Maw Soup with Dried Fig and Pear (LF)
无花果雪梨炖花胶汤

IDR 388



Double-Boiled Eight
Treasures Winter
Melon Soup (LF)(VG)
八宝冬瓜汤

IDR 148

Braised Spinach and
Minced Beef Soup with
Egg White (LF)
菠菜牛肉羹

IDR 128

Imperial Hot and Sour
Prawn Soup (LF)
宫廷虾仁酸辣汤

IDR 168

LIVE SEAFOOD

游水活海鲜





Tiger Grouper
老虎斑

Market Price

Marble Goby
笋壳鱼

Market Price

**With Your Choice of Sauce
and Cooking Style**

请选择您所需要的酱料和烹饪风格

Steamed, Hong Kong Style with Soy Sauce (LF)
港式鼓油皇蒸

Tiger Fish, Hot and
Sour Szechuan Style (LF)
川式酸菜鱼

Poached in Chili Oil Soup "Sichuan" Style (LF)(N)
水煮



Sautéed Fish Fillet with Sweet Bean (LF)
福祿炒斑球

Market Price

Lobster

龙虾

Steamed with Garlic Sauce (LF)

蒜茸蒸

Market Price



Lobster with Golden Garlic
and Dark Soya Sauce (LF)

金蒜头抽栋煎龙虾

Market Price



Seared Xisha Island Lobster
with Garlic Sauce (LF)

风范西沙小龙虾

Market Price



Wok-Fried Scallops with Asparagus, Mushroom and Truffle Oil (LF)(N)
黑松露油芦笋炒带子

IDR 588



Stir-Fried King Prawns & Asparagus (LF)
辣汁芦笋玉簪虾球

IDR 588



King Prawn with Oatmeal (LF)
香酥麦片虾

IDR 588



Crispy Fried King Prawns with Golden Salted Egg Yolk (LF)
黄金咸蛋鲜虾

IDR 588



Lobster "Ma Po" Tofu (LF)
龙虾麻婆豆腐

IDR 998



Sautéed Lobster with Spring
Onion, Red Onion, and Shallot
Garlic Soy Sauce (LF)

IDR 998

招牌三葱爆龙虾



Sautéed Sliced Tiger Grouper
with Mixed Mushroom and
Dried Shrimp (G)

IDR 1488

虾籽野菌麒麟老虎斑



Sautéed King Prawns with
Asparagus Truffle Sauce (LF)
黑松露野菌炒虾球

IDR 498



Stir Fried King Prawns, Salted
Egg, Mustard Sauce and
Pomelo

IDR 588

香芒柚子虾球



Sautéed Scallops with
Asparagus XO Sauce (LF)
XO 酱芦笋爆带子

IDR 488



Braised Scallop with Shrimp
Paste Noodles Carb Meat Fish
Roe
玉带亲黄袍

IDR 588



Braised Fish Maw with
Chinese Yam in Lobster
Superiors Broth
龙虾汤山药煨花胶

IDR 588



Stir Fried Fish Maw with
Chinese Yam
山药炒花胶

IDR 588

CANTONESE
SPECIALITIES
BEEF POULTRY,
LAMB AND PORK

广东特色





Sautéed Beef with
Szechuan Pepper and Chili (LF)
椒麻汁煎烹澳大利亚西冷

IDR 438



Sautéed Japanese Wagyu Beef
with Scallion Pak Choi (LF)
葱香和牛粒

Market Price



Beef Short Ribs with
Vinegar Balsamic (LF)
意大利香醋牛仔骨

IDR 338



Sweet and Sour Chicken with
Mixed Fruits and Bell Pepper (LF)
创意鲜果咕嚕鸡

IDR 198



Roasted Pork Spare Ribs
in Chinese BBQ Sauce (LF)(N)
中式烤黑豚肉骨

IDR 268



Grilled Lamb Chops Cumin Sauce
with Crispy Chili (LF)(N)
果木碳烤小羊排

IDR 388



"Sichuan" Spicy Beef
Slices (LF)
水煮牛肉

IDR 438



Stir Fried Chicken with
Garlic Shallot Ginger Truffle
Sauce (LF)
黑松露煎焗走地鸡

IDR 298



Wok-Fried Angus Beef with Bell Pepper and Special Sauce (LF) IDR 438
彩椒炒雪花牛肉



Sweet & Sour Monkey Head Mushroom with Mixed Fruits (LF)(VG) IDR 398
创意鲜果咕噜猴头菇 (纯素)

TOFU AND
VEGETABLES

豆腐与蔬菜





Chinese Cabbage with
Fermented Tofu in Kelp
Broth (LF)

浓鸡汤昆布白菜老豆腐

IDR 128



Poached Crab Meat
with Homemade Tofu
in Carrot Sauce (LF)

珊瑚扒蟹肉豆腐

IDR 188



Wok-Fried String Beans
with Eggplant and Ladyfinger
in Spicy Shrimp Paste (LF)

