



Mother's Day

From 1 - 31 May 2024

1-Day Advance Order Recommended

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xǐ yàn

Classic Mum

6 Course at \$78++ per pax

(min 2pax)

**Fruits & Garden Greens Bouquet
with Xi Yan Special Dressing**
囍愛嚙花

**Roasted Chicken with Dried Ginger
& Clam Sauce Marinade**
鮮沙薑蜆芥脆皮燒雞

Chaozhou Hong Shao Rou with Lychee & Lychee Pearl
潮州紅燒肉 | 荔枝 | 荔枝珍珠

Claypot Grouper with Pig Stomach & Salted Vegetable
家乡胡椒咸菜猪肚煮鮮斑 **

3 Mushroom Prawn Mee Sua
三菇大蝦炒面线

Xi Yan Three Flavours Tang Yuan with Ginger Soup
手工自制三色元宵

Signature Egg yolk Custard, Green tea Sesame
& Okinawa Black Sugar

Modern Mum

7 Course at \$98++ per pax

(min 2pax)

Xi Yan Duo Platter Delights 私房二拼盤
- Zesty Shrimp 柚子脆餅櫻花蝦
- Morel Dream 脆餅三姑

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

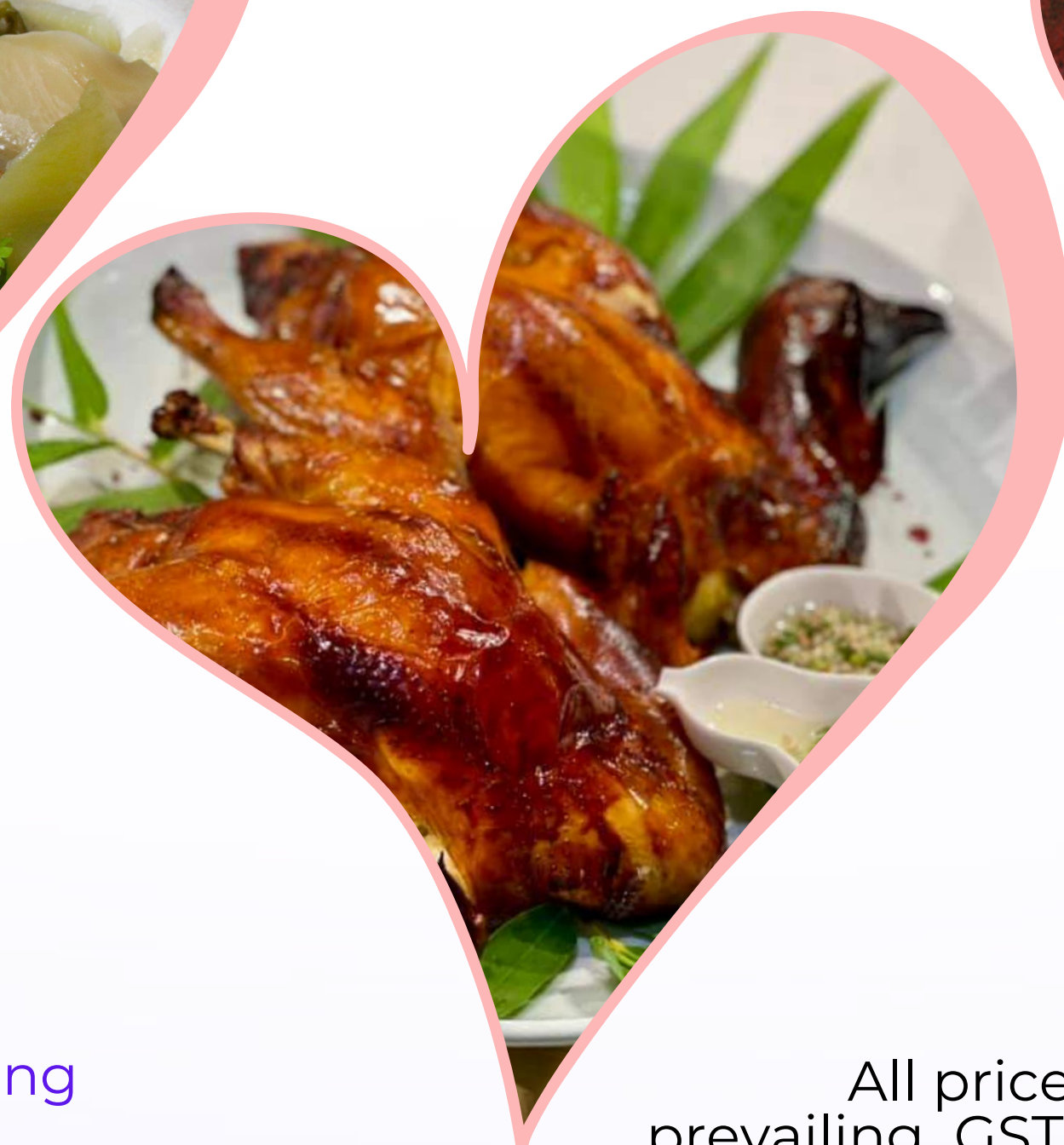
Twist and Shout Ribs 兴奋的呐喊
Roasted Iberico Pork Prime Ribs | Grilled Compressed
Pineapple | Cucumber Wasabi Caviar
烤黑毛猪排 | 菠萝 | 黄瓜珍珠

