

# Xi Yan Maxwell Chef's Bespoke Set Menus

AVAILABLE TILL 14 OCT 2024



## 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 Dine FREE for every 4 paying guests!! \***

Monday - Thursday, only

AVAILABLE TILL 14 OCT 2024

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## Classic 6 Course at \$68++ per pax

(Min 2pax)

### Soup

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

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 鮑汁澳洲鮭魚片配魚鰾]

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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# Xi Yan Maxwell Chef's Bespoke Set Menus

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Monday - Thursday, only

AVAILABLE TILL 14 OCT 2024

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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

- Wild Ocean Trout 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 鮑汁澳洲鮭魚片配花膠]

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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# Xi Yan Maxwell Chef's Bespoke Set Menus

**1 Dine FREE for every 4 paying guests!! \***

Monday - Thursday, only

AVAILABLE TILL 14 OCT 2024

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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

- Wild Ocean Trout 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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# One Dine Free

*on Mondays to thursdays*

## For Every 4 Paying Guests \*

Valid till 30th September 2024

### \* Promo Terms :

- Minimum of 5 diners (i.e. 4 paying adults and 1 dines for free)
- Only for this Chef's set menus
- 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.