



Xi Yan 喜宴 Maxwell Private Dining General Dining Bar  
#01-15/17 Maxwell Chambers Suites, 28 Maxwell Road, Singapore 069120

## 每月单点特价 Monthly Ala Carte Specials

每位 / Per pax  
至少二 / min 2 pax

M01	蜜露冰棒 * Honey Dew Popsicles 蜜露冰棒   黄瓜珍珠   烟熏三文鱼 Compressed Honeydew   Cucumber Caviar   Smoked Salmon	12		
M02	仲夏鳗鱼吐司 * Mid-Summer Unagi Toasts 烤鳗鱼   香豆辣酱   吐司   细香葱   飞鱼子酱 Unagi Eel Kabayaki   Spicy Bean Sauce   Toast   Chive   Tobiko	13		
M03	“汤”精华 * The Essence of Fin & Leather 鱼鳔   小鲍鱼   蟹肉 Fish Maw   Baby Abalone   Crab Meat	22		
M04	香辣叻沙大王虾与牡蛎 King Prawn & Oyster Curry Laksa Broth & Emulsion 大王虾   牡蛎   咖喱叻沙   叻沙粉   叻沙叶 King Prawn   Curry Laksa   Oyster   Laska Noodle   Laksa Leaves	22		
M05	四川酸菜鱼 * Sichuan “Suan Cai” Poached Fish 刁曼生鱼片   酸菜   鱼浓汤   鲑鱼子   蒟蒻面 Snakehead Fish Fillet   Pickled Mustard Green   Fish Broth   Ikura   Konnyaku Noodles	22		
M06	养颜的亚洲尖不辣果焦糖布丁 Beauty of Asia Chempedak Crème brûlée 尖不辣果   焦糖布丁   酱油珍珠   椰子冰淇淋 Chempedak   Crème brûlée   Soy Pearl   Coconut Gelato	16		
			小 Small	中 Med
M07	亚洲皮蛋豆腐 * Asian's Pitan Tofu 豆腐   鲣鱼片   墨鱼飞鱼子酱   皮蛋 Tofu   Bonito Flakes   Squid Ink Tobiko   Pitan	24	-	-
M08	不起眼的北京椰菜花 * Humble “Beijing” White Cauliflower 北京花椰菜   五花肉片   银杏果   葵花籽   香脆芥兰叶 Beijing White Cauliflower   Pork Bacon   Ginkgo Nut   Sunflower Seeds   Crispy Kai Lan leaves	22	-	-



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Vegetarian Option

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## 厨师好介绍 Chef Signature Recommendation

		小 Small	中 Med	大 Large
S01	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (Seasonal) (about 250gm) good for 4pax   	16	-	-
S02	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles 	24	36	-
S03	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup 	13 每位 per pax	-	-
S04	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax) 			40 / Half 80 / Whole
S05	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)  <small>香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board</small>	48	-	-
S06	香煎宮崎和牛配芥末胡麻醬 / 秘制薄荷汁 Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5) 			110 / 200g
S07	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm) 	-	132 800g	165 1kg
S08	過橋海鮮石斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth 	55	82	138
S09	金不換辣酒煮蚬配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine) 	32	-	-
S10	大蝦泰式柚子沙拉 King Prawns and Thai Pomelo Salad 	13 每位 per pax	-	-
S11	香茅蟹肉焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat 	-	148 / 800g	238 / 2 crab
S12	私房海鮮白米粉 (蝦, 竹蛸, 墨魚) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish) 	38	57	76

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## 前菜 APPETIZERS

			小 Small	中 Med	大 Large
101	秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)		20	-	40
102	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles		18	32	36
103	芥菜胡麻漿拌小黃瓜卷海蜇頭 Jellyfish & Japanese Cucumber in Sesame Wasabi Sauce		20	30	50
104	炸淡水小蝦 Salt & Pepper River Prawns (Seasonal)		20	30	50
105	酥炸辣椒小章魚 Squid Game		28	-	-
106	招牌烤蜜汁豬頸肉 (配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce		22	33	-
107	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce		22	-	-
108	紅油抄手 Prawn Pork Dumpling in Sichuan Sauce (6 / 8 / 10 pcs)		14	19	23
109	喜宴招牌 XO 萝卜糕 XO Radish Cake		20	-	-
	<i>Add-On XO Sauce (Single, Double or Triple portion)</i>		8	16	24
110	韓式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese		23	-	-
111	四川辣子雞 Crispy Sichuan Chilli Chicken (La Zi Ji)		22	33	-
112	辣子菇(雞腿鮑菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)		22	33	-
113	蝦醬雞翅 Prawn Paste Fried Chicken Wings (12 / 20 split pcs)		16	27	-

