

Chef's Set Menus

Menu A

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

(min. 2 persons)

~ Xi Yan Platter Delights ~

- Greenhouse Tomatoes in Wasabi Sesame Sauce
- Hakka Savoury Salted Duck with Beancurd Cake
- Crispy spring rolls with cheese & radish cake filling

私房三拼盤

芥菜胡麻浆伴日本溫室蕃茄 • 客家咸水鸭拼豆干 • 香炸芝士萝卜糕春卷

~ Main Course 1 ~

Red Curry Roast Duck with Lychees 荔枝红咖喱烧鸭

OR

Stewed Pork Belly in Sour Plum & Black Vinegar Sauce 話梅黑醋燜腩肉

~ Main Course 2 ~

Basil Salted Yolk Prawn in Yam Nest Fritter 脆芋黄金虾

OR

Steamed Barramundi Fillet with Pickled Chillies & Black Bean Paste 私房泡椒豆豉鲈鱼

~ Main Course 3 ~

Kai Lan with Crispy Olive Leaves & Garlic 蒜茸橄欖菜香港芥蘭

~ Main Course 4 ~

Spicy Basil Noodles with Mushrooms in Special Wine Broth 金不换辣酒三菇高汤面

OR

XO Sauce Fried Rice with Celery & Dried Shrimps 西芹蝦米XO炒飯

~ Dessert ~

Xi Yan Handcrafted Ice Cream 喜宴自制雪糕

Menu B

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

Crispy Taro Paste with Diced Scallop & Crab Roe Sauce
香酥荔茸干贝与蟹肉

~ Main Courses ~

Sichuan Grill-Roasted Chicken
奇脆辣妹烧鸡

Steamed Prawn Balls with Egg White in Huadiao Wine
花雕蛋白蒸蝦球

Stewed Pork Belly in Sour Plum & Black Vinegar Sauce
话梅黑醋焖腩肉

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth
過橋海鮮紅斑胡椒豆腐海鮮湯

Kai Lan with Crispy Olive Leaves & Garlic
蒜茸橄欖菜香港芥蘭

~ Dessert ~

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

Menu C

Chef's 8 Course Menu at \$108++ per person

(min. 2 persons)

Salmon Salad Bouquet with Xi Yan special dressing

囍愛嚙花

Xi Yan Platter Delights

- Tossed Shredded Jellyfish & Cordyceps Flowers with Spring Onion Oil
- Grilled Honeyed Pork Collar with Thai Sauce
- Black Ink Squid Roll

私房三拼盤

葱油凉拌海蜇虫草花 • 招牌烤蜜汁豬頸肉 • 墨鱼特卷

~ Main Courses ~

Sichuan Grill-Roasted Chicken

奇脆辣妹燒雞

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

Braised Red Grouper in Abalone Sauce with Pan Fried Noodles *(For 4 guests or above)*

鮑汁紅燒紅斑配兩面黃 (4 位或以上)

/

Braised Barramundi Fillets with Pan Fried Noodles in Abalone Sauce *(For 3 guests or below)*

鮑汁鮪魚配兩面黃 (3 位或以下)

Sautéed Asparagus with Black Truffle & Mushroom

黑松露野菌炒蘆筍

~ Dessert ~

Sea Salt Brownies with Xi Yan Handcrafted Ice Cream

海盐巧克力蛋糕配冰淇淋

OR

Coconut ice cream sago melaka with coconut milk

西米椰子雪糕 (配椰糖汁)

Menu D

Chef's 6 Course Menu at \$128++ per person

(min. 2 persons)

Braised Abalone with Radish in Abalone Sauce

鲍鱼熬白萝卜

Xi Yan Platter Delights

- Greenhouse Tomatoes in Wasabi Sesame Sauce
- Crispy Taro Paste with Diced Scallop & Crab Roe Sauce
- Grilled Honeyed Pork Collar with Thai Sauce

私房三拼盘

芥茉胡麻浆伴日本温室蕃茄 • 香酥荔茸干贝与蟹肉 • 招牌烤蜜汁猪颈肉

~ Main Courses ~

Choice of Lobster Dish or Wagyu Beef

龍蝦和牛选择

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth

過橋海鮮紅斑胡椒豆腐海鮮湯

Stir-fried kale & Hokkaido scallop with ginger

姜米芥兰炒扇贝

~ Dessert ~

Coconut ice cream sago melaka with coconut milk

西米椰子雪糕（配椰糖汁）

Choices 选择：

1. Lobster with Chao Zhou sacha, salted egg yolk & basil 金不换沙爹蛋黄龍蝦 (min 2pax)
2. Steamed lobster with crab roe and egg white 蟹黄蛋白蒸龍蝦 (min 2pax)
2. 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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