Claypot Grouper with Pig Stomach & Salted Vegetable
家乡胡椒咸菜猪肚煮鮮斑 **

**Sautéed King Scallop, with Asparagus, Black Truffle
& Mushroom**
黑松露野菌炒帶子皇蘆筍

Black Truffle Roast Chicken Capellini
黑松露鸡肉炒意大利面

Green Tea & Palm Sugar Crème Brûlée
法式椰糖綠茶燉蛋



** Can be served without Pig stomach. Please let us know during reservation or before your lunch or dinner s

All prices exclude prevailing GST & service charge



Mother's Day

From 1 - 31 May 2024

1-Day Advance Order Recommended



xǐ yàn

Super Mum

8 Course at \$118++ per pax

(Min. 2pax)

Xi Yan Platter Delights 私房三拼盤

- Honeyed Wasabi Lime Fish Wafer 灯影鱼片
- Zesty Shrimp 柚子脆饼樱花虾
- Morel Dream 脆饼三姑

Roasted Chicken with Dried Ginger

& Clam Sauce Marinade
鮮沙薑蜆芥脆皮燒雞

Steamed Crab Meat in Egg White Pancake Parcel

with Pumpkin Sauce
金湯石榴蟹

Twist and Shout Ribs 兴奋的呐喊

Roasted Iberico Pork Prime Ribs | Grilled Compressed
Pineapple | Cucumber Wasabi Caviar
烤黑毛猪排 | 菠萝 | 黄瓜珍珠

Claypot Grouper with Pig Stomach & Salted Vegetable

家乡胡椒咸菜猪肚煮鲜斑 **

Sautéed Asparagus with Black Truffle & Mushroom

黑松露野菌炒蘆筍

3 Mushroom Prawn Mee Sua

三菇大虾炒面线

Green Tea & Palm Sugar Crème Brûlée

法式椰糖綠茶燉蛋



Cool Classic Mum

6 Course at

Menu A: \$128++ per pax

Menu B: \$148++ per pax

(Min. 2pax)

Abalone Sea Whelk Treasure Soup

鲍鱼鱼鳔海螺汤 (迷你鲍鱼, 海螺, 竹笙)

Mini Abalone, Sea Whelk, Bamboo Pith

Steamed Crab Meat in Egg White Pancake Parcel

with Pumpkin Sauce

金湯石榴蟹

For Menu A Only

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Braised Hokkaido Sea Cucumber

with Supreme Oyster Sauce

蚝皇扣原条关东辽参

For Menu B Only

Twist and Shout Ribs 兴奋的呐喊

Roasted Iberico Pork Prime Ribs | Grilled Compressed
Pineapple | Cucumber Wasabi Caviar
烤黑毛猪排 | 菠萝 | 黄瓜珍珠

Steamed Marbled Goby with Chef's Spicy Home-Made

Chopped Chilli Sauce on Rice Noodles

私房剁椒河粉蒸筍殼魚

(5 guests or above / 5位或以上)

[4 guests or below, 4位或以下: Steamed Barramundi Fillet
with Chef's Spicy Home-Made Chopped Chilli Sauce on Rice
Noodles 私房剁椒河粉蒸澳洲鲈鱼片]

Sautéed King Scallop, with Asparagus, Black Truffle

& Mushroom

黑松露野菌炒带子皇蘆筍

Bird's Nest with Egg White Coconut Custard

椰皇蛋白燉燕窩

All prices exclude
prevailing GST & service charge