

Chef's Set Menus

Menu A

Chef's 6 Course Menu at \$58++ per person

(min. 2 persons)

~ Xi Yan Platter Delights ~

- Tossed Jellyfish Shreds & Cordyceps Flowers with Spring Onion Oil
- Diced Dried Oysters with Water Chestnut in Lettuce Wrap
- Crispy Pork in Zesty Kumquat Marmalade

私房三拼盤

葱油凉拌海蜇虫草花 • 好市生菜包 • 柑桔蜜杜洛克香酥花腩

~ Main Course 1 ~

Black Truffle Roast Chicken 黑松露烤鸡

OR

Stir Fried Beef with Thai Pickled Green Mangoes 泰式腌青芒炒牛肉

~ Main Course 2 ~

Stir Fried Prawns in Japanese Pumpkin & Salted Egg Yolk Sauce 黄金醬炒蝦球配日本小南瓜

OR

Shrimp Paste Barramundi Fillets with Pomelo Salad 香茅蝦膏炸鲈鱼

~ Main Course 3 ~

Stir Fried Kale with Assorted Mushroom & Ginger Sauce 姜汁野菌炒兰度

~ Main Course 4 ~

Black Truffle & Chinese Ham Fried Rice 黑松露火腿炒饭

OR

Xi Yan Fried Hakka Noodle 喜宴素菜客家面

~ Dessert ~

Fragrant Walnut Sweet Paste 核桃露羹

OR

Xi Yan Handcrafted Ice Cream 喜宴自制雪糕

Chef's 8 Course Menu at \$78++ per person

(min. 2 persons)

~ Appetizers ~

Jellyfish & Salmon in Cucumber Wrap with Wasabi Sesame Sauce

芥菜胡麻浆伴黄瓜卷海蜇三文鱼

Sautéed Yellow Crab Roe in Eggplant Topped with Baked Egg & Shredded Coconut

紫玉黄金杯

~ Main Courses ~

Black Truffle Roast Chicken

黑松露烤鸡

Stir Fried Prawns in Japanese Pumpkin & Salted Egg Yolk Sauce

黄金酱炒虾球配日本小南瓜

Zhenjiang Spareribs

镇江排骨

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth

过桥海鲜红斑胡椒豆腐海鲜汤

Stir Fried Kale with Assorted Mushroom & Ginger Sauce

姜汁野菌炒兰度

~ Dessert ~

Sea Salt Brownies with Xi Yan Handcrafted Ice Cream

海盐巧克力蛋糕配冰淇淋

Chef's 8 Course Menu at \$108++ per person (min. 2 persons)

Salmon Salad Bouquet with Xi Yan special dressing
 囍愛嗜花

Xi Yan Platter Delights

- Tossed Jellyfish Shreds & Cordyceps Flowers with Spring Onion Oil
- Diced Dried Oysters with Water Chestnut in Lettuce Wrap
- Crispy Pork in Zesty Kumquat Marmalade

私房三拼盤

葱油凉拌海蜇虫草花 • 好市生菜包 • 柑桔蜜杜洛克香酥花腩

~ Main Courses ~

Black Truffle Roast Chicken
 黑松露烤鸡

Baked Crab with Porcini Mushroom & Mozzarella Cheese
 牛肝菌焗釀蟹蓋

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith
 花螺竹笙炖鸡汤

Steamed Marbled Goby with Chef's Spicy Home-Made Chopped Chilli Sauce on Rice Noodles
 私房剁椒河粉蒸鱼 (4 guests or above / 4 位或以上)

/

Steamed Barramundi Fillet with Chef's Spicy Home-made Chopped Chilli Sauce on Rice Noodles
 私房剁椒河粉蒸鲈鱼片 (3 guests or below / 3 位或以下)

Stir Fried Kale with Assorted Mushroom & Ginger Sauce
 姜汁野菌炒兰度

~ Dessert ~

Sea Salt Brownies with Xi Yan Handcrafted Ice Cream
 海盐巧克力蛋糕配冰淇淋

Menu D

Chef's 6 Course Menu at \$138++ per person

(min. 2 persons)

Braised Slice Abalone with Fish Maw
 蚝皇花胶扣鲍脯

Xi Yan Platter Delights

- Sautéed Yellow Crab Roe in Eggplant Topped with Baked Egg & Shredded Coconut
- Steamed Scallop with Pickled Olive & Black Bean Sauce
- Crispy Pork in Zesty Kumquat Marmalade

私房三拼盘

紫玉黄金杯 ● 私房榄豉酱糯米蒸扇贝 ● 柑桔蜜杜洛克香酥花腩

~ Main Courses ~

Choice of Lobster Dish or Wagyu Beef
 龍蝦和牛选择

Steamed Marbled Goby with Chef's Spicy Home-Made Chopped Chilli Sauce on Rice Noodles
 私房剁椒河粉蒸鱼 (4 guests or above / 4 位或以上)

/

Steamed Barramundi Fillet with Chef's Spicy Home-made Chopped Chilli Sauce on Rice Noodles
 私房剁椒河粉蒸鲈鱼片 (3 guests or below / 3 位或以下)

Stir Fried Kale with Assorted Mushroom & Ginger Sauce
 姜汁野菌炒兰度

~ Dessert ~

Xi Yan Signature Tang Yuan in Aged Ginger Soup
 薑湯漏黃湯圓

Top-up \$30 to upgrade dessert to :

- A. Fragrant Walnut Sweet Paste with Birds' Nest 核桃露燕窩羹
- B. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子)

Choices 选择 :

1. Lobster with Chao Zhou sacha, salted egg yolk & basil 金不换沙爹蛋黃龍蝦 (min 2pax)
2. Steamed lobster with crab roe and egg white 蟹黃蛋白蒸龍蝦 (min 2pax)
3. Kagoshima wagyu beef with duo sauces 香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁



Note:

1. Prices stated are subject to 7% GST & 10% service charge.
2. The menus may be subjected to slight changes if the chefs believe that certain ingredients available for the day are not as satisfactory for serving.
3. Images are for illustration purposes only. Actual product may vary.
4. Please let us know if you have any dietary requirements / preference for change of dish in advance.



Not what your looking for?

Advise us of your budget &/ dish preference and we would be happy to curate a menu specially for you.



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