

锦轩

Restaurant Cougar Lee

MEMORY OF SIGNATURE

回忆经典招牌



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



雪蟹红花焗野菜 \$12/Pcs

Snow Crab Stuffing In Fresh Beancurd Sheet, Organic Spinach, Saffron Seafood Broth
Min Order 2 Pcs



脆皮桂花鹅肝芝士 \$8/Pcs

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



捞汁坂越湾生蚝佐九层塔冰沙 \$6.5/Pcs

Marinated Sakoshi Bay Oysters with Chilli & Herb Cold Broth, Basil Granita
Min Order 3 Pcs



酥炸烧鸭球 \$4/Pcs

Roasted Corn-fed Duck Croquettes, Duck Skin, Citrus Chilli Sauce
Min Order 3 Pcs

薄荷胡椒焗甜虾 \$6/Pcs

Cheesy Peppery Argentina Red Prawn, Crispy Mint leaves
Min Order 4 Pcs



花开富贵鱼虾蟹 \$48 (Serving 2-3pax)

Tuna Maguro, Argentina Red Prawn, Fresh Abalone, Blue Swimmer Crab
Served with Organic Vegetables

THE START

先饌以进

私房焗面包配柠檬酸奶 \$12

Pan Roasted Bread with Fresh Herb Cream Fraiche

古早辣椒五香肉卷 \$20

The Classic Ngho Hiang, Iberico Pork Spicy Meat Rolls, Nam Jim Sauce



老北京糊辣儿生拌牛肉 \$28

Traditional Beijing-Style Raw Wagyu Beef Salad, Seasonal Fresh Vegetables, Roasted Nuts



鲜辣布拉塔奶酪 \$24

Buffalo Burrata, Crushed Peanuts with Chilli & Sesame Dressing (add on Fresh Pan Roasted Bread +\$6)



香酥茄子 \$18

Crispy-Fried Aubergine, Shanghainese Vinegar Dressing, Popcorn Rice

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
 酸汤红石斑 Poached Red Grouper Fillet In Spicy & Sour broth \$68

农场

FROM THE LAND

鹅肝焗牛柳烩白芦笋 \$48
Stir-fried USDA Beef, Foie Gras, White Asparagus

蔓越莓蜜瓜玉子咕啫肉 \$36
Sweet & Sour Iberico Pork Presa with Hokkaido Scallops, Cantaloupe Melon, Cranberries

錦軒辣香鸡 \$28
Stir-fried "Mala" Kampung Chicken, Hot Pepper

Lee's 烧排骨 \$48
Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad

葱香花雕醉鸡 \$36/68
Steamed Free Range Chicken in "HuaTiao" Wine, Enoki Mushroom

油泼辣子吊龙 \$38
Poached Angus Beef Hanging Tender in Beef Stock with Broccolini, Sizzling Chilli & Onion Oil

顶级黑猪排焗年糕 \$42
Roasted Iberico Pork Ribeye, Braised Glutinous Rice Cake

迷迭香蜜椒牛仔骨 \$58
Stir-Fried USDA Prime Short Ribs, Maple Pepper Sauce

海洋

FROM THE SEA

油浸水煮东星斑 \$68
Poached Red Grouper In Double Boiled Chicken Broth, Sizzling Chilli Oil, Seasonal Vegetables

翡翠罗勒焗龙虾 \$98
Steamed Aus Rock Lobster, Citrus Chili & Basil Pesto, Shredded Manchego

野生兰花蟹捞肠粉 \$68
Steamed Blue Swimmer Crab, Saffron Seafood Broth, Steamed Egg & Cheong Fun

避风塘奶香焗鳕鱼 \$52
Typhoon Shelter Cod Fish With Crispy Garlic And Chilli

香槟芝士虎王虾 \$48
Sauce Champagne Blanc King Prawn (5pcs), Shredded Manchego, Hot Chilli

韭香肥蚝烧猪红 \$36
Braised Pig Blood With Sakoshi Oysters (4pcs) In Chive & Chilli Gravy

菜田

FROM THE FARM

蒜香松仁马奇菜 \$18
Stir-Fried Baby Mache Lettuce with Crispy Garlic & Pinenuts

鲍鱼脆炒小棠菜 \$24
Stir-fried Broccolini With Abalone And Dried Scallops Sauce

火腿烧白芦笋 \$26
Jamon Iberico De Bellota, Poached White Asparagus, Crispy Egg, Pistachio

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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
花胶金鸡汤 <i>Fish Maw, Silkie Fowl, Double Boiled Soup</i>	\$15	\$68	\$98
甜虾玉子汤 <i>Red Prawn, Scallops in Slow Cooked Seafood Broth</i>	\$15	\$88	\$168
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**
Signature Stir-fried Squid Ink Rice, Crispy-Fried Squid, Tobiko Caviar
-  **焗大虾拉面 \$36**
Grilled King Prawn, Homemade Noodle, Lobster & Tobiko Bisque
-  **珍珠米饭 \$3**
Steamed Premium Pearl Rice

DESSERTS 甜点

- 黑芝麻慕斯葡萄塔 \$12**
Black Sesame Mousse Tart, Shine Muscat grapes
-  **法葱巴斯克 \$12**
Homemade Burnt Cheesecake, Salted Egg Yolk Ice Cream
- 龙须金丝开心果 \$15**
Dragon Beard Pastry, Pistachio & Raisin Gelato, Dragon Fruit, Salted Caramel

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