

前菜 Appetizer



101 **酥炸南乳花腩肉**
Fried Prosperity Pork Strips
 Marbled pork strips in red fermented bean curd marinade
 (S) \$14.00/ (M) \$21.00



102 **咸魚马蹄煎肉餅**
Po Po Pork Patty with Salted Fish and Water Chestnut
 Po po's favourite meat patty. Pork mince, water chestnut, salted fish, Flavourful patty that comforts the palette (4 pcs/6 pcs)
 (S) \$13.00/ (M) \$19.50



103 **XO萝卜糕**
Fried Xi Yan Signature XO sauce Radish Cake
 Freshly-made radish cake fried with Xi Yan Signature XO sauce. Prepared HK style
 (S) \$13.00/ (M) \$19.50



104 **四川紅油抄手**
Handmade Prawn Pork Dumpling in Sichuan Chilli Oil
 Hearty dumplings of shrimp, pork and chestnut tossed in Sichuan sauce. A light meal on its own (8pcs/12 pcs)
 (S) \$10.00/ (M) \$15.00



105 **虾酱鸡**
Shrimp Paste Fried Chicken Wings
 Mid wing in shrimp paste seasoning (6/9 pcs)
 (S) \$9.80/ (M) \$14.70



107 **私房煎腐皮卷**
Crispy Stuffed Bean Curd Skin
 Fish and pork paste stuffing. Great as a Tapa or Niang Dou Fu accompaniment (4 pcs/6 pcs)
 (S) \$8.00/ (M) \$12.00



108 **炸河虾**
Crispy River Prawns
 Soft shelled river prawns that fried till its crispy and eaten whole that's rich in flavour and calcium
 (S) \$16.00



201 禧宴金牌口水雞 (素选择)
Xi Yan Salivating Chicken
 Xi Yan Classic Favourite. Chicken, century eggs, konnyaku noodles in signature salivating sauce (Vegetarian option)
 (S) \$18.80/ (M) \$28.20



202 炖黄酒鸡
Braised Yellow Wine Chicken In Hakka Imperial Kitchen Rice Wine
 Braised tender chicken chunks in fragrant Imperial Kitchen rice wine
 (S) \$20.00/ (M) \$38.00



203 烤咸鸡 (半只/一只)
Baked Salted Chicken
 Crispy on the outside, tender chicken meat on the inside
 (Half) \$32.00/ (Whole) \$60.00



204 客家甜酱卤水鸭 (半只/一只)
Hakka Marinated Duck with Sweet Sauce
 A popular classic dish. Slow cooked in sweet sauce with star anise and herbs
 (Half) \$28.00/ (Whole) \$54.00



205 禧宴金牌辣子鸡
Spicy Sichuan Chicken Karage (La Zi Ji)
 Popcorn chicken karraage fried with dried Sichuan chilli and pepper corn
 (S) \$16.00



- 206 特汁客家煎釀豆腐/ 云南火腿釀豆腐湯**
Fried Hakka Niang Tofu: in Special Sauce or Broth
 Authentic Hakka Niang Dofu (Dry/Soup) : Served with special sauce or broth) (6 pcs/12 pcs)
 (S) \$15.00/ (M) \$30.00



- 207 秘製豬腳醋**
Leg of Pork with Chinese Vinegar, Ginger and Garlic
 Simmered leg of pork, ginger, garlic. Ideal to aid digestion and for collagen boost
 (M) \$18.00/ (L) \$27.00



- 208 香辣咸蛋猪扒**
Salted Yolk Pork Chop
 Tender, lean pork chop slices coated in delightful salted yolk sauce (8 pcs/12 pcs)
 (S) \$18.00/ (M) \$27.00



- 209 沖繩黑糖鎮江排骨**
Xi Yan Signature Okinawa Black Sugar Zheng Jiang Vinegar Spare Ribs
 Specially sourced fragrant raw black sugar. Sweet and Sour, a favourite of families ((4 pcs/8 pcs)
 (S) \$18.00/ (M) \$27.00



- 210 日本清酒梅菜東坡肉**
Sake Dongpo Pork Belly with Mei Cai (preserved vegetables)
 Melt-in-the-mouth Pork Belly pieces. Sake & preserved mei cai vegetable stew (8 pcs/12 pcs)
 (S) \$18.00/ (M) \$27.00



- 211 水果咕老肉**
Tropical Fruits Sweet and Sour Pork / Chicken
 A classic dish fruit medley of lychee, pineapple and others
 (S) \$16.00/ (M) \$24.00



