



xǐ yàn



30 April – 20 June

8 or 6 Course **MODERN MUM**

\$238 / \$278 for 4 – 5 pax (8 course without Wagyu / with Wagyu)

\$408 / \$480 for 6 – 8 pax (8 course without Wagyu / with Wagyu)

\$478 / \$550 for up to 10 pax (8 course without Wagyu / with Wagyu)

\$188 for 3 – 5 pax (6 course) (Refers to items 3 – 8. Item 5 will be Angus ribeye)

1. Shroom 炸平菇

Caramelized crunchy oyster mushrooms.

2. Jellyfish and cucumber in sesame wasabi sauce 芥菜胡麻浆拌小黄瓜卷海蜇頭

Crunchy jelly fish and Japanese cucumber in flavourful sesame wasabi sauce.

3. XO radish cake XO菜脯萝卜糕

HK style radish cake with signature house made XO sauce.

4. Black truffle chicken 黑松露鸡

Signature Xi Yan roast French poulet. Massaged with truffle to marinate. Stuffed with black truffle chicken minced for optimal flavour and moisture. Shredded to serve.

5. Legit Wagyu OR grilled Angus ribeye 香煎澳洲和牛或肋眼

Wagyu fans alert! Aust. Stockyard wagyu striploin, high grade 7 marbling.

Served with dipping sauces and sea salt.

Angus ribeye is juicy and well marbled. 200 days grain-fed.

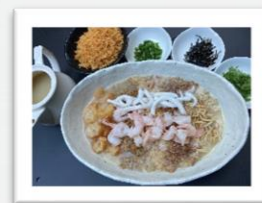
6. French beans with crispy olive leaves and mince pork 橄欖菜干扁四季豆

7. Superior fish soup with seafood and crispy rice 私房足料海鮮虾仁魚片湯泡飯

An all-time favourite! Fragrantly fried crispy rice sizzles in a delectable broth filled with fresh seafood and 8 other ingredients.

8. Artisan ice cream 私房雪糕

(For take away ice cream will be replaced with Gula melaka nian gao)



Optional with set : 1 Legit coffee +\$2 each, 1 Drink +\$2 each, Tea (free flow) +\$2 each,
2 Glasses of wine +\$20 each. All price exclude taxes.



xǐ yàn



30 April - 20 June

8 Course

HOT HOT MUM

\$228++ for 4 - 5 pax
\$358 ++ for 6 - 8 pax
\$428 ++ for up to 10 pax

- Signature salivating chicken 禧宴金牌口水雞**
With century eggs and konnyaku noodles in a sauce that makes one salivate.
- Sichuan pop corn oyster mushroom 辣子菇**
- XO fried rice XO醬炒飯**
Prepared with Xi Yan signature XO sauce.
- Braised tender beef brisket Sichuan style 四川麻辣牛肉**
Braised beef spicy Sichuan style. Sweet potato and crispy fritters. Melt-in-the-mouth tenderness.
- Gong bao chilli prawns 宮保蝦**
Classic style with sauce that's spicy and touch of sweetness.
- Sichuan style shui zhu yu 四川水煮魚**
Fish fillet cooked in spicy chilli broth with lots of mushroom.
- Beijing hand peeled cabbage with belly pork 手撕包菜**
A flavourful and appetizing dish with pork belly, dried chilli, vinaigrette .
- Xi Yan signature tang yuan in ginger soup 私房手搓黃金湯圓**
Custard glutinous dumpling with sweet potato in ginger soup.

8 Course

KOOL KLASSIC MUM

\$218++ for 4 - 5 pax
\$338 ++ for 6 - 8 pax
\$408 ++ for up to 10 pax

- Yunnan ham niang tofu in soup 云南火腿酿豆腐**
Signature hakka niang do fu with flavourful fish and mince stuffing in soup to warm the heart.
- Roasted herbal chicken 禧宴异香荷香鸡**
Roasted chicken with fragrant healthy herbs for the body.
- Egg fried rice 蛋炒飯**
Hearty egg fried rice on its own or to accompany the mains.
- Shanghai braised pork belly 上海红烧五花肉**
Tender slow-braised pork belly, collagen-rich texture in caramelized sauce reduction.
- Basil prawns with konnyaku noodles 金不换辣酒煮蝦配葛絲**
Prawns cooked in basil ,chilli and 3 types of wine with glass noodles to soak up the flavourful broth.
- Fried shrimp paste fish fillet with pomelo water chestnut salad 香茅虾醬炸魚柳配柚子沙拉**
An all-time favourite of more than 20 years.
- French beans with crispy olive leaves and mince pork 橄欖菜干扁四季豆**
- Xi Yan signature tang yuan in ginger soup 私房手搓黃金湯圓**
Custard glutinous dumpling with sweet potato in ginger soup.

Optional with set : 1 Legit coffee +\$2 each, 1 Drink +\$2 each, Tea (free flow) +\$2 each, 2 Glasses of wine +\$20 each. All price exclude taxes.