特色虾酱炒三宝

IDR 138



Sautéed Eggplant and Minced Chicken in Spicy Sauce (LF)
川烧鸡蓉茄子

IDR 128



Sautéed Chinese Yam with Asparagus (LF)(V)
芦笋炒山药

IDR 188



Stir-Fried Mixed
Vegetables with
Golden Garlic (LF)(V)
金蒜炒时蔬 (纯素)

IDR 158



Poached Spinach
with Three Egg Yolk
and Dried Fish (G)
上汤浸菠菜

IDR 158



Braised Fish Maw Shrimp
Roe with Bean Curd and
Mushroom (LF)
虾籽花胶菌菇炆豆腐

IDR 398



Fried Cauliflower
with Carrot Sauce and
Caramized Walnut (LF)(N)(VG)
珊瑚扒绣球 (纯素)

IDR 158



Mapo Style Silken Tofu
with Beyond Meat (LF)(VG)
麻婆豆腐 (纯素)

IDR 148



Sautéed Cantonese Kailan
Ginger Garlic Sauce (LF)(V)
姜汁炒芥兰

IDR 138

RICE AND NOODLES

米饭与面





Stir-Fried "Mee Sua" with Seafood and Egg White Pancake (LF)(N)
海鲜干面线包蛋白皮

IDR 238



Wok-Fried Red Rice with Edamame and Black Truffle (LF)(VG)
毛豆姜汁松露红米饭 (纯素)

IDR 228

XO Seafood Fried Rice (LF)
XO海鲜炒饭

IDR 198



Black Sesame Fried Rice with Crab Meat (LF)(N)
黑芝麻蟹肉炒飯

IDR 228

Yang Zhou Fried Rice with Prawns
and Chicken Char Siew (LF)
扬州炒饭

IDR 158

Steamed Rice
白米饭

IDR 38



Fried Rice with Foie Gras and Black Truffle (LF)
黑松露鹅肝炒饭

IDR 268

Wok-Fried HK Noodle with
Farmed Duck Egg and Cabbage (LF)
高丽菜鸭蛋炒面

IDR 198

Braised Birthday Seafood Noodles (LF)
长寿海鲜伊面

IDR 228

D I M S U M

点点心思





Li Feng's Signature

Swan Dumpling with Black Pepper Duck Meat (LF)

岭南风范天鹅酥

IDR 138
(for 6 pieces)



Golden Swan Dumpling with Seafood, Crab Meat and Garlic Flavor (LF)

黄金海鲜天鹅酥

IDR 198
(for 6 pieces)



Crispy Bean Curd Skin Roll Filled with Shrimp and chicken (LF)
鲜虾腐皮卷

IDR 68
(for 2 pieces)



Deep Fried Avocado with Shrimp Roll
牛油果虾卷

IDR 38
(for 3 pieces)

Homemade Egg Tarts (v)
香酥蛋挞

IDR 38
(for 3 pieces)



Pan Fried Preserved Mui Choy
with Pork Belly Bun
香煎梅菜猪肉包

IDR 58



Xiao Long Bao – Shanghainese
Pork Dumpling (LF)
上海灌汤猪肉小笼包

IDR 48
(for 3 pieces)



Spicy XO Scallop
Dumpling (LF)
水晶扇贝海鲜XO饺

IDR 68
(for 3 pieces)



Black and Gold Bun
with Egg yolk (v)
黑金流沙包

IDR 42
(for 3 pieces)



Butterfly Pea Shrimp with
Asparagus Dumpling
紫荆虾饺

IDR 68
(for 3 pieces)



Salmon Roe With Egg White
Shrimp Siu Mai
三文鱼籽鲜虾烧卖

IDR 88
(for 3 pieces)



Phoenix Shrimp Dumpling
with Egg White Crab Roe
螃蟹赛凤眼饺

IDR 88
(for 3 pieces)



Morel Mushroom with Goldfish
Prawn Dumpling (LF)
羊肚菌金鱼餃

IDR 68



Orange Custard Polo Bun (v)
橙香奶黃菠蘿包 (素)

IDR 58

DESSERTS

甜心甜品





Blueberry Snow
Skin Dumpling (v)

IDR 98

蓝莓雪梅娘



Chilled Mango Pudding
with Vanilla Sauce and
Caramelized Banana (v)

IDR 98

芒果布丁配香草酱和焦糖香蕉



Chilled Mango Jelly (GF)(V)
香芒小黄鸭

IDR 98

Chef's Selection of Homemade Ice Creams and Sorbet (v)

IDR 138

自制冰淇淋和果汁冰糕



Tian Shan Lotus Seeds Stew
with Malva Nut (GF)(LF)(VG)
天山雪莲子炖安南子 (纯素)

