

錦軒

Restaurant Cougar Lee

经典早市菜单 BREAKFAST MENU

鲜榨豆浆 \$5

Homemade Soybean Drink (Cold / Hot)



油条 \$3

Chinese Fried Dough Stick (YouTiao)



豆腐脑 \$10

Freshmade "Douhua" with Iberico Pork & Forest Mushroom Sauce



煎饼果子 \$10

Traditional Chinese Savour Crepes



Option for Fresh Vegetables



牛柳炒面 \$15

Tradition Stir fried Beef Noodle



香辣小面 (干/汤) \$10

Spicy Iberico Pork Noodle (Dry / Broth)



錦軒小菜 \$2

Pickled Mustard Vegetables



小米粥 \$3

Millet Porridge



茶叶蛋 \$2

Herbal Tea Egg



咖啡 / 牛奶 / 茶 \$4

Coffee / Milk / Tea



Additional of Egg Style

Sunny Set up \$3

Over Easy \$3

Scrambled Eggs \$5

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & 10% service charge.



锦轩




Restaurant Cougar Lee

午餐套餐

\$25

SET LUNCH MENU

例汤 Double Boiled Soup of the Day


 原种番茄西柚沙拉 Heirloom Tomato Salad

虾仁蒸蛋 Steam Egg With Prawn

小炒黑猪肉 

Stir Fried Iberico Pork with Roasted Chili

Or

南洋风味辣子鸡 

Stir Fried South East Asian flavour Chicken

or

豆花牛肉 + \$10 

Poached Beef in Spicy Sauce, Served with Savoury "Touhua"

秋田小町珍珠米 Pearl Rice

青柠冰果茶

Smash Green Lemon Fruit Tea

甜点 Desserts +\$10

百合桃胶燕窝 Birdnest, Peach Gum, Fresh Lily

午餐套餐


\$22

SET LUNCH MENU

例汤 Double Boiled Soup of the Day

 原种番茄西柚沙拉 Heirloom Tomato Salad

虾仁蒸蛋 Steam Egg With Prawn

贵妃鸡拉面 


Poached Corn-fed Chicken with Spicy & creamy. Sauce / Ginger and Soya Sauce

Or

一品牛肉担担面 

Braised Beef Noodle in Spicy & Sesame Sauce

Or

时蔬烧面 

Stir fried Homemade Noodle with Seasonal Vegetables

青柠冰果茶

Smash Green Lemon Fruit Tea

西柚奶油煎饼卷 + \$5

Crispy Crepes with Yuzu Cream

FLAVORS OF TRADITION & ELEGANCE

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RESTAURANT COUGAR LEE

A la Carte Menu



LEE'S 生煎脆皮烧麦 \$16

STEAM ROASTED IBERICO PORK "SIU MAI"



錦繡繁花 \$20

Sashimi Grade Scallops, Watermelon Radish, Citrus & Chilli Dressing



金丝芝士绣球 \$16

Crispy Golden Noodle Prawns, Cheese, Lime, "KongPao" Sauce



香煎法国鸭胸 Half \$25 / Full \$48

Pan Roasted French Duck Breast, Served with Cucumber & Leek, Pancake
Additional Foie Gras \$15

