



Xi Yan 喜宴 Maxwell Private Dining General Dining Bar
#01-15/17 Maxwell Chambers Suites, 28 Maxwell Road, Singapore 069120

厨师好介绍 Chef Signature Recommendation

		小 Small	中 Med	大 Large
100	芥茉胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax	15	-	-
	  			
101	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad	13 每位 per pax	-	-
				
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	26	38	-
				
120	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	13 每位 per pax	-	-
				
238	香茅蟹肉焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat	-	98 / 800g	188 / 2 crab
				
276	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)	-	108 800g	135 1kg
				
277	過橋海鮮石斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth	55	82	138
				
300	香煎宮崎和牛配芥末胡麻醬 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5)			110 / 200g
				
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)	45	-	-
				
	香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board			
313	兴奋的呐喊 Twist and Shout Ribs 烤黑毛猪排 / 菠萝 / 黄瓜珍珠 Roasted Iberico Pork Prime Ribs / Grilled Compressed Pineapple / Cucumber Wasabi Caviar	88 500g	-	-
				
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)			45 / Half 80 / Whole
				
700	私房海鮮白米粉 (蝦, 竹蛸, 墨魚) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)	38 / 13 每位 per pax	58	-
				

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Signature



Popular



Vegetarian Option

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前菜 APPETIZERS

			小 Small	中 Med	大 Large
100	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax	 	15	-	-
101	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad		13 每位 per pax	-	-
102	秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)		22	-	44
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles		26	38	-
104	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles		20	34	-
105	炸淡水小虾 Salt & Pepper River Prawns (Seasonal)		22	32	52
106	招牌烤蜜汁豬頸肉 (配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce		22	33	-
107	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce		22	-	-
108	紅油抄手 Prawn Pork Dumpling in Sichuan Sauce (6 / 8 / 10 pcs)		18	24	30
109	喜宴招牌 XO 萝卜糕 XO Radish Cake		22	-	-
	<i>Add-On XO Sauce (Single, Double or Triple portion)</i>		8	16	24
110	韩式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese		22	-	-
111	四川辣子鸡 Crispy Sichuan Chilli Chicken (La Zi Ji)		22	33	-
112	辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)		22	33	-
113	帶子豆腐餅 Scallop Tofu Temptation (4, 6 pcs)		24	36	-
114	香港鴨潤腸, 腊腸 Hong Kong Duck Liver & Pork Lap Cheong		22	-	-

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汤 Soup

		每位 Per pax
120	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup 	13
121	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith 	13
122	鲍鱼鱼鳔海螺汤 (迷你鲍鱼, 海螺, 竹笙) Abalone Sea Whelk Treasure Soup <i>Mini Abalone, Sea Whelk, Bamboo Pith</i>	22
123	四川酸辣汤 Hot & Sour Soup (素食选择 <i>vegetarian option available</i>) 	13
124	海参番茄汤 Tomato Sea cucumber Enoki Soup (2 天提前预定 <i>2-day Advance Order Required</i>)	22
125	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake	32

海鲜 Seafood

		每只 / piece 至少二 / min 2 pcs
150	脆皮海参 Treasure of the Sea (<i>Fried Caramelized Sea Cucumber with Greens</i>)	18 / pc
151	砂煲紅燒海参西蘭花 Claypot Braised Sea Cucumber with Broccoli & Mushrooms	38
152	蚝皇扣原条关东辽参 Braised Hokkaido Spiky Sea Cucumber with Supreme Oyster Sauce	38 / pc
153	鮑您稱心 (鮑粒花枝蝦膠釀海參) Steamed Hokkaido Spiky Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Whole Abalone (Waiting Time 30 Minutes) 	48 / pc

海鮮 Seafood

加拿大象拔蚌
Canada Geoduck Clam (2 天提前預定 2-day Advance Order) Seasonal Price

烹调式 調理方法 Style of Preparation :

