



Exclusive Four Hands Michelin Star Experience



Li Feng brings together two culinary maestros: 2 Michelin-starred Chef Fei from Guangzhou and the talented Executive Chinese Chef of Li Feng, Yang Guojian, for a four-hands collaboration. Savor a curated selection of exquisite Cantonese dishes for an unforgettable dining experience.

16th & 17th October 2024 | Lunch and Dinner

[Click to reserve your table](#)

LI 丽丰
FENG

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FOUR-HANDS MICHELIN STAR

À LA CARTE MENU

16TH & 17TH OCT 2024 | LUNCH AND DINNER

APPETIZERS

前菜

Marinated Cherry Truss Tomato with Bird's Nest
in Japanese Sake Plum Syrup (GF)(LF)(V) IDR 238
清酒柠汁燕窝小番茄 (素)

Poached Chicken with Chili Oil Sauce Sichuan Style (LF)(N) IDR 188
蓉城口水鸡

Crispy Fish Skin with Salted Egg Yolk (LF) IDR 138
咸蛋黄脆鱼皮

Sichuan Chili Chicken with Sesame (LF)(N) IDR 188
芝麻辣子鸡

Sichuan Flavor Beef (LF)(N) IDR 238
怪味牛肉粒

CANTONESE BBQ

明炉烧味

BBQ Platter (LF)(N) IDR 368
Hong Kong Roasted Duck, Pork Char Siew, and Crispy Pork Belly
港式烧味三拼盘

Traditional Peking Duck Menu IDR 318/half
北京片皮鸭 IDR 628/whole

PLEASE SELECT YOUR PREFERRED DUCK MEAT PREPARATION

请您选择所需要的烹饪风格

First course

一吃

Chinese Pancake Wrapped Crisp Skin Slice
with Fresh Cucumber, Scallion, and Homemade Hoisin Sauce (LF)(N)
自制鸭饼, 黄瓜, 青葱, 极品鸭酱

Second course

二吃

Stir-Fried Minced Duck Meat with Rainbow Vegetables on a Bed of Lettuce (LF)(N)
鸭松生菜包
or 或

Wok-Fried Duck Meat with Black Pepper Sauce (LF)(N)
黑椒炒鸭件

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SOUP

汤羹

Imperial Kung Fu Soup (LF)

御品功夫汤

IDR 228

Hot and Sour Soup with Shredded Sea Food and Scallops (LF)

海皇酸辣羹

IDR 238

LIVE SEAFOOD

游水活海鲜

Coral Grouper 东星斑

IDR 188 /100g

With Your Choice of Sauce and Cooking Style

请选择您所需要的酱料和烹饪风格

Steamed with Cantonese Preserved Yellow Bell Pepper Sauce (LF)

秘制黄椒酱蒸

Steamed Preserved Radish Black Bean Garlic Sauce (LF)

豉蒜菜脯酱蒸

Pearl Lobster 1.5-2kg

珍珠龙虾

IDR 428 /100g

Sautéed with Spring Onion, Special Garlic Soy Sauce

三葱豉油皇炒

SEAFOOD

海鲜

Wok-Fried Hokkaido Scallop with Asparagus,

Mushroom and Truffle Oil (LF)(N)

松露油琥珀芦笋炒北海道元贝

IDR 458

Kung Pao King Prawn with Sesame Walnuts (LF)(N)

官保水晶虾球

IDR 458

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CANTONESE SPECIALITIES BEEF

广东特色

Sautéed Japanese A5 Wagyu Beef with Sichuan Pepper Chili Sauce (LF) IDR 1.588
煎烹椒麻日本A5和牛粒

Wok-Fried Australian Beef Tenderloin with Pumpkin Black Pepper Sauce (LF) IDR 450
黑椒澳洲牛肉粒

VEGETABLES

蔬菜

Sautéed Broccolini with Shrimp Sauce (LF) IDR 238
虾酱炒西兰花苔

Sautéed Choy Sum with Garlic (LF)(VG) IDR 168
蒜茸炒广东菜心

RICE

米饭

Li Feng Signature Fried Rice (LF)(N) IDR 268
(Sergestid Shrimp Fried Rice with Prawn, Scallops and Preserved Radish)
蟹籽鲜虾元贝松仁炒饭

Crispy Rice in Lobster Broth IDR 168/PERSON
龙虾汤脆米泡饭

Steamed Thai Fragrant Rice IDR 58
泰国香米饭

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CANTONESE DIM SUM

广式点心

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|---|--------------|
| Prawn Dumpling with Scallop Crab Roe and Avruga Caviar (LF)
雙籽鲜虾带子饺 | IDR 68 |
| Steamed Prawn Dumpling with Water Chestnuts (LF)
岭南虾饺皇 | IDR 68 |
| Steamed Pork Siu May with Prawn and Salmon Roe (LF)
三文鱼子鲜虾带子烧卖 | IDR 68 |
| Steamed Assorted Mushroom with Asparagus Lettuce Black Truffle (LF)(VG)
黑松露水晶蔬菜饺(纯素) | IDR 78 |
| Porcini Mushroom Bun (LF)(VG)
牛肝菌香菇包(纯素) | IDR 68 |
| Steamed Xiao Long Bao Dumpling with Crab Meat
蟹黄小笼包 | IDR 108 |
| (Li Feng's Signature) Swan Dumpling with Black Pepper Duck Meat (N)
岭南风范天鹅酥 | IDR 138/6pcs |
| Baked Onion Beef Tart with Mayonnaise
黑椒和牛挞 | IDR 98 |

DESSERTS

甜品

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| Sweet Red Bean Soup with Aged Tangerine Peel (V) (LF)
远年陈皮红豆沙 | IDR 98 |
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