

Xi Yan Maxwell Chef's Bespoke Set Menus

1 JULY - 31 AUGUST 2024



xǐ yàn

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

(Min 2pax)

Appetizers

Tossed Shredded Jellyfish & Cordyceps Flowers with Spring Onion Oil
葱油凉拌海蜇虫草花

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

Main Courses

Angelica Salt Baked Chicken
当归盐焗鸡

Beijing Cauliflower Ginko & Pork Belly
五花肉银杏菜花

Blanched Red Grouper with Rice Crispy
in White Pepper Seafood Broth
过桥海鲜石斑胡椒豆腐海鲜汤

Dessert

Superberry Goji Ice Cream & Jelly
枸杞雪糕



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

Xi Yan Maxwell Chef's Bespoke Set Menus

1 JULY - 31 AUGUST 2024



Classic 6 Course at \$68++ per pax

(Min 2pax)

Soup

The Summer Gold 夏天的黃金
Butter Squash Prawn Soup with King Prawn
南瓜虾皇金汤 | 虎虾

Main Courses

Angelica Salt Baked Chicken
当归盐焗鸡
OR
Sweet Savoury Strawberry Pork
私製草莓骨

Beijing Cauliflower Ginko & Pork Belly
五花肉银杏菜花

Braised Red Grouper with Sea Whelk in
Abalone Sauce
鮑汁紅燒紅斑配魚鰾
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下:
Braised Barramundi Fish Fillet with Sea Whelk in
Abalone Sauce 鮑汁澳洲鮪魚片配魚鰾]

Salmon Roe Shredded Crab Meat Pickled Ginger Fried Rice
魚子鮮拆蟹肉私房炒飯

Dessert

Chef's Tofu Ice Cream on Pandan Rice with Coconut Cream
私房豆腐雪糕



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1 JULY - 31 AUGUST 2024



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

- Salmon Sashimi with Sake, Ginger & Parsley Pesto
- Tossed Shredded Abalone & Jellyfish, Cordyceps Flowers
with Spring Onion Oil

清酒慢火煮三文鱼 | 葱油凉拌鲍鱼丝, 海蜇虫草花

The Summer Gold 夏天的黄金

Butter Squash Prawn Soup with King Prawn
南瓜虾皇金汤 | 虎虾

Main Courses

Angelica Salt Baked Chicken

当归盐焗鸡

(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酱 / 秘制薄荷汁

(For Super 6 only)

Beijing Cauliflower Ginko & Pork Belly

五花肉银杏菜花

Braised Red Grouper with Fish Maw in Abalone Sauce

鮑汁紅燒紅斑配花膠

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Braised Barramundi Fish Fillet

with Fish Maw in Abalone Sauce 鮑汁澳洲鲈鱼片配花膠]

Salmon Roe Shredded Crab Meat Pickled Ginger Fried Rice

鱼子鲜拆蟹肉私房炒饭

Dessert

Chef's Tofu Ice Cream on Pandan Rice with Coconut Cream

私房豆腐雪糕



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Xi Yan Maxwell Chef's Bespoke Set Menus

1 JULY - 31 AUGUST 2024

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

- Salmon Sashimi with Sake, Ginger & Parsley Pesto
- Tossed Shredded Abalone & Jellyfish, Cordyceps Flowers
with Spring Onion Oil

清酒慢火煮三文鱼 | 葱油凉拌鲍鱼丝, 海蜇虫草花

Double Happiness Abalo-nelly

家肥屋潤鮑興旺

Abalone with Braised Pork Belly



Main Courses

The Summer Gold 夏天的黃金

Butter Squash Prawn Soup with King Prawn

南瓜虾皇金汤 | 虎虾

Angelica Salt Baked Chicken

当归盐焗鸡

(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)

Beijing Cauliflower Ginko & Pork Belly

五花肉银杏菜花

Braised Red Grouper with Fish Maw in Abalone Sauce

鮑汁紅燒紅斑配花膠

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Braised Barramundi Fish Fillet with Fish Maw
in Abalone Sauce 鮑汁澳洲鲈鱼片配花膠]

Salmon Roe Shredded Crab Meat Pickled Ginger Fried Rice

鱼子鲜拆蟹肉私房炒饭



Dessert

Chef's Tofu Ice Cream on Pandan Rice with Coconut Cream

私房豆腐雪糕

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