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## 汤 Soup

		每位 Per pax
120	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith	15
121	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom	28
122	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake	32
123	四川酸辣汤 Hot & Sour Soup  (素食选择 vegetarian option available)	12

## 海味 Supreme Seafood

		每只 / piece 至少二 / min 2 pcs
200	蚝皇扣原条关东辽参 Braised Hokkaido Sea Cucumber with Supreme Oyster Sauce	38 / Pax
201	鲍您称心 (鲍粒花枝蝦膠釀海參) Steamed Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone (Waiting Time 30 Minutes)	48 / pax
205	清酒黄金鲍鱼 Braised Abalone in Japanese Sake & Soy Sauce (6 Head 100+g)	38 / 6 head
206	清酒蘑菇芦笋焖黄金鲍鱼 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g)	38 / 6 head



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活海鲜  
Live Seafood  
(Advance Order 提前预定)

澳洲龙虾  
Live Australia Lobster Seasonal Price

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烹调式 调理方法 Style of Preparation :

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210 私房姜葱焖面线   
Stewed Mee Sua with Ginger & Scallion

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波士顿活龙虾 \$148/ 800g  
Live Boston Lobster

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烹调式 调理方法 Style of Preparation :

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211 香辣薑葱腐乳炒龙虾  
Lobster Stir Fried with Fermented Beancurd Sauce

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212 金不换沙爹蛋黄龍蝦  
Lobster Stir with Chao Zhou Sacha, Salted Egg Yolk & Basil

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213 金不换辣酒煮龙虾配葛絲  
Lobster Stir Fried in Spicy Basil Wine with Korean Glass Noodles

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214 波士顿龙虾面线  
Lobster with Noodles & Yunnan Ham in Broth Reduction

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阿拉斯加蟹 Seasonal Price  
Alaska King Crab

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烹调式 调理方法 Style of Preparation :

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220 私房姜葱焖面线   
Stewed Mee Sua with Ginger & Scallion

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加拿大象拔蚌 Seasonal Price  
Canada Geoduck Clam

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烹调式 调理方法 Style of Preparation :

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225 刺身   
Sashimi

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226 XO 酱炒  
Stir Fried Geoduck Clam with XO Sauce

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Vegetarian Option

活海鲜  
Live Seafood  
(Advance Order 提前预定)

	苏格兰竹蚌 Scotland Bamboo Clam		至少 1kg min 1kg order
烹调式 调理方法 Style of Preparation :			
230	黑银蒜粉丝蒸 Steamed Bamboo Clam with Minced Black Garlic & Vermicelli		135 / kg
日本 / 加拿 大生蚝 Japan Hyogo Oyster / Canadian Sunseeker Oysters			
烹调式 调理方法 Style of Preparation :			
235	刺身 Sashimi with Lemon, Thai Chilli Sauce & Tabasco Sauce (6 件套 / set of 6pcs)		30 / 36
	附加 Additional pieces		4.50 / 5
236	南乳炸 Deep Fried with Tarocurd (至少二 / min 2 order)		16 / 18
237	豉汁蒸 Stewed Mee Sua with Ginger & Scallion (至少二 / min 2 order)		16 / 18
238	泰皇酱生蠔煲 Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce (1 個生蠔煲仔或 2 個生蠔煲仔 / 1 or 2 pc per claypot)		1 只 pc 16 / 18 2 只 pcs 23 / 25

活海鲜  
Live Seafood

	大肉蟹 Live Sri Lanka Crab		\$15.50 / 100g
烹调式 调理方法 Style of Preparation :			
240	金不换沙爹蛋王炒蟹 Crab with Chao Zhou Sacha, Salted Egg Yolk & Basil		
241	黑胡椒螃蟹 Black pepper crab		
242	喜宴辣椒螃蟹 Xi Yan Style Chilli crab		
	馒头 Add-on Mantou (至少二 / min 2 order)		1.50 each



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## 海鮮 Seafood

			小 Small	中 Med	大 Large
250	金不換辣酒煮蝦配葛絲 Prawns Stir Fried in Spicy Basil Wine with Korean Glass Noodles		30	45	-
251	炒大虾泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao		30	45	-
252	蒜茸椒盐炒大蝦 Prawns Stir Fried with Salt & Garlic		30	45	-
253	金不換沙爹蛋王炒大蝦 Prawns Stir Fried with Basil Salted Yolk Chao Zhou Sacha Sauce		30	45	-
254	松露芙蓉大蝦 Prawns Stir Fried with Egg White, Salmon Roe & Black Truffle		30	45	-
255	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari		26	39	52
256	香茅大虾蟹肉焗米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat (6 pcs)		68	-	-

## 活魚 Fish

(Advance Order 提前預定)

	东星斑 Coral Trout Fish (Advance Order) 提前預定				Seasonal Price
	烹调式 調理方法 Style of Preparation :				
260	清蒸 Steamed with Soya Sauce in HK Style				
261	凉瓜枝竹焗 Stewed with Bitter gourd & Bean curd Skin in Claypot				
	苏丹鱼 Sultan Fish (Advance Order) 提前預定				Seasonal Price
	烹调式 調理方法 Style of Preparation :				
265	姜蓉蒸 Steamed with Minced Ginger				
266	豉汁蒸 Stewed Mee Sua with Ginger & Scallion				

Small is for 4 pieces, Medium for 6 pieces. Unless specified.



