



宴 xǐ yàn

Menu of the week

28th January - 3rd February 2010

Jan at **Xi Yan**: *selected credit cards: 10% discount (Please quote credit card promo during reservation)

NEW AWARD!! *garoupa blossoms in hairy crab roe sauce** awarded "Best of The Best Culinary Award" by the Hong Kong Annual Gastronomy Competition - **Gold** in Seafood Category, & will continue to be served in our Chinese Lunar New Year's menus

An Introduction to Xi Yan Culinary Art

Xi Yan private dining was first conceived in year 2000 by her creative and celebrity chef, Jacky Yu. At Xi Yan, we celebrate the wondrous sensation of taste as a work of contemporary art. Jacky has innovatively reinterpreted the highly structured traditional Chinese banquet, seamlessly bringing together the various East and Asian cuisines. This unique cuisine has redefined the perception of Chinese food to create an exciting contemporary dining experience, with a loyal following across the world.

Dinner



Supreme \$108++ per person
Chef's Dinner menu* (min 4 pax) or
\$118++ person with min 2 pax

appetizers

snow pear & chicken soup
greenhouse tomatoes in wasabi sesame sauce
braised abalone in sake & superior broth

main courses

braised beef brisket in sichuan hot & spicy sauce
stir fried spicy beancurd prawns
roast lemongrass chicken
garoupa blossoms in hairy crab roe sauce

dessert

double-boiled bird's nest w dried osmanthus & lotus seeds

Standard \$68++ per person
Chef's Dinner menu (min 2 pax)*

appetizers

greenhouse tomatoes in wasabi sesame sauce
spicy shishamo in XO teriyaki sauce

main courses

braised beef brisket in sichuan hot & spicy sauce
stir fried spicy beancurd prawns
roast lemongrass chicken
snow pear & chicken soup
stir fried spinach with fresh Chinese yam

dessert

Chef's lychee ice cream in osmanthus wine



Signature \$88++ per person
Chef's Dinner menu (min 4 pax)*

appetizers

greenhouse tomatoes in wasabi sesame sauce
spicy shishamo in XO teriyaki sauce
grilled Thai pork cheek
shredded dried conpoy with flowering choy sum

main courses

braised beef brisket in sichuan hot & spicy sauce
stir fried spicy beancurd prawns
roast lemongrass chicken
garoupa blossoms in hairy crab roe sauce
basil sorbet intermezzo
snow pear & chicken soup
stir fried spinach with fresh Chinese yam

dessert

Chef's lychee ice cream in osmanthus wine

Super \$48++ per pax
Chef's Dinner menu (min 2 pax)*

appetizers

snow pear & chicken soup
green house tomatoes in wasabi sesame sauce

main courses

braised beef brisket in sichuan hot & spicy sauce
pregnant women's stir fried rice
roast lemongrass chicken

dessert

Chef's lychee ice cream in osmanthus wine

Lunch

Premium Lunch menu \$68++ per person
(min of 2 guests)*

appetizers

snow pear & chicken soup
greenhouse tomatoes in wasabi sesame sauce
spicy shishamo in XO teriyaki sauce

main courses

braised beef brisket in sichuan hot & spicy sauce
roast lemongrass chicken
garoupa blossoms in hairy crab roe sauce
stir fried spinach with fresh Chinese yam

dessert

jujube longan sorbet with birds' nest shooter

Power lunch menu \$48++ per person
(min of 2 guests)*

appetizers

snow pear & chicken soup
green house tomatoes in wasabi sesame sauce

main courses

braised beef brisket in sichuan hot & spicy sauce
pregnant women's stir fried rice
roast lemongrass chicken

dessert

Chef's lychee ice cream in osmanthus wine

Popular lunch menu \$58++ per person
(min of 2 guests)*

appetizers

snow pear & chicken soup
green house tomatoes in wasabi sesame sauce

main courses

braised beef brisket in sichuan hot & spicy sauce
dried oyster & shrimp sauce fried rice
roast lemongrass chicken
stir fried spicy beancurd prawns

dessert

Chef's lychee ice cream in osmanthus wine

Chef's enhanced dinner menus \$128++ onwards & Chef's enhanced lunch menus \$80++ onwards are available. Please enquire at 62203546 or email info@xiyan.com.sg

COMING SOON !!

Chinese Lunar New Year menus
10th - 28th Feb featuring Chef's Signature Yu Sheng with all 3 sashimi: Salmon, Tuna & Swordfish (also available for take-away)

Note: the menus may be subjected to slight changes if the chefs believe that certain ingredients available for a particular day are not as satisfactory for serving.

*Privileges till 31st Dec 2010 for HSBC, UOB, CitiBank, & DBS credit card holders:

Lunch:

- 10% off for Chef's lunch menu, from \$58++ onwards (Valid with a minimum booking of 2 guests per table)
- 10% off entire bill for exclusive corporate, private or wedding function/event bookings - Valid with a minimum spending from S\$3,888++ onwards. With complimentary fresh cut-flower displays, use of AV facilities (& wedding decorations, where necessary).

Dinner:

- 10% off for Chef's dinner menu from \$68++ onwards (Valid with a minimum booking of 4 guests per table)
- 10% off entire bill for exclusive corporate, private or wedding function/banquet bookings - Valid with a minimum spending from S\$4,888++ onwards. With complimentary fresh cut-flower displays, use of AV facilities (& wedding decorations, where necessary).

Birthday & Wedding Treats:

- Complimentary Bomb Alaska or Peach Buns (Valid with a minimum booking of 10 diners).

General Terms & Conditions:

- Reservations are required. Cardholders must quote "Credit Card Offer" during reservations to enjoy the offer.
- The Offers cannot be exchanged for cash or other products or services
- The Offers cannot be used in conjunction with any other special promotions, privileges, special offers or discounts.
- The Offers is not valid on all eves of and on Public Holidays, including special occasions, unless otherwise stated. Cardholders to check www.xiyan.com.sg for information on the validity during these days.