IDR 98



Almond and Black Sesame
Dumpling with Peanuts (LF)(N)(VG)
花生蕾沙汤丸

IDR 98



Sweetened Six Treasure
Bird's Nest Soup (Cold/Hot)
(GF)(LF)(VG)
六味燕窝汤

IDR 438

Fresh Seasonal Fruit Platter
时令水果拼盘

IDR 178



Chilled Pear Soup with Bird's
Nest Peach Gum (GF)(LF)(VG)
冰糖雪梨炖桃胶

IDR 478

CANTONESE DIM SUM (AVAILABLE FOR LUNCH)

广式点心

DEEP-FRIED AND PAN-FRIED

煎/炸

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

Golden Swan Dumpling with Seafood, Crab Meat and Garlic Flavor
黄金蟹肉天鹅酥 IDR 198/6pcs

Crispy Bean Curd Skin Roll Filled with Shrimp and chicken (LF)
鲜虾腐皮卷 IDR 58

Crispy Shrimp Dumpling (LF)
炸云吞 IDR 48

Taro Puff with Roasted Duck and Black Pepper Sauce (LF)
蜂巢鸭 IDR 68

Cantonese Spring Onion Doughnut (LF)(V)
港式葱油饼 IDR 38

Vegetable Spring Roll (LF)(VG)
蔬菜春卷 IDR 38

Wok-Fried Turnip Cake with XO Sauce and Chives (LF)
XO酱炒萝卜糕 IDR 56

Pan Fried Preserved Mui Choy with Pork Belly Bun
香煎梅菜猪肉包 IDR 58

Deep Fried Avocado with Shrimp Roll
牛油果虾卷 IDR 68

BAKED

烘烤/蒸点

Flaky Barbeque Pork Pastries with Oyster Sauce (LF)(N)
蜜汁叉烧酥 IDR 48

Homemade Egg Tarts (V)
香酥蛋挞 IDR 48

Orange Custard Polo Bun (V)
橙香奶黄菠萝包 (素) IDR 58

CANTONESE DIM SUM (AVAILABLE FOR LUNCH)

广式点心

STEAMED

蒸点

Salmon Roe With Egg White Shrimp Siu Mai 三文鱼籽鲜虾烧卖	IDR 88	Xiao Long Bao - Shanghainese Pork Dumpling (LF) 上海灌汤猪肉小笼包	IDR 48
Phoenix Shrimp Dumpling with Egg White Crab Roe 螃蟹赛凤眼饺	IDR 88	Xiao Long Bao - Shanghainese Chicken Dumpling (LF) 上海鸡肉小笼包	IDR 40
Butterfly Pea Shrimp with Asparagus Dumpling 紫荆虾饺	IDR 68	Morel Mushroom with Goldfish Prawn Dumpling (LF) 羊肚菌金鱼饺	IDR 68
Chicken Siu Mai with Mushroom and Fish Roe (LF) 鱼子鸡肉烧卖	IDR 38	BBQ Pork Char Siew Bun (LF)(N) 猪肉叉烧包	IDR 42
Siu Mai - Steamed Pork Dumpling with Scallops (LF) 带子蒸烧卖皇	IDR 50	Steamed Kung Pao Tofu Bun (N)(LF) 官保豆干包 (素)	IDR 38
Spinach Dumpling with Chicken and Shitake Mushroom (LF) 菠菜鲜菇鸡肉饺	IDR 48	Pork Ribs with Minced Garlic (LF) 蒜茸蒸排骨	IDR 48
Har Gau - Steamed Shrimp Dumpling with Water Chestnuts (LF) 宫廷虾饺	IDR 48	Chicken Feet in Black Bean Sauce (LF) 豉汁蒸凤爪	IDR 36
Chicken Glutinous Rice with Salted Egg Yolk (LF)(N) 荷香咸蛋珍珠鸡	IDR 48	Black and Gold Bun with Egg Yolk (V) 黑金流沙包	IDR 42
Spicy XO Scallop Dumpling (LF) 水晶扇贝海鲜XO饺	IDR 68	STEAMED RICE ROLLS 特色肠粉	
Edamame Black Truffle Dumpling with Sweet Potatoes (LF)(VG) 甜薯松露毛豆饺 (纯素)	IDR 58	Steamed Bean Curd Shrimp Rice Rolls (LF) 腐皮鲜虾肠粉	IDR 48
Crystal Vegetable Dumpling (LF)(VG) 水晶蔬菜饺 (纯素)	IDR 40	Rice Rolls Cakwe with Hoi Sin Sauce (LF)(V)(N) 炸两肠粉 (纯素)	IDR 46
Porcini Mushroom Bun (LF)(VG) 牛肝菌香包 (纯素)	IDR 68	Steamed Crispy Rice Rolls with Shrimp (LF) 脆皮红米鲜虾肠粉	IDR 48
		Steamed Rice Rolls with BBQ Pork (LF)(N) 蜜汁叉烧肠粉	IDR 42

**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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