

Stronger Together 17th Anniversary

Created and Curated
by
Chef Jacky Yu
&
Chef Heman Tan



Chef Jacky Yu, Founding Chef & Owner of Xi Yan Group

This 17th Anniversary, Xi Yan Singapore celebrates our own intimate version of the national theme: “Stronger Together”. To our loyal patrons and friends, a huge Thank You for your unwavering support. We survived a pandemic to emerge stronger because of you.

We also celebrate the historic new partnership between Hong Kong celebrity chef Jack Yu and Singapore’s Iron Man Chef Heman. This will strengthen our brand promise of delivering creative taste, quality and value, as we embark on further gastronomic adventures ahead. This 17th Anniversary menu created and curated by Jacky Yu, and Heman Tan is our warmest dedication to all.

Stronger Together 17th Anniversary

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Special Menu by **Chef Jacky Yu & Chef Heman Tan**



8 Course at \$198 for 4 pax . 7 Course at \$168 for 4 pax

Grilled "Wagyu" Milky Corn 黄油白香玉米

Triple Loaded Kampong Ginger Chicken 薑汁水晶雞
(Juice, Chopped, Shredding)

Claypot House Made Tofu in Special Sauce 红烧豆腐肉碎特制酱汁
(Minced and Crispy Kai Pan Leaves)

Braised Pork Knuckle With Red Dates & Hawthorn 紅棗山楂燜豬手 **
(* For 8 Course Menu Only)

Happy Hour Spicy Tomato Broth Fish 啤酒番茄烤魚
(Hong Shao Whole Seabass In Beer, Tomato, Enoki & Chilli Broth)

Kai Lan With Crispy Leaves & Sunflower Seed 蒜茸橄欖菜香港芥蘭, 葵花子

Sambal Prawns Fried Rice 三巴虾炒饭
(With Raisins, Cucumber Twirls, Anchovies)

Yu Zu Sorbet 柚子雪葩

6 Course at \$138 for 4 pax

Grilled "Wagyu" Milky Corn 黄油白香玉米

Triple Loaded Kampong Ginger Chicken 薑汁水晶雞
(Juice, Chopped, Shredding)

Slow Cooked Beef Brisket & Tripe In Herbal Pepper Soup 藥膳牛筋腩

Kai Lan With Crispy Leaves & Sunflower Seed 蒜茸橄欖菜香港芥蘭, 葵花子

Curry Fried Rice With Chicken Karaage 咖喱炸鸡炒饭
(With Raisins, Cucumber Twirls, Anchovies)

Yu Zu Sorbet 柚子雪葩

All Prices Shown are Subjected to Service Charge and GST

Xi Yan @ Shaw Centre: +65 6733 3476 | WhatsApp +65 8836 3227 | shaw@xiyan.com.sg
Zing by Xi Yan @ PLQ: +65 6530 3548 | WhatsApp +65 6530 3548 | zing@xiyan.com.sg

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Special Menu by **Chef Jacky Yu & Chef Heman Tan**

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Some New Dishes:



Triple Loaded Kampong
Ginger Chicken



Braised Pork Knuckle With
Red Dates & Hawthorn



Slow Cooked Beef Brisket & Tripe
In Herbal Pepper Soup



Chef Heman Tan, "Iron Man Chef", Group Executive
Chef & Head of Operations of Xi Yan Singapore



Happy Hour Spicy
Tomato Broth Fish

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Ala Carte menu by **Chef Jacky Yu & Chef Heman Tan**



01	Grilled "Wagyu" Milky Corn 黄油白香玉米	\$15
02	Triple Loaded Kampong Ginger Chicken 薑汁水晶雞	\$28 (Half) \$55 (Whole)
03	Slow Cooked Beef Brisket & Tripe In Herbal Pepper Soup 藥膳牛筋腩 (2-3 pax)	\$26
04	Braised Pork Knuckle With Red Dates & Hawthorn 紅棗山楂燜豬手	\$23
05	Claypot House Made Tofu in Special Sauce 红烧豆腐肉碎特制酱汁	\$17
06	Happy Hour Spicy Tomato Broth Fish 啤酒番茄烤鱼 (Hong Shao Whole Seabass In Beer, Tomato, Enoki & Chilli Broth)	\$32
07	Sambal Prawns Fried Rice 三巴虾炒饭 (With Raisins, Cucumber Twirls, Anchovies)	\$18
08	Curry Fried Rice With Chicken Karaage 咖喱炸鸡炒饭	\$17
09	Kai Lan With Crispy Leaves & Sunflower Seed 蒜茸橄欖菜香港芥蘭, 葵花子	\$16
10	Yu Zu Sorbet 柚子雪葩	\$4 (1 scoop) \$7 (2 scoops)

Standard portions good for 2-3 pax. 02 whole chicken and 06 whole fish good for 4 or more pax.



Grilled "Wagyu" Milky Corn



Sambal Prawns Fried Rice



Curry Fried Rice With
Chicken Karaage