301 招牌海鮮白米粉

Xi Yan Signature Seafood White Beehoon

Fried Vermicelli with prawns, cuttle fish, pork, clams and sweet Chinese cabbage in special broth
(S) \$25.00/ (M) \$37.50



302 辣椒蟹醬炒蝦

Prawns in Chili Crab Sauce (6 pcs/9 pcs)

(comes with Mantou) Our very own Singapore Chilli Crab sauce dish with prawns (Extra Mantou @ \$1.00 each, min of 2 pcs)

(S) \$26.00/ (M) \$39.00



303 青胡椒大蝦

Green Peppercorn King Prawns (6 pcs/9 pcs)

(comes with Mantou) Our very own Singapore Chilli Crab sauce dish with prawns (Extra Mantou @ \$1.00 each, min of 2 pcs)

(S) \$26.00/ (M) \$39.00



304 泡椒河粉蒸金目卢魚
Steamed Whole Fish with Red Chopped Chilli on Rice Noodles
 Hunan-style Duo Jiao pickled salted chilli steamed fish on rice noodles to soak up the sauces
 (S) \$29.80



305 香港清淡醬料清蒸魚
Steamed Whole Fish in Hong Kong Light Sauce Style
 Served with light sauce Hong Kong light style
 (S) \$29.80



306 香脆炸黃花魚
Deep Fried Crispy Yellow Flower Fish
 Deep fried crispy golden brown with salt
 (S) \$22.80



307 香茅蝦醬炸魚柳配柚子沙拉
Deep-Fried Shrimp Paste Fish Fillet with Pomelo Water Chestnut Salad
 All-time Xi Yan favourite, well loved by all
 (S) \$24.00/ (M) \$36.00



308 咸蛋蝦
Salted Yolk Prawn
 Shelled battered prawn balls in salted yolk
 (S) \$24.00/ (M) \$36.00



309 黑松露蝦炒蛋
Black Truffle Prawns Omelette
 Fluffy fried eggs with black truffle and fresh prawns
 (S) \$20.80

豆腐/蛋 Tofu and Omelette



- 401 手工黄金麻婆豆腐配橄榄菜
Golden Egg Tofu with Fried Olive Leaves in Mapo sauce
Homemade egg tofu, spicy Sichuan mala gravy, pork mince
(S) \$14.80/ (M) \$21.20

- 402 手工黄金麻婆菜脯豆腐
Golden Egg Tofu with Crispy Cai Po
Homemade egg tofu with fried cai po
(S) \$14.80/ (M) \$21.20

- 403 菜脯肉碎煎蛋 (素选择)
Omelette with Cai Po and Minced Pork (Or vegetarian option)
(S) \$12.80

蔬菜 Vegetable



- 501 苦瓜橄榄菜炒肉碎 (素选择)
Bitter Melon with Crispy Olive Leaves and Minced Pork (Or vegetarian option)
Fried bitter melon to a crunchy tanginess; savoury and sweet taste accompanied by pork mince and olive leaves
(S) \$14.80



- 502 橄榄菜干扁四季豆 (素选择)
French Beans with Crispy Olive Leaves and Minced Pork (or vegetarian option)
Our take on the standard Sichuan fried french beans: crunchy sweet and non spicy, with pork mince and olive leaves
(S) \$14.80



503 金銀蛋莧菜

Poached Spinach with Three Types of Eggs
In a rich broth of salted yolk for extra omph
(S) \$16.80



504 橄欖菜香港芥蘭 (素)

Kai Lan with Crispy Olive Leaves and Garlic (Vegetarian)
Enanced by the natural flavour and crisp texture of olive leaves, in place of the usual oyster sauce
(S) \$14.80



505 云南火腿炒青龍菜 (素选择)

Qing Long Vegetables with Yunnan Ham & Garlic
Wok fried royal green dragon chives. Sweet and crunchy with the flavours of Yunnan Ham and garlic to complement in complexity.
(S) \$16.00



506 XO肉碎茄子煲

XO Eggplant Minced Pork Casserole
Flavourful and intense with XO sauce, prepared in a claypot.
(S) \$16.00



507 鹹魚蒜茸炒茄子 (素选择)

Fried Eggplant with Salted Fish and Garlic (Vegetarian option)
Cooked to maintain a bite, accompanied by rich flavours of fried salted fish and garlic
(S) \$16.00



508 手撕 北京包菜

Hand Peeled Beijing Cabbage with Belly Pork and Dried Chilli
With added vinegar, dried chilli and fried belly pork. One of our most popular vegetable dishes
(S) \$16.00

SEASONAL VEGETABLES ARE AVAILABLE. FIND OUT MORE FROM OUR SERVICE CREW.

