

Xi Yan Chef Menus

(1-day advance reservation & pre-ordering required)

Menu A



Chef's 6 Course Menu at \$68++ per person (min. 2 persons)

千絲萬縷菌王豆腐羹
Cordyceps & angel hair tofu soup

私房三拼盤
有機蘋果醋浸車厘茄, 清酒慢火煮三文魚, 客家咸水鴨拼豆干

Xi Yan Platter Delights

- Soaked cherry tomato with organic apple cider vinegar
- Slow-cooked salmon with sake & sea salt
- Hakka savory salted duck with beancurd cake

花雕蛋白蒸蝦球
Steamed prawn balls with egg white in Huadiao Wine

香茅蝦膏炸鮭魚
Shrimp paste barramundi fillets with pomelo salad

泡菜年糕土豆龍骨鍋
Kimchi pork ribs, Enoki mushroom, potatoes, taro, rice cake pot
with special Korean Doenjang

喜宴自制雪糕
Xi Yan Homemade ice cream

* 只需另加 \$18, 就能选择以下其中之一:
add only \$18, to enjoy one of the following:

- 黑松露火腿炒饭 (供四位用) Fried rice with black truffle and majestic ham (portion for 4)
- 大肚婆炒饭 (供四位用) Pregnant women's fried rice (portion for 4)

Note: 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.



Menu B



Chef's 8 Course Menu at \$98++ per person (min. 2 persons)

千层椰皇蛋白炒蟹肉

Stir-fried crab meat with egg white on coconut bounty

私房三拼盤

清酒慢火煮三文鱼, 客家咸水鸭拼豆干, 鲍汁熬白萝卜

Xi Yan Platter Delights

- Slow-cooked salmon with sake & sea salt
- Hakka savory salted duck with beancurd cake
- Braised radish with salmon roe in superior abalone sauce

黑松露烤雞

Black truffle roast chicken

私房泡椒豆豉鲈鱼

Steamed barramundi fillet with pickled chillies & black bean paste

噏汁燜排骨

Stewed spareribs with Worcestershire sauce

竹叶酒刁草木瓜海鮮鍋

Seafood pot with bamboo leaf wine, dill & papaya

橄欖菜蒜茸炒香港芥兰

Stir-fried HK kai lan with garlic & olive leaves

红粉菲菲 (私房豆腐雪糕伴草莓布丁)

Chef's tofu ice-cream on strawberry pudding

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- 大肚婆炒饭 (供四位用) Pregnant women's fried rice (portion for 4)

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Menu C



Chef's 6 Course Menu at \$128++ per person (min. 2 persons)

鲍鱼熬白萝卜

Braised abalone with radish in abalone sauce

私房三拼盘

葱油凉拌海蜇虫草花, 灯影鱼片, 黑松露烤鸡

Xi Yan Platter Delights

- Tossed shredded jellyfish & cordyceps flowers with spring onion oil
- Honeyed wasabi lime fish wafer
- Black truffle roast chicken

龍蝦和牛选择

Choice of Lobster Dish or Wagyu Beef

過橋海斑胡椒湯

Blanched grouper and rice crispy & silken tofu in seafood soup

姜米芥兰炒扇贝

Stir-fried kale & Hokkaido scallop with ginger

西米椰子雪糕 (配椰糖汁)

Coconut ice cream sago melaka with coconut milk

选择Choices:

1. 香辣姜葱腐乳炒龍蝦 Stir-fried lobster in fermented beancurd sauce
2. 金不换沙爹蛋黄龍蝦 Lobster with Chao Zhou sachu, salted egg yolk & basil
3. 香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁
Kagoshima wagyu beef with duo sauces (sesame sauce/mint sauce)

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- 大肚婆炒饭 (供四位用) Pregnant women's fried rice (portion for 4)

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Menu D



Chef's 7 Course Menu at \$148++ per person (min 2 persons)

囍爱尝花

Parma ham, smoke salmon & asparagus green salad

私房三拼盤

招牌烤蜜汁豬頸肉, 清酒黄金一口鲍鱼, 香脆蓮藕伴黑松露香煎北海道帶子皇

Xi Yan Premium Platter Delights

- Grilled honeyed pork collar with Thai sauce

- Braised baby abalone with salmon roe

- Pan-fried Hokkaido king scallop topped with black truffle & crispy lotus

香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁

Australian Stockyard wagyu beef ribeye with duo sauces

龍蝦选择

Choice of Lobster Dish

黑蒜陳皮火腿蒸鮮笋壳鱼 (5 位或以上)

Black garlic orange peel steamed marbled goby with Yunnan ham (For 4 guests or above)

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黑蒜陳皮火腿蒸笋壳魚柳 (3 位或以下)

Black garlic orange peel steamed fish fillet with Yunnan ham (For 3 guests or below)

芹菜鮮蝦XO炒飯

XO sauce fried rice with celery and prawns

圓粒椰皇蛋白燉燕窩

Steamed whole coconut custard with bird's nest

选择Choices:

1. 香辣姜葱腐乳炒龍蝦 Stir-fried lobster in preserved beancurd sauce
2. 蟹黄蛋白蒸龍蝦 Steamed lobster with crab roe and egg white
3. 龍蝦泡菜翠玉年糕 Stir-fried kimchi lobster with Mozzarella cheese & Korean rice cake

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- 大肚婆炒飯 (供四位用) Pregnant women's fried rice (portion for 4)

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Menu E

Chef's 8 Course Menu at \$178++ per person

\$188++ per person for 3 guests or below

(min 2 persons)

芥茉胡麻浆伴黄瓜卷海蜇三文鱼

Jellyfish & salmon in cucumber wrap with wasabi sesame sauce

鮑您稱心 (冰鎮糟滷醉鮑魚伴鮑粒花枝蝦膠釀海參)

Marinated abalone in distillers grain sauce & sea cucumber stuffed with minced cuttlefish & shrimps

Kagoshima wagyu beef with duo sauces

香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁

黑松露烤雞

Black truffle roast chicken

私房楊桃子薑麵豉醬蒸筍殼魚

Steamed marble goby with pickled star fruit & black beans

桂花段肉桂排骨

Cinnamon ribs with Osmanthus

金不換辣酒煮龍蝦配葛絲

Stir fried spicy basil lobster with Korean glass noodles

圓粒椰皇蛋白燉燕窩

Steamed whole coconut custard with bird's nest

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- 黑松露火腿炒饭 (供四位用)
Fried rice with black truffle and majestic ham (portion for 4)
- 大肚婆炒饭 (供四位用)
Pregnant women's fried rice" (portion for 4)



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