

One Dine Free

For Every 4 Paying Guests *

Valid till 21st January 2024



OR enjoy One Complimentary
Signature Prosperity Yu Sheng
with Salmon & Ikura (Salmon Roe)
for every 5 Paying Guest

(Valid for Chef's \$88++ menus onwards, 2 days advance order required)

* **Promo Terms** (3-21 January only):

- Minimum of 5 diners (i.e. 4 paying adults and 1 dines for free)
- Only for the Chef's set menus
- Not applicable to private functions/events or CNY/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.

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

3 - 21 JANUARY 2024



xǐ yàn

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

(Min 2pax)

Appetizer

Japanese Cucumber Twirl with Cordyceps Flower in Special Marinade
呼啦圈特制酱料日本 黄瓜

Soup

Soup of the day
每日例汤

Main Courses

Roast Chicken with Kaffir Lime Leaf
柠檬叶烤鸡

Steamed Barramundi Fillet with Star Fruit
& Black Bean Paste
私房楊桃子薑麵豉醬蒸澳洲鲈鱼片

Pregnant Women's Fried Rice
大肚婆炒饭
(olives, ginger, dried radish, shrimp, garlic)

Dessert

Xi Yan Signature Tang Yuan in Aged Ginger Soup
薑湯漏黃湯圓



Please Note: no further changes as menu is specially priced, otherwise the price for this menu will be subject to market price charges

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3 - 21 JANUARY 2024



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Classic 6 Course at \$68++ per pax

(Min 2pax)

Appetizers

Apple & Shredded Duck Salad
泰式苹果火鸭丝沙律

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith
花螺竹笙炖鸡汤

Main Courses

Nuts about Lotus 坚果中的莲子
Crispy Wafer Lotus Roots / Ginkgo Nut / Lotus Seed / Macadamia Nut /
Balsamic Reduction & Chili Oil
脆莲藕五味银杏果 / 莲子 / 坚果豆 / “还原”意香醋 / 辣椒油

Triple Loaded Kampong Ginger Chicken
薑汁水晶雞

OR

Crispy Spareribs with Preserved Tangerine Peel
香酥九制陈皮骨

Steamed Marbled Goby (Soon Hock) with Pickled Chillies
& Black Bean Paste on Rice Noodle
私房泡椒豆豉河粉蒸筍殼魚 (5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Barramundi Fillet
with Pickled Chillies & Black Bean Paste on Rice Noodle
私房泡椒豆豉河粉蒸澳洲鲈鱼片]

Dessert

Creamy Mango Pomelo Panna Cotta with Lychee Caviar
杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露



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3 - 21 JANUARY 2024



xǐ yàn

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

(Min 2pax)

Appetizers

The Essence of Fin & Leather “汤”精华
Fish Maw | Baby Abalone | Crab Meat
魚鱔 | 小鲍鱼 | 蟹肉

Xi Yan Duo Platter Delights 私房二拼盤

- Apple & Shredded Duck Salad
- Crispy Spareribs with Preserved Tangerine Peel
泰式苹果火鸭丝沙律, 香酥九制陈皮骨

Main Courses

Nuts about Lotus 坚果中的莲子

Crispy Wafer Lotus Roots | Ginkgo Nut | Lotus Seed | Macadamia Nut |
Balsamic Reduction & Chili Oil
脆莲藕五味银杏果 | 莲子 | 坚果豆 | “还原”意香醋 | 辣椒油

Triple Loaded Kampong Ginger Chicken
薑汁水晶雞

(For Standard 6 only)

Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8) (100g)

香煎澳洲和牛配芥末胡麻酱 | 秘制薄荷汁

(For Super 6 only)

Steamed Marbled Goby (Soon Hock) with Pickled Chillies
& Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸筍殼魚 (5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Barramundi Fillet
with Pickled Chillies

& Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸澳洲鲈鱼片]

Dessert

Creamy Mango Pomelo Panna Cotta with Lychee Caviar

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Xi Yan Maxwell Chef's Bespoke Set Menus

3 - 21 JANUARY 2024

xǐ yàn

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

(Min 2pax)

Appetizers

The Essence of Fin & Leather “汤”精华
Fish Maw | Baby Abalone | Crab Meat
魚鰾 | 小鲍鱼 | 蟹肉

Xi Yan Platter Delights 私房二拼盤
- Apple & Shredded Duck Salad
- Crispy Spareribs with Preserved Tangerine Peel
泰式苹果火鸭丝沙律, 香酥九制陈皮骨

Classic Spring Roll with Iberico Ham, Chicken Filling & Zhenjiang Ginger Dip
经典春卷 (芒光豆腐菇脆松茸火腿脆皮卷)

Main Courses

Baked Crab Meat with Porcini & Mozzarella Cheese
牛肝菌据酿蟹盖

Triple Loaded Kampong Ginger Chicken
薑汁水晶雞
(For Standard 6 only)

Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8) (100g)
香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁
(For Super 6 only)

Nuts about Lotus 坚果中的莲子
Crispy Wafer Lotus Roots | Ginkgo Nut | Lotus Seed |
Macadamia Nut | Balsamic Reduction & Chili Oil
脆莲藕五味银杏果 / 莲子 / 坚果豆 / “还原”意香醋 / 辣椒油

Steamed Marbled Goby (Soon Hock) with Pickled Chillies
& Black Bean Paste on Rice Noodle
私房泡椒豆豉河粉蒸筍殼魚 (5 guests or above / 5 位或以上)

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Creamy Mango Pomelo Panna Cotta with Lychee Caviar
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