

锦轩

Restaurant Cougar Lee

SIGNATURE 招牌



Lee's 生煎脆皮烧麦 \$3.9/Pcs

Steamed Roasted Iberico Pork "Siu Mai", Wasabi Dressing and Greens
Min Order 5 Pcs



脆皮桂花鹅肝芝士 \$6.9/Pcs

Foie Gras Terrine Wrapped in Filo Foil, Stracciatella Di Bufala, Pistachio, Fruity Vinegar Glaze
Min Order 2 Pcs



鱼翅烩雪蟹 \$12.9/Pcs

Snow Crab Stuffing in Fresh Beancurd Skin, Shark's Fin, Abalone Sauce, Min Order 2 Pcs



捞汁坂越湾生蚝佐九层塔冰沙 \$25

Marinated Sakoshi Bay Oysters (4pcs) with Chilli & Herb Cold Broth, Basil Granita

伊比利亚烧椒火腿 \$26

Roasted Padron Pepper, Jamon Iberico De Bellota, Pinenuts



干贝橄榄芦笋煲鳕鱼 \$52

Oven Baked Cod Fish in Olive & Dried Scallop Sauce, Asparagus, Heirloom Tomato

Small Plate's 小碟中式料理



香醋花生橄榄 \$8

House Marinated Queen Olives with Roasted Peanuts and Chilli Herbs



海胆普罗旺斯脆皮土豆 \$20

Crispy Fried La Ratte Potato, Sea Urchin, Housemade Chili Sauce



黄金擂椒鲔鱼 \$20

Tuna Chutoro with Roasted Long Strip Chilli, Sesame & Citrus, Wonton Crackers



现代亚洲小贩生拌牛肉 \$22

Asian Style of Wagyu Beef Salad, Seasonal Fresh Vegetables, Crisps



香酥茄子 \$16

Crispy Fried Aubergine, Shanghainese Vinegar Dressing, Popcorn Rice



古早辣椒五香肉卷 \$18

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

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & Service Charge

HOMEMADE TOUHUA FACTORY 錦軒豆花工坊



鲜豆花 / Fresh Made "Touhua" \$15.9

-  香辣牛肉酱 *Braised Angus Beef with Hand Chopped Chilli Ragout* \$18
-  麻辣黑猪肉 *Stir Fried Iberico Abanico in Spicy Chilli Gravy* \$18

FROM THE LAND 农场

   鹅肝焗牛柳白芦笋 \$48

Stir-fried USDA Tenderloin, Foie Gras, Poached White Asparagus

  蔓越莓荔枝咕咾肉 \$32

Sweet & Sour Iberico Pork Presa, Cranberries

 錦軒辣子鸡 \$28

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

Steamed Kampung Chicken, "Jinhwa Ham", Flower Mushroom

 迷迭香蜜椒牛仔骨 \$58

Stir-fried USDA Prime Short Ribs, Maple Pepper Sauce

FROM THE SEA 海洋

 黑松露法国土豆烧鱼肚 \$58

Black Truffle, Braised Fish Maw with La Ratte Potato

  酒醋红石斑 \$58

Crispy Fried Whole Red Grouper, Red Wine Vinegar & Cranberry Sauce, Pinenuts

  香槟奶酪浓汤焗大虾 \$48

Sauce Champagne Blanc, King Prawn, Shredded Manchego Cheese, Hot Chilli

 酸香辣炒鲍鱼 \$48

Fresh Abalone, Piparras Pepper, Roasted Pork

海胆白胡椒烩白芦笋 \$58

Poached White Asparagus, White Pepper Blanc, Sea urchin

FROM THE FARM 菜田

 蒜香马奇菜 \$20

Stir-fried Baby Mache Lettuce with Garlic

 小米烧肉南瓜 \$22

Steamed Organic Butternut Squash with Millet and Roasted Pork

火腿白芦笋 \$28

Poached White Asparagus, Double Boiled Chicken Blanc, Jamon Iberico

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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

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|  蚝江风云 \$36 <i>Signature Stir-fried Squid Ink Rice, Sakoshi Oysters, Tobiko Caviar</i> |
|  焗大虾拉面 \$36 <i>Grilled King Prawn, Homemade Noodle, Lobster & Tobiko Bisque</i> |
|  双米饭 \$3 <i>Steamed Organic Yellow Millet and Premium Pearl Rice</i> |

DESSERTS 甜点

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|  柠檬葡萄塔 \$12 <i>Lemon Grapes Tart, Almond Candy</i> |
|  法葱巴斯克 \$12 <i>Homemade Burnt Cheesecake, Salted Egg Yolk Ice Cream</i> |

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