



Xi Yan 喜宴 Maxwell Private Dining General Dining Bar
#01-15/17 Maxwell Chambers Suites, 28 Maxwell Road, Singapore 069120

每月精选
Monthly Specials
Available from 5 – 31 March 2024

		小 Small	中 Med	大 Large
S100	芥茉胡麻浆伴日海蜇三文鱼 Jellyfish Fresh Salmon Salad in Wasabi Sesame Sauce	36	-	-
S101	带子豆腐饼 Scallop Tofu Temptation (4, 6 pcs)	24	36	-
S102	烤肉桂鳳梨 Cinnamon-Spiced Grilled Pineapple (4 pcs)	8	-	-
S103	牛肝菌据釀蟹盖 Baked Crab Meat with Porcini & Mozzarella Cheese in Shell (4pcs)	72	-	-
S104	木瓜燜牛肋條 881 Beef Brisket 881 (Papaya Braised Beef Brisket, Tendon, Tripe)	28	42	-
S105	紫苏豆豉酱粉丝海鲜煲 Claypot King Prawns Glass Noodles with Shiso & Beans Sauce	18 每位 Per pax	-	-
S106	柠檬叶烤鸡 Roast Chicken with Kaffir Lime Leaf	-	35 半只 Half	65 整只 Whole
S107	乌龙薰鸡 Oolong Tea Smoked Chicken with Mango Salsa	-	35 半只 Half	65 整只 Whole
S108	东瓜櫻桃肉 Cherry Pork with Steamed Winter Melon (4, 6 pcs)	32	48	-
S109	私房楊桃子薑麵豉醬蒸筍殼魚 Steamed Marble Goby with Star Fruit, Black Bean Paste & Japanese Somen	-	118 800g	150 1kg
S110	私房楊桃子薑麵豉醬蒸筍魚 Steamed Barramundi Fillet with Star Fruit, Black Bean Paste & Japanese Somen	20 每只 Per pc	-	-
S111	炒客家面 (猪肉, 蔬菜) Hakka Fried Noodles with Pork & Vegetables	22	32	-
S112	炒客家面 (虾, 猪肉, 蔬菜) Hakka Fried Noodles with Diced Prawns, Pork & Vegetable	26	38	-
				每位 Per pax 至少四 / Min 4pax
S113	海参番茄汤 Tomato Sea Cucumber Enoki Soup			22
S114	鲍鱼鱼鳔海螺汤 (迷你鲍鱼, 海螺, 竹笙) Abalone Sea Whelk Treasure Soup Mini Abalone, Sea Whelk, Bamboo Pith			22

Small is for 2-3 to share. Medium is for 4-6 to share. Large is for 7-10 to share. Unless specified.



Signature



Popular



Vegetarian Option

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厨师好介绍 Chef Signature Recommendation

		小 Small	中 Med	大 Large
100	芥茉胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax	15	-	-
	  			
101	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad	13 每位 per pax	-	-
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	26	38	-
120	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	13 每位 per pax	-	-
238	香茅蟹肉焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat	-	138 / 800g	228 / 2 crab
276	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)	-	108 800g	135 1kg
277	過橋海鮮石斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth	55	82	138
300	香煎宮崎和牛配芥末胡麻醬 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5)			110 / 200g
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)	45	-	-
	香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board			
313	兴奋的呐喊 Twist and Shout Ribs 烤黑毛猪排 / 菠萝 / 黄瓜珍珠 Roasted Iberico Pork Prime Ribs / Grilled Compressed Pineapple / Cucumber Wasabi Caviar	88 500g	-	-
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)			45 / Half 80 / Whole
700	私房海鮮白米粉 (蝦, 竹蛸, 墨魚) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)	38	58	78

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Vegetarian Option

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前菜 APPETIZERS

		小 Small	中 Med	大 Large
100	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax	15	-	-
	  			