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## 活魚 Fish

	顺壳鱼 Live Soon Hock Fish	小 Small	中 Med	大 Large
270	私房泡椒豆豉河粉蒸筍殼魚 Steamed Marble Goby (Soon Hock) with Pickled Chilli on Flat Rice Noodles (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm)	-	132 800g	165 1kg
271	港式蒸筍殼魚 Steamed Marble Goby (Soon Hock) HK Style in Soy Sauce (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm)	-	132 800g	165 1kg
	活石斑魚 Live Grouper	小 Small	中 Med	大 Large
275	港式油浸石斑魚 Deep Fried Grouper HK Style in Soy Sauce (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$16.50 per 100gm)	-	132 800g	165 1kg
276	過橋海鮮石斑胡椒豆腐海鮮湯 (配炒粿条) Blanched Red Grouper with Fried Rice Noodles in White Pepper Seafood Broth	 55	82	138
277	過橋海鮮老虎斑龙虾胡椒豆腐海鮮湯 Blanched Red Grouper, Lobster with Crispy Rice & Silken Tofu in White Pepper Seafood Broth	 -	228	-
	鮪魚片 Barramundi Fillet		20 / 每只 piece	
烹调式 調理方法 Style of Preparation :				
280	港式清蒸 Steamed with Soya Sauce in HK Style			
281	私房泡椒豆豉河粉蒸 Steamed with Pickled Chilli on Flat Rice Noodles			
282	港式油浸 Deep Fried with Soya Sauce in HK Style			
283	炸配香茅蝦膏 / 柚子沙拉 Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad & Calamansi Juice			

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## 肉类 Meat

### 牛肉 Beef

300	香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁 Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8)		200g	80	
301	川味澳洲和牛配 Sautéed Stockyard Wagyu Beef with Dry Chili & Tangerine Peel		200g	80	
			小 Small	中 Med	大 Large
302	四川麻辣牛肉 Braised Sichuan Beef and tendons with Dough Fritters		32	46	-
303	外婆卤牛肉 Grandma's Spicy Braised Beef		32	46	-
304	陳皮牛肉 Stewed Diced Beef Shin with Preserved Tangerine Peel		32	46	-

### 猪肉 Pork

			小 Small	中 Med	大 Large
310	荔枝咕咾肉 Sweet Sour Lychee Pork		22	33	-
311	兴奋的呐喊 Twist and Shout Ribs 烤黑毛猪排 / 菠萝 / 黄瓜珍珠 Roasted Iberico Pork Prime Ribs / Grilled Compressed Pineapple / Cucumber Wasabi Caviar		88 500g	-	-

每位 / Per pax  
至少二 / min 2 pax

312	神秘的不见天 No See Sky Iberian Secret 烤黑毛猪肩“不见天” / 黄瓜和菠萝腌菜 / 黄瓜珍珠 Roasted Iberico Pork Flap Meat / Cucumber & Pineapple Pickled / Cucumber Wasabi Caviar				28
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## 家禽类 Poultry

半只/整只  
Half / Whole

400	每週招牌烤雞 Chef Roast Chicken & Duck				
	(2 天提前預定 2-day Advance Order Required)				H \$ 32 W \$ 60
	(柠檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)				
	<ul style="list-style-type: none"> <li>• Roast Chicken with Kaffir Lime Leaf</li> <li>• Oolong Tea Smoked Chicken with Mango Salsa</li> <li>• Roasted Chicken with Dried Ginger &amp; Clam Sauce Marinade</li> </ul>				
	(客家卤水鸭, 荔枝烤鸭, 客家咸水鸭拼豆干)				H \$ 40 W \$ 80
	<ul style="list-style-type: none"> <li>• Hakka Marinated Duck</li> <li>• Roasted Lychee Duck</li> <li>• Hakka Savoury Salted Duck with Beancurd Cake</li> </ul>				
S04	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)				H \$ 40 W \$ 80

