



World Tour of Chinese Cuisine

China

- 生煎脆皮烧麦 \$3.9/Pcs**
Lee's Signature "Siu Mai" (Min Order 5Pcs)
Pan Roasted Freshmade "SiuMai" With Garden Green, Horseradish
- 三味上上谦 \$22**
Crunch & Foie, Crispy Fried Brioche Stick With Foie Gras Mousse
- 锦轩发财捞生 \$38**
Option: Daily Fish or Kampung Chicken or Veggie, Additional Caviar 25gm \$58, Mix Of Seasonal Vegetables, Sesame Seed, Peanuts,
- 火腿白芦笋无花果 \$26**
Poached White Asparagus, Prosciutto, Figs, Coconut Chilli Dressing
- 黑松露培根布鲁塞尔甘蓝 \$18**
Crispy Brussels Sprouts With Shredded Truffle And Bacon
- 千丝和牛陈村粉 \$36**
Japanese F1 Wagyu Beef, Steamed Rice Sheet, Lime Leaves Fermented Sesame & Chive Dressing
- 法国白桃牡丹鱼片 \$38**
Stir Fried Sweet & Sour Daily Catch Fish, French White Peach

Asian Paella And "Fideua"

Choose your favourite Bomba Rice or Fideua (Prep Time 20-25mins)
选择你最喜爱的浜巴圆米或菲迪面

- 春茶鸭香 2-3pax \$58 4-5pax \$88**
Cassoulet In Chinese Way, Corn Fed Duck Breast, Duck Confit
- 辣椒海鲜 2-3pax \$58 4-5pax \$88**
With Chilli Crab Sauce, King Prawn, Clams, Squid
- 梅香花豚 2-3pax \$58 4-5pax \$88**
Roasted Iberico Secreto With Age Fermented "MeiCai"

-  **四季时蔬 2-3pax \$58 4-5pax \$88**
Seasonal Vegetables

-  **Gluten Free**
-  **Vegetarian**

- Additional of Brioche Mantou Stick 6nos \$8
- Additional of Kaluga Queen Caviar 10gm \$25
- Additional of Brioche Mantou Stick 6nos \$8

Russian

- 皇家卡露伽鱼子酱 25gm/ \$58, 50gm/ \$98**
Kaluga Queen Caviar 50gm/ Served With "BaoBao" Bun
- 千层爽耳配蒜蓉柚子酱油 \$18**
Layer Of Pig Terrine With Figs Yuzu & Garlic Shoyu, Pickled Ginger
-   **香煎鹅肝和牛配春菜 \$128**
Seared F1 Wagyu Beef Rib Eye 500gm, Saute Spring Cabbage, Foie Gras, Veal Juice
-  **杏仁酥黄金大宝鼎 \$12**
Rhubarb & Apple Crumble with Rum & Raisin Ice Cream

Spain

- 藤椒煎烤伊比利亚普拉玛 \$58**
Pan Roasted Iberico Pluma, Roasted Pepper, Pork Sauce
- 西班牙辣椒和牛粒 \$48**
Stir Fried Wagyu Beef With Spanish Hot Pepper
-  **潘多拉辣椒 \$16**
Padron Peppers, Szechuan Pepper Salt, Manchego
-  **法葱巴斯克 \$12**
Homemade Burnt Cheese Cake With Salted Egg yolk Ice Cream And Chives

Italy

-  **雪蟹红花焗野菜 \$12/Pcs**
Alaska Snow Crab Meat Stuffed In Beancurd Sheet, Vegetable Provencal, Bouillabaisse
-  **蒜香松仁马奇菜 \$18**
Stir-Fried Baby Mache Lettuce With Crispy Garlic & Pinenuts
-  **长相思白酒炖黑森林菌菇 \$32**
Confit Yunnan Forest Mushroom, Deglaze with Sauvignon Blanc, Celeric Puree
-  **煎炒杏仁白芦笋**
Stir Fried White Asparagus With Toasted Almond, Ajo Blanco

Singapore

-  **香酥茄子 \$18**
Crispy-Fried Aubergine, Shanghainese Vinegar Dressing, Popcorn Rice
- 亚洲海鲜 \$48**
Seared King Prawn & Hokkido Scallops, Clam, Fish Fillet House Made Spicy Seafood Broth
- 焗海皇虾拉面 \$36**
Grilled King Prawn, Homemade Noode, Lobster & Caviar Bisque
- 有机番茄菊沙律 \$16**
Seasonal Frisee, Heirloom Tomato, Figs, Sweet Potato Chips, House Dressing
- 招牌墨鱼饭 \$36**
Signature Stir Fried Squid Ink Rice, Crispy-Fried Squid, Kaluga Caviar, Ailoli

France

-  **脆皮桂花鹅肝芝士 \$8/Pcs**
Foie Gras Terrine Wrapped In Filo Pastry, Stracciatella Di Bufala, Pistachio, Fruity Vinegar Glaze. (Min Order 2 Pcs)
- 香煎橙花法国鸭胸**
Pan Seared French Duck Breast Pairing With Traditional Chinese Pancake
- 京式桂圆蜜汁牛尾 \$38**
Chef's Signature Braised Oxtail With Jumbo Date And Longan, Roasted Garlic
- 黑松露陈年花雕鸡 \$38/72**
Poached Kampung Chicken With Black truffle and Age "HuaTiao" Wine
- 白桃香草冰激凌 \$16**
Poached White Peach, Vanilla And Strawberry Ice Cream, Raspberries Coulis

Double Boiled Soup 汤

- 原只花胶龙虾汤 \$18/Pax, 3-4pax \$52, 6-8pax \$98**
Slow Cooked Fishmaw, Scallops "Lobster Cappuccino"
- 银杏, 百合白胡椒猪肚云吞鸡汤 \$15/Pax, 3-4pax \$45, 6-8pax \$78**
Double Boiled Peppery Pork Stomach With Kampung Chicken Broth & Chicken Dumpling
- 滋补药材牛尾汤 \$16/Pax, 3-4pax \$48, 6-8pax \$88**
Double Boiled Oxtail Soup With Organic Chinese Herbs
- 海鱼汤过桥脆米 \$16/Pax, 3-4pax \$48, 6-8pax \$88**
Poached Daily Catch Fish In Golden Double Boiled Soup With Crispy Rice

Chefs Special

- 沙姜焗法国黄鸡 \$38**
Crispy Roasted Marinated French Spring Chicken With Fresh Herb Ginger
- 国宴蟹酿橙 \$58**
Steamed Chinese Crab In Orange Served With Kaluga Caviar Chives
- 紫苏京烧鲳鱼 Seasonal Price**
Slow Pan Braised Pomfret With Bamboo Shoot, Forest Mushroom, Iberico Pork Collar, Perilla Leaves
- 西柚豉油皇焗海王虾 \$12/Pax**
Pan Roasted King Prawn In Superior Soya Sauce, Yuzu Kosho Min 2 pax
- 龙井桃胶燕窝 \$26**
Braised Bird's Nest In Spring "Long Jing Tea" With Peach Gum, Almond Cream

