





zing



Zing by Xi Yan group is a conscious-dining collaboration with The Social Kitchen. Our aim is to bring uncompromisingly flavourful, yet more socially conscious dining, to your table.

As a community partner to The Social Kitchen, we facilitate efforts to benefit disadvantaged communities by creating employment while at the same time use more sustainable produce in our offering.

We are proud to serve **Hakka and Asian comfort food with a subtle modern twist**. We celebrate tradition while embracing innovation. Our well-loved signature dishes that have earned Xi Yan a place on foodie's maps.


Known for its hearty and flavorful dishes, Hakka cuisines are a delightful fusion of flavors, textures, and techniques. Using natural ingredients and innovative cooking methods, Xi Yan Hakka dishes offer a glimpse into the culinary heritage of the Hakka people, while adding a subtle modern touch.


We look forward to delighting your taste buds.



READY TO ZING!

 **Dancing Shrooms 咖喱炸平菇 (S)12 (M)18**
Japanese Mitake mushrooms with crispy curry leaves

 **Golden Springers 经典春卷 (S)9 (M)12**
Our well-loved spring roll filled with juicy turnip, carrots and celery will have you coming back for more

 **Fries Lovers 炸薯条 (S)12 (M)18**
Choice of delectable gourmet dip:
Truffle Mayo 薯条配黑松露酱
Garlic Mayo 薯条配大蒜蛋黄酱
Wok-fried in Sichuan Mala 辣子薯条

The Squid Game 酥炸辣椒小章鱼 (S)22 (M)33
Beating the squid to the game with Tako for more ocean sweetness. Karaage octopus, chilli and celery

Bossam Style Crispy Pork Strips 酥炸南乳花腩肉 (S)18 (M)27
A meeting of Northern Asian cuisines. Seasoned with red fermented bean curd, served with kimchi for Bossam lettuce wrap perfection



Wok-fried XO Sauce Radish Cake 经典XO酱萝卜糕 (S)13 (M)19.5

Freshly made radish cake wok fried with signature Xi Yan XO sauce

Crispy Shrimp Paste Chicken Wings 虾酱鸡翅 (6 pcs)9.80 (9 pcs)14.7

Handmade Prawn Pork Dumpling in Sichuan Chilli Oil

四川红油抄手 (6 pcs)9.80 (12 pcs)19.6

Stuffed Fish Paste in Crispy Beancurd Skin

私房腐皮卷 (5 pcs)8 (10 pcs)12

Pig Stomach with Pickled Cabbage in Chicken Pepper Soup (2 - 3 persons)

咸菜胡椒猪肚鸡汤 22

Sea Conch with Bamboo Fungus in Chicken Soup (per person)

海螺竹笙鸡汤 12



Wok-fried XO Sauce
Radish Cake



Crispy Shrimp Paste Chicken Wings



Handmade Prawn Pork Dumpling in
Sichuan Chilli Oil



Stuffed Fish Paste in Crispy Beancurd Skin



Pig Stomach with Pickled Cabbage in
Chicken Pepper Soup

HEALTHY ZING



Eat the Rainbow



Prawn Pomelo Salad

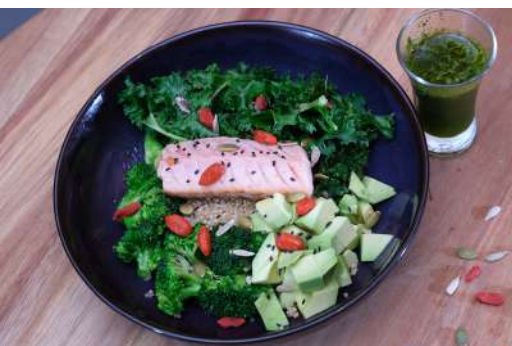
★ **Eat the Rainbow 彩虹水果沙拉 (S)14 (M)21**
Antioxidant and phytonutrient packed salad of fruit and vegetable. Served with kumquat sauce

