

Xi Yan Maxwell

Chef's Bespoke Set Menus

4 NOV 2024 - 12 JAN 2025



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Executive 6 Course Lunch Menu at \$48++ per pax

(Min 2pax)

Appetizers

Greenhouse Tomatoes in Wasabi Sesame Sauce
芥菜胡麻浆伴日本温室蕃茄

Grilled Honeyed Pork Collar with Thai Sauce
招牌烤蜜汁猪颈肉

Main Courses

Shrimp Paste Barramundi Fillet with Pomelo,
Water Chestnut Salad with Calamansi Juice
香茅虾膏炸澳洲鲈鱼片配柚子沙拉

Black Truffle & Chinese Ham Fried Rice
黑松露火腿炒饭

Poached Chinese Spinach
with Chicken Broth & Wolfberry
浓鸡汤杞子灼苋菜

Dessert

Chef's Tofu Ice-Cream on Strawberry Pudding
红粉菲菲 (私房豆付雪糕伴草莓布丁)



*Please Note: no further changes on the Executive Menu as menu is specially priced,
otherwise the price for this menu will be subject to market price charges*

All prices are subjected to Service Charge & GST.

Xi Yan Maxwell Modern Dining and Bar . Call: +65 6220 3546 .WhatsApp: +65 8228 8880 .

Email: info@xiyan.com.sg

Xi Yan Maxwell Chef's Bespoke Set Menus

1 Dine FREE for every 4 paying guests!! *

Monday - Thursday only



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4 NOV 2024 - 12 JAN 2025

Classic 6 Course at \$68++ per pax

(Min 2pax)

Appetizer

Apple & Shredded Duck Salad

泰式苹果火鸭丝沙律

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith

花螺竹笙炖鸡汤

Main Courses

Roast Chicken with Fragrant Spiced Cumin

孜然香辣鸡

OR

Korean Kimchi Pork Ribs, Japanese Enoki Mushrooms, Potatoes, Taro, Rice Cake Pot with Special Korean Doenjang

泡菜年糕土豆龍骨鍋

Stir Fried Spinach with Fresh Chinese Yam

养生鲜淮山炒波菜

Steamed Marbled Goby (Soon Hock) with Pickled Chillies & Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸筍殼魚

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下:

Steamed Barramundi Fillet with Pickled Chillies & Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸澳洲鲈鱼片]

Dessert

Chef's Tofu Ice-Cream on Strawberry Pudding

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Standard 7 Course at \$88++ per pax

Super 7 Course at \$108++ per pax

(Min 2pax)

Appetizers

Xi Yan Duo Platter Delights 私房二拼盤

- Apple & Shredded Duck Salad

- Crispy Pork Belly in Tarocurd Sauce

泰式苹果火鸭丝沙律, 南乳脆花腩

Baked Crab Meat with Porcini & Mozzarella Cheese

牛肝菌据釀蟹盖

Main Courses

Roast Chicken with Fragrant Spiced Cumin

孜然香辣鸡

(For Standard 7 only)

Shimo Wagyu Beef Ribeye Mint & Sesame Sauce (MB 7-8) (100g)

香煎澳洲和牛眼肉配芥末胡麻酱 / 秘制薄荷汁

(For Super 7 only)

Korean Kimchi Pork Ribs, Japanese Enoki Mushrooms,
Potatoes, Taro, Rice Cake Pot with Special Korean Doenjang

泡菜年糕土豆龍骨鍋

Stir Fried Spinach with Fresh Chinese Yam

养生鲜淮山炒菠菜

Steamed Marbled Goby (Soon Hock) with Pickled Chillies
& Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸筍殼魚

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下:

Steamed Barramundi Fillet with Pickled Chillies

& Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸澳洲鲈鱼片]

Dessert

Chef's Tofu Ice-Cream on Strawberry Pudding

红粉菲菲 (私房豆付雪糕伴草莓布丁)



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Monday - Thursday only

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Premium 8 Course at \$128++ per pax

Supreme 8 Course at \$148++ per pax

(Min 2pax)

Appetizers

Xi Yan Duo Platter Delights 私房二拼盤

- Apple & Shredded Duck Salad

- Crispy Pork Belly in Tarocurd Sauce

泰式苹果火鸭丝沙律, 南乳脆花腩

Treasure of the Sea

脆皮海参

Fried Caramelized Sea Cucumber with Greens

Main Courses

Roast Chicken with Fragrant Spiced Cumin

孜然香辣鸡

Golden Crab Roe Glutinous Rice with Steamed Crabs

蟹王糯米飯 *

Korean Kimchi Pork Ribs, Japanese Enoki Mushrooms,

Potatoes, Taro, Rice Cake Pot with Special Korean Doenjang

泡菜年糕土豆龍骨鍋

(For Premium 8 only)

Shimo Wagyu Beef Ribeye Mint & Sesame Sauce (MB 7-8) (100g)

香煎澳洲和牛眼肉配芥末胡麻酱 / 秘制薄荷汁

(For Supreme 8 only)

Stir Fried Spinach with Fresh Chinese Yam

养生鲜淮山炒菠菜

Steamed Marbled Goby (Soon Hock) with Pickled Chillies

& Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸筍殼魚

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Barramundi Fillet with Pickled Chillies

& Black Bean Paste on Rice Noodle 私房泡椒豆豉河粉蒸澳洲鲈鱼片]

Dessert

Chef's Tofu Ice-Cream on Strawberry Pudding

红粉菲菲 (私房豆付雪糕伴草莓布丁)

* 4 guests or below, 4 位或以下: Baked Crab Meat with Porcini & Mozzarella Cheese

牛肝菌据釀蟹盖

All prices are subjected to Service Charge & GST.

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One Dine Free

on Mondays to thursdays

For Every 4 Paying Guests *

Valid till 31st December 2024

* Promo Terms :

- Minimum of 5 diners (i.e. 4 paying adults and 1 dines for free)
- Applicable to the \$68++ Chef's set menus onwards
- Not applicable to private functions/events or special/customized menus
- The promo cannot be used in conjunction with any other special promotions, privileges, special offers or discounts.
- Cannot be used with the special \$20 dining voucher.

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