101	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad	13 每位 per pax	-	-
				
102	秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)	22	-	44
				
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	26	38	-
				
104	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	20	34	38
				
105	炸淡水小蝦 Salt & Pepper River Prawns (Seasonal)	22	32	52
				
106	招牌烤蜜汁豬頸肉 (配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce	22	33	-
				
107	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce	22	-	-
108	紅油抄手 Prawn Pork Dumpling in Sichuan Sauce (6 / 8 / 10 pcs)	18	24	30
109	喜宴招牌 XO 萝卜糕 XO Radish Cake	22	-	-
				
	<i>Add-On XO Sauce (Single, Double or Triple portion)</i>	8	16	24
110	韩式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese	22	-	-
111	四川辣子鸡 Crispy Sichuan Chilli Chicken (La Zi Ji)	22	33	-
				
112	辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)	22	33	-
				
113	虾酱鸡翅 Prawn Paste Fried Chicken Wings (12 / 20 split pcs)	18	30	-
114	带子豆腐饼 Scallop Tofu Temptation (4, 6 pcs)	24	36	-

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Vegetarian Option

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汤 Soup

		每位 Per pax
120	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup 	13
121	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith 	13
122	四川酸辣汤 Hot & Sour Soup (素食选择 vegetarian option available) 	13
123	海参番茄汤 Tomato Sea cucumber Enoki Soup	22
124	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom	28
125	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake	32

海味 Supreme Seafood

		每只 / piece 至少二 / min 2 pcs
200	蚝皇扣原条关东辽参 Braised Hokkaido Sea Cucumber with Supreme Oyster Sauce	38 / pc
201	脆皮海参 Treasure of the Sea (Fried Caramelized Sea Cucumber with Greens)	38 / pc
202	鲍您称心(鲍粒花枝蝦膠釀海參) Steamed Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone (Waiting Time 30 Minutes) 	48 / pc



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海味 Supreme Seafood

每只 / piece
至少二 / min 2 pcs

205	清酒黃金鮑魚 Braised Abalone in Japanese Sake & Soy Sauce (6 Head 100+g)		38 / 6 head
206	鮑魚熬羅白 Braised Abalone with Radish in Abalone Sauce (6 Head 100+g)		38 / 6 head
207	清酒蘑菇芦笋焗黃金鮑魚 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g)		38 / 6 head
208	家肥屋潤鮑興旺 Double Happiness Abalo-nelly (Abalone with Braised Pork Belly) (6 Head 100+g)		40 / 6 head
209	鮑您稱心 (清酒黃金鮑魚鮑粒花枝蝦膠釀海參) Braised Abalone in Sake Superior Broth & Spiky Sea Cucumber Stuffed with Minced Cuttlefish & Shrimps (6 Head 100+g)		78 / 6 head

活海鮮 Live Seafood (Advance Order 提前預定)

	澳洲龙虾 Live Australia Lobster		Seasonal Price
	烹调式 調理方法 Style of Preparation :		
210	私房姜葱焗面线 Stewed Mee Sua with Ginger & Scallion		
	波士顿活龙虾 Live Boston Lobster		\$138/ 800g
	烹调式 調理方法 Style of Preparation :		
211	香辣薑蔥腐乳炒龙虾 Lobster Stir Fried with Fermented Beancurd Sauce		
212	金不換沙爹蛋黃龍蝦 Lobster Stir with Chao Zhou Sacha, Salted Egg Yolk & Basil		
213	金不換辣酒煮龍蝦配葛絲 Lobster Stir Fried in Spicy Basil Wine with Korean Glass Noodles		
214	波士顿龙虾面线 Lobster with Noodles & Yunnan Ham in Broth Reduction		



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Vegetarian Option

活海鲜
Live Seafood
(Advance Order 提前预定)