Prawn Pomelo Salad 柚子鲜虾沙拉 (S)15 (M)22.5
Zingelicious mocktail of pomelo, prawns, sakura ebi, nuts, kumquat sauce

Zing Salmon Super Healthy Bowl 三文鱼藜麦健康沙拉 17
The best of superfood combined:
Fillet of salmon, organic quinoa, avocado, spinach, charred kale, broccoli, goji berries. With energizing mint calamansi sauce

🌿 **Zing Avocado Truffle Eggs and Kale 黑松露蛋香牛油果 (S)16 (M)24**
Carb-free. Avocado, truffle, organic eggs, charred kale and broccoli. A classic breakfast staple too wholesome not to have anytime

Zing Pork Strips Kimchi Bowl 南乳花腩泡菜藜麦沙拉 15



Zing Salmon Super Healthy Bowl



Zing Avocado Truffle Eggs and Kale



Zing Pork Strips Kimchi Bowl

XI YAN MAINS



Zing Legit Wagyu

Zing Legit Wagyu 香煎澳洲和牛配芥末胡麻酱 59
200g Aust Stockyard wagyu (striploin), high grade 7 marbling, grain-fed 400 days. Served with homemade dipping sauces, fries and green salad

Prime Ribeye 香煎肋眼排配芥末胡麻酱 38
200g Aust Ribeye. Served with homemade dipping sauces, fries and green salad

★ **Baked Salted Chicken 客家烤咸鸡 (H)32 (W)60**

Sichuan Pop Corn Chicken 四川辣子鸡 (S)20 (M)30

★ **Salivating Chicken 金牌口水鸡 (S)22 (M)33**
With century eggs and konnyaku noodles.

Tropical Fruits Sweet & Sour Popcorn Chicken 水果咕佬鸡肉 (S)18 (M)27
Sweet and sour goodness, mixed bell peppers



Baked Salted Chicken



Sichuan Pop Corn Chicken



Salivating Chicken



Tropical Fruits Sweet & Sour Popcorn Chicken

XI YAN MAINS



Hakka Niang Tofu



Hong Shao Rou

★ **Hakka Niang Tofu 云南火腿酿豆腐 (汤) / 特汁客家酿豆腐 (干)**
(6 pcs)15 (9 pcs)22.5

Stuffed with fish paste and pork mince. Served dry with gravy or in broth

Hong Shao Rou 红烧东坡肉 (6 pcs)22 (9 pcs)33

Tender slow-braised pork belly, collagen-rich texture

Pork Leg Vinegar 秘制猪脚醋 18

Sake Dongpo Pork Belly with Mei Cai 日本清酒梅菜东坡肉 22

Braised Tender Beef in Sichuan Style 四川麻辣牛肉 (S)26 (M)39

Braised beef spicy Sichuan style and crispy fritters. Melt-in-the-mouth tenderness



