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Xi Yan Maxwell Chef's Bespoke Set Menus

01 MAY - 30 JUNE 2024

Executive 6 Course Lunch Menu at \$48++ per pax

(Min 2pax)

Appetizer

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

Soup

Soup of the day
每日例汤

Main Courses

Roasted Chicken with Dried Ginger
& Clam Sauce Marinade
鮮沙薑蜆芥脆皮燒雞

Shrimp Paste Barramundi Fillet with Pomelo,
Water Chestnut Salad with Calamansi Juice
香茅蝦膏炸澳洲鮭魚片配柚子沙拉

Hakka Fried Noodles with Pork & Vegetables
炒客家面 (猪肉, 蔬菜)

Dessert

Xi Yan Signature Tang Yuan in Aged Ginger Soup
薑湯漏黃湯圓



*Please Note: no further changes on the Executive Menu as menu is specially priced,
otherwise the price for this menu will be subject to market price charges*

All prices are subjected to Service Charge & GST.

Xi Yan Maxwell Modern Dining and Bar . Call: +65 6220 3546 .WhatsApp: +65 8228 8880 .

Email: info@xiyan.com.sg



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Ki Yan Maxwell Chef's Bespoke Set Menus

01 MAY - 30 JUNE 2024

Classic 6 Course at \$68++ per pax

(Min 2pax)

Appetizers

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

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith
花螺竹笙炖鸡汤

Main Courses

Roasted Chicken with Dried Ginger
& Clam Sauce Marinate
鮮沙薑蜆芥脆皮燒雞

OR

Chaozhou Hong Shao Rou with Lychee
& Lychee Pearl
潮州紅燒肉 | 荔枝 | 荔枝珍珠

Sautéed Asparagus with Black Truffle
& Mushroom
黑松露野菌炒蘆筍

Steamed Marble Goby with Star Fruit,
Black Bean Paste & Japanese Somen
私房楊桃子薑麵豉醬蒸筍殼魚
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Barramundi Fillet
with Star Fruit, Black Bean Paste & Japanese Somen
私房楊桃子薑麵豉醬蒸筍鮪魚]

Dessert

Green Tea & Palm Sugar Crème Brûlée
法式椰糖綠茶燉蛋



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Xi Yan Maxwell Chef's Bespoke Set Menus

01 MAY - 30 JUNE 2024

Standard 6 Course at \$88++ per pax
Super 6 Course at \$108++ per pax

(Min 2pax)

Appetizers

Abalone 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)

Xi Yan Duo Platter Delights 私房二拼盤
- King Prawns and Thai Pomelo Salad
- Honeyed Wasabi Lime Fish Wafer
大蝦泰式柚子沙拉, 灯影鱼片

Main Courses

Roasted Chicken with Dried Ginger & Clam Sauce Marinade
鮮沙薑蜆芥脆皮燒雞
(For Standard 6 only)

Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8) (100g)
香煎澳洲和牛配芥末胡麻醬 / 秘制薄荷汁
(For Super 6 only)

Sautéed Asparagus with Black Truffle & Mushroom
黑松露野菌炒蘆筍

Steamed Marble Goby with Star Fruit, Black Bean Paste
& Japanese Somen
私房楊桃子薑麵豉醬蒸筍殼魚
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Barramundi Fillet
with Star Fruit, Black Bean Paste & Japanese Somen
私房楊桃子薑麵豉醬蒸筍鮭魚]

Dessert

Green Tea & Palm Sugar Crème Brûlée
法式椰糖綠茶燉蛋



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Xi Yan Maxwell Chef's Bespoke Set Menus

01 MAY - 30 JUNE 2024

Premium 8 Course at \$128++ per pax
Supreme 8 Course at \$148++ per pax

(Min 2pax)

Appetizers

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)

Xi Yan Duo Platter Delights 私房二拼盘

- King Prawns and Thai Pomelo Salad

- Honeyed Wasabi Lime Fish Wafer

大蝦泰式柚子沙拉, 灯影鱼片

Caramelized Eggplant with Savoury Chai Po Salt & Pepper

椒盐脆皮茄菜脯

Main Courses

Claypot Baked Fresh Oysters with Enoki Mushroom

in Thai Style Shrimp Paste Sauce

泰皇醬生蠔煲

Roasted Chicken with Dried Ginger & Clam Sauce Marinade

鮮沙薑蜆芥脆皮燒雞

(For Premium 8 only)

Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8) (100g)

香煎澳洲和牛配芥末胡麻醬 / 秘制薄荷汁

(For Supreme 8 only)

Sautéed Asparagus with Black Truffle & Mushroom

黑松露野菌炒蘆筍

Steamed Marble Goby with Star Fruit, Black Bean Paste

& Japanese Somen

私房楊桃子薑麵豉醬蒸筍殼魚

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Barramundi Fillet with Star Fruit,

Black Bean Paste & Japanese Somen

私房楊桃子薑麵豉醬蒸筍鮭魚]

Dessert

Green Tea & Palm Sugar Crème Brûlée

法式椰糖綠茶燉蛋



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