LI FENG
SPECIALS MENU

11 AM - 2 PM

5.30 PM - 9.30 PM

APPETIZERS

Marinated Cherry Truss Tomato in Japanese Sake Plum Syrup (A)(VG)	158
Poached Chicken with Chili Oil Sauce Sichuan Style (G)(N)(S)	198
Crispy Fish Skin with Salted Egg Yolk (E)(F)(G)	148

SOUPS

Double-Boiled Chrysanthemum Tofu Soup with Morel (G)	188
Hot and Sour Soup with Shredded Seafood and Scallops (F)(G)(S)	258

MAIN COURSES

Wok-Fried Hokkaido Scallops with Asparagus, Mushrooms and Truffle Oil (E)(G)(S)(N)	568
Kung Pao King Prawns with Sesame Walnuts (E)(G)(S)(N)	476
Wok-Fried Australian Beef Tenderloin Cubes with Mushrooms Black Pepper Sauce (E)(G)(S)	498
Sautéed Chinese Yam and Asparagus with Sakura Shrimps (G)(S)	268
Sautéed Hong Kong Kailan Ginger (G)(VG)	168
Yang Zhou Fried Rice with Prawns and Chicken (E)(G)(S)	238
Wok-Fried Fragrant Rice with Mixed Vegetables and Black Truffle (E)(G)(V)	238
Wok-Fried HK Noodle with Egg and Mixed Vegetables (E)(G)(V)	208

DESSERT

Chilled Mango Cream with Sago and Pomelo (L)(V)	118

A: Contains Alcohol | E: Contains Egg | F: Contains Fish | G: Contains Gluten | L: Contains Lactose | N: Contains Nuts | S: Contains Shellfish | V: Vegetarian | VG: Vegan

ASC Certified | MSC Certified

We will be happy to assist you for any allergies or food intolerance you may have | Origins of the meats and seafood served in the restaurant are available upon request

Prices are in 000 Indonesian Rupiah (IDR) and subject to 21% government tax and service charge