S (2-3 pax) M (4-5 pax) L (6-8pax)  Signature  Popular
All prices are subjected to Service Charge 10% and prevailing GST charges.

麵/米粉/河粉/饭 Noodles / Rice



601 客家算盤子
Hakka Yam Abacus
 Yam abacus gnocchi, dried shrimp, mushroom, black fungus, minced pork
 (S) \$18.00



602 招牌担担麵/ 招牌担担麵(素)
Dan-Dan Noodles (Meat/Vegetarian)
 Bouncy la mian noodle, pork mince, soy, vinegar, chilli oil, peanut sauce and special salivating sauce
 (S) \$13.00/ (V) \$12.50



603 云南火腿酿豆腐湯麵
Yunnan Ham Niang Tofu Noodles
 Soup (S) \$13.80



604 日本清酒東坡肉湯麵
Sake Dongpo Pork with Mushrooms Noodles
 Soup (S) \$13.80



605 香辣咸蛋猪扒湯麵
Salted Yolk with Chilli Pork Chop Noodles Soup
 (S) \$14.80



606 豬腳栗子炒米粉
Fried Pork Leg Bee Hoon (rice vermicelli) with Chestnut
 A dry flavourful vermicelli dish with generous serving of leg of pork and sweet chestnut, this dish stands out to others by the same name
 (S) \$16.80



🍴 607 **菜脯腊肉干炒河/ 菜脯干炒河 (素)**
Fried Kway Teow with Cai Po and Chinese Bacon (Vegetarian Option)
 A twist to Teochew style cai po fried kway teow with Chinese waxed meat
 (S) \$16.80/ (V) \$13.70



🍴 608 **客家干炒老鼠粉**
Fried Lo Shi Fan (needle rice noodle) Hakka Style
 Hakka Style: Marinated pork mince, egg, sprouts
 (S) \$16.00



🍴 609 **客家XO醬干炒老鼠粉**
Fried Lo Shi Fan with Xi Yan XO sauce
 Fried with Xi Yan home made signature XO sauce
 (S) \$16.80



610 **客家炒蔬菜丝面 (素选择)**
Hakka Fried noodles with Pork and Vegetable (or Vegetarian)
 (S) \$16.00/ (V) \$14.00



611 **肉碎老鼠粉和酿豆腐**
Hakka Minced Pork Lo Shi Fan with Niang Tofu (3 pcs)
 (S) \$13.80



🍴 612 **客家猪肉碎捞面**
Hakka Noodles with Minced Pork and Lard (Tasting portion)
 Blanched thin egg noodle, marinated pork mince sauce, fried lard pieces. A great accompaniment to other mains
 (S) \$5.00



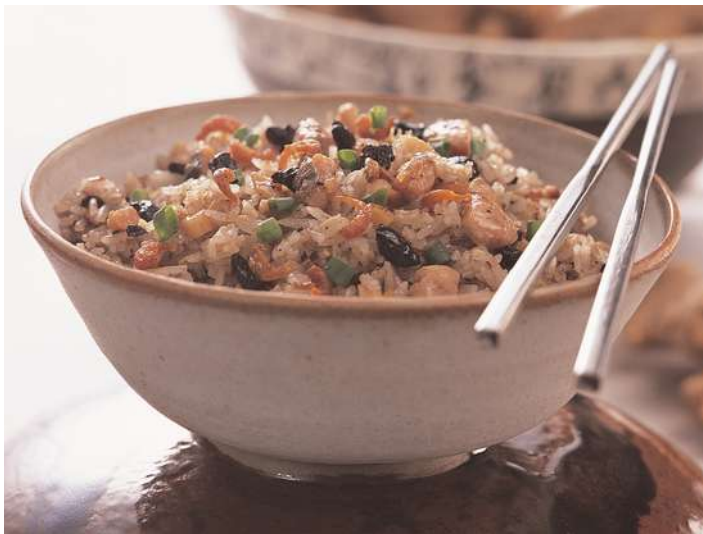
613 **客家猪肉碎捞老鼠粉**
Hakka Lo Shi Fan
 Needle rice noodle, marinated pork mince. A great accompaniment to other mains
 (S) \$5.00



🍲 614 **私房足料海鮮蝦仁魚片湯泡飯**
Superior Fish Soup Seafood and Crispy Rice
 Seafood Pao Fan: fish fillet, diced prawns, cuttlefish, nori and various garnishings
 (S) \$25.00/ (M) \$37.50