200

刺身
Sashimi

226

XO 醬炒
Stir Fried Geoduck Clam with XO Sauce

蘇格蘭竹蚌
Scotland Bamboo Clam (2 天提前預定 2-day Advance Order) 至少 1kg
min 1kg order

烹调式 調理方法 Style of Preparation :

230

黑銀蒜粉絲蒸
Steamed Bamboo Clam with Minced Black Garlic & Vermicelli



135 / kg

6 頭鮮鮑
6 Head Fresh Abalone 每只 / piece
至少二 / min 2 pcs

烹调式 調理方法 Style of Preparation :

235

清酒黃金鮑魚
Braised in Japanese Sake & Soy Sauce



38 / 6 head

236

清酒蘑菇芦笋焗黃金鮑魚
Braised with Mushroom & Asparagus in Superior Abalone Broth

38 / 6 head

237

家肥屋潤鮑興旺
Double Happiness Abalo-nelly (Braised with Pork Belly)

40 / 6 head

238

鮑您稱心 (清酒黃金鮑魚鮑粒花枝蝦膠釀海參)
Braised in Sake Superior Broth & Spiky Sea Cucumber Stuffed with Minced
Cuttlefish & Shrimps

78 / 6 head



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Vegetarian Option

海鮮 Seafood

澳洲龙虾 Live Australia Lobster (2 天提前预定 2-day Advance Order)	时价 Seasonal Price 每百克/Per 100g
阿拉斯加蟹 Alaska King Crab (2 天提前预定 2-day Advance Order)	时价 Seasonal Price 每百克/Per 100g
波士顿活龙虾 Live Boston Lobster (1 天提前预定 1-day Advance Order)	138/ 800g
大肉蟹 Live Crab	60 / 500g – 600g 98 / 800g
生虾 Prawn	4 只 pcs 28 6 只 pcs 42

烹调式 調理方法 Style of Preparation :

240	刺身		Sashimi (for lobster only)
241	椒盐		Baked with Salt & Pepper (25 min) (for crab only)
242	蒜茸椒盐炒		Stir Fried with Salt & Garlic
243	宫保		Stir Fried Sichuan Style
244	黑椒焗		Stir Fried Black Pepper
245	星洲辣椒炒		Xi Yan Style Chilli Sauce
246	私房姜葱焗面线		Stewed Mee Sua with Ginger & Scallion
247	香辣薑蔥腐乳炒		Stir Fried with Fermented Beancurd Sauce
248	金不换沙爹蛋黄		Stir with Chao Zhou Sacha, Salted Egg Yolk & Basil
249	炒泡菜翠玉年糕		Stir Fried Kimchi Cheese with Nian Gao
250	松露芙蓉		Stir Fried with Egg White & Black Truffle
251	XO 酱萝卜糕炒		Stir Fried with Radish Cake in XO Sauce
252	花雕蛋白蒸		Steamed with Egg White in Huadiao Wine
253	金不换辣酒煮配葛絲		Stir Fried in Spicy Basil Wine with Korean Glass Noodles (3 types of Chinese wine)
254	波士顿龙虾面线		Stir Fried with Noodles & Yunnan Ham in Broth Reduction
255	香茅蟹肉焗米粉		Stir Fried with Bee Hoon in Thai Style & Shredded Crab Meat
256	鸡油花调酒酿蒸老虎蝦		Steamed King Prawns in Chinese Fermented Rice (Jiu Niang) Hua Diao, Chinese Ham, Chicken Oil with Mushroom & Korean Glass Noodles



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Vegetarian Option

海鮮 Seafood

日本大生蚝
Japan Hyogo Oyster

烹调式 調理方法 Style of Preparation :

260	刺身 Sashimi with Lemon Slices (6 件套 / set of 6)				18
261	三味新鲜 Trio Flavours (12 件套 / set of 12) 泰辣椒, 柚子, 三重黑蒜 Thai Lime Chilli, Zesty Yuzu, Trio Black Garlic				48
262	南乳炸 Deep Fried with Tarocurd (6 件套 / set of 6)				34
263	黑银蒜粉丝蒸 Steamed with Minced Black Garlic & Vermicelli (6 件套 / set of 6)				34
264	泰皇醬生蠔煲 Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce (1 個生蠔煲仔或 2 個生蠔煲仔 / 1 or 2 pc per claypot)				1 只 pc 16 2 只 pcs 25
			小 Small	中 Med	大 Large
277	金不換辣酒煮蚬配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine)		33	-	-
278	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari		24	36	48