脆炸茄子 \$15

Crispy Aubergine, Pickled Chilli, Shanghai Sauce

秘制贵妃鸡 \$16

Signature Poached Chicken in Spicy Creamy Sauce



香葱米椒焗鳕鱼 \$48

Steambake Cod Fish with Seasonal Vegetables, Secret Homemade Onion & Chili Sauce



红烧大鲍翅 \$58

Braised Sharkfin in Abalone Sauce, Kailan

香酥脆皮梅花参 38

Stir fried Deep fried Sea Cucumber with Hot Pepper



鹅肝焗牛柳芥蓝 \$48

Stir fried Beef Tenderloin, Foie Gras, Kailan



小炒伊比利亚黑猪肉 \$26

Stir Fried Iberico Abanico, Roasted Chilli



豆花油爆鹿肉 \$42

Stir Fried Deer Venison in Oil Chilli, Savour Beancure



蚝江风云 \$32

Sakoshi Oyster, Squid Ink Rice, Tobiko Caviar, pickled Chilli

XO酱爆四季苗 \$18

XO Sauce, Stir fried Fine Bean, Vegetarian Option Available

胡椒猪肚鸡汤 \$38

Peppery Chicken & Pork Stomach Soup

DESSERT



醉懂女人心 \$15/pax

Birdnest, Lily Bulb, Peach Gum

西柚奶油煎饼卷 \$12

Crispy Crepes with Yuzu Cream



錦軒 RESTAURANT COUGAR LEE

A LA CARTE MENU 菜单

SIGNATURE 招牌

  Lee's 生煎脆皮烧麦 \$16 <i>Steam Roasted Iberico Pork "Siu Mai"</i>
   錦繡繁花 \$20 <i>Sashimi Grade Scallops,Watermelon Radish,Citrus & Chilli Dressing</i>
  南洋和牛鱼籽酱 \$22 <i>Wagyu Beef,Tobiko Caviar,Organic Tomato,Mint</i>
  金丝芝士绣球 \$16 <i>Crispy Golden Noodle Prawns,Cheese,Lime, "KongPao" Sauce</i>
  香煎法国鸭胸 Half \$25 Full \$48 <i>Pan Roasted French Duck Breast,Served with Cucumber & Leek Additional Foie Gras \$15</i>
 脆炸茄子 \$15 <i>Crispy Aubergine,Pickled Chilli,Shanghai Sauce</i>
   香葱米椒鲷鱼 \$48 <i>Steambake Cod Fish with Seasonal Vegetables Secret Homemade Onion & Chili Sauce</i>

APPETIZER 前菜

  秘制贵妃鸡 \$16 <i>Signature Poached Chicken in Spicy Creamy Sauce</i>
  红油猪耳 \$12 <i>Pig's Ear,Wasabi Puree,Hot Chilli Sauce</i>
  避风塘爆河虾 \$15 <i>Crispy fried River Shrimp,Fried Garlic Chilli & Herb Salt</i>
  京葱爆鹿肉 \$48 <i>Stir fried Deer Venison,Sweet Leek,Baijiu</i>
 原种番茄西柚沙拉 \$16 <i>Heirloom Tomato Mix,Yuzu & Honey dressing</i>


经典早市菜单

BREAKFAST MENU

 鲜榨豆浆 \$5 <i>Homemade Soybean Drink (Cold / Hot)</i>
 油条 \$3 <i>Chinese Fried Dough Stick (YouTiao)</i>
 豆腐脑 \$10 <i>Freshmade "Douhua"with Iberico Pork & Forest Mushroom Sauce</i>
  煎饼果子 \$10 <i>Traditional Chinese Savoury Crepes Vegetarian Option Available</i>
 牛柳炒面 \$15 <i>Tradition Stir fried Beef Noodle</i>
 香辣小面 (干/汤) \$10 <i>Spicy Iberico Pork Noodle (Dry / Broth)</i>
 錦軒小菜 \$2 <i>Pickled Mustard Vegetables</i>
 小米粥 \$3 <i>Millet Porridge</i>
 茶叶蛋 \$2 <i>Herbal Tea Egg</i>
 咖啡 / 牛奶 / 茶 \$4 <i>Coffee / Milk / Tea</i>



鲜豆花 / Fresh Made "Touhua" \$16

 香辣麻婆酱 <i>Spicy Iberico Pork Ragout</i> \$12
 泡椒牛肉 <i>Poached Angus Beef in Spicy & Sour Double Boiled Broth</i> \$18
 原种番茄鸡蛋 <i>Heirloom Tomato, Organic egg, Double Boiled Chicken Broth</i> \$12
 <i>Vegetarian Option Available</i>

