

Parents' Day To Mum & Dad With Love

xi yan

From 1 May

Classic 6 Course at \$78++ per pax (min. 2 pax)

Appetizer Platter 三囍前菜拼盘

- Tossed Cordyceps Flowers in Sesame Oil
 - Seafood Tofu with Black Truffle Salsa
 - XO Radish Cake
- 凉拌虫草花, 海鲜黑松露豆腐, 喜宴招牌XO萝卜糕

Pagoda Dongpo Pork with Mei Cai

云上東坡醉千層
(4 guests or above / 4 位或以上)

OR

Chaozhou Hong Shao Rou with Lychee & Lychee Pearl

潮州红烧肉 | 荔枝 | 荔枝珍珠
(3 guests or below, 3 位或以下)

Steamed Marble Goby with Star Fruit & Black Bean Paste

私房楊桃子薑麵豉醬蒸筍殼魚
(5 guests or above / 5 位或以上)

OR

Steamed Barramundi Fillet with Star Fruit & Black Bean Paste

私房楊桃子薑麵豉醬蒸澳洲鲈鱼片

French Beans with Crispy Olives & Minced Pork

橄欖菜干扁四季豆

Black Truffle & Chinese Ham Fried Rice

黑松露火腿炒饭

Xi Yan Signature Ying Yang Tang Yuan Coated in Peanut & Almond Tea

私房手搓黃金湯圓和杏仁茶

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Standard 6 Course at \$88++ per pax (min. 2 pax)

Super 6 Course at \$108++ per pax (min. 2 pax)

Fresh Crab Meat with Coconut Jelly

鮮拆蟹肉椰皇凍 * (**)

Abalone, Sea Whelk & Bamboo Pith Chicken Soup

鮑魚花螺竹筴炖鸡汤

Nuts about Lotus 坚果中的莲子

Crispy Wafer Lotus Roots | Ginkgo Nut | Lotus Seed |
Macadamia Nut | Balsamic Reduction & Chili Oil
脆莲藕五味银杏果 | 莲子 | 坚果豆 | “还原” 意香醋 | 辣椒油

Chaozhou Hong Shao Rou with Lychee & Lychee Pearl

潮州红烧肉 | 荔枝 | 荔枝珍珠
(For Standard 6 only)

Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8) with Garden Green Salad (80g)

香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁 和 私房水果生菜沙拉
(For Super 6 only)

Steamed Marbled Goby (Soon Hock) with Pickled Chillies & Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸筍殼魚
(5 guests or above / 5 位或以上)

OR

Steamed Barramundi Fillet with Pickled Chillies & Black Bean Paste on Rice Noodle

私房泡椒豆豉河粉蒸澳洲鮪魚片
(4 guests or below, 4 位或以下)

Xi Yan Signature Ying Yang Tang Yuan Coated in Peanut & Almond Tea

私房手搓黃金湯圓和杏仁茶

* 1-day advance order required

* For Non-Crab: King Prawns and Thai Pomelo Salad 大蝦泰式柚子沙拉

** Upgrade Crab meat to lobster meat (min 4pax) at \$38++/pax:

Fresh Lobster with Coconut Jelly 鮮拆龙虾椰皇凍

Parents' Day To Mum & Dad With Love

靜
宴
xǐ yàn

Premium A 8 Course at \$118++ per pax (min. 2 pax)

Premium B 8 Course at \$138++ per pax (min. 2 pax)

Fresh Crab Meat with Egg White on Coconut Bounty
千层椰皇蛋白炒蟹肉 ***

**Classic Spring Roll with Iberico Ham, Chicken Filling
& Zhenjiang Ginger Dip**
经典春卷 (芒光豆腐菇脆松茸火腿脆皮卷)

Abalone, Sea Whelk & Bamboo Pith Chicken Soup
鲍鱼花螺竹笙炖鸡汤

Nuts about Lotus 坚果中的莲子
Crispy Wafer Lotus Roots | Ginkgo Nut | Lotus Seed |
Macadamia Nut | Balsamic Reduction & Chili Oil
脆莲藕五味银杏果 | 莲子 | 坚果豆 | “还原”意香醋 | 辣椒油

Hakka Savory Salted Duck with Bean Curd Cake
客家咸水鸭拼豆干

Chaozhou Hong Shao Rou with Lychee & Lychee Pearl
潮州红烧肉 | 荔枝 | 荔枝珍珠
(For Premium A only)

**Stockyard Wagyu Beef Mint & Sesame Sauce (MB 7-8)
with Garden Green Salad (80g)**
香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁 和 私房水果生菜沙拉
(For Premium B only)

**Steamed Marbled Goby (Soon Hock) with Pickled Chillies
& Black Bean Paste on Rice Noodle**
私房泡椒豆豉河粉蒸筍殼魚
(5 guests or above / 5 位或以上)

OR

**Steamed Barramundi Fillet with Pickled Chillies & Black Bean
Paste on Rice Noodle**
私房泡椒豆豉河粉蒸澳洲鲈鱼片
(4 guests or below, 4 位或以下)

**Xi Yan Signature Ying Yang Tang Yuan
Coated in Peanut & Almond Tea**
私房手搓黄金汤圆和杏仁茶

*** Upgrade Crab meat to lobster meat (min 4pax) at \$38++/pax:
Fresh Lobster Meat with Egg White on Coconut Bounty 千层椰皇蛋白炒龙虾肉