

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.

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SIGNATURE 招牌

  **Lee's 生煎脆皮烧麦** **\$18**
Steam Roasted Iberico Pork "Siu Mai", Wasabi dressing, Fresh Greens

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

  **万紫千红** **\$32**
Wagyu Beef, Tobiko Caviar, Snow Pear, Baby Gem Lettuce

  **香煎法国鸭胸** **Half \$26**
Pan Roasted French Duck Breast, Served with Cucumber & Leek
Full \$48
Additional Foie Gras \$15

 **鱼翅烩雪蟹** **\$48**
Snow Crab Stuffing in Fresh beancurd Skin, Sharkfin, abalone sauce

  **仙鹤神针** **\$68**
Braised Sharkfin in Debone Spring Chicken, "Jinhwa Ham, Truffle Potato Espuma, Flower Mushroom, Broccolini

   **香葱米椒焗鳕鱼** **\$52**
Steambake Cod Fish with Seasonal Vegetables, Secret Homemade Onion & Chili Sauce

APPETIZER 前菜

  **秘制贵妃鸡** **\$20**
Signature Poached Chicken in Spicy Creamy Sauce

避风塘爆河虾 **\$18**
Crispy fried River Shrimp, Fried Garlic Chilli & Herb Salt

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

  **凝脂冰花** **\$18**
Slow cooked Pork Terrine, Avocado Salsa, Citrus & Chilli Oil dressing

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

  **蒜香伊比利亚猪小排** **\$28**
Deep fried Garlic Iberico Pork Ribs

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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 \$16
- 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

- 黑松露红酒炖牛尾 \$58
Braised Oxtail, Pinot noir, Black Truffle
- 法国鹅肝辣子鸡 \$36
Stir Fried "Mala" Foie Gras & Chicken
- 金华玉树鸡 \$46
Steam Kampung Chicken, "Jinhwa Ham" Flower Mushroom, broccolini
- 干蒸黑猪排骨 \$28
Steambake Iberico Pork Ribs, Lime
- 鹅肝焗牛柳小棠菜 \$48
Stir fried Beef Tenderloin, Foie Gras, Broccolini
- 蔓越莓荔枝咕咾肉 \$32
Sweet & Sour Iberico Pork Presa, Cranberry
- 小炒伊比利亚黑猪肉 \$26
Stir Fried Iberico Abanico, Roasted Chilli
- 梅花肉鱼香茄子煲 \$28
Stir Fried Iberico Pork with Braised Aubergine in Chilli Sauce
- Vegetarian Option Available

FROM THE SEA 海洋

- 金齏玉脍 \$48
Slice Red Grouper, Asparagus, XO Beurre Blanc Ginger - Scallion
- 芦笋木瓜烩虾仁 \$32
Braised Asparagus with Papaya and Prawns, dried Scallops
- 椒香生蚝粉丝煲 \$32
Sakoshi Oysters, Dried Scallops Yellow Sweet Chives, Glass noodle
- 鲍汁海参花菇烩猪脚 \$58
Braised Sea Cucumber, Flower Mushroom, Pig Trotter
- 法国蜗牛离家出走 \$36
French Snails, Homemade Spicy Hot Sauce
- 海参石斑豆腐煲 \$48
Braised Sea cucumber with Tofu, Red Grouper, Salted Egg yolk
- 豪哥风情东星斑 \$118
Chef How's Signature Crispy Red Grouper Fish
- 金汤大鲍翅 \$58
Braised Sharkin Fin In Abalone Sauce, Broccolini

FROM THE FARM 菜田

- XO酱爆小棠菜 \$22
XO Sauce, Stir fried Broccolini
- Vegetarian Option Available
- 流金岁月 \$26
Stir Fried Asparagus, foie Gras, poached egg
- Vegetarian Option Available
- 蒜香青龙苗 \$16
Stir Fried Dragon Vegetables with Garlic
- 金汤火腿娃娃菜 \$18
Braised Mini Cabbage with 'Jinhwa Ham', Salted Egg yolk

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汤 PREMIUM DOUBLE BOILED SOUP

	1 pax	5-6pax	8-10pax
 胡椒猪肚鸡汤 <i>Peppery Chicken & Pork Stomach Soup</i>	\$10	\$48	\$78
 干贝石斑鱼汤 <i>Dried- Scallops, Slice of Grouper, Chrysanthemum</i>	\$10	\$48	\$78
 花胶乌鸡汤 <i>Fish Maw, Silkie Fowl, Double Boiled Soup</i>	\$12	\$58	\$88
 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 \$32 <i>Sakoshi Oyster, Squid Ink Rice, Tobiko Caviar</i>
 鱼翅捞饭 \$48 <i>Braised Sharkfin, Flower Mushroom, Pearl Rice</i>
 红烧牛尾面 \$28 <i>Braised OxTail, Fresh Made Noodle, Special beansprouts</i>
  贵妃鸡拉面 \$18 <i>Poached Corn-Fed Chicken, Watermelon Radish, Creamy Spicy Sauce</i>
 锦轩時令海鮮米粉 \$32 <i>Signature Seafood Bee Hoon, Scallops, Prawn, Red Grouper</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 <i>Chrysanthemum Birdnest, Red date</i>
银杏芋泥 \$12 <i>Taro Yam & Ginkgo Nuts Pudding, Coconut Sorbet</i>
  鲜草莓柠檬慕斯 \$15 <i>Strawberry & lemon Mousse, Almond Wafer</i>

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MONDAY TO FRIDAY (EXCEPT PUBLIC HOLIDAYS)

午餐套餐 \$28

SET LUNCH MENU

例汤 *Double Boiled Soup of the Day*

 时令蔬菜沙拉 *Seasonal Vegetable Salad*

 虾仁蒸蛋 *Steam Egg With Prawn*

小炒黑猪肉  
Stir Fried Iberico Abanico, Roasted Chilli

Or

金华玉树鸡

Signature Poached chicken with "Jinhwa ham, Mushroom

Or

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

Or

金沙红石斑豆腐煲 + \$15 
Braised Slice Red Grouper, Salted Egg Yolk, Tofu

秋田小町珍珠米 *Pearl Rice*

青柠冰果茶
Smash Green Lemon Fruit Tea

午餐套餐 \$25

SET LUNCH MENU

例汤 *Double Boiled Soup of the Day*

 时令蔬菜沙拉 *Seasonal Vegetables 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

一品牛肉拉面 
Braised Beef Noodle in Chilli and Ginger Sauce

Or

錦軒蟹肉米粉 + \$15 
Stir fried crispy Bee Hoon, Snow Crab meat, Tobiko Caviar

Or

时蔬拌面 
Fresh vegetable with cold noodle, Yuzu & Sesame dressing

青柠冰果茶
Smash Green Lemon Fruit Tea

甜品 Desserts

 最懂女人心 +\$10
Chrysanthemum Birdnest, Red date

鲜草莓柠檬慕斯 +\$10
Strawberry & lemon Mousse, Almond Wafer

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