

Two Decades of Flavours

Celebrating Xi Yan's 20th Anniversary

Prestige Menus @ Zing PLQ 囍宴20周年至尊菜单 (1 day advance order)

Chef's Signature 6 Course

\$68++ per pax
Min. 2pax

Trio Platter Delight
私房三拼盤

Green House Tomatoes in
Wasabi Sesame Sauce
芥菜胡麻浆伴日本温室蕃茄

Japanese Silken Tofu & Tender Ginger
in Century Egg Sauce with Sakura Prawns
秘製皮蛋子薑凍豆腐

Honey Baked Pork Collar with
Thai Style Dressing
招牌燒豬頸肉

Main Courses

Jade Scallion Oil Chicken with
Ginger Chives & Caramelized Shallot
翠玉蔥油 x 私房香蔥醬拌鸡

Seafood Pot with Korean Bamboo Leaf Wine,
Diao Grass, Papaya & Dill
(fish, prawn, clams, squid)
竹葉酒刁草木瓜海鮮鍋 (魚, 蝦, 蛤蜊, 烏賊)

Black Truffle & Chinese Ham Fried Rice
黑松露火腿炒飯

Beijing Cauliflower Ginko & Pork Belly
五花肉銀杏菜花

Dessert

Xi Yan Three Flavours Tang Yuan
with Ginger Soup
手工自製三色湯圓
Signature Egg yolk Custard,
Green Tea Sesame
& Okinawa Black Sugar

Chef's Savoury 7 Course \$88++ per pax Min. 2pax

Trio Platter Delight
私房三拼盤

Green House Tomatoes in
Wasabi Sesame Sauce
芥菜胡麻浆伴日本温室蕃茄

Jade Scallion Oil Chicken
with Ginger Chives & Caramelized Shallot
翠玉蔥油 x 私房香蔥醬拌鸡

Dried Oysters with Water Chestnut
in Lettuce Wrap
好市生菜包

Main Courses

Cordyceps & Angel Hair Tofu Soup
千絲萬縷菌王豆腐羹

Claypot King Prawns Glass Noodles
with Shiso & Beans Sauce
紫苏豆醬粉絲大蝦煲

Twist and Shout Ribs
兴奋呐喊烤黑毛猪排
Roasted Iberico Pork Prime Ribs
with Grilled Pineapple

Beijing Cauliflower Ginko & Pork Belly
五花肉銀杏菜花

Blanched Red Grouper
with Rice Crisps in White Pepper Seafood Broth
過橋海鮮石斑胡椒豆腐海鮮湯

Dessert

Velvety Pistachio Cream
開心果糊

Chef's Sensational 8 Course

\$108++ Per Pax
Min. 2 Pax

Xi Yan Duo Platter Delights
私房二拼盤

King Prawns and Thai Pomelo Salad
大蝦泰式柚子沙拉

Scallop Tofu Medallion
帶子豆腐餅

Main Courses

Abalone Fish Maw Sea Whelk Treasure Soup
Mini Abalone, Sea Whelk, Bamboo Pith
鮑魚鱔海蜆湯 (迷你鮑魚, 海蜆, 竹筴)

Oolong Tea Smoked Chicken with Mango
Salsa
烏龍薰鸡

Baked Crab Meat with Porcini Mushroom &
Mozzarella Cheese
烤蟹肉芝士牛肝菌

Twist and Shout Ribs
兴奋呐喊烤黑毛猪排
Roasted Iberico Pork Prime Ribs
with rilled Pineapple

Steamed Marbled Goby
with Chef's Spicy Home-Made Chopped Chilli
Sauce on Rice Noodles
私房剁椒河粉蒸魚
(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鮪魚片

Beijing Cauliflower Ginko & Pork Belly
五花肉銀杏菜花

Dessert

Velvety Pistachio Cream
開心果糊

Chef's Supreme 8 Course

\$128++ Per Pax
Min. 4 Pax

Xi Yan Duo Platter Delights
私房二拼盤

King Prawns and Thai Pomelo Salad
大蝦泰式柚子沙拉

Premium Miyazaki Wagyu Beef
with Mint & Sesame Sauce (A5)
香煎宮崎和牛配芥末胡麻醬 / 秘制薄荷汁

Main Courses

Cordyceps & Angel Hair Tofu Soup
千絲萬縷菌王豆腐羹

Claypot Baked Fresh Oysters
with Enoki Mushroom
in Thai Style Shrimp Paste Sauce
泰皇醬生蠔蝦煲

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 鮑汁澳洲鮪魚片配花膠]

Twist and Shout Ribs
兴奋呐喊烤黑毛猪排
Roasted Iberico Pork Prime Ribs
with Grilled Pineapple

Crab Stir Fried with Bee Hoon in Thai Style
with Whole Crab & Shredded Crab Meat
香茅蟹肉燜米粉

Beijing Cauliflower Ginko & Pork Belly
五花肉銀杏菜花

Dessert

Palm Sugar Ice Cream in Whole Coconut with
Coconut Milk & Jelly
私房椰子果凍椰糖雪糕 (整粒椰子)



MEET & GREET!

Receive an autographed cook book by Xi Yan's executive chef & founder, Mr Jacky Yu for any 4 pax bookings and above. Limited to one gift per booking. While stocks last