活魚 Fish

			小 Small	中 Med	大 Large
	活石斑魚 Live Grouper				
285	過橋海鮮石斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth		55	82	138
286	過橋海鮮石斑胡椒豆腐海鮮湯 (配炒粿條) Blanched Red Grouper with Fried Rice Noodles in White Pepper Seafood Broth		55	82	138
287	過橋海鮮老虎斑龍蝦胡椒豆腐海鮮湯 Blanched Red Grouper, Lobster with Crispy Rice & Silken Tofu in White Pepper Seafood Broth (1 天提前預定 1-day Advance Order Required)		-	228	-

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活魚 Fish

东星斑 Coral Trout Fish (Advance Order 提前预定)	时价 Seasonal Price 每百克/Per 100g
苏丹鱼 Sultan Fish (Advance Order) 提前预定	Seasonal Price 每百克/Per 100g
活石斑鱼 Live Grouper	108 / 每百克 800g 135 / 每百克 1kg
顺壳鱼 Live Soon Hock Fish	118 / 每百克 800g 148 / 每百克 1kg
鲈鱼片 Barramundi Filet	18 / 每只 piece
鳕鱼片 Cod Fish Fillet	22 / 每只 piece

烹调式 调理方法 Style of Preparation :

280	港式蒸	Steamed with Soya Sauce in Hong Kong Style
281	凉瓜枝竹焖	Stewed with Bitter gourd & Bean curd Skin in Claypot
282	私房剁椒河粉蒸	Steamed with Chef's Spicy Home-Made Chopped Chilli Sauce on Rice Noodles
283	私房泡椒豆豉河粉蒸	Steamed with Pickled Chilli on Flat Rice Noodles
284	椒麻薑葱蒸	Osmanthus Spice Garden Fish (Spring Onions, Ginger, Chilli)
285	鮑汁燒配花膠	Braised with Fish Maw in Abalone Sauce (1 天提前预定 1-day Advance Order)
286	港式油浸	Deep Fried Hong Kong Style in Soy Sauce
287	香茅蝦膏炸配柚子沙拉 	Deep Fried with Shrimp Paste with Pomelo, Water Chestnut Salad & Calamansi Juice



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肉类 Meat

牛肉 Beef

300	香煎宫崎和牛配芥末胡麻酱 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5)		200g	110	
301	香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁 Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8)		200g	80	
302	川味澳洲和牛配 Sautéed Stockyard Wagyu Beef with Dry Chili & Tangerine Peel		200g	80	
			小 Small	中 Med	大 Large
303	木瓜燜牛肋條 881 Beef Brisket 881 (Papaya Braised Beef Brisket, Tendon, Tripe)		32	46	-
304	四川麻辣牛肉 Braised Sichuan Beef and tendons with Dough Fritters		32	46	-
305	陳皮牛肉 Stewed Diced Beef Shin with Preserved Tangerine Peel		32	46	-

豬肉 Pork

			小 Small	中 Med	大 Large
310	荔枝咕咾肉 Sweet Sour Lychee Pork		24	35	-
311	私房香葱酱拌猪颈肉 Lush Scallion Serenade with Succulent Pork Jowl (Advance Order 提前预定)		26	39	-
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)		45	-	-
313	兴奋的呐喊 Twist and Shout Ribs 烤黑毛猪排 / 菠萝 Roasted Iberico Pork Prime Ribs / Grilled Compressed Pineapple		88 500g	-	-