FROM THE LAND 农场

 小炒伊比利亚黑猪肉 \$26 <i>Stir Fried Iberico Abanico,Roasted Chilli</i>
   辣仔鸡 \$25 <i>Stir Fried Boneless Corn-Fed Chicken with Dry Chilli and Pepper</i>
 干蒸黑猪排骨 \$28 <i>Steambake Iberico Pork Ribs,Lime</i>
  鹅肝焗牛柳芥蓝 \$48 <i>Stir fried Beef Tenderloin,Foie Gras,Kailan</i>
 荔枝咕咾肉 \$28 <i>Sweet & Sour Iberico Pork Presa</i>
  香辣糕羊排 \$38 <i>Stir Fried Baby Lamb Ribs with Dried Chilli</i>
  豆花油爆鹿肉 \$42 <i>Stir Fried Deer Venison in Oil Chilli,Savoury Beancure</i>
  蒜香伊比利亚猪小排 \$28 <i>Deep fried Garlic Iberico Pork Ribs</i>
 梅花肉香煎四季豆 \$22 <i>Iberico Pork Presa,Fine Bean,Sweet Leek Vegetarian Option Available</i>

FROM THE FARM 菜田







  XO酱爆四季苗 \$18 <i>XO Sauce, Stir fried Fine Bean Vegetarian Option Available</i>
 鹅肝焗芥蓝 \$32 <i>Stir Fried Seasonal Kailan, Foie Gras Vegetarian Option Available</i>

FROM THE SEA 海洋

 法国蜗牛离家出走 \$26 <i>French Snails,Homemade Spicy Hot Sauce</i>
  香酥脆皮梅花参 \$38 <i>Stir Fried Deep fried Sea Cucumber with Hot Pepper</i>
 椒香生蚝粉丝煲 \$32 <i>Sakoshi Oysters, Dried Scallops Yellow Sweet Chives, Glass noodle</i>
 糖醋石斑鱼 100gm/ \$8.80 <i>Sweet & Sour Glaze Grouper or Braised in Spicy Garlic Oil Sauce</i>
 XO酱鲷鱼芥蓝 \$42 <i>Seared Cod fish with Kailan,Shallots & XO Sauce</i>
  生蚝韭香煎蛋 \$32 <i>Sakoshi Oysters,Chinese Chives Confit Potato, Organic Egg</i>
 红烧大鲍翅 \$58 <i>Braised Sharkfin in Abalone Sauce, Kailan</i>
  干烧梅花参 \$98 <i>Sea Cucumber, "Jin Hwa" Ham, Spring Bamboo</i>
 魚香蝦球茄子煲 \$22 <i>Stir Fried Prawn with Braised Aubergine in Chilli Sauce Vegetarian Option Available</i>

汤

PREMIUM DOUBLE BOILED SOUP

	1 pax	3-4pax	6-8pax
  胡椒猪肚汤 \$10 <i>Peppery Chicken & Pork Stomach Soup</i>		\$38	\$48
 翡翠山药排骨汤 \$10 <i>Slow cooked Pork Rib Soup with Radish & Yam</i>		\$38	\$48
  花胶乌鸡汤 \$12 <i>Fish Maw, Silkie Fowl, Double Boiled Soup</i>		\$48	\$58
 超级无敌海景佛跳墙 Enquire to Reserve <i>Mighty Buddha Jumps Over The Wall</i>			

RICE OR NOODLE 米面

  蚝江风云 \$32 <i>Sakoshi Oyster,Squid Ink Rice,Tobiko Caviar</i>
 鱼翅捞饭 \$42 <i>Braised Sharkfin,Kailan,Pearl Rice</i>
 沙爹牛肉面 \$18 <i>Braised Organic Beef,Fresh Made Noodle,Spicy Satay Broth</i>
  贵妃鸡拉面 \$18 <i>Poached Corn-Fed Chicken,Watermelon Radish,Creamy Spicy Sauce</i>
 精选东北秋田小町 \$3 <i>Steamed Premium Pearl Rice</i>

DESSERTS 甜点

 醉懂女人心 \$15/pax <i>Birdnest,Lily Bulb,Peach Gum</i>
 银杏芋泥 \$10 / pax <i>Taro Yam & Ginkgo Nuts Pudding,Coconut Sorbet</i>
  西柚奶油煎饼卷 \$12 <i>Crispy Crepes with Yuzu Cream</i>