	阿拉斯加蟹 Alaska King Crab		Seasonal Price
	烹调式 调理方法 Style of Preparation :		
220	私房姜葱焖面线 Stewed Mee Sua with Ginger & Scallion		
	加拿大象拔蚌 Canada Geoduck Clam		Seasonal Price
	烹调式 调理方法 Style of Preparation :		
225	刺身 Sashimi		
226	XO 酱炒 Stir Fried Geoduck Clam with XO Sauce		
	苏格兰竹蚌 Scotland Bamboo Clam		至少 1kg min 1kg order
	烹调式 调理方法 Style of Preparation :		
230	黑银蒜粉丝蒸 Steamed Bamboo Clam with Minced Black Garlic & Vermicelli		135 / kg

活海鲜
Live Seafood

	大肉蟹 Live Sri Lanka Crab		\$15.50 / 100g
	烹调式 调理方法 Style of Preparation :		
235	金不换沙爹蛋王炒蟹 Crab with Chao Zhou Sacha, Salted Egg Yolk & Basil		
236	黑胡椒螃蟹 Black pepper crab		
237	喜宴辣椒螃蟹 Xi Yan Style Chilli crab		
	馒头 Add-on Mantou (至少二 / min 2 order)		1.50 each
238	香茅蟹肉焖米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat		- 148 238 800g 2 crab



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Vegetarian Option







海鮮 Seafood

日本大生蚝
Japan Hyogo Oyster

烹调式 調理方法 Style of Preparation :

241	南乳炸 Deep Fried with Tarocurd (至少二 / min 2 order)		16
242	豉汁蒸 Stewed Mee Sua with Ginger & Scallion (至少二 / min 2 order)		16
243	泰皇醬生蠔煲 Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce (1 個生蠔煲仔或 2 個生蠔煲仔 / 1 or 2 pc per claypot)		1 只 pc 16 2 只 pcs 25

海鮮 Seafood

			小 Small	中 Med	大 Large
250	金不換辣酒煮蝦配葛絲 Prawns Stir Fried in Spicy Basil Wine with Korean Glass Noodles		28	42	-
251	金不換辣酒煮蚬配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine)		33	-	-
252	炒大虾泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao		28	42	-
253	蒜茸椒盐炒大蝦 Prawns Stir Fried with Salt & Garlic		28	42	-
254	金不換沙爹蛋王炒大蝦 Prawns Stir Fried with Basil Salted Yolk Chao Zhou Sacha Sauce		28	42	-
255	松露芙蓉大蝦 Prawns Stir Fried with Egg White & Black Truffle		28	42	-
256	鸡油花调酒酿蒸老虎蝦 Steamed King Prawns in Chinese Fermented Rice (Jiu Niang) Hua Diao, Chinese Ham, Chicken Oil with Mushroom & Korean Glass Noodles		28	42	-
257	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari		24	36	48
258	香茅大虾蟹肉焗米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat (6 pcs)		68	-	-

Small is for 4 pieces, Medium for 6 pieces. Unless specified.



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Vegetarian Option

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活魚

Fish

(Advance Order 提前預定)

东星斑

Coral Trout Fish (Advance Order) 提前預定

Seasonal Price

烹调式 調理方法 Style of Preparation :

260

清蒸
Steamed with Soya Sauce in HK Style

261

凉瓜枝竹焖
Stewed with Bitter gourd & Bean curd Skin in Claypot

苏丹鱼

Sultan Fish (Advance Order) 提前預定

Seasonal Price

烹调式 調理方法 Style of Preparation :

265

姜蓉蒸
Steamed with Minced Ginger

266

豉汁蒸
Stewed Mee Sua with Ginger & Scallion

活魚

Fish

顺壳鱼

Live Soon Hock Fish

小
Small

中
Med

大
Large

270

私房泡椒豆豉河粉蒸筍殼魚
Steamed Marble Goby (Soon Hock) with Pickled Chilli
on Flat Rice Noodles
(800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

-

118
800g

150
1kg

271

港式蒸筍殼魚
Steamed Marble Goby (Soon Hock) HK Style in Soy Sauce
(800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

