

CHEF'S WEEKEND FAMILY SET

GOOD FOR 4-6 PAX

Available ONLY on Saturdays,
Sundays & Public Holidays.

喜宴
xǐ yàn

FAMILY SET A : \$198++

Appetizer

Hakka Yam Abacus with Sea Cucumber, Minced
Pork, Mushroom & Fungus

喜宴特炒算盤子海參

OR

XO Radish Cake

喜宴招牌XO萝卜糕

Main Courses

Salt & Pepper Baked Chicken in Lotus Leaf
盐焗胡椒柯叶鸡

Korean Nian Gao (Rice Cake) with Kimchi &
Mozzarella Cheese

韩式芝士泡菜炒年糕

Sweet Sour Lychee Pork
荔枝咕咾肉

Poached Chinese Spinach with Salted Century Farm
Chicken Eggs
金銀蛋莧菜

Dessert

Xi Yan Handcrafted Ice Cream
喜宴自制雪糕

Value Meal Add-on at \$10++ per pax:
(inclusive of Chrysanthemum Tea)

Choice A: Prawns Stir Fried with Bee Hoon
in Thai Style with Shredded Crab Meat
香茅大虾蟹肉焗米粉

Choice B: Deep Fried Barramundi Filet
with Soya Sauce in HK Style
港式油浸鲈鱼片

FAMILY SET B : \$238++

Appetizer

Classic Spring Roll with Zhengjiang Ginger Dip
经典春卷 (芒光豆腐菇脆皮卷)

OR

Caramelized Eggplant with Savoury Chai Po Salt &
Pepper
椒盐脆皮茄菜脯

Main Courses

Signature Hakka Niang Dou Fu with Special Dried
Scallop and Yunnan Ham Sauce
特汁客家云南火腿干贝酿豆腐

Black Truffle Roast Chicken
黑松露烤雞

Kai Lan with Crispy Olive Leaves & Garlic
蒜茸橄欖菜香港芥蘭

Prawns Stir Fried with Basil Salted Yolk Chao Zhou
Sacha Sauce
金不换沙爹蛋王炒大蝦

Dessert

Xi Yan Handcrafted Ice Cream
喜宴自制雪糕

Value Meal Add-on at \$10++ per person:
(inclusive of Chrysanthemum Tea)

Choice A:

Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8)
香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁

Choice B:

Blanched Red Grouper with Rice Crispy in White
Pepper Seafood Broth
過橋海鮮石斑胡椒豆腐海鮮湯