午餐套餐 \$25

SET LUNCH MENU

例汤 Double Boiled Soup of the Day

 原种番茄西柚沙拉 Heirloom Tomato Salad

虾仁蒸蛋 Steam Egg with Prawn

小炒黑猪肉 
Stir Fried Iberico Pork with Roasted Chilli

Or

南洋风味辣子鸡 

Stir Fried South East Asian flavour Chicken

or

豆花牛肉 + \$10 
Poached Beef in Spicy Sauce, Served with Savoury "Touhua"

秋田小町珍珠米 *Pearl Rice*

青柠冰果茶
Smash Green Lemon Fruit Tea

甜点 Desserts +\$10
百合桃胶燕窝 Birdnest, Peach Gum, Fresh Lily


午餐套餐 \$22

SET LUNCH MENU


例汤 Double Boiled Soup of the Day

 原种番茄西柚沙拉 Heirloom Tomato Salad

虾仁蒸蛋 Steam Egg with Prawn

贵妃鸡拉面 
Poached Corn-fed Chicken with Spicy & creamy. Sauce / Ginger and Soya Sauce
Or

一品牛肉担担面 
Braised Beef Noodle in Spicy & Sesame Sauce
Or

时蔬烧面 
Stir fried Homemade Noodle with Seasonal Vegetables

青柠冰果茶
Smash Green Lemon Fruit Tea

西柚奶油煎饼卷 + \$5
Crispy Crepes with Yuzu Cream

錦軒

Restaurant Cougar Lee

SIGNATURE 招牌

  **Lee's 生煎脆皮烧麦** **\$16**
Steam Roasted Iberico Pork "Siu Mai"

   **錦繡繁花** **\$20**
Sashimi Grade Scallops, Watermelon Radish, Citrus & Chilli Dressing

  **南洋和牛鱼籽酱** **\$22**
Wagyu Beef, Tobiko Caviar, Organic Tomato, Mint

  **金丝芝士绣球** **\$16**
Crispy Golden Noodle Prawns, Cheese, Lime, "KongPao" Sauce

   **香煎法国鸭胸** **Half \$25**
Pan Roasted French Duck Breast, Served with Cucumber & Leek
Full \$48
Additional Foie Gras \$15

 **脆炸茄子** **\$15**
Crispy Aubergine, Pickled Chilli, Shanghai Sauce

   **香葱米椒焗鳕鱼** **\$48**
Steambake Cod Fish with Seasonal Vegetables
Secret Homemade Onion & Chili Sauce

APPETIZER 前菜

  **秘制贵妃鸡** **\$16**
Signature Poached Chicken in Spicy Creamy Sauce

  **红油猪耳** **\$12**
Pig's Ear, Wasabi Puree, Hot Chilli Sauce

  **避风塘爆河虾** **\$15**
Crispy fried River Shrimp, Fried Garlic Chilli & Herb Salt

  **京葱爆鹿肉** **\$48**
Stir fried Deer Venison, Sweet Leek, Baijiu

 **原种番茄西柚沙拉** **\$16**
Heirloom Tomato Mix, Yuzu & Honey dressing

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & Service Charge

HOMEMADE TOUHUA FACTORY 錦軒豆花工場



鲜豆花 / Fresh Made "Touhua" \$16

- 香辣麻婆酱 Spicy Iberico Pork Ragout \$12
- 泡椒牛肉 Poached Angus Beef in Spicy & Sour Double Boiled Broth \$18
- 原种番茄鸡蛋 Heirloom Tomato, Organic egg, Double Boiled Chicken Broth \$12
- Vegetarian Option Available

