



锦轩



Restaurant Cougar Lee

TUESDAY TO SUNDAY (INCLUDING PUBLIC HOLIDAYS)

三菜一汤 晚餐套餐 \$50/PAX

SET DINNER MENU

花胶乌鸡汤

Fish Maw, Silkie Fowl, Double Boiled Soup



酸橘芒果鲷鱼

Yellow Tail Amberjack fish, Mango, Chervil

Or

脆皮桂花鹅肝芝士

Foie Gras Terrine Warp in Filo Foil, Stracciatella Di Bufala, Pistachio, Fruity Vinegar glaze

Or



鱼翅烩雪蟹

Snow Crab Stuffing in Fresh Beancurd Skin, Sharkfin, Abalone Sauce

主菜 Main Course

肉类 Meat

鹅肝焗牛柳小芥蓝

Foie Gras, Stir Fried USDA Beef Tenderlion, Baby Kailan

Or



锦轩烧排骨

Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad

Or

金华玉树鸡

Steam Kampung Chicken, "Jinhwa Ham" Flower Mushroom

海鲜 Seafood



芦笋烧鮫鱼

Jumbo Asparagus, Braised Monkfish, Heirloom Tomato

Or



香葱米椒焗大虾

Steambake King Prawn, Confit Peas, Coriander Chilli

珍珠米 Pearl Rice

时令蔬菜 Seasonal Vegetables

金汤鱼翅青笋丝

Braised Sharkfin with 'Jinhwa' Ham, Poached Celtuce, Salted Egg yolk Sauce

Or

火腿荷兰豆

Saute Snow Peas with Iberico Ham and Garlic

甜品 Desserts

法葱巴斯克

Homemade Burn Cheesecake, Chives, Salted Egg yolk ice cream

法芙娜巧克力慕斯

Valrhona Chocolate Mousse, Almond, Hot Chocolate Sauce

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & 10% service charge.



錦軒

Restaurant Cougar Lee



TUESDAY TO FRIDAY (EXCEPT PUBLIC HOLIDAYS)

午餐套餐 \$25 SET LUNCH MENU

今日炖汤

Double Boiled Soup of the Day

酸橘芒果虾仁

Marinated Tiger Prawn in Lime Citrus dressing ,
Mango, Chervil

Or

古早辣椒五香肉卷

The Classic Ngoh Hiang, Chinese Spicy Meat Rolls
Nam Jim Sauce

Or

原种番茄西柚沙拉

Heirloom Tomato Mix, Almond Flakes, Honey & Yogurt

主菜 Main Course

火腿荷兰豆

Saute Snow Peas with Iberico Ham and Garlic
Pearl Rice

Or

焗大虾拉面

Grilled King Prawn, Prawn & Tobiko Bisque, Poached Noodle

Or

香辣豆花甘榜鸡

Poached Kampung Chicken in Chilli Gravy, Savour
"Touhua" Pearl Rice

Or

四爷牛肉沙爹米粉

Roasted Angus Beef in Satay Gravy, Stir Fried Bee Hoon
Beansprouts

Or

花菇鲍汁焗面

Braised noodle with Flower Mushroom and Abalone Sauce

甜品 Desserts

法葱巴斯克

Homemade Burn Cheesecake, Chives, Salted Egg yolk ice cream

Or

法芙娜巧克力慕斯

Valrhona Chocolate Mousse, Almond, Hot Chocolate Sauce

午餐套餐 \$35 SET LUNCH MENU

今日炖汤

Double Boiled Soup of the Day

酸橘芒果鲷鱼

Yellow Tail Amberjack, Avocado Puree, Mango,
Chervil

Or

酱烧伊比利亚黑猪肉

Kurobuta Pork Belly with Avocado, Piparras Pepper 2pcs

Or

烤牛, 季节蔬菜沙拉

Seasonal Vegetables, Roasted Honey Beef, Almond Flakes,
House Dressing

主菜 Main Course

金华玉树鸡

Steam Kampung Chicken, "Jinhwa Ham" Flower Mushroom
Pearl Rice

Or

水煮豆花黑猪肉

Poached Iberico Pork in Spicy Gravy Savoury "Touhua"
Pearl Rice

Or

荷兰豆焗牛舌

Braised Wagyu Beef Tongue, Snow Peas, Pistachio, Pearl Rice

Or

芦笋烧鮫腩鱼

Jumbo Asparagus, Braised Monkfish, Heirloom Tomato
Pearl Rice

Or

花菇鲍鱼金汤焗面

Braised noodle with Abalone, Flower Mushroom and Abalone Sauce
Quail Egg, Sliver Fish

时令蔬菜 Vegetables

XO 酱爆小芥蓝

Stir Fried Baby Bok Choy With Homemade XO Sauce

甜品 Desserts

法葱巴斯克

Homemade Burn Cheesecake, Chives, Salted Egg yolk ice cream

Or

法芙娜巧克力慕斯

Valrhona Chocolate Mousse, Almond, Hot Chocolate Sauce

FLAVORS OF TRADITION & ELEGANCE

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