Pork Leg Vinegar



Sake Dongpo Pork
Belly with Mei Cai



Braised Tender Beef
in Sichuan Style

XI YAN MAINS



Duo Jiao Chopped Chilli



Thai Lime Style



Hong Kong Light Sauce



Crispy Deep-fried



Steamed with Egg

Steamed Whole Seabass 原条鲈鱼 32

Choice of style:
Duo Jiao Chopped Chilli
Thai Lime Style
Hong Kong Light Sauce

Whole Yellow Croaker 原条黄花鱼

Choice of style:
Crispy Deep-fried 24.8
Steamed with Egg 25.8

Salted Yolk Prawns 咸蛋虾 (4 pcs)22 (6 pcs)33

Prawns in Fermented Beancurd Miso Sauce 香辣姜葱腐乳炒虾
(4 pcs)22 (6 pcs)33

Black Truffle Prawn Omelette 黑松露虾仁炒蛋 (S)23 (M)34.5



Salted Yolk Prawns



Prawns in Fermented Beancurd Miso Sauce



Black Truffle Prawn Omelette



XI YAN MAIN



Golden Egg Tofu in Mapo Sauce



Golden Egg Tofu with Crispy Cai Po



Hand Peeled Cabbage



Caramelized Aubergine



Bitter Gourd with Olive Leaves and Pork Mince



Kai Lan With Olive Leaves and Garlic



French Bean with Crispy Olive Leaves and Minced Pork



Green Dragon Vegetable with Crispy Garlic



Spinach in Trio of Egg Broth

Golden Egg Tofu with Minced Pork in Mapo Sauce 手工黄金麻婆肉碎豆腐
(4 pcs)15 (6 pcs)22.5

🍃 **Golden Egg Tofu with Crispy Cai Po 手工黄金菜脯豆腐** (4 pcs)15 (6 pcs)22.5

Hand Peeled Cabbage 手撕包菜 15

A flavourful and appetizing dish with pork belly, dried chilli, vinaigrette

🍃 **Caramelized Aubergine 脆皮菜脯茄子** 16

Served with preserved radish, chilli, salt and pepper

Bitter Gourd with Olive Leaves and Pork Mince 苦瓜炒肉碎配橄榄菜 15

🍃 **Kai Lan With Olive Leaves and Garlic 蒜茸芥兰配橄榄菜** 16

French Bean with Crispy Olive Leaves and Minced Pork 干煸四季豆配橄榄叶 16

🍃 **Green Dragon Vegetable with Crispy Garlic 金蒜青龙菜** 15

🍃 **Spinach in Trio of Egg Broth 金银蛋莧菜** 15

🍃 - Vegetarian

★ - Signature

Portions: S(1-3 pax) , M(4-6 pax) , L(7-8 pax)

Prices exclude service charge & GST

NOODLES AND RICE



Hakka Abacus



Fried XO Lao Shu Fen



Hakka Fried Lao Shu Fen



Hakka Noodles with Pork Mince



Hakka Fried Noodles with Minced Pork and Vegetable



Hakka Fried Noodles in XO Sauce

- ★ **Hakka Abacus 客家算盘子 (S)18 (M)27**
Meticulously hand kneaded yam abacus seeds. Flavoured with pork mince, mushroom, black fungus and dried shrimp
- ★ **Fried XO Lao Shu Fen (needle vermicelli) 经典XO酱炒老鼠粉 (S)16.5 (M) 24.8**
Prepared with signature Xi Yan XO sauce, eggs and bean sprout
- ★ **Hakka Fried Lao Shu Fen 干炒客家肉碎老鼠粉 (S)16 (M) 24**
- Hakka Noodles with Pork Mince 肉碎客家面 5**
Bouncy Hakka noodles, a deceptively simple dish bursting with flavors
- Hakka Fried Noodles with Minced Pork and Vegetable 肉碎蔬菜丝炒客家面 16**
- Hakka Fried Noodles in XO Sauce XO酱炒客家面 16.5**

