A VOYAGE OF CANTONESE FLAVORS

An exploration of Cantonese culinary artistry, where timeless traditions are thoughtfully reimagined with contemporary elegance.

THE ART OF CANTONESE CUISINE

Celebrated for its balance, refinement and respect for exceptional ingredients, Cantonese cuisine is rooted in centuries of culinary heritage. Its philosophy embraces natural flavours, meticulous techniques and harmony in every dish.

At Li Feng, these traditions inspire every creation. From time-honoured techniques to thoughtful presentation, each dish reflects our commitment to culinary excellence and the art of Mandarin Oriental's renowned hospitality.



APPETIZERS
前菜

Marinated Cherry Truss Tomato
in Japanese Sake Plum Syrup [A] [VG]
清酒柠汁小番茄

IDR 158



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Sichuan Flavor Beef
[G] [N] [S]
怪味牛肉粒

IDR 338





Marble Chinese Yam Cake
with Milk [L] [V]
水墨云石山药

IDR 118

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Chilled Black Fungus with Dried Bean Curd [G] [VG]
鲜支竹拌木耳

IDR 128

Eggplant with Vinaigrette [G] [VG]
油醋汁茄子

IDR 118

Deep-Fried Black Truffle Bean Curd Skin Wrapped with Mixed Mushrooms and Vegetables [G] [VG]
黑松露脆皮素鹅

IDR 138

Marinated Jelly Fish with Aged Black Vinegar [G]
陈醋海蜇头

IDR 158

(Li Feng's Signature) Crispy Fish Skin with Salted Egg Yolk [E] [F] [G]
咸蛋黄脆鱼皮

IDR 148

Poached Chicken with Chili Oil Sauce Sichuan Style [G] [N] [S]
蓉城口水鸡

IDR 188



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CANTONESE BARBECUE
明炉烧味

(Li Feng's Signature) BBQ Platter [G] [N] [P] [S]
Hong Kong Roasted Duck, Pork Char Siew, and Crispy Pork Belly
港式烧味三拼盘

IDR 468





BBQ Combination [G] [N] [P] [S]
(Roasted Char Siew and Crispy Pork Belly)
明炉烧味双拼

IDR 368

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Traditional Peking Duck Menu [G] [N]
北京片皮鸭

IDR 338 /half
IDR 668 /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 Crispy Skin Slice with Fresh Cucumber,
Spring Onion, and Homemade Hoisin Sauce [G] [N] [S]
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 [G] [N] [S]
鸭松生菜包

or 或

Wok-Fried Duck Meat with Black Pepper Sauce [G] [N] [S]
黑椒炒鸭件

Roasted Pork Char Siew [G] [N] [P] [S]
果木烤叉烧

IDR 288

Crispy Pork Belly [G] [P]
冰烧三层肉

IDR 298

Crispy Roasted Chicken with Singapore Chili Sauce [G]
广式脆皮炸子鸡

IDR 218 /half
IDR 428 /whole

Traditional Cantonese-Style Hanging Roasted Duck [G] [N]
广式明炉吊烧鸭

IDR 268 /half
IDR 528 /whole

SEASONAL SOUP

四季汤羹



(Li Feng's Signature)
Imperial Kung Fu Soup [G] [S]
御品功夫汤

IDR 288

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Braised Crab Meat in Spinach Chicken Broth [E] [G] [S]
菠菜蟹肉羹

IDR 228



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Double-Boiled Morel Mushrooms Soup [VG]
冰川菌皇汤

IDR 208

Double-Boiled Chrysanthemum Tofu Soup with Morel [G]
羊肚菌菊花豆腐汤

IDR 188

Hot and Sour Soup with Shredded Seafood and Scallops [F] [G] [S]
海皇酸辣羹

IDR 258

Braised Bird's Nest with Fresh Crab Meat, Winter Melon, and Avruga Caviar [S] [F]
鱼子酱蟹肉冬茸燕窝羹

IDR 698

Braised Bird's Nest with Salmon Roe, Spinach in Chicken Broth [S] [F]
翡三文鱼籽蟹肉燕窝羹翠

IDR 698

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LOCALLY SOURCED
LIVE SEAFOOD

本地鲜活海鲜

Coral Grouper 东星斑 IDR 288 /100g	Tiger Grouper 老虎斑 IDR 188 /100g	Star Grouper (300g - 500g) 红星斑 IDR 158 /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 [G] [S]
秘制黄椒酱蒸

Steamed Hong Kong Style with Soy Sauce [G] [S]
港式豉油皇蒸

Steamed Preserved Radish Black Bean Garlic Sauce [G] [S]
豉蒜菜脯酱蒸

Braised in Supreme Broth [G] [S]
XO酱皇古法红烧



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Pearl Lobster (1.5kg - 2kg) 珍珠龙虾	Bamboo Lobster 小青龙
IDR 428 /100g	IDR 298 /100g

