

錦軒

Restaurant Cougar Lee

SIGNATURE 招牌

  **Lee's 生煎脆皮烧麦 \$3.9/Pcs**
Steam Roasted Iberico Pork "Siu Mai", Wasabi Dressing and Greens
Min Order 5 Pcs

 **酱烧伊比利亚黑猪肉 \$5.9/Pcs**
Roasted Kurobuta Pork Belly with Avocado Puree and Pepper
Min Order 4 Pcs

 **脆皮桂花鹅肝芝士 \$6.9/Pcs**
Foie Gras Terrine Warp in Filo Foil, Stracciatella Di Bufala, Pistachio, Fruity Vinegar glaze
Min order 2 Pcs

  **现代亚洲小贩生拌牛肉 \$7.9/Pcs**
Asian Style of Wagyu Beef Tartar, Crystal Bread
Min Order 2 Pcs

 **鱼翅烩雪蟹 \$12.9/Pcs**
Snow Crab Stuffing in Fresh Beancurd Skin, Sharkfin, Abalone Sauce
Min Order 2 Pcs

  **酸橘芒果鲷鱼 \$18**
Amberjack, Mango, Chervil, Citrus & Chilli Dressing

   **香煎法国鸭胸** **Half \$25.9**
Pan Roasted French Duck Breast, Served with Cucumber & Leek **Full \$48.9**
Additional Foie Gras \$15

  **剁椒烧小牛肉佐鹅肝 \$32.9**
Hand Chopped Chilli Roux Braised Beef Cheek, Foie Gras, Winter Melon

Small Plate's 小碟中式料理

  **香酥茄子 \$15**
Crispy Fried Aubergine, Shanghainese Vinegar Dressing, Popcorn Rice

 **四爷脆香玉脷 \$18**
Stir Fried Wagyu Beef Tongue, Scallion Salsa, Tuna dressing, Fresh Herbs

    **普罗旺斯脆皮土豆佐辣椒香肠 \$19**
Crispy Fried La Ratte Potato, Homemade Spicy Chorizo, Sous Vide Egg, Tomato Chilli

 **古早辣椒五香肉卷 \$16**
The Classic Ngoh Hiang, Classic Chinese Spicy Meat Rolls, Nam Jim Sauce

 **原种番茄西柚沙拉 \$12**
Heirloom Tomato Mix, Pistachio, Honey & Yogurt Dressing

 **烤牛季节蔬菜 \$21.9**
Seasonal Vegetables, Roasted Honey Beef, Almond Flakes, House 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" \$15.9

- 香辣黑猪肉酱 *Spicy Iberico Pork Ragout With Shallots* \$16
- 剁椒牛肉酱 *Braised Angus Beef with Hand chopped Chilli Ragout* \$18
- 原种番茄鸡蛋 *Heirloom Tomato, Organic Egg, Double Boiled Chicken Broth* \$15
- Vegetarian Option Available

FROM THE LAND 农场

鹅肝焗牛柳小芥蓝 \$48
Stir fried USDA Tenderloin, Foie Gras, Baby Kailan

小炒黑猪肉 \$28
Stir Fried Iberico abanico, Roasted Chilli

蔓越莓荔枝咕咾肉 \$32
Sweet & Sour Iberico Pork Presa, Cranberry

錦軒辣子鸡 \$26.9
Stir Fried "Mala" Kampung Chicken, Seasonal Vegetables

錦軒烧排骨 \$46
Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad

金华玉树鸡 \$45
Steam Kampung Chicken, "Jinhwa Ham" Flower Mushroom

FROM THE SEA 海洋

火爆法国蜗牛 \$35.9
French Snails 10 nos, Braised in herb Chilli Sauce Milky Mini "Mantou"

花雕药材炖法国贻贝 \$36
"Mussels Provencal" Steamed in "Huatiao" Wine Serving with Crystal Bread

XO酱芦笋烧鮫鰵魚 \$48
Jumbo Asparagus, Braised Monkfish, Heirloom Tomato

鲍鱼花菇烩猪脚 \$58
Braised dry abalone, Flower Mushroom, Pig Trotter

香葱米椒焗大虾 \$46
Steambake King Prawn 6 Pcs, Confit Peas, Coriander Chilli

金汤大鲍翅 \$58
Braised Sharkin Fin In Abalone Sauce, KaiLan

主厨推荐 *Chef's RECOMMENDATION*

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

錦軒秘制大虾焗菲德瓦 \$58
Grilled King Prawn, Dry Noodle, Asparagus, Heirloom Tomato

荷兰豆焗牛舌 \$45
Braised Wagyu Beef Tongue, Snow Peas, Pistachio

豪哥风情东星斑 \$88
Chef How's Signature Crispy Red Grouper Fish

FROM THE FARM 菜田

流金岁月 \$26
Stir Fried Asparagus, Foie Gras, Poached Egg
 Vegetarian Option Available

金汤鱼翅青笋丝 \$28
Braised Sharkfin with 'Jinhwa' Ham, Poached Celtuce, Salted Egg yolk Sauce

火腿荷兰豆 \$20
Saute Snow Peas with Iberico Ham and Garlic

XO虾仁烩芥蓝 \$20
Saute Baby Kailan with Prawn & XO Sauce

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & Service Charge

汤

PREMIUM DOUBLE BOILED SOUP

*Our soups are carefully cooked using traditional techniques, with natural ingredients only.
No MSG and No Chicken Powder*

| | 1 pax | 5-6pax | 8-10pax |
|---|---------------------------|--------|---------|
|  胡椒猪肚鸡汤 <i>Peppery Chicken & Pork Stomach Soup</i> | \$12 | \$58 | \$88 |
|  干贝石斑鱼汤 <i>Dried-Scallops, Slice of Grouper, Chrysanthemum</i> | \$12 | \$58 | \$88 |
|  花胶乌鸡汤 <i>Fish Maw, Silkie Fowl, Double Boiled Soup</i> | \$15 | \$68 | \$98 |
|  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 \$36 <i>Signature Stir fried Squid Ink Rice, Sakoshi Oysters, Tobiko Caviar</i> |
|  鱼翅捞饭 \$52 <i>Braised Sharkfin, Flower Mushroom, Pearl Rice</i> |
|  焗大虾拉面 \$32 <i>Grilled King Prawn, Homemade Noodle, Prawn & Tobiko Bisque</i> |
|  四爷牛肉沙爹米粉 \$38 <i>Roasted USDA Tenderloin, Stir Fried Bee Hoon, Beansprouts</i> |
|  精选东北秋田小町 \$3 <i>Steamed Premium Pearl Rice</i> |

DESSERTS 甜点

| |
|---|
|  法芙娜巧克力慕斯 \$12 <i>Valrhona Chocolate Mousse, Almond, Hot Chocolate Sauce</i> |
|  银杏芋泥 \$12 <i>Taro Yam & Ginkgo Nuts Pudding, Coconut Sorbet</i> |
|  法葱巴斯克 \$12 <i>Homemade Burn Cheesecake, Salted Egg yolk ice cream</i> |
|  草莓椰奶冰激凌 \$10 <i>Strawberry Consommé Stew, Coconut ice cream</i> |

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & Service Charge

Ethan Lee