



MANDARIN ORIENTAL
JAKARTA

A TWO-MICHELIN-STAR WEEKEND

27 & 28 June 2026



TWO STARS. ONE WEEKEND

Chef Fei of Jiang by Mandarin Oriental, Guangzhou visits Li Feng for two days only, bringing with him a cuisine shaped by decades of classical Cantonese mastery and refined technique.

Selected creations are presented in collaboration with Kaviari, Paris.

CHEF FEI

Recognised as one of the leading Cantonese chefs of his generation, Chef Fei earned his first Michelin Star in 2018 and, in 2019, became the first chef in Guangzhou to receive two. He began his culinary career at sixteen, refining his craft through years of discipline, deep respect for ingredients, and an unwavering commitment to classical technique.



À LA CARTE

APPETISER

Chilled crab meat jelly (F)(G)(S)
鱼籽酱琥珀蟹肉冻

Tofu tart, chives, pickled mustard greens (E)(F)(G)
鱼籽酱香葱榨菜豆腐挞

Crispy seafood bean curd roll (E)(F)(G)(S)
鱼籽酱脆皮鲜虾腐皮卷

IDR 288,000⁺⁺

SOUP

Braised fish maw, coral grouper (A)(F)(G)(S)
花胶烩东星斑鱼羹

IDR 488,000⁺⁺

MAIN COURSE

Wok-fried lobster, garlic king soy sauce (G)(S)
拍蒜头抽炒龙虾

IDR 298,000⁺⁺ / 100 g

Wild honey, black pepper beef short ribs, char siu-style (G)(S)(N)
蜜椒牛小排叉烧皇
IDR 888,000⁺⁺

Stir-fried rice, stockyard gold wagyu MB 6/7 beef striploin,
Baerii caviar, Chaozhou pickled radish (E)(F)(G)
潮州菜脯和牛粒炒饭
IDR 488,000⁺⁺

DESSERT

Stewed loquat, golden fungus (V)
冰糖枇杷炖金耳
IDR 168,000⁺⁺

SIGNATURE SET MENU

IDR 1,888,000⁺⁺ per guest

APPETISER

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鱼籽酱香葱榨菜豆腐挞

Crispy seafood bean curd roll (E)(F)(G)(S)
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SOUP

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MAIN COURSE

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DESSERT

Stewed loquat, golden fungus (V)
冰糖枇杷炖金耳

In collaboration with Kaviari, Paris



LI 丽丰
FENG

Contemporary Cantonese cuisine, rooted
in the spice trade heritage between
Guangdong and Jakarta.

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For reservations, contact us
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[@mo_jakarta](https://www.instagram.com/mo_jakarta)
mandarinoriental.com/jakarta