-

118
800g

150
1kg

272

椒麻薑蔥筍殼魚
Osmanthus Spice Garden Fish (Spring Onions, Ginger, Chilli)
(800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

-

118
800g

150
1kg

273

私房楊桃子薑麵豉醬蒸筍殼魚
Steamed Marble Goby (Soon Hock) with Star Fruit & Black Bean Paste
(800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)

-

118
800g

150
1kg



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Vegetarian Option

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活魚 Fish

		小 Small	中 Med	大 Large
	活石斑魚 Live Grouper			
275	港式油浸石斑魚 Deep Fried Grouper HK Style in Soy Sauce (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)	-	108 800g	140 1kg
276	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$15 per 100gm)		108 800g	140 1kg
277	過橋海鮮石斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth		55 82	138
278	過橋海鮮石斑胡椒豆腐海鮮湯 (配炒粿條) Blanched Red Grouper with Fried Rice Noodles in White Pepper Seafood Broth		55 82	138
279	過橋海鮮老虎斑龍蝦胡椒豆腐海鮮湯 Blanched Red Grouper, Lobster with Crispy Rice & Silken Tofu in White Pepper Seafood Broth (1 天提前預定 1-day Advance Order Required)		- 228	- -
	鮪魚片 Barramundi Filet			20 / 每只 piece
	烹調式 調理方法 Style of Preparation :			
280	港式蒸鮪魚片 Steamed with Soya Sauce in HK Style			
281	私房泡椒豆豉河粉蒸鮪魚片 Steamed with Pickled Chilli on Flat Rice Noodles			
282	椒麻薑蔥鮪魚片 Osmanthus Spice Garden Fish (Spring Onions, Ginger, Chilli)			
283	私房楊桃子薑麵豉醬蒸鮪魚片 Steamed with Star Fruit & Black Bean Paste			
284	港式油浸鮪魚片 Deep Fried with Soya Sauce in HK Style			
285	香茅蝦膏炸鮪魚片配柚子沙拉 Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad & Calamansi Juice			

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Vegetarian Option


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肉类 Meat

牛肉 Beef

300	香煎宫崎和牛配芥末胡麻酱 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5)		200g	110	
301	香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁 Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8)		200g	80	
302	川味澳洲和牛配 Sautéed Stockyard Wagyu Beef with Dry Chili & Tangerine Peel		200g	80	
			小 Small	中 Med	大 Large
303	四川麻辣牛肉 Braised Sichuan Beef and tendons with Dough Fritters		32	46	-
304	外婆卤牛肉 Grandma's Spicy Braised Beef		32	46	-
305	陳皮牛肉 Stewed Diced Beef Shin with Preserved Tangerine Peel		32	46	-

猪肉 Pork

			小 Small	中 Med	大 Large
310	荔枝咕咾肉 Sweet Sour Lychee Pork		24	35	-
311	私房香葱酱拌猪颈肉 Lush Scallion Serenade with Succulent Pork Jowl		24	35	-
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)		45	-	-
	香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board				
313	兴奋的呐喊 Twist and Shout Ribs 烤黑毛猪排 / 菠萝 / 黄瓜珍珠 Roasted Iberico Pork Prime Ribs / Grilled Compressed Pineapple / Cucumber Wasabi Caviar		88 500g	-	-

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Vegetarian Option




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家禽类 Poultry

半只/整只
Half / Whole

400	每週招牌烤雞 Chef Roast Chicken & Duck				
	(2 天提前預定 2-day Advance Order Required)				H \$ 35 W \$ 65
	(檸檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)				
	<ul style="list-style-type: none"> • Roast Chicken with Kaffir Lime Leaf • Oolong Tea Smoked Chicken with Mango Salsa • Roasted Chicken with Dried Ginger & Clam Sauce Marinade 				
	(客家卤水鴨, 荔枝烤鴨, 客家咸水鴨拼豆干)				H \$ 40 W \$ 80
	<ul style="list-style-type: none"> • Hakka Marinated Duck • Roasted Lychee Duck • Hakka Savoury Salted Duck with Beancurd Cake 				
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)				H \$ 45 W \$ 80

豆腐, 鸡蛋 Beancurd & Egg

			小 Small	中 Med	大 Large
500	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce		24	35	-
501	手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po		22	32	-
502	特汁客家云南火腿干贝酿豆腐 Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (干 Dry / 汤 Soup) (4, 6 pcs)		20	30	-
503	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish (素食选择 vegetarian option available)		24	-	-

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Vegetarian option means existing meat item will be removed and may optionally be substituted.



