



JIANG BY CHEF FEI, AWARD WINNING DINING AT LAI PO HEEN  
WITH CELEBRITY GUEST CHEF FEI 黄景辉师傅, 17 TO 23 JULY 2017

LUNCH TASTING MENU  
(SIX COURSES)

萧山萝卜/樱桃鹅肝

Marinated turnip and foie gras cherry

御品松茸菌鸡肉汤

Chicken broth with matsutake mushroom

脆皮玻璃虾球

Crispy shrimp with sweet chili sauce

雨花石烧牛肋骨

Roasted beef rib on hot stone

心肝宝贝

Poached baby spinach and tomato  
in clear broth

点心双拼

(安南子炖天山雪莲子/岭南天鹅酥)

Dim sum platter  
(Stewed Sterculia with lotus seed and deep  
fried swan dumpling)

288.

LUNCH TASTING MENU II  
(SIX COURSES)

酱香牛展、樱桃鹅肝

Sliced slow cooked beef shank  
and foie gras cherry

金汤海鲜羹

Seafood pumpkin soup

亚麻籽烧文昌鸡(3件)

Roasted Wenchang chicken with flaxseeds  
(3 pcs)

功夫山水豆腐龙趸球

“Kongfu”steamed grouper and tofu

蟹肉珊瑚扒芦笋

Poached asparagus with crab meat

点心双拼

(安南子炖天山雪莲子/精美葡挞)

Dim sum platter  
(Stewed Sterculia with lotus seed  
and egg tarts)

258.

A LA CARTE

Please choose one or more dishes to compliment your set menu

Appetizers / Soup

萧山酱萝卜 Xiaoshan preserved turnip	38
樱桃鹅肝 Red wine foie gras	88
椒麻酱香牛展 Slow cooked beef shank with chili sauce	68
御品松茸菌鸡肉汤 Kungfu soup with matsutake	118
龙虾汤贵妃龙须面 Lobster noodle soup	78

Chef's Recommendation

亚麻籽烧文昌鸡 Roasted wenchang chicken with flaxseed	118/228
雨花石烧牛肋骨 Grilled beef ribs	228
风范西沙野生小龙虾(两位起售) Seared crayfish with home-made garlic sauce (Minimum order 2 person)	88
和田樱花鲍鱼饭 Braised abalone, Japanese rice superior soy sauce	88
煎烹椒麻澳洲和牛西冷 Seared wagyu beef sirloin, pepper and chilli	268
XO脆瓜炒螺片 Stir-fried sliced sea whelk with cucumber in spicy scallop sauce	88



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DINNER TASTING MENU  
(SEVEN COURSES)

酱香牛展、萧山萝卜

Sliced slow cooked beef shank  
and marinated turnip

金汤海鲜羹

Seafood pumpkin soup

亚麻籽脆皮烧鸡(3件)

Roasted Wenchang chicken  
with flaxseeds (3 pcs)

煎烹椒麻澳洲和牛西冷

Seared Australia Wagyu beef sirloin  
with pepper and chilli

蟹肉珊瑚扒芦笋

Poached asparagus with crab meat

龙虾汤贵妃龙须面

Fine noodles in lobster soup

点心双拼

(安南子炖天山雪莲子/蓝莓雪娘果)

Dim sum platter

(Stewed Sterculia with lotus seed and  
blueberry snow skin dumpling)

398.

DINNER TASTING MENU II  
(SEVEN COURSES)

樱桃鹅肝、椒麻酱香牛展

Foie gras cherry  
and sliced slow cooked beef shank

御品松茸菌鸡肉汤

Chicken broth with matsutake mushroom

亚麻籽烧文昌鸡(3件)

Roasted Wenchang chicken  
with flaxseeds (3 pcs)

风范西沙小龙虾

Stir fried crayfish  
with homemade garlic sauce

心肝宝贝

Poached baby spinach and tomato  
in clear broth

和田樱花鲍鱼饭

Braised abalone with Japanese rice  
and superior soy sauce

点心三拼

(安南子炖天山雪莲子/像生燕窝葫鸡)

Dim sum platter

(Stewed Sterculia with lotus seed  
and deep fried rice ball with cubilose)

438.

DIM SUM

安南子炖天山雪莲子

Stewed Tianshan lotus seed with anise

48

蓝莓雪娘果

Blueberry snow skin dumpling

68

岭南天鹅酥

Pan-fried goose and radish dumpling

98

点心三拼, 安南子炖天山雪莲子/  
岭南天鹅酥, / 蓝莓雪娘果

98

精美葡挞

Egg tart

68

Dim sum platter, Stewed Tianshan lotus seed  
with anise, deep-fried goose and radish dumpling,  
blueberry snow skin dumpling