

前菜 Appetizer



101 酥炸南乳花腩肉
Fried Prosperity Pork Strips
 Marbled pork strips in red fermented bean curd marinate
 (S) \$12.80/ (M) \$18.80



103 萝卜糕
Fried Xi Yan Signature XO sauce Radish Cake
 Freshly-made radish cake fried with Xi Yan Signature XO sauce.
 Prepared HK style
 (S) \$12.00/ (M) \$18.00



102 咸鱼马蹄煎肉饼
Po Po Pork Patty with Salted Fish and Water Chestnut
 Po po's favourite meat patty. Pork mince, water chestnut, salted fish.
 Flavourful patty that comforts the palette (4 pcs/ 6 pcs)
 (S) \$12.80/ (M) \$18.80



104 虾酱鸡
Shrimp Paste Fried Chicken Wings
 Mid wing in shrimp paste seasoning (6 /9 pcs)
 (S) \$9.00/ (M) \$13.50



105 四川紅油抄手
Handmade Prawn Pork Dumpling in Sichuan Chilli Oil
 Hearty dumplings of shrimp, pork and chestnut tossed in Sichuan sauce.
 A light meal on its own (8pcs/ 12 pcs)
 (S) \$9.00/ (M) \$13.00

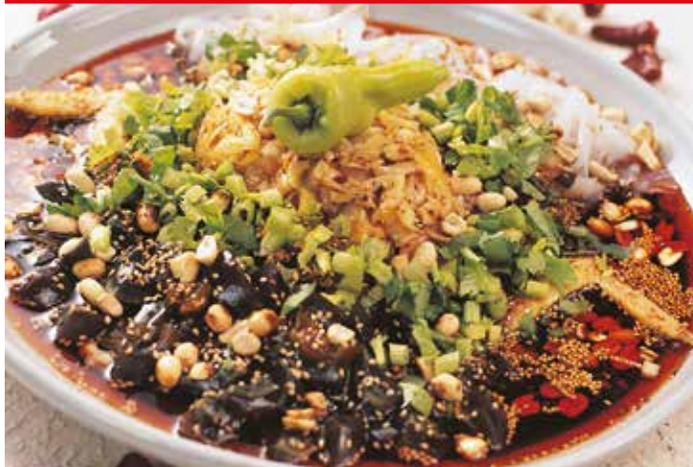


107 私房煎腐皮卷
Crispy Stuffed Bean Curd Skin
 Fish and pork paste stuffing. Great as a Tapa or Niang Dou Fu accompaniment (4 pcs/6 pcs)
 (S) \$8.00/ (M) \$12.00



108 炸河虾
Crispy River Prawns
 Soft shelled river prawns that fried till its crispy and eaten whole that's rich in flavour and calcium
 (S) \$16.00

主菜 Mains 家禽 Poultry



201 禧宴金牌口水雞 (素选择)
Xi Yan Salivating Chicken
 Xi Yan Classic Favourite. Chicken, century eggs, konnyaku noodles in signature salivating sauce (Vegetarian option)
 (S) \$14.80/ (M) \$22.20



202 禧宴异香荷香鸡(半只/一只)
Roasted Herbal Pepper Chicken
 Fragrant roasted. Seasoned with chinese herbs and pepper (half/whole)
 (M) \$23.80/ (L) \$46.00



203 客家甜酱卤水鸭 (半只/一只)
Hakka Marinated Duck with Sweet Sauce
 A popular classic dish. Slow cooked in sweet sauce with star anise and herbs (half/whole)
 (M) \$24.80/ (L) \$48.00



204 禧宴金牌辣子鸡
Spicy Sichuan Chicken Karraage (La Zi Ji)
 Popcorn chicken karraage fried with dried Sichuan chilli and pepper corn
 (S) \$16.00