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蔬菜 Vegetable

		小 Small	中 Med	大 Large
600	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic <i>(素食选择 vegetarian option available)</i>	22	33	-
				
601	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper <i>(不含麸质选择 Gluten-free option available)</i>	22	33	-
				
602	云南火腿炒青龍菜 Qing Rong Vegetable with Chinese Ham <i>(素食选择 vegetarian option available)</i>	22	33	-
				
603	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs <i>(素食选择 vegetarian option available)</i>	22	33	-
				
604	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic	22	33	-
				
605	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves <i>(素食选择 vegetarian option available)</i>	22	33	-
				
606	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	22	33	-
				
607	橄欖菜干扁四季豆 French Beans with Crispy Olives & Minced Pork <i>(素食选择 vegetarian option available)</i>	22	33	-
				
608	手撕包菜 Stir Fried Hand Peeled Beijing Cabbage with Crispy Pork	22	33	-
609	浓鸡汤杞子浸叶菜 Poached White Cabbage with Chicken Broth & Conpoy	22	33	-
610	五花肉银杏菜花 Beijing Cauliflower Ginko & Pork Belly	22	33	-

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面和米饭 Noodle & Rice

			小 Small	中 Med	大 Large
700	私房海鲜白米粉 (虾, 竹蛭, 墨鱼) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)		38	58	78
701	私房鮑魚海鮮白米粉 (小鮑魚, 虾, 竹蛭, 墨鱼) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)		48	72	-
702	喜宴特炒海參算盤子 Hakka Yam Abacus with Sea Cucumber (素食选择 vegetarian option)	 	22	32	-
703	大肚婆炒饭 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic) (素食选择 vegetarian option)	 	22	32	-
704	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps		22	32	-
705	黑松露火腿炒饭 Black Truffle & Chinese Ham Fried Rice		22	32	-
706	特炒菌菇两面黄 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce		22	32	-
707	风味炒果条 Cai Po Chinese Bacon Fried Kway Teow		22	32	-
708	炒客家面 (猪肉, 蔬菜) Hakka Fried Noodles with Pork & Vegetables		22	32	-
709	炒客家面 (虾, 猪肉, 蔬菜) Hakka Fried Noodles with Diced Prawns, Pork & Vegetable		26	38	-
710	炒菜花饭 Crunchy Guilt-Free Fried Cauliflower Rice with Pickled Mustard Green & Ginger (素食选择 vegetarian option)	 	18	-	-
711	芝麻白飯 Steamed White Rice with Sesame		1.50 每碗 / bowl	-	-

Small is for 2-3 to share. Medium for 4-6 to share. Unless specified.

Vegetarian option means existing meat item will be removed and may optionally be substituted.



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Vegetarian Option

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甜品
Dessert

			每位 Per pax
800	私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
801	冲绳黑糖汤圆 Xi Yan Okinawa Black Sugar Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
802	手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
803	手工自制三色元宵 Xi Yan Three Flavours Tang Yuan with Ginger Soup (per bowl /每碗) (3 pcs)		7
804	手工自制三色麻薯汤圆 Xi Yan Three Flavours Tang Yuan Mochi (6pcs)		12
805	海底椰龙眼 Sea Coconut with Longan		5
806	西米椰子雪糕 (配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk		9
807	燕窝莲子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 天提前预定 1-day Advance Order Recommended)	 	50
808	椰子蛋白蒸燕窝 (整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 天提前预定 1-day Advance Order Recommended)		60
809	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 天提前预定 1-day Advance Order Recommended)		20
	手搓雪糕 Xi Yan Signature Homemade Ice Cream		一勺 1 Scoop
810	椰糖雪糕 Palm Sugar Ice Cream		6 两勺 2 Scoop
811	椰子雪糕 Coconut Ice Cream		6 9
812	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus		7 10
813	枸杞雪糕 Superberry Goji Ice Cream & Jelly		6 9



