

Xi Yan's 15th Anniversary Ala Carte Specials

		小 Small	中 Med	大 Large
A101	海鲜黑松露豆腐 Black Truffle Seafood Tofu (4pcs)	32	-	-
S102	私房黑啤叉楠肉 Roasted Pork Belly with Barley Black Malt Beer, Kaffir Leave & Lemongrass (S 2-3 pax, M4-5, L8-10)	26	39	65
S103	纸包盐焗鸡 Slow Baked Fresh Ginger Turmeric Chicken Thigh with Kaffir Leave & Five Spice Pepper Powder (1,2,4 thigh pcs)	20	40	80
S1034	鸡油花调酒酿蒸花蟹 Steamed Flower Crab in Chinese Fermented Rice (Jiu Niang) Hua Diao, Chinese Ham, Chicken Oil with Mushroom & Korean Glass Noodles (S 2-3 pax, M4-5, L8-10)	78	130	206
S105	海味萝卜丝豆浆鲜虾汤 King Prawn Ball in Scallop Shrimp Daikon Soup (S 2-4 pax, M5-6, L8)	48	72	96
S106	泰味咖喱啤酒虾 King Prawn Ball in Thai Style Curry with Beer Lychee & Pineapple (S 2-4 pax, M5-6, L8)	40	60	80
S107	私房剁椒河粉蒸鱼 Steamed Marbled Goby with Chef's Spicy Home-Made Chopped Chilli Sauce on Rice Noodles	11 Per 100g	-	-
S108	鱼子鲜虾私房炒饭 Salmon Roe Diced Prawns Pickled Ginger Fried Rice (S2-3, M4-5, L8)	30	45	60
S109	鱼子鲜拆蟹肉私房炒饭 Salmon Roe Fresh Crab Meat Pickled Ginger Fried Rice (S2-3, M4-5, L8)	38	57	76
S110	鱼子鲜带子私房炒饭 Salmon Roe Diced Scallop Pickled Ginger Fried Rice (S2-3, M4-5, L8)	45	68	90
S111	甘蓝干白灵菇 Stir Fried Kale with Bai Ling Mushroom (S2-3, M4-5, L8)	28	42	56
			每只 / piece 至少二 / min 2 pcs	
S120	招牌海胆意大利特制面 Signature Fresh Uni Pasta			38
S121	海胆黄金鲍鱼 Braised Abalone with Uni			68
S122	鸡油花调酒酿蒸花 Steamed Lobster in Chinese Fermented Rice (Jiu Niang) Hua Diao Ham, Chicken Oil with Mushroom & Korean Glass Noodles			49

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



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