



Xi Yan 禧宴 Maxwell Private Dining General Dining Bar
#01-15/17 Maxwell Chambers Suites, 28 Maxwell Road, Singapore 069120

厨师好介绍 Chef Signature Recommendation

		小 Small	中 Med	大 Large
101	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce <small>(小 Small about 150gm, 中 med about 300gm)</small>	10	16	-
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	22	33	48
121	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	13 每位/person	-	-
240	香茅大肉蟹焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat <small>(600gm 2-3 pax, 800gm 4-6 pax, 1kg 7-8 pax, 1.4 to 1.6kg 9-12 pax) (1 kg onwards may be of 2 crab at \$13.50 per 100 gm)</small>	78 / 600g	108 / 800g	135 / 1kg
275	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice <small>(600gm 3-4 pax, 800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$11 per 100gm)</small>	72 / 600g	96 / 800g	120 / 1kg
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)			40 / Half 80 / Whole
301	香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁 Kagoshima Wagyu Beef Mint & Sesame Sauce (A5)			45 / 100g 67 / 150g 90 / 200g
701 / 702	私房海鲜白米粉 (虾, 竹蛭, 墨鱼, 小鮑魚*) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish) (with baby abalone*)	35 / 45*	52 / 72*	70 / 103*
276	過橋海鮮紅斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth	48	72	96
257	金不換辣酒煮蜆配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine)	26	39	52
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (S 3-4, M 5-8, L 9-12)	35	70	105

Small is for 2-3 to share. Medium is for 4-6 to share. Large is for 7-10 to share. Unless specified.



Signature



Popular



Vegetarian Option

Prices are subject to service charge of 10% and prevailing GST.

前菜 APPETIZERS

		小 Small	中 Med	大 Large
101	 芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce  (小/Small about 150gm, 中/Med about 300gm)	10	16	-
102	 秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)	20	30	40
103	 金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	22	33	48
104	 金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	18	32	36
105	 芥菜胡麻浆拌小黄瓜卷海蜇頭 Jellyfish & Japanese Cucumber in Sesame Wasabi Sauce	20	30	50
106	 炸淡水小虾 Salt & Pepper River Prawns (Seasonal)	20	30	50
107	 墨鱼特卷 Black Ink Squid Roll (12 / 18 pcs)	16	24	-
108	 招牌烤蜜汁豬頸肉 (配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce	22	-	-
109	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce	22	-	-
110	 红油抄手 Prawn Pork Dumpling in Sichuan Sauce (6 / 8 / 10 pcs)	14	19	23
111	 喜宴招牌 XO 萝卜糕 XO Radish Cake	20	-	-
112	韩式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese	18	27	-
113	 四川辣子鸡 Crispy Sichuan Chilli Chicken	20	30	-
114	五香鸡翅 Five Spice Chicken Wings (12 / 20 split pcs) (OR Chicken Wings of The Week)	16	27	-

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汤 Soup

		每位 Per pax
121	 千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup 香港旅遊發展局 2011 美食之最大賞金獎 Gold Award of Best of the Best Culinary Awards 2011 By Hong Kong Tourism Board	13
122	 花螺竹筴炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith	15
123	每日例汤 Daily Soup	12
124	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom	28
125	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake	32
126	四川酸辣汤 Hot & Sour Soup	12
127	四川斋酸辣汤 Hot & Sour Vegetarian Soup	12

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海味 Supreme Seafood

201	 蚝皇澳洲青边鲍鱼 Braised Australia Green Lip with Supreme Oyster Sauce	10 / 10gm
202	蚝皇花胶扣鲍脯 Braised Slice Abalone with Fish Maw	38 / Pax
203	蚝皇花菇扣鲍脯 Braised Abalone with Assorted Mushroom	30 / Pax
204	蚝皇扣原条关东辽参 Braised Hokkaido Sea Cucumber with Supreme Oyster Sauce	38 / Pax
205	 蚝皇扣鹅掌 Braised Goose Web with Supreme Oyster Sauce	14 / pax
206	 鮑您稱心 (鮑粒花枝蝦膠釀海參) Steamed Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone (Waiting Time 30 Minutes)	48 / pax
		每只 / piece 至少二 / min 2 pcs
207	 清酒黃金鮑魚 Braised Abalone in Japanese Sake & Soy Sauce (6 Head 100+g, 5 Head 200+g, 3 Head 350+g)	32 / 6 head 48 / 5 head 68 / 3 head
208	清酒蘑菇芦笋焖黄金鲍鱼 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g, 5 Head 200+g, 3 Head 350+g)	32 / 6 head 48 / 5 head 68 / 3 head