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中国茶

Chinese Tea

About Xi Yan's Top-Grade Teas

每位
Per pax

普洱茶 Pu Er Tea

- 901 Yiwu Rustic Pu Er Tea (Sheng) 2001-2002 (Xishuangbanna, Yunnan) 12

The tea of the Yi Wu tea district (in Xishuangbanna, Yunnan) is rich with a distinctly open and expansive tea bouquet and potency. The production of this tea cake is primarily from "yellow flakes", "yellow flakes" typically are the relatively larger and older tea leaves that the tea farmers select from the raw tea for their own use. The tea infusion is satiny and gracious, sweet and rich, full and satisfying, with a clean and refreshing flavor and a "toothy" viscosity that makes the entire mouth salivate. The tea's energy is powerful, conveying a cool and refreshing sensation, effusing the fragrant aroma of primordial soil.

乌龙茶 Oolong tea

- 902 Aged Dong Ting Oolong (>30 years) (Nantou region of Central Taiwan) 15

This tea comes from Dong Ding Mountain. It was plucked and processed more than 30 years ago. Through natural fermentation over time its character has evolved into unique aroma and flavor. Its comfortable Cha Qi returns us to ages past.

- 903 2022 Alishan Honey Oolong (Alishan, Taiwan) 12

This tea has a honey and fruity fragrance because it is bug-bitten. As more tea farmers have gone organic, they have had to come up with ways to cope with the katydids that come and eat their tea, especially when neighbours use pesticides and all the bugs come to their fields. Allowing bugs to bite the tea, and then processing it accordingly, began with Oriental Beauty in Beipu County, but has recently spread to Nantou as well. This tea is processed with much more oxidation and roast than your typical Taiwanese oolong. Allowing the bugs to bite the tea means it will be more oxidized right off the bush. It also means that you can process it to have a honey fragrance. The bugs bite the leaves and their saliva reacts with the compounds in the tea to start oxidation before the leaves are even plucked. The oxidation and roast was increased to get a darker, more full-bodied brew—and also enhance the honey fragrance. The Qi of this tea is uplifting, sweeping upwards. You will feel elated drinking it. The tea soup is amber in colour.

- 904 Traditional Mu Zha Tie Guan Yin 木栅铁观音 (Muzha, Taiwan) 12

Traditionally Tie Guan Yin was manufactured over three or four days by hand. This time-consuming process is rarely used today, replaced by electric machinery that speeds up the process. Our Mu Zha Tie Guan Yin was made in the age-old way in Mu Zha. Medium in oxidation, this strong throaty infusion leaves one's mouth and throat comfortable and warm.

- 905 Spring 2022 Dong Ding Oolong 8

Dong Ding is one of the classic tea-growing districts in Taiwan, meaning "Frozen Summit". The tea was brought from Fujian long ago, and has become one of Taiwan's most famous teas. Our Dong Ding comes from the Nantou area, and is grown in limited quantities. Oxidation is around 30% and as a result the taste is quite light with a sweet roasted nut aroma.



