

Chef's Set Menus

Menu A

Chef's 6 Course Menu at \$68++ per person

(min. 2 persons)

~ Starter ~

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

~ Main Courses ~

Black Truffle Roast Chicken
黑松露烤雞

Steamed Marble Goby (Soon Hock) Hong Kong Style in Soy Sauce
港式蒸筍殼魚

(5 guests or above / 5 位或以上)

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Steamed Barramundi Fillet Hong Kong Style in Soy Sauce
港式蒸澳洲肺魚片

(4 guests or below / 4 位或以下)

Diced Prawns XO Sauce Fried Rice with Celery & Crispy Shrimps
招牌XO醬蝦炒飯配芹菜蝦米

Stir Fried Kale with Bai Ling Mushroom
甘藍 干白靈菇

~ Dessert ~

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

Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$36 /pax)
- B. 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) (add'l \$10 /pax)

Menu B

Chef's 7 Course Menu at \$88++ per person

(min. 2 persons)

~ Appetizers ~

Salmon Sashimi with Sake, Ginger & Parsley Pesto

清酒慢火煮三文鱼

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith

花螺竹笙炖鸡汤

~ Main Courses ~

Black Truffle Roast Chicken

黑松露烤雞

Baked Crab Meat with Porcini & Mozzarella Cheese

牛肝菌据釀蟹盖

Braised Marbled Goby (Soon Hock) with Fish Maw In Abalone Sauce

鮑汁紅燒筍殼魚配花膠

(5 guests or above / 5 位或以上)

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Braised Barramundi Fish Fillet with Fish Maw in Abalone Sauce

鮑汁紅燒花膠澳洲肺鱼鱼片

(4 guests or below / 4 位或以下)

Stir Fried Kale with Bai Ling Mushroom

甘蓝 干白灵菇

~ Dessert ~

Green Tea & Palm Sugar Crème Brûlée

法式椰糖綠茶燉蛋

Top-up to upgrade dessert to :

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$36 /pax)

B. 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) (add'l \$10 /pax)

Chef's 8 Course Menu at \$108++ per person

(min. 2 persons)

~ Starter ~

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

~ Xi Yan Platter Delights ~

- Seafood Tofu with Black Truffle Salsa
- Salmon Sashimi with Sake, Ginger & Parsley Pesto
- Classic Spring Roll with Zhengjiang Ginger Dip
私房三拼盤
海鲜黑松露豆腐, 清酒慢火煮三文鱼, 经典春卷 (芒光豆腐菇脆皮卷)

~ Main Courses ~

Black Truffle Roast Chicken
黑松露烤雞

Baked Crab Meat with Porcini & Mozzarella Cheese
牛肝菌据釀蟹盖

Crispy Pork in Zesty Kumquat Marmalade
柑桔蜜香酥肉

Stir Fried Kale with Bai Ling Mushroom
甘蓝 干白灵菇

Steamed Marble Goby (Soon Hock) with Pickled Chilli on Flat Rice Noodles
私房泡椒豆豉河粉蒸筍殼魚
(5 guests or above / 5 位或以上)

Steamed Barramundi Fillet with Pickled Chilli on Flat Rice Noodles
私房泡椒豆豉河粉蒸澳洲肺鱼
(4 guests or below / 4 位或以下)

~ Dessert ~

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

Top-up to upgrade dessert to :

- Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$36 /pax)
- 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) (add'l \$10 /pax)

Chef's 6 Course Menu at \$148++ per person

(min. 2 persons)

~ Appetizers ~

Salmon Sashimi with Sake, Ginger & Parsley Pesto

清酒慢火煮三文鱼

Baked Fresh Oysters with Enoki Mushroom in Thai King Shrimp Paste Sauce

泰皇醬生蠔煲

~ Main Courses ~

Kagoshima Wagyu Beef with Duo Sauces A5

香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁 (150g)

Stir Fried Kale with Scallops & Bai Ling Mushroom

羽衣甘蓝, 扇贝炒白灵菇

Blanched Red Grouper & King Prawns with Crispy Rice & Silken Tofu in Seafood Soup

過橋海鮮紅斑大蝦胡椒豆腐海鮮湯

~ Dessert ~

Green Tea & Palm Sugar Crème Brûlée

法式椰糖綠茶燉蛋

Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$36 /pax)
- B. 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) (add'l \$10 /pax)

Menu E (1 Day Advance Order)

Chef's 6 Course Menu at \$168++ per person

(min. 2 persons)

~ Appetizers ~

Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth
清酒蘑菇芦笋焖黄金鲍鱼

Xi Yan Platter Delights

- Salmon Sashimi with Sake, Ginger & Parsley Pesto
- Seafood Tofu with Black Truffle Salsa
- Crispy Pork in Zesty Kumquat Marmalade

私房三拼盘

清酒慢火煮三文鱼, 海鲜黑松露豆腐, 柑桔蜜香酥肉

~ Main Courses ~

Stir Fried Lobster with Nian Gao, Ginger, Scallion & Preserved Beancurd Sauce
香辣薑葱腐乳年糕炒龙虾

Stir Fried Kale with Scallops & Bai Ling Mushroom
羽衣甘蓝, 扇贝炒白灵菇

Braised Marbled Goby (Soon Hock) with Fish Maw In Abalone Sauce
鮑汁紅燒筍殼魚配花膠

(5 guests or above / 5 位或以上)

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Braised Barramundi Fish Fillet with Fish Maw in Abalone Sauce
鮑汁紅燒花膠澳洲肺鱼鱼片

(4 guests or below / 4 位或以下)

~ Dessert ~

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

Top-up to upgrade dessert to :

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$36 /pax)
- B. 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) (add'l \$10 /pax)



Note:

1. Prices stated are subject to 7% GST & 10% service charge.
2. The menus may be subjected to slight changes if the chefs believe that certain ingredients available for the day are not as satisfactory for serving.
3. Images are for illustration purposes only. Actual product may vary.
4. Please let us know if you have any dietary requirements / preference for change of dish in advance.