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家禽类 Poultry

400	主厨招牌烤雞和烤鴨 Chef Signature Roast Chicken & Duck (2天提前预定 2-day Advance Order Required)		整只 Whole
	(柠檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)		65
	<ul style="list-style-type: none"> • Roast Chicken with Kaffir Lime Leaf • Oolong Tea Smoked Chicken with Mango Salsa • Roasted Chicken with Dried Ginger & Clam Sauce Marinade 		
	(客家卤水鴨, 荔枝烤鴨, 客家咸水鴨拼豆干)		80
	<ul style="list-style-type: none"> • Hakka Marinated Duck • Roasted Lychee Duck • Hakka Savoury Salted Duck with Beancurd Cake 		
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)		半只 Half \$ 45 整只 Whole \$ 80
402	每週招牌烤雞 Chef Roast Chicken of the Week (From chef's set menu, H 3-4 pax, W 5-8 pax)		半只 Half \$ 35 整只 Whole \$ 65

豆腐, 鸡蛋 Beancurd & Egg

			小 Small	中 Med	大 Large
500	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce		24	35	-
501	手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po		22	32	-
502	特汁客家云南火腿干贝酿豆腐 Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (干 Dry / 汤 Soup) (4, 6 pcs)		20	30	-
503	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish (素食选择 vegetarian option available)		24	-	-

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蔬菜 Vegetable

		小 Small	中 Med	大 Large
600	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic <i>(素食选择 vegetarian option available)</i>	22	33	-
				
601	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper <i>(不含麸质选择 Gluten-free option available)</i>	22	33	-
				
602	云南火腿炒青龍菜 Qing Rong Vegetable with Chinese Ham <i>(素食选择 vegetarian option available)</i>	22	33	-
				
603	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs <i>(素食选择 vegetarian option available)</i>	22	33	-
				
604	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic	22	33	-
				
605	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves <i>(素食选择 vegetarian option available)</i>	22	33	-
				
606	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	22	33	-
				
607	橄欖菜干扁四季豆 French Beans with Crispy Olives & Minced Pork <i>(素食选择 vegetarian option available)</i>	22	33	-
				
608	手撕包菜 Stir Fried Hand Peeled Beijing Cabbage with Crispy Pork	22	33	-
609	香港腊肠炒芥兰 Stir Fried Kai Lan with Hong Kong Lap Cheong (Liver & Pork)	35	48	58

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面和米饭 Noodle & Rice

		小 Small	中 Med	大 Large
700	私房海鲜白米粉 (虾, 竹蛭, 墨鱼) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)	👍 38 / 13 每位 per pax	58	-
701	私房鮑魚海鮮白米粉 (小鮑魚, 虾, 竹蛭, 墨鱼) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)	👍 48	72	-
702	喜宴特炒海參算盤子 Hakka Yam Abacus with Sea Cucumber (素食选择 vegetarian option)	👍 ⓧ 22	32	-
703	大肚婆炒饭 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic) (素食选择 vegetarian option)	👍 ⓧ 22	32	-
704	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps	👍 22	32	-
705	黑松露火腿炒饭 Black Truffle & Chinese Ham Fried Rice	👍 22	32	-
706	特炒菌菇两面黄 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce	22	32	-
707	风味炒果条 Cai Po Chinese Bacon Fried Kway Teow	22	32	-
708	炒客家面 (猪肉, 蔬菜) Hakka Fried Noodles with Pork & Vegetables	22	32	-
709	炒客家面 (虾, 猪肉, 蔬菜) Hakka Fried Noodles with Diced Prawns, Pork & Vegetable	26	38	-
710	炒菜花饭 Crunchy Guilt-Free Fried Cauliflower Rice with Belly Pork, Pickled Mustard Green & Ginger (素食选择 vegetarian option)	ⓧ 22	32	-
711	芝麻白飯 Steamed White Rice with Sesame	1.50 每碗 / bowl	-	-