With Your Choice of Sauce and Cooking Style

请选择您所需要的酱料和烹饪风格

Pearl Lobster

- Sautéed with Spring Onion, Special Garlic Soy Sauce [G] [S]
  三葱豉油皇炒
- Steamed with Hau Diao Wine, Avruga Caviar, Lobster Broth, and Egg White [A] [E] [G] [S]
  鱼子酱陈年花雕芙蓉蒸
- Braised with Rice Cake and Crab Meat in Supreme Broth [E] [G] [S]
  祥龙戏珠

Bamboo Lobster

- Sautéed with Spring Onion, Special Garlic Soy Sauce [G] [S]
  三葱豉油皇炒
- Braised with Garlic, Cheese and Truffle Sauce [G] [L] [S]
  黑松露芝士上汤焗



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With Your Choice of Sauce and Cooking Style
请选择您所需要的酱料和烹饪风格

Mud Crab
大青蟹

IDR 108 /100g

Steamed Mud Crab with Prawn Paste in Yellow Bell Pepper Sauce [E] [G] [S]
潮式手打虾滑黄椒酱蒸大青蟹

Steamed with Hau Diao Wine, Avruga Caviar, Lobster Broth, and Egg White [A] [E] [G] [S]
鱼子酱陈年花雕芙蓉蒸大青蟹

Wok-Fried with Black Pepper Sauce [G] [S]
黑椒焗大青蟹



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SEAFOOD
海鲜

Wok-Fried Hokkaido Scallops with
Asparagus, Mushrooms, and Truffle Oil
[E] [G] [S] [N]

松露油琥珀芦笋炒北海道元贝

IDR 568



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Pan-Fried Hokkaido Scallops Stuffed with Prawn Paste Salmon Roe in Truffle Sauce [E] [G] [S]
黑松露酱三文鱼子煎酿带子

IDR 588

Wok-Fried King Prawns with Dark Soy Sauce [G] [S]
黑酱油炒黑虎虾

IDR 388

Kung Pao King Prawns with Sesame Walnuts [E] [G] [S] [N]
官保水晶虾球

IDR 388

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Crispy King Prawns with Oatmeal and
Salted Egg Yolk [E] [G] [S]

咸蛋黄香酥麦片虾

IDR 388



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CANTONESE SPECIALITIES BEEF, POULTRY, AND PORK

广东特色

Sautéed Japanese A5 Wagyu Beef with Sichuan Pepper Chili Sauce [E] [G] [S]
煎烹椒麻日本A5和牛粒

IDR 1,688



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Sautéed Japanese A5 Wagyu Beef
with Black Garlic Sauce [E] [G] [S]
黑蒜野菌日本A5和牛粒

IDR 1,688

Wok-Fried Australian Beef Tenderloin
with Mushrooms Black Pepper Sauce [E] [G] [S]
黑椒澳洲牛肉粒

IDR 498

Roasted Pork Spareribs with Jing Du Sauce [E] [G] [P] [S]
京都黑豚肉骨

IDR 368

Sweet and Sour Chicken with Mixed Fruits and Bell Pepper [E] [G]
创意鲜果咕噜鸡

IDR 238

Sichuan Chili Chicken with Sesame [G] [N] [E]
芝麻辣子鸡

IDR 238

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Braised Beef Short Ribs with Radish [G] [S]
萝卜炆牛小排

IDR 888

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TOFU AND VEGETABLES
豆腐与蔬菜

Braised Wild Mushrooms with Broccoli [G] [S]
野菌菇扒西兰花

IDR 288





Sautéed Chinese Yam and Asparagus with Sakura Shrimps [G] [S]
樱花虾山药炒芦笋

IDR 268

Spinach with Dried Scallops Superior Broth [G] [L] [S]
瑶柱浓汤菠菜

IDR 288



Sautéed Eggplant and Minced Beef in Spicy Sauce [G]
川烧牛菘茄子

IDR 168

Braised Homemade Bean Curd with Morel Mushrooms [E] [G] [S]
羊肚菌烧自制豆腐

IDR 268

Spicy Ma Po Tofu with Edamame [G] [V]
麻婆豆腐 （纯素）

IDR 198

Sautéed Hong Kong Kailan Ginger [G] [VG]
姜汁炒芥兰

IDR 168

Sautéed Choy Sum with Garlic [G] [V]
蒜茸炒广东菜心

IDR 168

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RICE AND NOODLES
米饭 面条

(Li Feng's Signature) Fried Rice [E] [G] [S] [N]
Sakura Shrimp Fried Rice with Prawn and Scallops
蟹籽鲜虾元贝松仁炒饭