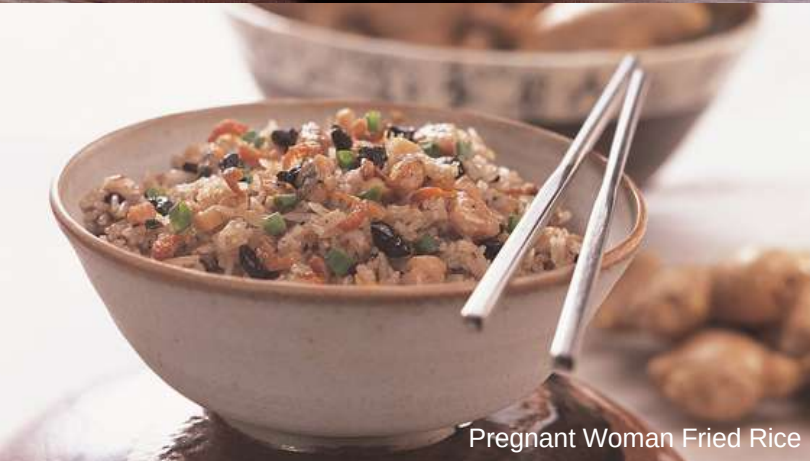
NOODLES AND RICE



Seafood White Vermicelli



Zing Superior Fish Soup with Seafood and Crispy Rice



Pregnant Woman Fried Rice



XO Sauce Fried Rice

★ **Seafood White Vermicelli 私房海鲜白米粉 (S)25 (M)37.5**
Rich broth with king prawns, mixed seafood, pork belly and cabbage

★ **Zing Superior Fish Soup with Seafood and Crispy Rice 海鲜脆米鱼汤泡饭 (S)25 (M)37.5**
Redefining our all-time favourite. Fragrantly crispy rice sizzles in a delectable broth filled with fresh seafood and 8 other ingredients and pork mince

Pregnant Woman Fried Rice 大肚婆炒饭 (S)16 (M)24
Powerful punch of sweet, sour and savoury. Fried with Olives, ginger and dried shrimp
/ Vegetarian option available

XO Sauce Fried Rice XO酱炒饭 (S)16.5 (M)24.8

White Rice with Black Sesame 黑芝麻白饭 1.5

SWEET AND HAPPY ENDING



Zing Artisan Ice Cream with Croffle



Handmade Tang Yuan

Zing Artisan Ice Cream Collection 4 per scoop or 7.2 for 2 scoops

Fresh Coconut
Gula Melaka (Palm Sugar)
Fresh Milk
Cookies and Cream
Dark Chocolate

Lovin'it Lychee 4.5 per scoop or 8 for 2 scoops

Wolfberry Goji
Golden Mango
Salted Creme Caramel

Croffle 3.5

Sea Salt Brownies 4

Sea Salt Brownies with Milk Ice Cream 8

Signature Salted Yolk Custard & Peanut Tang Yuan in Ginger Soup 4.8

3 pcs

Green Tea Black Sesame Tang Yuan in Ginger Soup 4.8

3 pcs

Okinawa Black Sugar & Walnut Beetroot Tang Yuan in Ginger Soup 4.8

3 pcs

Tang Yuan Trilogy 4.8

(1 pc Custard, 1 pc Green Tea Sesame, 1 pc Okinawa Black Sugar)

Gula Melaka Nian Gao 4

4 pcs

Note All ice-cream, cakes and croffle contains dairy



THIRST QUENCHERS

Kamquat Honey 金桔蜂蜜 3.5

Sweetened
Hot / Cold

Fresh Lemongrass Drink 自煮香茅 3.5

Sweetened
Hot / Cold

Fresh Ginger Drink 自煮姜茶 3.5

Sweetened
Hot / Cold

Sparkling Lychee Drink 荔枝冷饮 5

Sweetened
Cold

Chinese Tea (Jasmine) 香片茶 2.5

Hot
Free-flow

Hot tea 热茶 5

Personal Small Pot
Earl Grey/ Pure Darjeeling/ English Breakfast/
Camomile

Soft Drink 碳酸饮品 3.5

Coke Classic/ Coke Zero/ Sprite/ Tonic/
Ginger Ale/ Soda

Still / Sparkling Mineral Water 矿泉水

Vittle Still Water (330ml) 3.0

Perrier (330ml) 4.8

Sky Water 自来水 1

Iced/ Warm/ Hot
Free-flow



PERSONAL SET MEALS ALL DAY!



