

Halla Meekend

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The Best Of Hakka Signatures by Xi Yan



Known for its hearty and flavorful dishes, Hakka cuisines are a delightful fusion of flavors, textures, and techniques.

Using natural ingredients and innovative cooking methods, Xi Yan Hakka dishes offer a glimpse into the culinary heritage of the Hakka people.

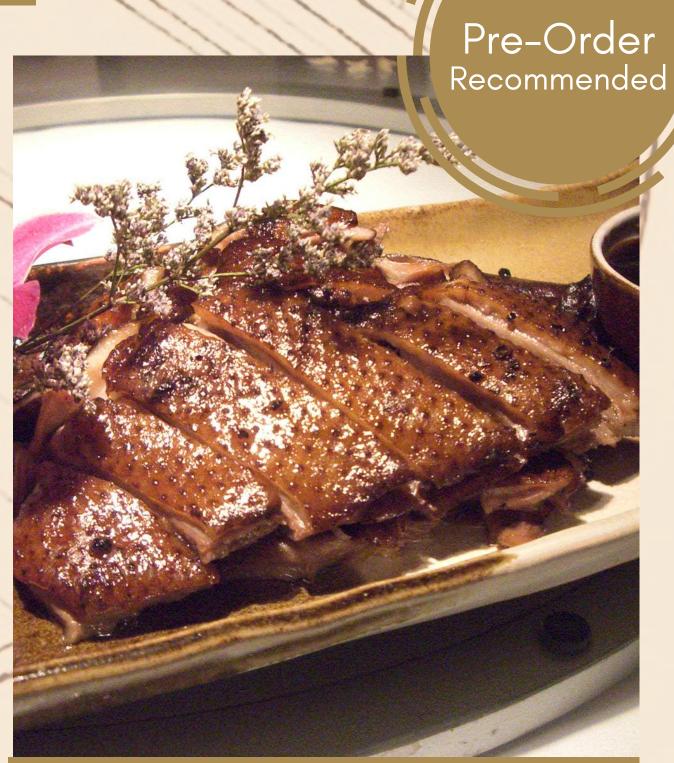
1. Salt & Pepper Baked Chicken 盐焗胡椒柯叶鸡 (Half / Whole) \$35 / \$65



2. Claypot Grouper with Pig Stomach & Salted Vegetable 家乡胡椒咸菜猪肚煮鲜斑 (800g) \$118



3. Steamed Marbled Goby (Soon Hock) with Chef's Homemade Sauce 自制特色酱蒸笋壳鱼 (800g) \$118



4. Hakka Marinated Duck with Sweet Sauce & Bean Curd Cake 客家卤水鸭拼豆干 (Half / Whole) \$40 / \$80



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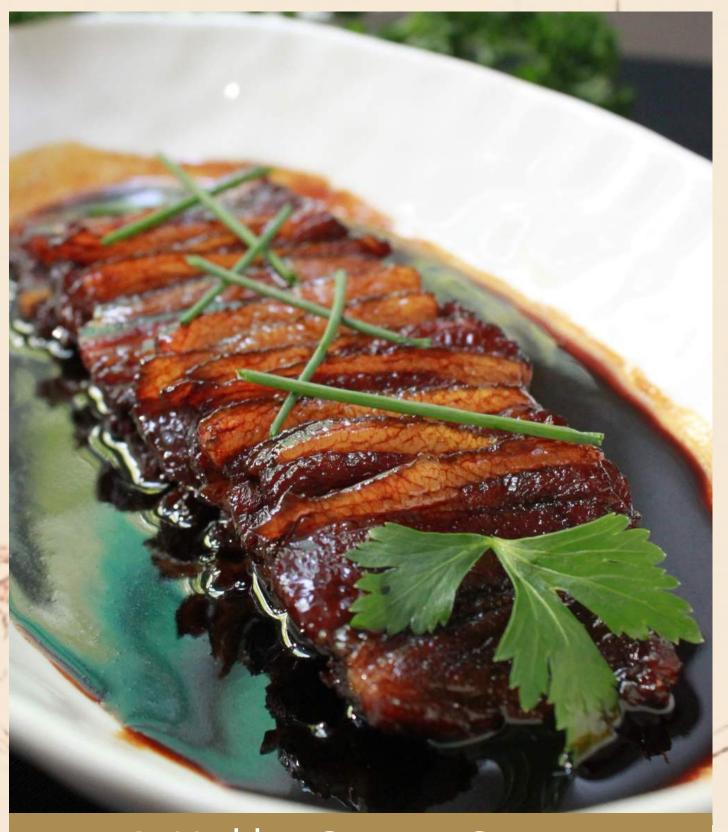


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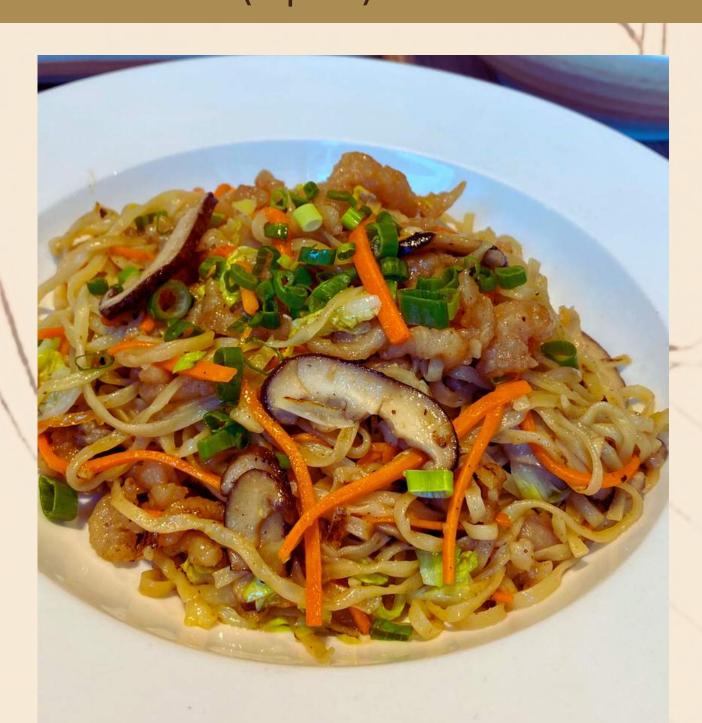
5. Steamed King Prawns in Chinese Fermented Rice Hua Diao, Chinese Ham, Chicken Oil with Mushroom & Korean Glass Noodles 鸡油花调酒酿蒸老虎蝦 (4pcs) \$48



6. Hakka Sweet Sauce Marinated Pork5Belly 客家滷肉 拼豆干 (Small/Med) 24 / 35



7. Hakka Braised Pork Belly with Dried Octopus & Preserved Vegetables 土鱿梅菜扣肉 (4pax) \$48



8. Hakka Fried Noodles With Diced Prawn, Pork and Vegetable 炒客家面 (虾,猪肉,蔬菜) (Small/Med) \$22 / \$32

9. Hakka Fried Noodles with Diced Prawns, Pork & Vegetable (Small/Med) \$26 / \$38



10. Hakka Yam Abacus with Sea Cucumber 喜宴特炒海參算盤子 (Small/Med) \$22 /\$32



11. Sweet French Beans With Crispy Olive Leaves & Minced Pork 橄榄菜干煸四季豆

12. Bitter Gourd With Crispy Olive Leaves and Minced Pork 苦瓜橄榄菜炒肉碎 (Small/Med) \$22 / \$33