



## A VOYAGE OF CANTONESE FLAVORS

Li Feng presents sophisticated Cantonese cuisine in a beautifully designed setting, inspired by the spice trade between Guangdong - once one of the world's greatest ports - and old Jakarta, Batavia. The restaurant's ambiance and story reflect the rich cultural exchange of these historic voyages.

The menu is expertly crafted by 2 Michelin-starred Chef Fei from Mandarin Oriental Guangzhou, combining authentic flavours with innovative interpretations of classic Cantonese dishes.

## ABOUT CHEF FEI

Chef Fei, heralded as one of the best young chefs in China, masterfully crafts visually stunning delicacies with a surprising modern twist. His signature restaurant, Jiang by Chef Fei, earned its first Michelin Star in 2018 and became the first in Guangzhou to receive two Michelin Stars in 2019.

Chef Fei began his career at the age of 16 and continued to hone his skills in Chinese specialty restaurants; creating innovative dishes that have won him numerous awards.



## 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



# 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

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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

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**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

**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

IDR 428 /100g

Bamboo Lobster  
小青龙

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

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]

创意鲜果咕嚕鸡

IDR 238

Sichuan Chili Chicken with Sesame [G] [N] [E]

芝麻辣子鸡

IDR 238

A close-up photograph of a dish of braised beef short ribs with radish. The beef ribs are cut into thick, rectangular pieces and are arranged on a white plate. They are covered in a rich, dark brown braising sauce. A large, rectangular piece of radish is placed at the bottom left of the ribs. The dish is garnished with a small pile of finely sliced green onions and a single green leaf. The plate has a dark brown rim.

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

**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

# DEEP-FRIED AND PAN-FRIED

煎/炸

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

韭菜煎饺

IDR 128/3pcs

Crispy Sesame Dumplings Stuffed with  
Pineapple Custard [E][G][L][V]

奶皇凤梨芝麻球

IDR 78/3pcs

Crispy Seafood Spring Rolls [E][G][S]

脆皮鲜虾春卷

IDR 108/3pcs

Deep Fried Pumpkin Sesame Balls Stuffed  
with Cheese [E][G][L][V]

黄金芝士芝麻煎堆仔

IDR 78/3pcs

Crispy Chicken  
and Seafood Lotus Root Cakes [E][G][S]

酥炸莲藕饼

IDR 108/3pcs

(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

## 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]  
播沙汤圆

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



**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 IDR 88

*(Orange, Pineapple, Spinach, Apple, Celery) - please choose 2*

## 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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