IDR 288

Yang Zhou Fried Rice
with Prawns and Chicken [E] [G] [S]
扬州炒饭

IDR 238

Braised E-Fu Noodles with Crab Meat,
Scallops, and Shitake Mushrooms [E] [G] [S]
蟹肉带子花菇烩伊

IDR 298

Wok-Fried Hong Kong Noodle
with Egg and Mixed Vegetables [E] [G] [V]
蔬菜豉油皇炒面 （素）

IDR 188

Wok-Fried Fragrant Rice with
Mixed Vegetables and Black Truffle [E] [G] [V]
黑松露紫甘蓝炒饭（素）

IDR 238

Fried Rice with Foie Gras
and Black Truffle [E] [G]
黑松露鹅肝炒饭

IDR 298

Poached Wonton with Sakura Shrimps
and Seaweed [G] [S]
头水紫菜樱花鲜虾云吞

IDR 178

Steamed Thai Fragrant Rice
泰国香米饭

IDR 58

Crispy Rice in Lobster Broth [G] [L] [S]
龙虾汤脆米泡饭

IDR 188



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CANTONESE DIM SUM
广式点心

STEAMED
蒸点

Phoenix Prawn Dumplings
with Egg White Crab Roe [E] [G] [S]
蟹籽凤眼蛟

IDR 78/3pcs

Steamed Prawn Dumplings
with Water Chestnuts [G] [S]
岭南虾饺皇

IDR 78/3pcs

Steamed Crystal Prawn Dumplings
with Chicken and Chives [G] [S]
韭菜水晶虾饺

IDR 78/3pcs

Steamed Pork Siu Mai with Prawn
and Salmon Roe [E] [G] [P] [S]
三文鱼子鲜虾带子烧

IDR 78/3pcs



Steamed Goldfish Prawn Dumplings
with Egg White [G] [S]
麒麟金鱼饺

IDR 128/2pcs

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Li Feng Signature Dim Sum Platter [E] [G] [P] [S]

Salmon Roe Pork Siew Mai, Prawn Dumpling, Porcini Mushroom Bun, Goldfish Prawn Dumpling, Steamed Crystal Prawn Dumpling with Chicken and Chives, Phoenix Prawn Dumpling
豪华点心拼盘

IDR 168

Steamed Assorted Mushrooms with Asparagus, Lettuce, and Black Truffle [G] [VG]
黑松露水晶蔬菜饺

IDR 78/3pcs

Porcini Mushroom Buns [G] [VG]
牛肝菌香菇包

IDR 78/3pcs

Steamed Xiao Long Bao Dumplings with Crab Meat and Chicken [G] [S]
蟹黄鸡肉小笼包

IDR 178/3pcs

BBQ Pork Char Siew Buns [G] [N] [P] [S]
叉烧包

IDR 68/3pcs

Steamed Chicken Feet in Black Pepper Sauce [G] [S]
黑椒蒸凤爪

IDR 68/3pcs

Black and Gold Buns with Egg Yolk [E] [G] [L]
黑金流沙包

IDR 68/3pcs

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DEEP-FRIED AND PAN-FRIED
煎/炸

Pan-Fried Shrimp Dumplings with Chives [E] [G] [S]
韭菜煎饺

IDR 128/3pcs

Crispy Seafood Spring Rolls [E] [G] [S]
脆皮鲜虾春卷

IDR 108/3pcs

Crispy Chicken and Seafood Lotus Root Cakes [E] [G] [S]
酥炸莲藕饼

IDR 108/3pcs

Crispy Sesame Dumplings Stuffed with Pineapple Custard [E] [G] [L] [V]
奶皇凤梨芝麻球

IDR 78/3pcs

Deep Fried Pumpkin Sesame Balls Stuffed with Cheese [E] [G] [L] [V]
黄金芝士芝麻煎堆仔

IDR 78/3pcs

(Li Feng's Signature) Swan Dumplings with Black Pepper Duck Meat [E] [G] [N]
岭南风范天鹅酥

IDR 158/6pcs



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BAKED
烘烤/蒸点

Baked Puff Pastry with Salted Egg Custard
(3 Pieces, 20mins) [E] [G] [L] [V]
天鹅流沙酥 （3件, 20分钟）

IDR 88/3pcs

Baked Onion Beef Tart with Mayonnaise
(3 Pieces, 20mins) [E] [G] [S]
黑椒和牛挞 （3件, 20分钟）