FROM THE LAND 农场

- 小炒伊比利亚黑猪肉 \$26
Stir Fried Iberico Abanico, Roasted Chilli
- 辣仔鸡 \$25
Stir fried Boneless Corn-Fed Chicken with Dry Chilli and Pepper
- 干蒸黑猪排骨 \$28
Steambake Iberico Pork Ribs, Lime
- 鹅肝焗牛柳芥蓝 \$48
Stir fried Beef Tenderloin, Foie Gras, Kailan
- 荔枝咕咾肉 \$28
Sweet & Sour Iberico Pork Presa
- 香辣羔羊排 \$38
Stir Fried Baby Lamb Ribs with Dried Chilli
- 豆花油爆鹿肉 \$42
Stir Fried Deer Venison in Oil Chilli, Savour Beancure
- 蒜香伊比利亚猪小排 \$28
Deep fried Garlic Iberico Pork Ribs
- 梅花肉香煎四季豆 \$22
Iberico Pork Presa, French Bean, Garlic
- Vegetarian Option Available

FROM THE SEA 海洋

- 法国蜗牛离家出走 \$26
French Snails, Homemade Spicy Hot Sauce
- 香酥脆皮梅花参 \$38
Stir fried Deep fried Sea Cucumber with Hot Pepper
- 椒香生蚝粉丝煲 \$32
Sakoshi Oysters, Dried Scallops Yellow Sweet Chives, Glass noodle
- 糖醋石斑鱼 100gm/ \$8.80
Sweet & Sour Glaze Grouper or Braised in Spicy Garlic Oil Sauce
- XO酱鳕鱼芥蓝 \$42
Seared Cod fish with Kailan, Shallots & XO Sauce
- 生蚝韭香煎蛋 \$32
Sakoshi Oysters, Chinese Chives Confit Potato, Organic Egg
- 红烧鲍翅 \$58
Braised Sharkfin in Abalone Sauce, Kailan
- 干烧梅花参 \$98
Sea Cucumber, "Jin Hwa" Ham, Spring Bamboo
- 魚香蝦球茄子煲 \$22
Stir Fried Prawn with Braised Aubergine in Chilli Sauce
- Vegetarian Option Available





FROM THE FARM 菜田

- XO酱爆四季苗 \$18
XO Sauce, Stir fried Fine Bean
- Vegetarian Option Available
- 鹅肝焗芥蓝 \$32
Stir Fried Seasonal Kailan, Foie Gras
- Vegetarian Option Available
- 蒜香青龙苗 \$15
Stir Fried Dragon Vegetables with Garlic
- 原种番茄炒蛋 \$18
Stir Fried Heirloom Tomato, Organic Eggs

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & Service Charge

汤 PREMIUM DOUBLE BOILED SOUP

	1 pax	3-4pax	6-8pax
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 翡翠山药排骨汤 <i>Slow cooked Pork Rib Soup with Radish & Yam</i>	\$10	\$38	\$48
 花胶乌鸡汤 <i>Fish Maw, Silkie Fowl, Double Boiled Soup</i>	\$12	\$48	\$58
 超级无敌海景佛跳墙 <i>Mighty Buddha Jumps Over The Wall</i>	Enquire to Reserve		

RICE OR NOODLE 米面

 蚝江风云 <i>Sakoshi Oyster, Squid Ink Rice, Tobiko Caviar</i>	\$32
 鱼翅捞饭 <i>Braised Sharkfin, Kailan, Pearl Rice</i>	\$42
 沙爹牛肉面 <i>Braised Organic Beef, Fresh Made Noodle, Spicy Satay Broth</i>	\$18
 贵妃鸡拉面 <i>Poached Corn-Fed Chicken, Watermelon Radish, Creamy Spicy Sauce</i>	\$18
 精选东北秋田小町 <i>Steamed Premium Pearl Rice</i>	\$3

DESSERTS 甜点

 醉懂女人心 <i>Birdnest, Lily Bulb, Peach Gum</i>	\$15/pax
银杏芋泥 <i>Taro Yam & Ginkgo Nuts Pudding, Coconut Sorbet</i>	\$10 / pax
 西柚奶油煎饼卷 <i>Crispy Crepes with Yuzu Cream</i>	\$12

FLAVORS OF TRADITION & ELEGANCE

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