



# 锦轩

Cougar Lee Private Kitchen

MONDAY TO SUNDAY ( EXCEPT PUBLIC HOLIDAYS )

三菜一汤 晚餐套餐 \$50/PAX

## 6 COURSE SET DINNER MENU

### 花胶乌鸡汤

*Fish Maw, Silkie Fowl, Double Boiled Soup*



### 黄金擂椒鲑鱼

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

Or

### 脆皮桂花鹅肝芝士

*Foie Gras Terrine Wrapped in Filo Foil, Stracciatella Di Bufala, Pistachio, Fruity Vinegar Glaze*

Or



### 鱼翅烩雪蟹

*Snow Crab Stuffing in Fresh Beancurd Skin, Shark Fin, Abalone Sauce*

## 主菜 Main Course

### 肉类 Meat

### 锦轩烧排骨

*Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad*

Or



### 金华玉树鸡

*Steamed Kampung Chicken, "Jinhwa Ham", Flower Mushroom*

Or



### 鹅肝芦笋焗牛柳 +\$10

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

## 海鲜 Seafood



### 香槟奶酪浓汤焗红石斑

*Sauce Champagne Blanc, Red Grouper, Shredded Manchego Cheese, Hot Chilli*

Or

### 酸香辣炒鲍鱼

*Fresh Abalone, Piparras Pepper, Olives, Roasted Pork*

### 双米饭

*Steamted Organic Yellow Millet with Premium Pearl Rice*

## 甜品 Desserts

### 柠檬葡萄塔

*Lemon Grapes Tart, Almond Candy*

Or

### 法芭斯克

*Homemade Burnt Cheesecake, Chives, Salted Egg Yolk Ice Cream*

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & 10% service charge.

