



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

## 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 (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)  (不含麸质选择 Gluten-free option available)	  			40 / Half 80 / Whole
S05	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (Good for 4-5pax)  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		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)  (不含麸质选择 Gluten-free option available)	  			55 / 100g 77 / 150g 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 \$13 per 100gm)		-	104 / 800g	130 / 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  (不含麸质选择 Gluten-free option available)	  	55	82	138
S09	金不換辣酒煮蜆配葛絲 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  (不含麸质选择 Gluten-free option available)	  	-	132 / 800g	218 / 2 crab
S12	私房海鮮白米粉 (蝦, 竹蛭, 墨魚) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish)  (不含麸质选择 Gluten-free option available)	  	38	57	76

Small is for 2-3 to share. Medium is for 4-6 to share. Large is for 7-10 to share. Unless specified.



Signature



Popular












Vegetarian Option



Gluten-free Option

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

## 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
	(不含麸质选择 Gluten-free option available)				
105	酥炸辣椒小章鱼 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	-	-
	Add-On XO Sauce (Single, Double or Triple portion)		8	16	24
110	韩式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese		23	-	-
	(不含麸质选择 Gluten-free option available)				
111	四川辣子鸡 Crispy Sichuan Chilli Chicken (La Zi Ji)		22	33	-
112	辣子菇(鸡腿鲍菇) Sichuan Mala Abalone Mushroom Nuggets (La Zi Gu)		22	33	-
113	虾酱鸡翅 Prawn Paste Fried Chicken Wings (12 / 20 split pcs)		16	27	-

Small is for 2-3 to share. Medium for 4-6 to share. Large is for 7-10 to share. Unless specified.



Signature



Popular



Vegetarian Option



Gluten-free Option

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

## 汤 Soup

			每位 Per pax
120	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith  (不含麸质选择 <i>Gluten-free option available</i> )	👍  🌾	15
121	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom  (不含麸质选择 <i>Gluten-free option available</i> )	🌾	28
122	松茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake  (不含麸质选择 <i>Gluten-free option available</i> )	🌾	32
123	四川酸辣汤 Hot & Sour Soup  (素食选择 <i>vegetarian option available</i> )	🌿	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

活海鲜  
Live Seafood  
(Advance Order 提前预定)

澳洲龙虾  
Live Australia Lobster

Seasonal Price

烹调式 调理方法 Style of Preparation :

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



波士顿活龙虾  
Live Boston Lobster (800g)

\$14/ 100g  
至少二 / min 2 order

烹调式 调理方法 Style of Preparation :

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

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

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

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

阿拉斯加蟹  
Alaska King Crab

Seasonal Price

烹调式 调理方法 Style of Preparation :

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



加拿大象拔蚌  
Canada Geoduck Clam

Seasonal Price

烹调式 调理方法 Style of Preparation :

225 刺身  
Sashimi



226 XO 酱炒  
Stir Fried Geoduck Clam with XO Sauce



Signature



Popular



Vegetarian Option



Gluten-free Option

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

**活海鲜**  
**Live Seafood**  
(Advance Order 提前预定)



苏格兰竹蚌 至少 1kg  
Scotland Bamboo Clam min 1kg order

烹调式 调理方法 Style of Preparation :


230 黑银蒜粉丝蒸 120 / kg  
Steamed Bamboo Clam with Minced Black Garlic & Vermicelli 

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 30 / 36  
Sashimi with Lemon, Thai Chilli Sauce & Tabasco Sauce   
(6 件套/ set of 6pcs) 

附加 Additional pieces 4.50 / 5

236 南乳炸 16 / 18  
Deep Fried with Tarocurd (至少二 / min 2 order) 

237 豉汁蒸 16 / 18  
Stewed Mee Sua with Ginger & Scallion (至少二 / min 2 order)

238 泰皇酱生蠔煲 16 / 23  
Claypot Baked Fresh Oysters with Enoki Mushroom   
in Thai Style Shrimp Paste Sauce  
(1 or 2 pc per claypot)

