

## Two Decades of Flavours

zing

## 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 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 带子豆腐饼

> > **Main Courses**

Abalone Fish Maw Sea Whelk Treasure Soup Mini Abalone, Sea Whelk, Bamboo Pith 鲍鱼鱼鳔海螺汤 (迷你鲍鱼,海螺,竹笙)

Oolong Tea Smoked Chicken with Mango Salsa 乌龙薰鸡

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 Grilled Pineapple

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

Beijing Cauliflower Ginko & Pork Belly 五花肉银杏菜花

Dessert

Velvety Pistachio Cream 开心果糊



\$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) 香煎宫崎和牛配芥末胡麻酱 / 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 鮑汁紅燒红斑配花膠 (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 飽汁澳洲鲈鱼片配花膠]

> 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 五花肉银杏菜花

Dessert

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)









MEET & GREET!

Receive an authographed 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