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Xi Yan Maxwell Chef's Bespoke Set Menus

22 FEB - 31 MAR 2025

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

(Min 2pax)

Appetizer

Greenhouse Tomatoes in Wasabi Sesame Sauce
芥茉胡麻浆伴日本温室蕃茄

Soup

Furong Chicken Soup
芙蓉鸡汤

Main Courses

Chaozhou Hong Shao Rou with Lychee
& Lychee Pearl
潮州红烧肉 | 荔枝 | 荔枝珍珠

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

Hakka Fried Noodles with Pork & Vegetables
炒客家面 (猪肉, 蔬菜)

Dessert

Xi Yan Signature Handcrafted Ice Cream
手搓雪糕



*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



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Xi Yan Maxwell Chef's Bespoke Set Menus

22 FEB - 31 MAR 2025

Classic 6 Course at \$68++ per pax

(Min 2pax)

Appetizers

King Prawns and Thai Pomelo Salad
大蝦泰式柚子沙拉

Furong Chicken Soup
芙蓉鸡汤

Main Courses

Roasted Chicken with Dried Ginger
& Clam Sauce Marinate
鮮沙薑蜆芥脆皮燒雞
OR
Chaozhou Hong Shao Rou with Lychee
& Lychee Pearl
潮州紅燒肉 | 荔枝 | 荔枝珍珠

Sautéed Asparagus with Black Truffle
& Mushroom
黑松露野菌炒蘆筍

Steamed Marbled Goby (Soon Hock) in Duo Sauce
of Spicy Chilli & Pickled Olive on Rice Noodle
私房剝椒欖豉醬筍殼魚
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Marbled Goby (Soon Hock)
Duo Sauce of Spicy Chilli & Pickled Olive on Rice Noodle
私房剝椒欖豉醬鮭魚片]

Dessert

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



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22 FEB - 31 MAR 2025

Standard 6 Course at \$88++ per pax
Super 6 Course at \$108++ per pax

(Min 2pax)

Appetizers

Furong Chicken Soup
芙蓉鸡汤

Xi Yan Trio Platter Delights 私房三拼盤
- King Prawns and Thai Pomelo Salad
- Hakka Savory Salted Duck with Beancurd Cake
- Honeyed Wasabi Lime Fish Wafer
大蝦泰式柚子沙拉, 客家咸水鴨拼豆干, 灯影鱼片

Main Courses

Roasted Chicken with Dried Ginger & Clam Sauce Marinate
鮮沙薑蜆芥脆皮燒雞
(For Standard 6 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醬 / 秘制薄荷汁
(For Super 6 only)

Sautéed Asparagus with Black Truffle & Mushroom
黑松露野菌炒蘆筍

Steamed Marbled Goby (Soon Hock) in Duo Sauce
of Spicy Chilli & Pickled Olive on Rice Noodle
私房剝椒欖鼓醬筍殼魚
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Marbled Goby
(Soon Hock) in Duo Sauce of Spicy Chilli & Pickled Olive
on Rice Noodle 私房剝椒欖鼓醬鮭魚片]

Dessert

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



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22 FEB - 31 MAR 2025

Premium 8 Course at \$128++ per pax
Supreme 8 Course at \$148++ per pax

(Min 2pax)

Appetizers

King Prawns and Thai Pomelo Salad
大蝦泰式柚子沙拉

Xi Yan Trio Platter Delights 私房三拼盤
- Greenhouse Tomatoes in Wasabi Sesame Sauce
- Hakka Savory Salted Duck with Beancurd Cake
- Honeyed Wasabi Lime Fish Wafer
芥菜胡麻浆伴日本温室蕃茄, 客家咸水鸭拼豆干, 灯影鱼片

Furong Chicken Soup
芙蓉鸡汤

Main Courses

Baked Crab Meat with Porcini Mushroom & Mozzarella Cheese
牛肝菌据釀蟹盖

Roasted Chicken with Dried Ginger & Clam Sauce Marinade
鮮沙薑蜆芥脆皮燒雞
(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醬 / 秘制薄荷汁
(For Supreme 8 only)

Sautéed Asparagus with Black Truffle & Mushroom
黑松露野菌炒蘆筍

Steamed Marbled Goby (Soon Hock) in Duo Sauce
of Spicy Chilli & Pickled Olive on Rice Noodle
私房剁椒榄鼓醬筍殼魚
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Marbled Goby (Soon Hock) in Duo Sauce of
Spicy Chilli & Pickled Olive on Rice Noodle
私房剁椒榄鼓醬鮭魚片]

Dessert

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



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