1. SIGNATURE DAN-DAN NOODLES

\$10

招牌担担麵

BOUNCY LA MIAN NOODLE, PORK MINCE, SOY, VINEGAR, CHILLI OIL, PEANUT SAUCE AND SPECIAL SALIVATING SAUCE



Drinks + Dessert



TOP UP \$2.50 FOR 1 DRINK
OR
TOP UP \$5.50 FOR 1 DRINK AND
1 SCOOP OF ICE CREAM

CHOICE OF DRINK: JASMINE TEA,
GINGER DRINK, KUMQUAT HONEY,
LEMONGRASS DRINK.



\$12

FISH SOUP RICE WITH MINCED PORK
鱼汤肉碎泡饭



\$12

MINCED PORK LAO SHU FEN WITH 2 PCS NIANG TOFU SOUP
肉碎老鼠粉配酿豆腐汤



\$15

MEI CAI PORK BELLY NOODLES IN SUPERIOR BROTH
梅菜扣肉汤面



\$15

BLACK TRUFFLE MIXED MUSHROOM CAPELLINI
黑松露三菇意大利面



\$15

HAKKA CLAYPOT LAO SHU FEN
客家砂锅老鼠粉



\$15

FRIED HAKKA NOODLES IN XO SAUCE
XO酱炒客家面



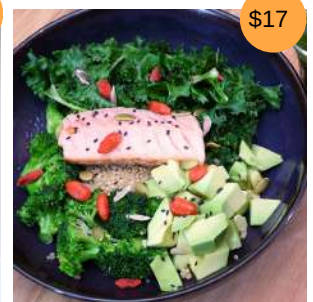
\$15

CRISPY PORK STRIPS WITH EGG FRIED RICE
南乳花腩肉蛋炒饭



\$17

BRAISED TENDER SICHUAN BEEF CAPELLINI
四川麻辣牛肉意大利面



\$17

ZING SUPER HEALTHY BOWL
三文鱼藜麦健康沙拉

- Vegetarian

- Signature

Portions: S(1-3 pax) , M(4-6 pax) , L(7-8 pax)

Prices exclude service charge & GST

COMMUNAL SET MEALS FOR SHARING !

4 Course POWER Set Meal @\$16.50 per pax

(Min 4 pax) (Lunch Only)



Pig Stomach with Pickled Cabbage in Chicken Pepper Soup
咸菜胡椒猪肚鸡汤

Sake Dongpo Pork Belly with Mei Cai
日本清酒梅菜东坡肉



Kai Lan with Crispy Olive Leaves and Crispy Garlic
金蒜芥兰配橄榄叶

Pregnant Woman Fried Rice with Olive, Ginger, Shrimp and Salted Fish
大肚婆炒饭

6 Course SUPER Set Meal @\$29 per pax

(Min 4 pax) (Lunch & Dinner)

Wok-fried XO Sauce Radish Cake
经典XO酱萝卜糕

Salted Yolk Prawns
咸蛋虾

Steamed Whole Seabass in Thai Lime Style
泰式酸辣蒸鲈鱼

Sake Dongpo Pork Belly with Mei Cai
日本清酒梅菜东坡肉

Kai Lan with Crispy Olive Leaves and Crispy Garlic
金蒜芥兰配橄榄叶

Seafood White Vermicelli with Pork Belly
私房海鲜白米粉



COMMUNAL SET MEALS FOR SHARING !

8 Course HAPPY TOGETHER Set Meal

@ \$38 per pax

(Min 4 pax)

Wok-fried XO Sauce Radish Cake
经典XO酱萝卜糕

Prawns in Fermented Beancurd Miso Sauce
香辣姜葱腐乳炒虾

Steamed Whole Seabass in Thai Lime Style
泰式酸辣蒸鲈鱼

Baked Hakka Style Salted Chicken
客家烤咸鸡

Hong Shao Pork Belly
红烧东坡肉

Kai Lan with Crispy Olive Leaves and Crispy Garlic
金蒜芥兰配橄榄叶

Zing Superior Fish Soup with Seafood and Crispy Rice
鱼汤海鲜脆米泡饭

Homemade Gula Melaka Nian Gao
自制黑糖年糕

