



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++ per person with min of 2 pax

appetizers

furong chicken soup
 greenhouse tomatoes in wasabi sesame sauce

main courses

salivating chicken w konnyaku noodles & century eggs
stir fried kimchi lobster w Shanghainese rice cakes
 braised beef brisket in Sichuan hot & spicy sauce
 shrimp paste fish with pomelo salad

dessert

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

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

appetizers

furong chicken soup
 greenhouse tomatoes in wasabi sesame sauce
 stir fried silken tofu in salted yolk sauce

main courses

salivating chicken w konnyaku noodles & century eggs
 braised beef brisket in Sichuan hot & spicy sauce
 shrimp paste fish with pomelo salad

dessert

Chef's Japanese black sugar ice cream with coffee jelly



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

appetizers

furong chicken soup
 greenhouse tomatoes in wasabi sesame sauce
 stir fried silken tofu in salted yolk sauce
 water chestnut sorbet with sugarcane crystals

main courses

salivating chicken w konnyaku noodles & century eggs
 braised beef brisket in Sichuan hot & spicy sauce
 drunken prawns in Shanghainese wine marinade
 shrimp paste fish with pomelo salad
 stir fried spinach with fresh Chinese yam

dessert

Chef's Japanese black sugar ice cream with coffee jelly

Super \$58++ per pax
Chef's Dinner menu (min 4 pax)*

appetizers

furong 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
 shrimp paste fish with pomelo salad

dessert

Chef's Japanese black sugar ice cream with coffee jelly

Lunch

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

appetizers

furong chicken soup
 greenhouse tomatoes in wasabi sesame sauce
 stir fried silken tofu in salted yolk sauce

main courses

salivating chicken w konnyaku noodles & century eggs
 braised beef brisket in Sichuan hot & spicy sauce
 shrimp paste fish with pomelo salad

dessert

water chestnut sorbet with birds' nest shooter

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

appetizers

furong 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
 crispy spareribs with preserved tangerine peel

dessert

Chef's Japanese black sugar ice cream with coffee jelly

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

appetizers

furong chicken soup
 green house tomatoes in wasabi sesame sauce

main courses

braised beef brisket in Sichuan hot & spicy sauce
 oyster & shrimp sauce fried rice
 shrimp paste fish with pomelo salad

dessert

Chef's Japanese black sugar ice cream with coffee jelly

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

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 in-house promo periods, unless otherwise stated. Cardholders to check www.xiyan.com.sg for information on the validity during these days.