🍲 615 **私房足料魚湯泡飯**
Superior Fish Soup and Rice
 8-hour slow-boiled soup of whole fishes. White rice, nori, cai po, white bait, fried pork minced, fried dough, sesame seeds
 (S) \$15.00 (Add fried fish fillet) +\$3.00



🍲 616 **大肚婆炒飯**
Pregnant Woman Fried Rice
 Black olives, ginger, dried shrimp, preserved radish (or vegetarian)
 (S) \$15.00



🍲 617 **黑松露火腿炒飯**
Black Truffle Yunnan Ham Fried Rice
 Black truffle, premium Yunnan ham, egg
 (S) \$18.00



🍲 618 **囍宴XO醬炒飯**
Xi Yan XO Sauce Fried Rice
 Signature XO sauce, Crispy Shrimp and Celery
 (S) \$16.80



619 **酸菜蛋炒飯**
Suan Cai Egg Fried Rice
 Served with French Beans, Corn & Bell Peppers
 (Mala / Non Spicy)
 (S) \$18.00



620 **蛋炒飯**
Egg Fried Rice
 (S) \$11.00

621 **芝麻白飯**
Steamed White Rice with Sesame
 (S) \$1.50

饮料/甜品 Drinks/Dessert



- 701 潤喉蜂蜜柑桔 (熱/冷)(每杯)
Kamquat Honey Drink (Per Glass)
\$3.50
- 702 怡神香茅茶 (熱/冷)(每杯)
Lemon Grass Drink (Per Glass)
\$3.50
- 703 菊花茶 (熱/冷)(每杯)
Chrysanthemum Drink (Per Glass)
\$3.50
- 704 薑蜜 (熱/冷)(每杯)
Ginger Honey (Hot/cold) Per Glass
\$3.50



- 705 荔枝特饮(冷)(每杯)
Lychee Drink (Per Glass)
\$4.80
- 706 椰子水 (冷)(每杯)
Pure Coconut Water (Per Glass)
\$3.80
- 707 可乐 / 康怡可乐(每罐)
Coke / Diet Coke (Per Can)
\$2.80
- 708 雪碧 (每罐)
Sprite (Per Can)
\$2.80
- 709 龍珠茉莉花茶 (熱)(每杯)
Jasmine Tea (Hot) Per Person
\$2.50
- 710 温水或冷水 (每位)
Warm or Ice Water (Per Person)
\$0.60

甜品 Dessert



- 712 私房手搓黃金湯圓 (3粒)
Xi Yan Signature Tang Yuan
Custard glutinous dumpling in ginger soup (3pcs)
\$4.80



- 713 手搓綠茶芝麻湯圓 (3粒)
Green Tea Black Sesame Tang Yuan
Green tea black sesame glutinous dumpling in ginger soup (3pcs)
\$4.80
- 714 手搓冲绳黑糖汤圆 (3粒)
Okinawa Black Sugar & Walnut Beetroot Tang Yuan
Okinawa black sugar and walnut beetroot dumpling in ginger soup
\$4.80
- 715 混合三大天王湯圓 (3粒)
Tang Yuan Trilogy
1 pc Custard, 1 pc Green Tea Sesame, 1 pc Okinawa Black Sugar
\$4.80

S (2-3 pax) M (4-5 pax) L (6-8pax) 聯 Signature 聯 Popular
All prices are subjected to Service Charge 10% and prevailing GST charges.

For take away, containers are chargeable at Small \$0.20 & Large \$0.30 per container. 外卖附加费: 小包装盒) \$0.20 / 大包装盒 \$0.30



715 **桂花酒荔枝雪糕 (1/2粒)**
 Lovin'it Lychee Ice Cream In Osmanthus
 Wine (1/2 scoops)
 \$4.00/7.20



716 **芒果雪糕(1/2粒)**
 Mango ice cream with condiment (1/2 scoops)
 \$4.00/7.20



717 **私房牛奶雪糕(1/2粒)**
 Fresh Milk ice cream with condiment (1/2 scoops)
 \$3.80/6.80



718 **椰子雪糕並椰糖果凍(1/2粒)**
 One-Of-A-Kind Coconut ice cream with palm
 sugar jelly (1/2 scoops)
 \$4.00/7.20



719 **私房礁糖雪糕(1/2粒)**
 Granny's Gula Melaka ice cream with condiment
 (1/2 scoops)
 \$3.80/6.80



720 **枸杞子雪糕(1/2粒)**
 Super Goji Berry Ice
 cream (1/2 Scoops)
 \$4.00/7.20