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甜品
Dessert

			每位 Per pax
800	私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
801	冲绳黑糖汤圆 Xi Yan Okinawa Black Sugar Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
802	手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
803	手工自制三色元宵 Xi Yan Three Flavours Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
804	手工自制三色麻薯汤圆 Xi Yan Three Flavours Tang Yuan Mochi (3pcs)		7
805	西米椰子雪糕 (配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk		9
806	燕窝蓮子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 天提前預定 1-day Advance Order Recommended)	 	50
807	椰子蛋白蒸燕窩 (整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 天提前預定 1-day Advance Order Recommended)		60
808	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 天提前預定 1-day Advance Order Recommended)		20
	手搓雪糕 Xi Yan Signature Homemade Ice Cream		一勺 1 Scoop
			两勺 2 Scoop
810	椰糖雪糕 Palm Sugar Ice Cream		6 9
811	椰子雪糕 Coconut Ice Cream		6 9
812	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus		7 10
813	枸杞雪糕 Superberry Goji Ice Cream		6 9

中国茶

Chinese Tea

About Xi Yan's Top-Grade Teas

每位
Per pax

普洱茶 Pu Er Tea

- 901 Yiwu Rustic Pu Er Tea (Sheng) 2001-2002 (Xishuangbanna, Yunnan) 12

The tea of the Yi Wu tea district (in Xishuangbanna, Yunnan) is rich with a distinctly open and expansive tea bouquet and potency. The production of this tea cake is primarily from "yellow flakes", "yellow flakes" typically are the relatively larger and older tea leaves that the tea farmers select from the raw tea for their own use. The tea infusion is satiny and gracious, sweet and rich, full and satisfying, with a clean and refreshing flavor and a "toothy" viscosity that makes the entire mouth salivate. The tea's energy is powerful, conveying a cool and refreshing sensation, effusing the fragrant aroma of primordial soil.

乌龙茶 Oolong tea

- 902 Aged Dong Ting Oolong (>30 years) (Nantou region of Central Taiwan) 15

This tea comes from Dong Ding Mountain. It was plucked and processed more than 30 years ago. Through natural fermentation over time its character has evolved into unique aroma and flavor. Its comfortable Cha Qi returns us to ages past.

- 903 2022 Alishan Honey Oolong (Alishan, Taiwan) 12

This tea has a honey and fruity fragrance because it is bug-bitten. As more tea farmers have gone organic, they have had to come up with ways to cope with the katydids that come and eat their tea, especially when neighbours use pesticides and all the bugs come to their fields. Allowing bugs to bite the tea, and then processing it accordingly, began with Oriental Beauty in Beipu County, but has recently spread to Nantou as well. This tea is processed with much more oxidation and roast than your typical Taiwanese oolong. Allowing the bugs to bite the tea means it will be more oxidized right off the bush. It also means that you can process it to have a honey fragrance. The bugs bite the leaves and their saliva reacts with the compounds in the tea to start oxidation before the leaves are even plucked. The oxidation and roast was increased to get a darker, more full-bodied brew—and also enhance the honey fragrance. The Qi of this tea is uplifting, sweeping upwards. You will feel elated drinking it. The tea soup is amber in colour.

- 904 Traditional Mu Zha Tie Guan Yin 木栅铁观音 (Muzha, Taiwan) 12

Traditionally Tie Guan Yin was manufactured over three or four days by hand. This time-consuming process is rarely used today, replaced by electric machinery that speeds up the process. Our Mu Zha Tie Guan Yin was made in the age-old way in Mu Zha. Medium in oxidation, this strong throaty infusion leaves one's mouth and throat comfortable and warm.

- 905 Spring 2022 Dong Ding Oolong 8

Dong Ding is one of the classic tea-growing districts in Taiwan, meaning "Frozen Summit". The tea was brought from Fujian long ago, and has become one of Taiwan's most famous teas. Our Dong Ding comes from the Nantou area, and is grown in limited quantities. Oxidation is around 30% and as a result the taste is quite light with a sweet roasted nut aroma.



Signature



Popular



Vegetarian Option

Prices are subject to service charge of 10% and prevailing GST.