活海鮮
Live Seafood
(Advance Order 提前預定)

澳洲龙虾
Live Australia Lobster

Seasonal Price

烹调式 調理方法 Style of Preparation :

210  雙味凍龍蝦
Sashimi with mint-lime & shrimp sauce

211 私房姜葱焗面线
Stewed Mee Sua with Ginger & Scallion

本地小龙虾
Live Local Baby Lobster

Seasonal Price

烹调式 調理方法 Style of Preparation :


212 椒盐
Deep Fried Paper & Salt

213 私房姜葱焗面线
Stewed Mee Sua with Ginger & Scallion

波士顿活龙虾
Live Boston Lobster

\$14/ 100g
至少二 / min 2 order

烹调式 調理方法 Style of Preparation :

214  竹葉酒刁草木瓜龙虾海鮮鍋
Seafood Lobster Pot with Korean Bamboo Leaf Wine, Dill, & Papaya
(lobster, prawn, clams)

45 per pax / 600g
48 per pax / 800g

215 香辣薑蔥腐乳炒龙虾
Lobster Stir Fried with Fermented Beancurd Sauce

216 金不換沙爹蛋黃龍蝦
Lobster with Chao Zhou Sacha, Salted Egg Yolk & Basil

217  金不換辣酒煮龙虾配葛絲
Lobster with Spicy Basil Korean Glass Noodles Cooked
with 3 Types of Chinese Wine


218 波士顿龙虾面线
Lobster with Noodles & Yunnan Ham in Broth Reduction

活海鲜
Live Seafood
(Advance Order 提前预定)

阿拉斯加蟹
Alaska King Crab Seasonal Price

烹调式 调理方法 Style of Preparation :

220 潮州冻蟹
Teochew Cold Crab

221  私房姜葱焖面线
Stewed Mee Sua with Ginger & Scallion

222 私房鸡油花雕蒸
Steamed Alaska King Crab with Chinese Wine

加拿大象拔蚌
Canada Geoduck Clam Seasonal Price

烹调式 调理方法 Style of Preparation :

225 刺身
Sashimi

226 堂灼
Poached Geoduck Clam with Superior Soup

227 XO 酱炒
Stir Fried Geoduck Clam with XO Sauce

苏格兰竹蚌
Scotland Bamboo Clam Seasonal Price

烹调式 调理方法 Style of Preparation :

230 黑银蒜粉丝蒸
Steamed Bamboo Clam with Minced Black Garlic & Vermicelli

231 XO 酱蒸
Steamed with XO Sauce




加拿大生蚝
Canada Live Oyster Seasonal Price

烹调式 调理方法 Style of Preparation :

235  南乳炸
Deep Fried with Tarocurd

236 豉汁蒸
Stewed Mee Sua with Ginger & Scallion

活海鮮 Live Seafood

	大肉蟹 Live Sri Lanka Crab				\$13.50 / 100g
烹調式 調理方法 Style of Preparation :					
240	 香茅蟹肉焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat	78 600g	108 800g	135 1kg	
241	金不換沙爹蛋王炒蟹 Crab with Chao Zhou Sacha, Salted Egg Yolk & Basil				
242	 黑胡椒螃蟹 Black pepper crab				
243	 喜宴辣椒螃蟹 Xi Yan Style Chilli crab				
	馒头 Add-on Mantou (6 pcs)				1.50 each

