锦轩
世厨
Cougar Lee
PRIVATE KITCHEN

APPETIZERS 前菜

生煎脆皮烧卖 5 pcs 3.50
Steamed and Pan-Seared Ibérico Pork Siu Mai, Wasabi Dressing & Greens

潘多拉辣椒 14
Padrón Peppers, Sichuan Pepper Salt & Manchego Cheese

有机番茄法国菊菜 15
Seasonal Frisée, Heirloom Tomatoes, Sweet Potato Crisps & House Dressing

脆皮桂花鹅肝芝士 2 pcs 15
Foie Gras Terrine in Filo Pastry, Buffalo Stracciatella & Pistachios

香酥茄子 16
Crispy Aubergine, Shanghainese Vinegar Dressing & Puffed Rice

雪蟹红花焗野菜 18
Snow Crab in Fresh Beancurd Sheets, Organic Peppers & Saffron Seafood Broth

秘制鹅肝酱配芝麻花卷 22
Foie Gras Mousse, Seaweed Brioche & Crispy Mantou Sticks

香辣奶酪配芝麻烧饼 22
Mala Burratina, Little Gem Lettuce, Aubergine Hummus & Shaobing

千丝和牛陈村粉 24
F1 Wagyu Beef, Steamed Rice Noodle Sheets, Lime Leaves, Fermented Sesame & Chive Dressing

抹茶叉烧松板肉 28
Matcha Ibérico Secreto Char Siu, Pickled Pineapple

PREMIUM DOUBLE-BOILED SOUPS 精选炖汤

胡椒猪肚鸡汤 15
Peppery Chicken & Pork Stomach Soup

虫草花雕炖浓鸡汤 18
Double-Boiled Chicken Broth with Huadiao Wine & Cordyceps Flowers

海景佛跳墙 28
Cougar Lee's Buddha Jumps Over the Wall

上汤脆米浸鲜鱼 68
Poached Seasonal Fish in Double-Boiled Broth with Crispy Rice

POULTRY 飞禽

天天发财捞生 32
Poached Kampung Chicken, Seasonal Vegetables, Crispy Chicken Skin & Signature Lo Hei Dressing

陈年女儿红花雕鸡 38
Poached Kampung Chicken with Aged Huadiao Wine & Spring Onion

香煎橙花法国鸭胸 42
Pan-Seared French Duck Breast with Traditional Chinese Pancakes

茶香薰法国无骨黄鸭 58
Da Hong Pao Tea-Smoked Boneless French Duck, Fermented Pomelo Sauce

MEAT 肉类

生炒伊比利亚梅花豚 32
Stir-Fried Ibérico Secreto with Fresh Green Chilli
烧饼 Shaobing +6

脆皮千层石榴咕噜肉 36
Crispy Ibérico Pork with Sweet & Sour Pomegranate Sauce

西班牙辣椒和牛粒 38
Stir-Fried F1 Wagyu Beef with Spanish Padrón Peppers

锦轩烤排骨 45
Signature Roasted Ibérico Pork Ribs, Asian Greens & Horseradish

香煎鹅肝和牛配春菜和牛炒饭 158
Seared F1 Wagyu Rib-Eye (500 g), Grilled Foie Gras, Spring Cabbage & Wagyu Fried Rice
Serves 2–3

FROM THE SEA 海鲜

香辣生鱼片 32
Sashimi-Grade Japanese Seasonal Fish, Vegetables & Signature Citrus-Ginger Sauce

柚子豉油皇焗海王虾 36
Pan-Roasted King Prawns with Superior Soy Sauce & Yuzu Kosho

黑松露烧鱼肚 36
Braised Fish Maw, Black Truffle, Agria Potatoes & Chives

脆皮东星斑 88
Crispy Coral Grouper, Cranberry & Guava Sauce

刺山柑藤椒八丁鱼 88
Oven-Baked Patin Fish with Green Peppercorn Donostiarra Sauce

HOMEMADE TOFU FACTORY 锦轩豆花工坊

鲜豆花 16
Signature Freshly Made Tofu Pudding

加麻辣黑猪肉 16
Add on Stir-Fried Ibérico Abanico in Spicy Chilli Gravy

加鼓汁和牛酱 18
Add on Braised F1 Wagyu Beef with Black Bean Ragout

FROM THE FARM 菜田

黑松露鲁塞尔甘蓝 18
Crispy Brussels Sprouts, Shaved Truffle & Coconut-Mango Aioli

蒜香坚果马奇菜 20
Stir-Fried Baby Mâche Lettuce, Crispy Garlic & Macadamia Nuts

煎炒杏仁火腿有机花菜 26
Stir-Fried Organic Cauliflower with House-Cured Ham & Ajo Blanco

RICE & NOODLES 米面

焗大虾拉面 36
Grilled King Prawn with Handmade Noodles in Lobster & Tobiko Bisque

招牌锦轩墨鱼饭 36
Signature Stir-Fried Squid Ink Rice, Crispy Squid, Caviar & Aioli

春茶鸭香焗饭 58
Asian-Style Paella with Duck Breast, Confit Duck, Cured Chinese Sausage & Bomba Rice
Allow 25–30 minutes

辣椒蟹肉海鲜焗面 68
Chilli Crab Fideuà, Crab Meat, Red Prawns, Market Fish & Baby Squid
Allow 25–30 minutes

珍珠米饭 3
Steamed Premium Pearl Rice

DESSERTS 甜点

法葱巴斯克 12
House-Made Basque Burnt Cheesecake with Salted Egg Yolk Ice Cream

紫芋杏仁奶 12
Steamed Almond Pudding with Organic Yam Purée

开心果长青蛋糕 12
Steamed Pistachio & Goji Berry Cake with Mascarpone Cream

椰香朱古力菠萝卷 16
Pineapple & Coconut Filo Roll with Valrhona Chocolate Namelaka

奶昔桃胶燕窝 26
Braised Bird's Nest & Peach Gum with Mango & Avocado Milkshake