主菜 Mains 肉類 Meat



205 特汁客家煎釀豆腐/ 云南火腿釀豆腐湯

Fried Hakka Niang Tofu: in Special Sauce or Broth
Authentic Hakka Niang Dofu (Dry/Soup : Served with special sauce or broth) (6 pcs/12 pcs)
(S) \$13.80/ (M) \$27.60



206 秘製豬腳醋

Leg of Pork with Chinese Vinegar, Ginger and Garlic
Simmered leg of pork, ginger, garlic. Ideal to aid digestion and for collagen boost
(M) \$16.80/ (L) \$25.20



207 香辣咸蛋豬扒

Salted Yolk Pork Chop
Tender, lean pork chop slices coated in delightful salted yolk sauce (8 pcs)
(S) \$15.00/ (M) \$22.50



208 沖繩黑糖鎮江排骨

Xi Yan Signature Okinawa Black Sugar Zheng Jiang Vinegar Spare Ribs
Specially sourced fragrant raw black sugar. Sweet and Sour, a favourite of families (8 pcs)
(S) \$16.00/ (M) \$24.00



209 日本清酒梅菜東坡肉

Sake Dongpo Pork Belly with Mei Cai (preserved vegetables)
Melt-in-the-mouth Pork Belly pieces. Sake & preserved mei cai vegetable stew (8 pcs/12 pcs)
(S) \$16.00/ (M) \$24.00



210 水果咕老肉

Tropical Fruits Sweet and Sour Pork
A classic dish fruit medley of lychee, pineapple and others
(S) \$16.00/ (M) \$24.00

主菜 Mains 海鮮 Seafood



301 辣椒蟹醬炒蝦
Prawns in Chili Crab Sauce (4 pcs/6 pcs)
 (comes with Mantou) Our very own Singapore Chilli Crab sauce dish with prawns (Extra Mantou @0.50cts each, min of 2 pcs)
(S) \$24.00/ (M) \$36.00



302 咸蛋蝦球
Salted Yolk Prawn Ball
 Shelled battered prawn balls in salted yolk
(S) \$22.00/ (M) \$33.00



303 香茅蝦醬炸魚柳配柚子沙拉
Deep-Fried Shrimp Paste Fish Fillet with Pomelo Water Chestnut Salad
 All-time Xi Yan favourite, well loved by all ages
(S) \$20.80/ (M) \$31.20



304 泡椒河粉蒸金目盧魚
Steamed Whole Fish with Red Chopped Chilli on Rice Noodles
 Hunan-style Duo Jiao pickled salted chilli steamed fish on rice noodles to soak up the sauces
(S) \$28.00

S (2-3 pax) M (4-5 pax) L (6-8pax) 🍴 Signature 🍴 Popular
 All prices are subjected to Service Charge 10% and prevailing GST charges.



305 香脆炸黄花鱼
Deep Fried Crispy Yellow Flower Fish
Deep fried crispy golden brown with salt
(S) \$22.80

306 黑松露蝦炒蛋
Black Truffle Prawns Omelette
Fluffy fried eggs with black truffle and fresh prawns
(S) \$19.80



307 招牌海鮮白米粉
Xi Yan Signature Seafood White Beehoon
Fried Vermicelli with prawns, cuttle fish, pork, clams and sweet Chinese cabbage in special broth
(S) \$24.00/ (M) \$36.00

S (2-3 pax) M (4-5 pax) L (6-8pax) 招牌 Signature 人气 Popular
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豆腐/蛋 Tofu and Omelette



401 手工黄金麻婆豆腐配橄榄菜
Golden Egg Tofu with Fried Olive Leaves in Mapo sauce
Homemade egg tofu, spicy Sichuan mala gravy, pork mince
(S) \$13.80/ (M) \$19.80

402 手工黄金麻婆菜脯豆腐 (素选择)
Golden Egg Tofu with Crispy Cai Po (Vegetarian option)
Homemade egg tofu with fried cai po
(S) \$13.80/ (M) \$19.80

403 菜脯肉碎煎蛋 (素选择)
Omelette with Cai Po and Minced Pork (Or vegetarian option)
(S) \$12.80

