

錦軒

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

 **花开富贵帝王鲑 \$26**

Marinated King Salmon Curdo, Fresh Herbs dressing, Kiwi & Horseradish

  **老北京糊辣儿生拌牛舌 \$16**

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

 **葱香花雕醉鸡 \$36/68**

Steamed Free Range Chicken in "HuaTiao" Wine, Enoki Mushroom

迷迭香蜜椒牛仔骨 \$58

Stir-Fried USDA Prime Short Ribs, Maple Pepper Sauce

 **錦軒烧排骨 \$48**

Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad

 **香煎法国鸭胸 \$32**

Seared French Duck Breast, Served With Housemade Pancake and Vegetables

  **油浸水煮东星斑 \$68**


Poached Red Grouper In Double Boiled Chicken Broth, Sizzling Chilli Oil, Seasonal Vegetables

 **青豆火腿烧带子 \$42**

Canadian Scallops, House Cured Lardo With Green Peas, Chives

 **避风塘芦笋焗帝王鲑鱼 \$48**

Typhoon Shelter King Salmon With Asparagus, Crispy Fried Garlic And Aioli

 **蒜香松仁马奇菜 \$18**

Stir-Fried Baby Mache Lettuce with Crispy Garlic & Pinenuts

  **香酥茄子 \$18**

Crispy-Fried Aubergine, Shanghainese Vinegar Dressing, Popcorn Rice

 **胡椒猪肚鸡汤 \$12**

Peppery Chicken & Pork Stomach Soup

甜虾玉子汤 \$16

King Prawn, Scallops in Slow Cooked Seafood Broth

  **蚝江风云 \$36**

Signature Stir-fried Squid Ink Rice, Crispy-Fried Squid, Tobiko Caviar

和牛煎猪肠粉 \$48

Stir Fried Hanging Tender With Chee Cheong Fun , House Cure Lardos

红茶杏仁奶冻 \$12

"Pu Er" Tea & Rock Sugar Jelly, Almond Milk Pudding

龙须金丝开心果 \$15

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

FLAVORS OF TRADITION & ELEGANCE

Prices are subject to GST & Service Charge

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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 \$5.9/Pcs

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



酥炸烤鸭球 \$4/Pcs

Peking Duck Croquettes, Duck Skin, Citrus Chilli Sauce
Min Order 3 Pcs



花开富贵帝王鲑 \$20

Marinated King Salmon Curdo, Fresh Herbs dressing, Kiwi & Horseradish



老北京糊辣儿生拌牛舌 \$16

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



鲜辣布拉塔奶酪 \$20

Buffalo Burrata, Crushed Peanuts With Chilli & Sesame Dressing, Crispy Taro Yam Chips

古早辣椒五香肉卷 \$18

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



香酥茄子 \$18

Crispy-Fried Aubergine, Shanghainese Vinegar Dressing, Popcorn Rice

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

\$16



麻辣黑猪肉 Stir-fried Iberico Abanico In Spicy Chilli Gravy

\$16



酸汤红石斑 Poached Red Grouper Fillet In Spicy & Sour Broth

\$68

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农场

FROM THE LAND

   **鹅肝焗牛柳小棠菜 \$48**
Stir Fried USDA Beef Rib Eye, Foie Gras and Broccolini

开心果玉子菠萝咕咾肉 \$32
Sweet & Sour Iberico Pork Presa with Scallops and Sun Dole Pineapple, Crush Pistachio

 **锦轩辣子鸡 \$28**
Stir-fried "Mala" Kampung Chicken, Hot Pepper

 **锦轩烧排骨 \$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

开心果荷兰豆烧牛舌 \$38
Braised Wagyu Beef Tongue, Snow Peas, Pistachio

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

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

海洋

FROM THE SEA

 **避风塘芦笋焗鳕鱼 \$52**
Typhoon Shelter Cod Fish With Asparagus, Crispy Fried Garlic And Aioli

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

 **香槟芝士虎王虾 \$38**
Sauce Champagne Blanc King Prawn (4pcs), Shredded Manchego, Hot Chilli

黑松露烧鱼肚 \$48
Braised Fish Maw With Black Truffle, Agria Potato, Chives

 **青豆火腿烧带子 \$42**
Canadian Scallops, House Cured Lardo With Green peas

 **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

玉带脆炒小棠菜 \$24
Stir-fried Broccolini With Scallops, house made XO Sauce

火腿爆芦笋 \$26
Stir-fried Special Asparagus, Jamon Iberico Ham, Crispy Egg

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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
花胶乌鸡汤 <i>Fish Maw, Silkie Fowl, Double Boiled Soup</i>	\$15	\$68	\$98
甜虾玉子汤 <i>King Prawn, Scallops in Slow Cooked Seafood Broth</i>	\$16	\$88	\$138
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

和牛煎猪肠粉 \$48
Stir Fried Hanging Tender With Chee Cheong Fun, House Cure Lardos

 **珍珠米饭 \$3**
Steamed Premium Pearl Rice

DESSERTS 甜点

红茶桂花杏仁奶冻 12
Almond Pudding with "Pu Er" Osmanthus Fragrans. Pineapple Chutney

 **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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