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Vegetarian Option

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中国茶

Chinese Tea

	绿茶 Green tea	每位 Per pax
906	<p>An Ji Bai Cha Anji county of Zhejiang Province</p> <p>An Ji Bai Cha (安吉白茶) is a famous Chinese green tea hailing from Anji County of Zhejiang Province in China. This tea is made from fine, select buds that are carefully picked and processed by hand. It produces a bright and crisp liquor with fresh, smooth, delicately herbaceous flavours. This specimen comes from a natural farming small tea garden. It is very clean.</p> <p>An Ji Bai Cha is sometimes mistakenly described as a white tea. While 'Bai Cha (白茶)' does translate as white tea, this only refers to the appearance of the leaf of the tea plant rather than the tea type. In reality, this is a delicate green tea.</p> <p>It has a smooth and crisp character with a verdant profile. The taste is herbaceous, savoury, lightly vegetal and grassy. There are nutty, umami notes. The aftertaste is creamy-smooth, without astringency or bitterness. This is a light and delicate tea that nevertheless delivers plenty of complex flavours.</p>	12
907	<p>Guizhou Mao Jian (Miao village, Guizhou, Yunnan)</p> <p>A green tea from the province of Guizhou, in southern China, on the eastern border of Yunnan. [1]Difficult to access due to its mountainous terrain, this province, populated by numerous ethnic minorities, has remained isolated for a long time and is mainly turned towards agriculture.</p> <p>The name 'Mao Jian' translates as 'fur tips' and it refers to the appearance of the young tea leaves when they are plucked – they are covered with tiny 'hairs' or 'fur'. This rare tea is very time and labour consuming to produce, as approximately 50,000 buds need to be plucked to make only 500 grams of finished tea. After plucking, the leaves of this Mao Jian green tea are rolled and pan fried, resulting in compact needle-like dry leaves.</p> <p>This Mao Jian is from an alpine ecological (i.e. organic) tea garden in Miao Village, Guizhou, China. Rich in selenium*, a rare trace element unique to the local soil; Mao Jian is pure buds, and the tea soup is rich in bean and seaweed flavours, fresh and sweet. with a long finish . Described as one of the finest tea in China.</p>	10
908	<p>Dragon Pearl Jasmine tea</p> <p>Dragon Pearl Jasmine is comprised of little, hand-rolled 'pearls' gently infused with jasmine flowers. The blend is pure joy, with the floral and sweet aromas of the light coloured brew.</p> <p>These prized jewels are hand rolled with green teas and jasmine flowers from the Fujian province of China. The subtropical, mild and humid climate provides the perfect environment for growing the tea and jasmine plants. Soft, downy green tea buds are picked in early spring and hand-rolled into pearls and kept in cold storage until the blooming of the jasmine flowers. Chinese tea growers are only able to harvest the jasmine flowers during the summer months when they bloom. The buds are handpicked during the day when they are closed. At night, when the flowers bloom, it can then be used to scent the tea pearls. This creates the unique flavor and distinctive aroma of the tea.</p>	5
	<p>菊普茶 Chrysanthemum tea</p>	
909	Chrysanthemum Tea	7
910	<p>"JuPu" Chrysanthemum and Yi Wu Pu Er tea</p> <p>Top grade chrysanthemum with Yi Wu Pu Er – refreshing combination</p>	14



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Vegetarian Option

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饮料 Drinks

	果汁 Juice Drinks	每杯 Per glass
910	潤喉蜂蜜柑桔 (熱/冷) (每杯) Kamquat Honey Juice Drink (Hot/Cold)	6
	汽水 Soft Drinks	每杯 Per glass
921	可乐 / 康怡可乐 / 康怡可樂 / 雪碧 (每杯) Coke / Coke Zero / Coke Light / Sprite	6
922	苏打 / 汤力水 (每杯) Soda Water / Tonic Water	6
923	干姜啤酒 Ginger Ale	6
	瓶装水 Bottled water	
931	新西兰泉水 NZ Pure Spring Water (330ml)	7.50
932	新西兰泉水 NZ Pure Spring Water (750ml)	16
933	意大利苏打矿泉水 San Pellegrino Sparkling Water (330ml)	7.50
934	意大利苏打矿泉水 San Pellegrino Sparkling Water (750ml)	16



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Vegetarian Option

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