

錦軒

Cougar Lu Private Kitchen

MONDAY TO SUNDAY (EXCEPT PUBLIC HOLIDAYS)

三菜一汤 晚餐套餐 \$50 /PAX 5 COURSE SET DINNER MENU

金鸡鱼肚汤

Braised Fish Maw, Silkie Fowl, Double Boiled Soup

红花野菜焗雪蟹

Snow Crab Stuffing In Fresh Beancurd Sheet, Organic Spinach , Saffron Seafood Broth

Or

脆皮桂花鹅肝

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

Or

鲜辣布拉塔奶酪

Buffalo Burrata, Crushed Peanuts with Chilli & Sesame Dressing, Mini Tomatoes

农场 *From The Farm*

锦轩烧排骨

Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad

Or

葱香花雕醉鸡

Steamed Free Range Chicken in "HuaTiao" Wine, Organic Veg

Or

鹅肝小棠菜焗牛柳 +\$10

Stir-fried USDA Hanging Tender with Foie Gras, Organic Broccolini

Or

顶级黑猪排焗年糕 +\$6

Roasted Iberico Pork Ribeye, Braised Glutinous Rice Cake, Crispy Yam

海鲜 *From The Ocean*

葱香辣子油浸东星斑

Poached Red Grouper In Double Boiled Chicken Broth, Sizzling With Onion & Chilli Oil, Special Beansprouts

Or

翡翠罗勒浓汤焗虎王虾

Oven Baked Prawn in Basil Pesto Cheese Blanc & Cheong Fun

Or

香槟奶酪浓汤焗龙虾 (For 2 Pax) +\$68

Rock Lobster In Champagne Blanc Sauce, Shredded Manchego Cheese, Hot Chilli

花园 *From The Garden*

蒜香松仁马奇菜 +\$10

Stir-Fried Baby Mache With Crispy Garlic & Pinenuts

珍珠米 *Additional Pearl Rice* +\$2/pax

甜品 *Desserts*

法葱巴斯克

Homemade Burnt Cheesecake, Chives, Salted Egg Yolk Ice Cream

Or

芝麻慕斯葡萄塔

Black Sesame Mousse Tart, Shine Muscat Grapes

Or

龙须金丝开心果 +\$8

Dragon Beard Pastry, Pistachio & Raisin Gelato, Dragon Fruit, Salted Caramel

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & 10% service charge.