

Stronger Together 17th Anniversary

Created and Curated
by
Chef Jacky Yu
&
Chef Heman Tan



Chef Jacky Yu, Founding Chef & Owner of Xi Yan Group

This 17th Anniversary, Xi Yan Singapore celebrates our own intimate version of the national theme: “Stronger Together”. To our loyal patrons and friends, a huge Thank You for your unwavering support. We survived a pandemic to emerge stronger because of you.

We also celebrate the historic new partnership between Hong Kong celebrity chef Jack Yu and Singapore’s Iron Man Chef Heman. This will strengthen our brand promise of delivering creative taste, quality and value, as we embark on further gastronomic adventures ahead. This 17th Anniversary menu created and curated by Jacky Yu, and Heman Tan is our warmest dedication to all.

Stronger Together 17th Anniversary

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Special Menu by **Chef Jacky Yu & Chef Heman Tan**

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

Hula-Hula Cucumber & Cordyceps Flower

呼啦圈特制酱料日本黄瓜

Japanese cucumber twirl with cordyceps flower in special marinade

Triple Loaded Kampong Ginger Chicken

薑汁水晶雞

Ginger Juice, Chopped, Shredding

Tian Mi Mi Date and Hawthorn Vinegar Trotters

紅棗山楂燜豬手

Osmanthus Spice Garden Fish

椒麻薑蔥桂花魚

Spring Onions, Ginger, Chilli steamed fish

Tobiko | Pickle Ginger | Diced Prawns | Chinese Ham Fried Rice

飞鱼子 | 子姜 | 虾肉 | 金华火腿炒饭

Gui Ling Gao Herbal Jelly with Ice Cream

龟苓膏和雪糕

* Non Pork Substitute : 881 Beef Brisket 881 木瓜燜牛肋條 .
Menu dishes are subjected to change

Maxwell

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Special Menu by **Chef Jacky Yu & Chef Heman Tan**

Standard 8 Course at \$108++ per pax (min. 2 pax)

Popsicle By the Sea

海边的冰棒

Compressed Watermelon | Crabmeat Kombu | Tobiko | Strawberry Caviar
真空压缩西瓜 | 蟹肉海带 | 草莓珍珠

No See Sky Iberian Secret

神秘的不见天

Roasted Iberico Pork Flap Meat | Cucumber & Pineapple Pickled |
Cucumber Wasabi Caviar
烤黑毛猪肩 “不见天” | 黄瓜和菠萝腌菜 | 黄瓜珍珠

Triple Loaded Kampong Ginger Chicken

薑汁水晶雞

Ginger Juice, Chopped and Shredding

881 Beef Brisket 881

木瓜燜牛肋條

Papaya Braised Beef Brisket, Tendon, Tripe

Osmanthus Spice Garden Fish

椒麻薑蔥桂花魚

Spring Onions, Ginger, Chilli steamed fish

Beijing Cauliflower Ginko & Pork Belly

五花肉银杏菜花

Tobiko | Pickle Ginger | Crab Meat | Chinese Ham Fried Rice

飞鱼子 | 子姜 | 蟹肉 | 金华火腿炒饭

Gui Ling Gao Herbal Jelly with Ice Cream

龟苓膏和雪糕

* Non Beef Substitute : Tian Mi Mi Date and Hawthorn Vinegar Trotters 紅棗山楂燜豬手
Menu dishes are subjected to change

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Special Menu by **Chef Jacky Yu & Chef Heman Tan**

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

Popsicle by the Sea

海边的冰棒

Compressed Watermelon | Crabmeat Kombu | Tobiko | Strawberry Caviar

真空压缩西瓜 | 蟹肉海带 | 草莓珍珠

Double Happiness Abalo-nelly

家肥屋潤鮑興旺

Abalone with Braised Pork Belly

Triple Loaded Kampong Ginger Chicken

薑汁水晶雞

Ginger Juice, Chopped and Shredding

Beijing Cauliflower Ginko & Pork Belly

五花肉银杏菜花

Twist and Shout Ribs

兴奋的呐喊

Roasted Iberico Pork Prime Ribs | Grilled Compressed Pineapple |

Cucumber Wasabi Caviar

烤黑毛猪排 | 菠萝 | 黄瓜珍珠

Happy Hour Tomato Broth Soon Hock Fish

啤酒番茄烤鱼

Fried Whole Fish in Tomato, Beer, Chilli Broth with Enoki, Fritters

Tobiko | Pickle Ginger | Crab Meat | Chinese Ham Fried Rice

飞鱼子 | 子姜 | 蟹肉 | 金华火腿炒饭

Creamy Mango Pomelo | Panna Cotta | Fruity Pearl

杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

* Non Pork Substitute : 881 Beef Brisket 881 木瓜燜牛肋條 .
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Special Menu by **Chef Jacky Yu & Chef Heman Tan**

Premium B 9 Course at \$168++ per pax (min. 2 pax)

Popsicle by the Sea

海边的冰棒

Compressed Watermelon | Crabmeat Kombu | Tobiko | Strawberry Caviar
真空压缩西瓜 | 蟹肉海带 | 草莓珍珠

No See Sky Iberian Secret

神秘的不见天

Roasted Iberico Pork Flap Meat | Cucumber & Pineapple Pickled |
Cucumber Wasabi Caviar

烤黑毛猪肩 “不见天” | 黄瓜和菠萝腌菜 | 黄瓜珍珠

Pan Seared Hokkaido King Scallop Beetroot Broth

紅海中的鮮貝

Double Happiness Abalo-nelly

家肥屋潤鮑興旺

Abalone with Braised Pork Belly

Premium Miyazaki Wagyu Beef Mint & Sesame Sauce (A5)

香煎宮崎和牛配芥末胡麻醬 / 秘制薄荷汁

Beijing Cauliflower Ginko & Pork Belly

五花肉银杏菜花

Osmanthus Spice Garden Fish

椒麻薑蔥桂花魚

Spring Onions, Ginger, Chilli steamed fish

Tobiko | Pickle Ginger | Crab Meat | Chinese Ham Fried Rice

飞鱼子 | 子姜 | 蟹肉 | 金华火腿炒饭

Creamy Mango Pomelo | Panna Cotta | Fruity Pearl

杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

* Non Beef Substitute : Iberian Pork Ribs
Menu dishes are subjected to change

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Special Menu by **Chef Jacky Yu & Chef Heman Tan**

Some New Dishes:



Triple Loaded Kampong
Ginger Chicken



Braised Pork Knuckle With
Red Dates & Hawthorn



Slow Cooked Beef Brisket & Tripe
In Herbal Pepper Soup



Chef Heman Tan, "Iron Man Chef" , Group Executive
Chef & Head of Operations of Xi Yan Singapore



Happy Hour Spicy
Tomato Broth Fish