

Li Feng Now at Your Door Step

Bring back the authentic Chinese delightful taste from Li Feng to your table.

LI 丽丰

FENG

Cold Appetizers



Dongbei Wood Ear Fungus with Dried Bean Curd (G) | IDR 69

鲜支竹捞东北木耳



Marinated Jelly Fish with Aged Black Vinegar (G) | IDR 62

老醋拌海蜇头

Hot Appetizers



Crispy Fish Skin with Salted Egg Yolk (G) | IDR 88

咸蛋黄脆鱼皮



Chili Chicken with Chinese Peppercorn and Fragrant Salt (G) | IDR 98

香脆辣子鸡

Cantonese BBQ



Roasted Pork Char Siew (G)(N) | IDR 168

蜜汁叉烧



Crispy Pork Belly | IDR 128

一口方烧肉

Crispy Roasted Chicken with Ginger Spring Onion Sauce

广式脆皮炸子鸡

Half IDR 128 | Whole IDR 228

Traditional Cantonese-Style Hanging Roasted Duck (G)(N)

广式明炉吊烧鸭

Half IDR 168 | Whole IDR 308

Soups

Imperial Hot and Sour Prawn Soup (G) | IDR 198

宫廷虾仁酸辣汤

Braised Spinach and Minced Beef Soup with Egg White (G) | IDR 68

菠菜牛肉羹

Live Seafood



Wok-Fried Grouper Hometown Style (G) | IDR 800

家烧石斑鱼



Prawn with Oatmeal (G) | IDR 228

香酥麦片虾

Crispy Fried King Prawns with Golden Salted Egg Yolk (G) | IDR 258

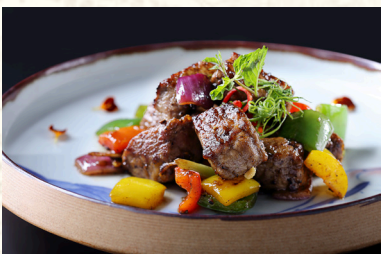
黄金咸蛋鲜虾

Cantonese Specialities Beef, Poultry and Pork



Sautéed Beef with Szechuan Pepper and Chili (G) | IDR 378

煎烹椒麻澳大利亚西冷



Wok-Fried Angus Beef with Bell Pepper and Special Sauce (G) | IDR 378

彩椒炒雪花牛肉



Sweet and Sour Chicken with Pineapple and Bell Pepper (G) | IDR 108

创意鲜果咕嚕鸡



Roasted Pork Spare Ribs in Chinese BBQ Sauce (G) | IDR 158

中式烤黑豚肉骨

Vegetables



Stir-Fried Cabbage with Chili and Vinegar (V) | IDR 78

手撕包菜



Stir-Fried Mixed Vegetables with Golden Garlic (V) | IDR 88

金蒜炒时蔬



Poached Spinach with Three Egg Yolk and Dried Fish | IDR 82

三皇蛋浸菠菜



Sautéed Eggplant and Minced Chicken in Spicy Sauce (G) | IDR 78

川烧鸡蓉茄子

Rice and Noodles

Yang Zhou Fried Rice with Prawns and Chicken Char Siew | IDR 82

扬州炒饭

Fried Rice with Foie Gras and Black Truffle | IDR 192

黑松露鹅肝炒饭

Wok-Fried Hong Kong Noodles with Assorted Vegetables (G) | IDR 88

鲜菇蔬菜香港面

Desserts



Chilled Mango Pudding with Vanilla Sauce and Caramelized Banana (G) | IDR 58

芒果布丁配香草酱和焦糖香蕉



Tian Shan Lotus Seeds Stew with Malva Nut | IDR 48

天山雪莲子炖安南子



Almond and Black Sesame Dumpling with Peanuts (G)(N) | IDR 68

花生蕾沙汤丸

Fresh Seasonal Fruit Platter | IDR 52

时令水果拼盘

Process of Order:

Step 1: Place your order through WhatsApp +62 815 8532 1202 (state food allergy if any)

Step 2: Hotel will reconfirm your order, delivery contact and address

Step 3: Transfer to our bank account and send proof of bank transfer through WhatsApp

Step 4: Food delivery process

Step 5: Enjoy your meal

(V) Vegetarian (G) Contains Gluten (N) Contains Nuts

All prices are in IDR000 and subject to applicable government tax and service charge