**活海鲜**  
**Live Seafood**

大肉蟹 \$15.50 / 100g  
Live Sri Lanka Crab

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 (6 pcs) 1.50 each



## 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	炒大蝦泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao		30	45	-
252	蒜茸椒鹽炒大蝦 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  (不含麸质选择 <i>Gluten-free option available</i> )	  	30	45	-
255	金不換金沙炒鮮魷 Fried Basil Salted Yolk Calamari		26	39	52
256	香茅大蝦蟹肉焗米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat (6 pcs)  (不含麸质选择 <i>Gluten-free option available</i> )	  	68	-	-

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



Signature



Popular



Vegetarian Option



Gluten-free Option

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

# 活魚 Fish

东星斑  
Coral Trout Fish (Advance Order) 提前预定 Seasonal Price

烹调式 调理方法 Style of Preparation :

- 260 清蒸  
Steamed with Soya Sauce in HK Style
- 261 凉瓜枝竹焖  
Stewed with Bitter gourd & Bean curd Skin in Claypot
- 262 油浸  
Deep Fried Coral Trout in HK Style

苏丹鱼  
Sultan Fish (Advance Order) 提前预定 Seasonal Price

烹调式 调理方法 Style of Preparation :

- 265 姜蓉蒸  
Steamed with Minced Ginger
- 266 豉汁蒸  
Stewed Mee Sua with Ginger & Scallion


顺壳鱼  
Live Soon Hock Fish 13 / 100g

烹调式 调理方法 Style of Preparation :

- 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

(不含麸质选择 Gluten-free option available) 

- 271 港式蒸筍殼魚  
Steamed Marble Goby (Soon Hock) HK Style in Soy Sauce

	小 Small	中 Med	大 Large
275 活石斑鱼 Live Grouper			
275 港式油浸石斑鱼 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 \$13 per 100gm)	-	104 800g	130 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

Small is for 2-3 to share. Medium for 4-6 to share, Large is for 7-10 to share. Unless specified.



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



# 肉类 Meat

## 牛肉 Beef

300	香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁		100g	40	
	Stockyard Wagyu beef Mint & Sesame Sauce (MB 7-8)		150g	60	
	(不含麸质选择 Gluten-free option available)		200g	80	
					
301	烤澳洲 200 天风干牛眼肉配芥末胡麻酱 / 秘制薄荷汁		200g	48	
	Grilled 200 Days Aged Stockyard Rib Eye with Mint & Sesame Sauce				
	(不含麸质选择 Gluten-free option available)				
					
			小 Small	中 Med	大 Large
302	四川麻辣牛肉		32	46	-
	Braised Sichuan Beef and tendons with Sweet Potato & Dough Fritters				
303	川味澳洲牛柳粒		48	72	96
	Sautéed Diced 200 Days Aged Stockyard Rib Eye with Dry Chili & Tangerine Peel				
	(200 days aged Aust Stockyard Rib eye 200gm, 300gm, 400gm)				
304	外婆卤牛肉		32	46	-
	Grandma's Spicy Braised Beef				
305	陳皮牛肉		32	46	-
	Stewed Diced Beef Shin with Preserved Tangerine Peel				
			小 Small	中 Med	大 Large
	<b>猪肉 Pork</b>				
310	荔枝咕咾肉		22	33	-
	Sweet Sour Lychee Pork				
314	鎮江排骨		26	39	-
	Zhenjiang spareribs				

Small is for 2-3 to share. Medium for 4-6 to share, Large is for 7-10 to share. Unless specified.



Signature



Popular



Vegetarian Option



Gluten-free Option




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

## 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 Recommended)				H \$ 32 W \$ 60
	(檸檬叶烤鸡, 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>				










## 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 汤/干 (四件) Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (Dry / Soup) (4, 6, 8pcs)		20	30	-
503	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish		18	27	-
	(素食选择 vegetarian option available)				

Small is for 2-3 to share. Medium for 4-6 to share, Large is for 7-10 to share. Unless specified.  
Vegetarian option means existing meat item will be removed and may optionally be substituted.