中国茶

Chinese Tea

	绿茶 Green tea	每位 Per pax
906	<p>An Ji Bai Cha Anji county of Zhejiang Province</p> <p>An Ji Bai Cha (安吉白茶) is a famous Chinese green tea hailing from Anji County of Zhejiang Province in China. This tea is made from fine, select buds that are carefully picked and processed by hand. It produces a bright and crisp liquor with fresh, smooth, delicately herbaceous flavours. This specimen comes from a natural farming small tea garden. It is very clean.</p> <p>An Ji Bai Cha is sometimes mistakenly described as a white tea. While 'Bai Cha (白茶)' does translate as white tea, this only refers to the appearance of the leaf of the tea plant rather than the tea type. In reality, this is a delicate green tea.</p> <p>It has a smooth and crisp character with a verdant profile. The taste is herbaceous, savoury, lightly vegetal and grassy. There are nutty, umami notes. The aftertaste is creamy-smooth, without astringency or bitterness. This is a light and delicate tea that nevertheless delivers plenty of complex flavours.</p>	12
907	<p>Guizhou Mao Jian (Miao village, Guizhou, Yunnan)</p> <p>A green tea from the province of Guizhou, in southern China, on the eastern border of Yunnan. [1]Difficult to access due to its mountainous terrain, this province, populated by numerous ethnic minorities, has remained isolated for a long time and is mainly turned towards agriculture.</p> <p>The name 'Mao Jian' translates as 'fur tips' and it refers to the appearance of the young tea leaves when they are plucked – they are covered with tiny 'hairs' or 'fur'. This rare tea is very time and labour consuming to produce, as approximately 50,000 buds need to be plucked to make only 500 grams of finished tea. After plucking, the leaves of this Mao Jian green tea are rolled and pan fried, resulting in compact needle-like dry leaves.</p> <p>This Mao Jian is from an alpine ecological (i.e. organic) tea garden in Miao Village, Guizhou, China. Rich in selenium*, a rare trace element unique to the local soil; Mao Jian is pure buds, and the tea soup is rich in bean and seaweed flavours, fresh and sweet. with a long finish . Described as one of the finest tea in China.</p>	10
908	<p>Dragon Pearl Jasmine tea</p> <p>Dragon Pearl Jasmine is comprised of little, hand-rolled 'pearls' gently infused with jasmine flowers. The blend is pure joy, with the floral and sweet aromas of the light coloured brew.</p> <p>These prized jewels are hand rolled with green teas and jasmine flowers from the Fujian province of China. The subtropical, mild and humid climate provides the perfect environment for growing the tea and jasmine plants. Soft, downy green tea buds are picked in early spring and hand-rolled into pearls and kept in cold storage until the blooming of the jasmine flowers. Chinese tea growers are only able to harvest the jasmine flowers during the summer months when they bloom. The buds are handpicked during the day when they are closed. At night, when the flowers bloom, it can then be used to scent the tea pearls. This creates the unique flavor and distinctive aroma of the tea.</p>	5
	<p>菊普茶 Chrysanthemum tea</p>	
909	Chrysanthemum Tea	7
910	<p>"JuPu" Chrysanthemum and Yi Wu Pu Er tea</p> <p>Top grade chrysanthemum with Yi Wu Pu Er – refreshing combination</p>	14



Signature



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Vegetarian Option

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饮料 Drinks

	果汁 Juice Drinks	每杯 Per glass
910	潤喉蜂蜜柑桔 (熱/冷) (每杯) Kamquat Honey Juice Drink (Hot/Cold)	6
	汽水 Soft Drinks	每杯 Per glass
921	可乐 / 康怡可乐 / 康怡可樂 / 雪碧 (每杯) Coke / Coke Zero / Coke Light / Sprite	6
922	苏打 / 汤力水 (每杯) Soda Water / Tonic Water	6
923	干姜啤酒 Ginger Ale	6
	瓶装水 Bottled water	
931	新西兰泉水 NZ Pure Spring Water (330ml)	7.50
932	新西兰泉水 NZ Pure Spring Water (750ml)	16
933	意大利苏打矿泉水 San Pellegrino Sparkling Water (330ml)	7.50
934	意大利苏打矿泉水 San Pellegrino Sparkling Water (750ml)	16