

Chef's Set Menus

Menu A

Chef's 6 Course Menu at \$68++ per person

(min. 2 persons)

~ Starter ~

Furong Chicken Soup

芙蓉鸡汤

~ Main Courses ~

Roast Chicken with Fragrant Spiced Cumin

孜然香辣鸡

Black Garlic Orange Peel Steamed Marbled Goby (Soon Hock Fish) with Yunnan Ham

黑蒜陳皮火腿蒸鮮笋壳鱼

(5 guests or above / 5 位或以上)

/

Black Garlic Orange Peel Steamed Barramundi Fillet with Yunnan Ham

黑蒜陳皮火腿蒸鮮澳洲肺鱼片

(4 guests or below / 4 位或以下)

Diced Prawns XO Sauce Fried Rice with Celery & Crispy Shrimps

招牌XO酱虾炒饭配芹菜虾米

Stir Fried Young Pea Shoots with Preserved Vegetable

梅菜炒豆苗

~ Dessert ~

Xi Yan Signature Tang Yuan in Aged Ginger Soup

薑湯漏黃湯圓

Top-up to upgrade dessert to :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)

B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly

私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu B

Chef's 7 Course Menu at \$88++ per person

(min. 2 persons)

~ Appetizers ~

Furong Chicken Soup

芙蓉鸡汤

Dried Oysters with Water Chestnut in Lettuce Wrap

好市生菜包

~ Main Courses ~

Roast Chicken with Fragrant Spiced Cumin

孜然香辣鸡

Stir Fried King Prawns in Japanese Pumpkin & Salted Egg Yolk Sauce

黃金醬炒蝦球配日本小南瓜

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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Steamed Barramundi Fillet with Pickled Chillies & Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸澳洲鮭魚片

(4 guests or below / 4 位或以下)

Stir Fried Young Pea Shoots with Preserved Vegetable

梅菜炒豆苗

~ Dessert ~

Chef's Tofu Ice-cream on Strawberry Pudding

红粉菲菲 (私房豆付雪糕伴草莓布丁)

Top-up to upgrade dessert to :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)

B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly

私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu C

Chef's 8 Course Menu at \$108++ per person

(min. 2 persons)

~ Starter ~

Furong Chicken Soup
芙蓉鸡汤

~ Xi Yan Platter Delights ~

- Seafood Tofu with Black Truffle Salsa
- Dried Oysters with Water Chestnut in Lettuce Wrap
- Deep Fried Thin Beef Slices with Osmanthus, Honey & Mustard Sauce
私房三拼盤
海鲜黑松露豆腐, 好市生菜包, 芥末燈影牛肉

~ Main Courses ~

Roast Chicken with Fragrant Spiced Cumin
孜然香辣鸡

Stir Fried King Prawns in Japanese Pumpkin & Salted Egg Yolk Sauce
黃金醬炒蝦球配日本小南瓜

Cinnamon Ribs with Osmanthus
桂花段肉桂排骨

Stir Fried Young Pea Shoots with Preserved Vegetable
梅菜炒豆苗

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)

Steamed Barramundi Fillet with Pickled Chillies & Black Bean Paste on Rice Noodle
私房泡椒豆豉河粉蒸澳洲鮭魚片
(4 guests or below / 4 位或以下)

~ Dessert ~

Chef's Tofu Ice-cream on Strawberry Pudding
红粉菲菲 (私房豆付雪糕伴草莓布丁)

Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Chef's 6 Course Menu at \$148++ per person

(min. 2 persons)

~ Appetizers ~

King Prawns and Thai Pomelo Salad

大蝦泰式柚子沙拉

Dried Oysters with Water Chestnut in Lettuce Wrap

好市生菜包

~ Main Courses ~

Kagoshima Wagyu Beef with Duo Sauces A5

香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁 (150g)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom

黑松露野菌炒带子皇蘆筍

Blanched Red Grouper & King Prawns with Crispy Rice & Silken Tofu in Seafood Soup

過橋海鮮紅斑大蝦胡椒豆腐海鮮湯

~ Dessert ~

Chef's Tofu Ice-cream on Strawberry Pudding

紅粉菲菲 (私房豆付雪糕伴草莓布丁)

Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu E (1 Day Advance Order)

Chef's 6 Course Menu at \$168++ per person

(min. 2 persons)

~ Appetizers ~

Braised Slice Abalone with Fish Maw

蚝皇花胶扣鲍脯

Xi Yan Platter Delights

- Seafood Tofu with Black Truffle Salsa

- Dried Oysters with Water Chestnut in Lettuce Wrap

- Deep Fried Thin Beef Slices with Osmanthus, Honey & Mustard Sauce

私房三拼盤

海鮮黑松露豆腐, 好市生菜包, 芥末燈影牛肉

~ Main Courses ~

Lobster Seafood Pot with Korean Bamboo Leaf Wine, Diao Grass, Papaya & Dill

竹葉酒刁草木瓜龍蝦海鮮鍋

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom

黑松露野菌炒帶子皇蘆筍

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)

/

Steamed Barramundi Fillet with Pickled Chillies & Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸澳洲鮭魚片

(4 guests or below / 4 位或以下)

~ Dessert ~

Xi Yan Signature Tang Yuan in Aged Ginger Soup

薑湯漏黃湯圓

Top-up to upgrade dessert to :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)

B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly

私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)