## 蔬菜 Vegetable

		小 Small	中 Med	大 Large
600	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic (素食选择 vegetarian option available)	22	33	-
				
601	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper (不含麸质选择 Gluten-free option available)	22	33	-
				
602	云南火腿炒青龍菜 Jiu Rong Vegetable with Chinese Ham (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	22	33	-
	 			
603	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	22	33	-
	 			
604	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic (不含麸质选择 Gluten-free option available)	22	33	-
	 			
605	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	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 (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	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 (不含麸质选择 Gluten-free option available)	22	33	-
				

Small is for 2-3 to share. Medium for 4-6 to share. Unless specified.

Vegetarian option means existing meat item will be removed and may optionally be substituted.



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

## 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, 竹蛸, 墨魚) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish)  (不含麸质选择 <i>Gluten-free option available</i> )	👍  48	72	-
		🌾		
701	私房喜宴大虾面 King Prawn Noodles in Special Broth (S 3-4pax, M 5-6pax)	👍 32	48	-
702	大肚婆炒饭 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic)  (素食选择 <i>vegetarian option</i> )  (不含麸质选择 <i>Gluten-free option available</i> )	👍 20	30	-
		🌿		
		🌾		
703	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps	👍 24	36	-
704	黑松露火腿炒饭 Black Truffle & Chinese Ham Fried Rice  (不含麸质选择 <i>Gluten-free option available</i> )	👍 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	-	-

Small is for 2-3 to share. Medium for 4-6 to share. Unless specified.

Vegetarian option means existing meat item will be removed and may optionally be substituted.



Signature



Popular



Vegetarian Option

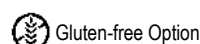


Gluten-free Option

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

## 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 hours advanced order required)	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 hours advanced order required)	55
806	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 hours advanced order required)	18
	手搓雪糕 Xi Yan Signature Homemade Ice Cream	<div style="display: flex; justify-content: space-around;"> <span>一勺 1 Scoop</span> <span>两勺 2 Scoop</span> </div>
810	椰糖雪糕 Palm Sugar Ice Cream	5      8
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	5      8
815	枸杞雪糕 Superberry Goji Ice Cream & Jelly	5      8
816	柚子雪葩 Yuzu Sorbet	5      8



## 饮料 Drinks

<b>中国茶</b>		每位
<b>Chinese Tea</b>		Per pax
901	龍珠茉莉花茶 Dragon ball Jasmine tea	4.50
902	乌龙茶 Oolong tea	5.50
903	普洱茶 Pu Er Tea 18 Years	9.50
<b>果汁</b>		每杯
<b>Juice Drinks</b>		Per glass
910	潤喉蜂蜜柑桔(熱/冷)(每杯) Kamquat Honey Juice Drink (Hot/Cold)	6
911	酸果蔓特饮(冷)(每杯) Sparkling Cranberry	8
912	酸橙特饮(冷)(每杯) Sparkling Lime	8
913	菠萝特饮(冷)(每杯) Sparkling Pineapple	8
914	苹果特饮(冷)(每杯) Sparkling Apple	8
<b>汽水</b>		每杯
<b>Soft Drinks</b>		Per glass
921	可乐 / 康怡可乐 / 雪碧(每杯) Coke / Coke Zero / Sprite	5
922	苏打 / 汤力水(每杯) Soda Water / Tonic Water	5
923	干姜 / 姜汁啤酒 Ginger Ale / Ginger Beer	5
<b>瓶装水</b>		
<b>Bottled water</b>		
931	新西兰泉水 NZ Pure Spring Water (500ml)	5
932	意大利苏打矿泉水 San Pellegrino Sparkling water	10
933	意大利矿泉水 San Pellegrino Still water	10