IDR 108/3pcs

CONGEE
粥

Chicken and Century Egg Congee [E] [G]
皮蛋鸡丝粥

IDR 58

Assorted Seafood Congee [F] [G] [S]
海鲜粥

IDR 68

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STEAMED RICE ROLLS
特色肠粉

Steamed Fresh Shrimp Rice Rolls with Chives [G] [S]
鲜虾韭菜肠粉

IDR 78/4pcs

Steamed BBQ Chicken Rice Rolls [E] [G] [S] [N]
果木鸡叉烧肠

IDR 78/4pcs



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DESSERTS
甜品

Blueberry Snow Skin Dumplings [G] [L] [V]
蓝莓雪梅娘

IDR 108/6pcs

Sweet Red Bean Soup with Aged Tangerine Peel [VG]
远年陈皮红豆沙

IDR 108

Avocado Pudding with Fruits [G] [F]
牛油果水果布丁

IDR 108

Stewed Tian Shan Lotus Seeds with Malva Nut [VG]
天山雪莲子炖安南子

IDR 138

Chef's Selection of Homemade Ice Creams and Sorbets [L] [V]
自制冰淇淋和果汁冰糕

IDR 158

Black Sesame Dumplings with Peanuts [G] [N] [V]
擂沙汤圆

IDR 108/3pcs

Chilled Mango Cream with Sago and Pomelo [L] [V]
杨枝甘露

IDR 108

Double Boiled Pear Soup with Bird's Nest Peach Gum [V]
琥珀冰糖燕窝炖雪梨

IDR 588

Fresh Seasonal Fruit Platter [VG]
时令水果拼盘

IDR 188

Chilled Mango Jelly [G] [F]
香芒小黄鸭

IDR 108



A: Contains Alcohol (酒) | E: Contains Egg (含蛋) | F: Contains Fish (含鱼) | G: Contains Gluten (含麸质) | L: Contains Lactose (含乳糖)
N: Contains Nuts (含坚果) | S: Contains Shellfish (含贝类) | V: Vegetarian (素食) | VG: Vegan (纯素)

BEVERAGES
饮品

CHINESE TEA

Cooked Pu-Erh Lao Man — IDR 78
Robust but elegant earthy notes with a smooth and mellow sweet finish

Oolong Tea — IDR 78
Light golden hue with fruity and earthy flavors, lingering finish of herbs and flowers

Imperial Tie Guan Yin — IDR 98
The flowery and fruity profile of this tea has a touch of honey and at first releases the pleasant orchid notes

Jasmine Green Tea — IDR 68
Smooth green tea with a rich jasmine bouquet

Baby Chrysanthemum Blooming Tea — IDR 78
Blissfully relaxing and refreshing, it has a naturally sweet fragrance and taste

Prosperity Blooming Tea — IDR 78
A beautiful bouquet of tea leaves and flowers bringing along a myriad of flavors unique to each floret

SODAS

Coca Cola	IDR 70
Zero Coke	IDR 70
Sprite	IDR 70
Soda Water	IDR 70
Tonic Water	IDR 70

BEERS

Bintang	IDR 85
Heineken	IDR 90

FREE-FLOW

Iced Green Tea	IDR 78
Iced Baby Chrysanthemum	IDR 88

FRESH JUICES

Orange, Pineapple or Watermelon	IDR 78
Freshly Mixed Juice *(Orange, Pineapple, Spinach, Apple, Celery) - please choose 2*	IDR 88

MINERAL WATER

Equil Natural 380 ml	IDR 65
Equil Natural 760 ml	IDR 100

SPARKLING WATER

Equil Sparkling 380 ml	IDR 65
Equil Sparkling 760 ml	IDR 100

COFFEE

Single Espresso, Double Espresso, Americano, Cafe Latte, Cappuccino — IDR 80

ICED DRINKS

Iced Lemon Tea	IDR 78
Lychee Iced Tea	IDR 78

Virgin Berry — IDR 78
A refreshing blend of mixed berries, lightly sweetened and perfectly chilled, delivering a vibrant balance

Lifeng Flower — IDR 78
A delicately fragrant pink rose with butterfly pea beverage with subtle floral notes, lightly sweetened and refreshingly chilled

LI 丽丰
FENG

OUR CONTINUOUS SUSTAINABLE JOURNEY

Guests of Mandarin Oriental, Jakarta can be confident that all our fish & seafood served on our menus, whether it's sourced from overseas or local is the result of sustainable. We also use local poultry. Most of our vegetables and fruit are locally sourced from local farmers, aiming to provide guests with the finest dining experience. Protecting the future of our fish, our suppliers, our planet, our business and most importantly our valued guests.

*Pictures are for illustration purposes only and are subject to change
All prices are in IDR000 and subject to applicable government tax and service charge.

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