海鮮 Seafood

		小 Small	中 Med	大 Large
250	 金不換辣酒煮蝦配葛絲 Prawns Stir Fried in Spicy Basil Wine with Korean Glass Noodles	26	39	60
251	 炒大蝦泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao	26	39	60
252	香辣薑蔥腐乳炒大蝦 Prawns Stir Fried with Salt & Garlic	26	39	60
253	金不換沙爹蛋王炒大蝦 Prawns Stir Fried with Basil Salted Yolk Chao Zhou Sacha Sauce	26	39	60
254	 松露芙蓉大蝦 Prawns Stir Fried with Egg White, Salmon Roe & Black Truffle	28	42	62
255	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari	26	39	52
256	 香茅大蝦蟹肉焗米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat	38	57	85
257	 金不換辣酒煮蜆配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 Types of Chinese Wine)	26	39	52

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活魚 Fish

东星斑
Coral Trout Fish (Advance Order) 提前预定 Seasonal Price

烹调式 调理方法 Style of Preparation :

- 260 清蒸
Steamed with Soya Sauce in HK Style
- 261 凉瓜枝竹焖
Stewed with Bitter gourd & Bean curd Skin in Claypot
- 262 油浸
Deep Fried Coral Trout in HK Style

活魚 Fish

苏丹鱼
Sultan Fish (Advance Order) 提前预定 Seasonal Price

烹调式 调理方法 Style of Preparation :

- 265 姜蓉蒸
Steamed with Minced Ginger
- 266 豉汁蒸
Stewed Mee Sua with Ginger & Scallion

顺壳鱼
Live Soon Hock Fish 12 / 100g

烹调式 调理方法 Style of Preparation :

- 270 私房泡椒豆豉河粉蒸筍殼魚
Steamed Marble Goby (Soon Hock) with Pickled Chilli on Flat Rice Noodles
- 271 港式油浸筍殼魚
Deep Fried Marble Goby (Soon Hock) HK Style in Soy Sauce

活石斑鱼 Live Grouper	小 Small	中 Med	大 Large
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275  香茅蝦膏炸红斑柳配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice	72 600g	96 800g	120 1kg
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276  過橋海鮮红斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy In White Pepper Seafood Broth	48	72	96
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肉类 Meat

牛肉 Beef				
301	 香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁 Kagoshima Wagyu Beef Mint & Sesame Sauce (A5)	100g	45	
		150g	67	
		200g	90	
302	 香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁 Stockyard Wagyu beef Mint & Sesame Sauce (MB 7-8)	100g	33	
		150g	49	
		200g	66	
303	 烤澳洲 200 天风干牛眼肉配芥末胡麻酱 / 秘制薄荷汁 Grilled 200 Days Aged Stockyard Rib Eye with Mint & Sesame Sauce	200g	48	
				小
				中
				大
		Small	Med	Large
304	 四川麻辣牛肉粒 Braised Sichuan Beef and tendons with Sweet Potato & Dough Fritters	28	42	56
		48	72	96
305	川味澳洲牛柳粒 Sautéed Diced 200 Days Aged Stockyard Rib Eye with Dry Chili & Tangerine Peel (200 days aged Aust Stockyard Rib eye 200gm, 300gm, 400gm)	28	42	56
		48	72	96
306	 外婆卤牛肉 Grandma's Spicy Braised Beef	28	42	56
		28	42	56
307	 陳皮牛肉 Stewed Diced Beef Shin with Preserved Tangerine Peel	28	42	56
		小	中	大
		Small	Med	Large
猪肉 Pork				
311	 招牌烤蜜汁豬頸肉 Grilled Honeyed Pork Collar with Thai Sauce	22	33	44
312	 云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (S 3-4 M 5-8 L 9-12pax) <small>香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board</small>	35	70	105
313	荔枝咕咾肉 Sweet Sour Lychee Pork	22	33	44
314	 鎮江排骨 Zhenjiang spareribs	26	39	52
315	黑松露杂菌炒猪颈肉 Stir Fried Pork Cheek with Mushroom & Black Truffle	28	42	56
316	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce	22	33	44