## 豆腐, 鸡蛋 Beancurd & Egg

			小 Small	中 Med	大 Large
500	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce		22	33	-
501	手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po		20	30	-
502	特汁客家云南火腿干贝酿豆腐 Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (干 Dry / 汤 Soup) (4, 6 pcs)		20	30	-
503	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish		18	27	-
	(素食选择 vegetarian option available)				

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## 蔬菜 Vegetable

		小 Small	中 Med	大 Large
600	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic <i>(素食选择 vegetarian option available)</i>	22	33	-
				
601	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper <i>(不含麸质选择 Gluten-free option available)</i>	22	33	-
				
602	云南火腿炒青龍菜 Jiu Rong Vegetable with Chinese Ham <i>(素食选择 vegetarian option available)</i>	22	33	-
				
603	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs <i>(素食选择 vegetarian option available)</i>	22	33	-
				
604	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic	22	33	-
				
605	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves <i>(素食选择 vegetarian option available)</i>	22	33	-
				
606	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	22	33	-
				
607	橄欖菜干扁四季豆 French Beans with Crispy Olives & Minced Pork <i>(素食选择 vegetarian option available)</i>	22	33	-
				
608	手撕包菜 Stir Fried Hand Peeled Beijing Cabbage with Crispy Pork	22	33	-
609	浓鸡汤杞子浸叶菜 Poached White Cabbage with Chicken Broth & Conpoy	22	33	-
610	五花肉银杏菜花 Beijing Cauliflower Ginko & Pork Belly	22	33	-

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## 面和米饭 Noodle & Rice

		小 Small	中 Med	大 Large	
700	私房鮑魚海鮮白米粉 (小鮑魚, 蝦, 竹蛭, 墨魚) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)		48	72	-
701	私房喜宴大蝦面 King Prawn Noodles in Special Broth (S 3-4pax, M 5-6pax)		32	48	-
702	大肚婆炒飯 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic)  (素食选择 <i>vegetarian option</i> )	  	20	30	-
703	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps		24	36	-
704	黑松露火腿炒飯 Black Truffle & Chinese Ham Fried Rice		24	36	-
705	特炒菌菇两面黄 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce		22	33	-
706	风味炒果条 Cai Po Chinese Bacon Fried Kway Teow		22	33	-
707	芝麻白飯 Steamed White Rice with Sesame		1.50 每碗 / bowl	-	-

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## 甜品 Dessert

		每位 Per pax
800	私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan (per bowl /每碗) (3 pcs)	6
801	手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan (per bowl /每碗) (3 pcs)	6
802	喜宴手搓鴛鴦雙味湯圓 Xi Yan Ying Yang (Mixed) Tang Yuan (per bowl /每碗) (4 pcs)	7
803	燕窩蓮子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 天提前預定 1-day Advance Order Recommended)	45
804	西米椰子雪糕 (配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk	8
805	椰子蛋白蒸燕窩 (整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 天提前預定 1-day Advance Order Recommended)	55
806	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 天提前預定 1-day Advance Order Recommended)	18
	手搓雪糕 Xi Yan Signature Homemade Ice Cream	一勺 1 Scoop
810	椰糖雪糕 Palm Sugar Ice Cream	5      兩勺 2 Scoop
811	金沙南瓜雪糕 Pumpkin Salted Yolk Ice Cream	5      8
812	椰子雪糕 Coconut Ice Cream	5      8
813	豆腐雪糕 Tofu Ice Cream	5      8
814	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus	6      9
815	枸杞雪糕 Superberry Goji Ice Cream & Jelly	5      8



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## 饮料 Drinks

	中国茶 Chinese Tea	每位 Per pax
901	龍珠茉莉花茶 Dragon ball Jasmine tea	5
902	菊花茶 Chrysanthemum tea	6
902	菊普茶 Jupu tea	7
904	普洱茶 Pu Er Tea 20 Years	12
	果汁 Juice Drinks	每杯 Per glass
910	潤喉蜂蜜柑桔 (熱/冷) (每杯) Kamquat Honey Juice Drink (Hot/Cold)	6
	汽水 Soft Drinks	每杯 Per glass
921	可乐 / 康怡可乐 / 康怡可樂 / 雪碧 (每杯) Coke / Coke Zero / Coke Light / Sprite	6
922	苏打 / 汤力水 (每杯) Soda Water / Tonic Water	6
923	干姜啤酒 Ginger Ale	6
	瓶装水 Bottled water	
931	新西兰泉水 NZ Pure Spring Water (330ml)	7.50
932	新西兰泉水 NZ Pure Spring Water (750ml)	16
933	意大利苏打矿泉水 San Pellegrino Sparkling Water (330ml)	7.50
934	意大利苏打矿泉水 San Pellegrino Sparkling Water (750ml)	16



Signature



Popular



Vegetarian Option

Prices are subject to service charge of 10% and prevailing GST.