

Chef's Set Menus

Available from 19 Sep – 04 Oct 2022

Menu A

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

(min. 2 persons)

~ Starter ~

Smoked Salmon Salad Bouquet with Xi Yan special dressing
囍愛嗜花

~ Main Courses ~

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

Fresh Peppercorn Prawns
青胡椒蝦

Tropical Grilled Pork Cheek with Pineapple
招牌燒豬頸肉陪菠萝

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth
過橋海鮮石斑胡椒豆腐海鮮湯

~ Dessert ~

Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus
私房荔枝桂花酒雪糕

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /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 7 Course Menu at \$88++ per person

(min. 2 persons)

~ Appetizers ~

Smoked Salmon Salad Bouquet with Xi Yan special dressing

囍愛嗜花

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith

花螺竹笙炖鸡汤

~ Main Courses ~

Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce

泰皇醬生蠔煲

Fresh Peppercorn Prawns

青胡椒蝦

Steamed Marbled Goby with Chef's Spicy Home-Made Chopped

Chilli Sauce on Rice Noodles 私房剝椒河粉蒸雪魚

(5 guests or above / 5 位或以上)

/

Steamed Barramundi Fillet with Chef's Spicy Home-made Chopped

Chilli Sauce on Rice Noodles 私房剝椒河粉蒸鮪魚片

(4 guests or below / 4 位或以下)

Stir Fried Spinach with Fresh Chinese Yam

養生鮮淮山炒菠菜

~ Dessert ~

Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus

私房荔枝桂花酒雪糕

Top-up to upgrade dessert to (min one day in advanced):

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /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 ~

Crab With Egg White on Coconut Bounty
千层椰皇蛋白炒蟹肉

Tropical Grilled Pork Cheek with Pineapple
招牌燒豬頸肉陪菠萝

Claypot Baked Fresh Oysters with Enoki Mushroom in Thai Style Shrimp Paste Sauce
泰皇醬生蠔煲

~ Main Courses ~

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

Fresh Peppercorn Prawns
青胡椒蝦

Stir Fried Spinach with Fresh Chinese Yam
養生鮮淮山炒波菜

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth
過橋海鮮石斑胡椒豆腐海鮮湯

~ 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）

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩（整粒椰子）(add'l \$38 /pax)
- B. Bird's Nest with Rock Sugar & Lotus Seed 燕窩蓮子羹 (add'l \$38/pax)

Menu D (1 Day Advance Order)

Chef's 8 Course Menu at \$148++ per person

(min. 2 persons)

~ Appetizers ~

Smoked Salmon Salad Bouquet with Xi Yan special dressing
 薑愛嗜花

Steamed Hokkaido Spiky Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone
 鮑您稱心 (鮑粒花枝蝦膠釀海參)

~ Main Courses ~

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

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

Blue and Black 藍與黑

Grilled Bluefin Maguro Kama Collar | Teochew Spicy Hot Bean Sauce | Squid Ink Tobiko
 烤藍鰹金槍魚 | 潮州香辣辣豆醬 | 魷魚墨水飛魚子
 (6 guests or above / 6 位或以上)

/

Winter Coral Cod 冬季珊瑚鱈魚
 Crispy Coral Cod | XO Sauce | Ikura
 脆皮珊瑚鱈魚 | XO 醬 | 鮭魚子
 (4 guests or below / 4 位或以下)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom
 黑松露野菌炒帶子皇蘆筍

Tobiko | Pickle Ginger | Mub Crab Meat | Chinese Ham Fried Rice
 飛魚子 | 子姜 | 蟹肉 | 金華火腿炒飯

~ Dessert ~

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

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
 私房椰子果凍椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu E (1 Day Advance Order)

Chef's 7 Course Menu at \$168++ per person

(min. 2 persons)

~ Appetizers ~

Crab With Egg White on Coconut Bounty
千层椰皇蛋白炒蟹肉

Crispy Taro Paste with Diced Scallop & Crab Roe Sauce
香酥荔茸干贝与蟹肉

~ Main Courses ~

Braised Abalone with Radish in Abalone Sauce
鮑鱼熬羅白

Blue and Black 藍與黑
Grilled Bluefin Maguro Kama Collar | Teochew Spicy Hot Bean Sauce | Squid Ink
Tobiko 烤蓝鳍金枪鱼 | 潮州香辣辣豆酱 | 鱿鱼墨水飞鱼子
(6 guests or above / 6 位或以上)

Winter Coral Cod 冬季珊瑚鳕鱼
Crispy Coral Cod | XO Sauce | Ikura
脆皮珊瑚鳕鱼 | XO 酱 | 鲑鱼子
(4 guests or below / 4 位或以下)

Stir Fried Spinach with Fresh Chinese Yam
养生鲜淮山炒菠菜

Steamed Lobster with Korean Glass Noodles, Mushroom, Chinese Fermented Rice (Jiu Niang)
Hua Diao Ham & Chicken Oil
鸡油花调酒酿蒸花

~ Dessert ~

Creamy Mango Pomelo | Panna Cotta | Fruity Pearl
杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut (add'l \$38 /pax)
椰子蛋白蒸燕窝 (整粒椰子)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly (add'l \$38 /pax)
私房椰子果冻椰糖雪糕 (整粒椰子)