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家禽类 Poultry

半只/整只
Half / Whole

401	 黑松露烤鸡 Black Truffle Roast Chicken			H \$ 40 W \$ 80
402	 每週招牌烤雞 (Waiting Time 30 Minutes) Chef Roast Chicken & Duck of The Week			
	(柠檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)			H \$ 30 W \$ 60
	<ul style="list-style-type: none"> • Roast Chicken with Kaffir Lime Leaf • Oolong Tea Smoked Chicken with Mango Salsa • Roasted Chicken with Dried Ginger & Clam Sauce Marinate 			
	(客家卤水鸭, 荔枝烤鸭, 客家咸水鸭拼豆干)			H \$ 33 W \$ 65
	<ul style="list-style-type: none"> • Hakka Marinated Duck • Roasted Lychee Duck • Hakka Savoury Salted Duck with Beancurd Cake 			

豆腐, 鸡蛋 Beancurd & Egg

		小 Small	中 Med	大 Large
501	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce	22	33	44
502	 手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po	20	30	40
503	 特汁客家云南火腿干贝酿豆腐 汤/干 (四件) Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (Soup / Dry) (4, 6, 8pcs)	20	30	40
504	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish	18	27	36
	 (素食选择 vegetarian option available)			
505	虾煎蛋 Omelette with shrimp	24	36	-

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Vegetarian option means existing meat item will be removed and may optionally be substituted.

蔬菜 Vegetable

		小 Small	中 Med	大 Large
601	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	18	27	-
602	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic	22	33	44
	 (素食选择 vegetarian option available)			
603	云南火腿炒青龍菜 Jiu Rong Vegetable with Mushroom & Chinese Ham	22	33	44
	 (素食选择 vegetarian option available)			
604	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs	22	33	44
	 (素食选择 vegetarian option available)			
605	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic	22	33	44
606	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves	22	33	44
	 (素食选择 vegetarian option available)			
607	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	22	33	44
608	浓鸡汤杞子灼莧菜 Poached Chinese Spinach with Chicken Broth & Wolfberry	22	33	44
609	浓鸡汤杞子浸叶菜 Poached White Cabbage with Chicken Broth & Conpoy	22	33	44

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面和米饭 Noodle & Rice

		小 Small	中 Med	大 Large
701	私房海鲜白米粉 (虾, 竹蛭, 墨鱼)  Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)	35	52	70
702	私房鮑魚海鮮白米粉 (小鮑魚, 虾, 竹蛭, 墨鱼)  Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)	45	72	103
703	私房喜宴大虾面  King Prawn Noodles in Special Broth (S 1-2pax, M 3-4pax)	22	33	-
704	大肚婆炒饭  Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic)	20	30	-
	 (素食选择 <i>vegetarian option</i>)			
705	西芹蝦米 XO 炒飯  XO Sauce Fried Rice with Celery & Dried Shrimps	24	36	-
706	黑松露火腿炒饭  Black Truffle & Chinese Ham Fried Rice	24	36	-
707	特炒菌菇两面黄 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce	22	33	-
708	菜脯腊肠炒果条 Cai Po Lap Cheong Fried Kway Teow	22	33	
709	芝麻白飯 Steamed White Rice with Sesame	1.50 每碗 / bowl	-	-

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甜品 Dessert

		每位 Per pax		
801	 私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan (per bowl /每碗) (3 pcs)	6		
802	 手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan (per bowl /每碗) (3 pcs)	6		
803	 喜宴手搓鴛鴦雙味湯圓 Xi Yan Ying Yang (Mixed) Tang Yuan (per bowl /每碗) (4 pcs)	7		
804	燕窩蓮子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 hours advanced order required)	45		
805	 西米椰子雪糕 (配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk	8		
806	 椰子蛋白蒸燕窩 (整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 hours advanced order required)	55		
807	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 hours advanced order required)	18		
	手搓雪糕 Xi Yan Homemade Ice Cream		一勺 1 Scoop	兩勺 2 Scoop
809	椰糖雪糕和香蘭糯米 Palm Sugar Ice Cream with Pandan Glutinous Rice	5	5	8
810	金沙南瓜雪糕和香蘭糯米 Pumpkin Salted Yolk Ice Cream with Pandan Glutinous Rice	5	5	8
811	椰子雪糕和香蘭糯米 Coconut Ice Cream with Pandan Glutinous Rice	5	5	8
812	豆腐雪糕和香蘭糯米 Tofu Ice Cream with Pandan Glutinous Rice	5	5	8
813	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus	5	5	8