蔬菜 Vegetable



501 苦瓜橄榄菜炒肉碎 (素选择)
Bitter Melon with Crispy Olive Leaves and Minced Pork (Or vegetarian option)
Fried bitter melon to a crunchy tanginess; savoury and sweet taste accompanied by pork mince and olive leaves
(S) \$14.80

502 橄榄菜干扁四季豆 (素选择)
French Beans with Crispy Olive Leaves and Minced Pork (or vegetarian option)
Our take on the standard Sichuan fried french beans: crunchy sweet and non spicy, with pork mince and olive leaves
(S) \$14.80



503 金銀蛋莧菜
Poached Spinach with Three Types of Eggs
 In a rich broth of salted yolk for extra omph
 (S) \$16.80



504 橄欖菜香港芥蘭 (素)
Kai Lan with Crispy Olive Leaves and Garlic (Vegetarian)
 Enhanced by the natural flavour and crisp texture of olive leaves, in place of the usual oyster sauce
 (S) \$13.00



505 云南火腿炒青龍菜 (素选择)
Qing Long Vegetables with Yunnan Ham & Garlic
 Wok fried royal green dragon chives. Sweet and crunchy with the flavours of Yunnan Ham and garlic to complement in complexity.
 (S) \$14.80



506 XO肉碎茄子煲
XO Eggplant Minced Pork Casserole
 Flavourful and intense with XO sauce, prepared in a claypot.
 (S) \$16.00



507 鹹魚蒜茸炒茄子 (素选择)
Fried Eggplant with Salted Fish and Garlic (Vegetarian option)
 Cooked to maintain a bite, accompanied by rich flavours of fried salted fish and garlic
 (S) \$16.00



508 手撕北京包菜
Hand Peeled Beijing Cabbage with Belly Pork and Dried Chilli
 With added vinegar, dried chilli and fried belly pork. One of our most popular vegetable dishes
 (S) \$16.50

麵/米粉/河粉/饭 Noodles / Rice



601 云南火腿酿豆腐湯麵
Yunnan Ham Niang Tofu Noodles Soup
(S) \$12.80



602 日本清酒東坡肉湯麵
Sake Dongpo Pork with Mushrooms Noodles Soup
(S) \$12.80



603 香辣咸蛋猪扒湯麵
Salted Yolk with Chilli Pork Chop Noodles Soup
(S) \$13.80



604 招牌担担麵/ 招牌担担麵(素)
Dan-Dan Noodles (Meat/ Vegetarian)
Bouncy la mian noodle, pork mince, soy, vinegar, chilli oil, peanut sauce and special salivating sauce
(S) \$12.50/ (V) \$12.00



605 客家算盤子
Hakka Yam Abacus
Yam abacus, gnocchi, dried shrimp, mushroom, black fungus, minced pork
(S) \$16.80



606 豬腳栗子炒米粉
Fried Pork Leg Bee Hoon (rice vermicelli) with Chestnut
A dry flavourful vermicelli dish with generous serving of leg of pork and sweet chestnut, this dish stands out to others by the same name
(S) \$16.80



607 菜脯腊肉干炒河 / 菜脯干炒河 (素)
Fried Kway Teow with Cai Po and Chinese Bacon
 A twist to Teochew style cai po fried kway teow with Chinese waxed meat
 (S) \$16.00/ (V) \$13.00



608 客家干炒老鼠粉
Fried Lo Shi Fan (needle rice noodle) Hakka Style
 Hakka Style: Marinated pork mince, egg, sprouts
 (S) \$15.00



609 客家XO醬干炒老鼠粉
Fried Lo Shi Fan with Xi Yan XO sauce
 Fried with Xi Yan home made signature XO sauce
 (S) \$15.00



610 肉碎老鼠粉和酿豆腐
Hakka Minced Pork Lo Shi Fan with Niang Tofu
 (3 pcs)
 (S) \$12.80

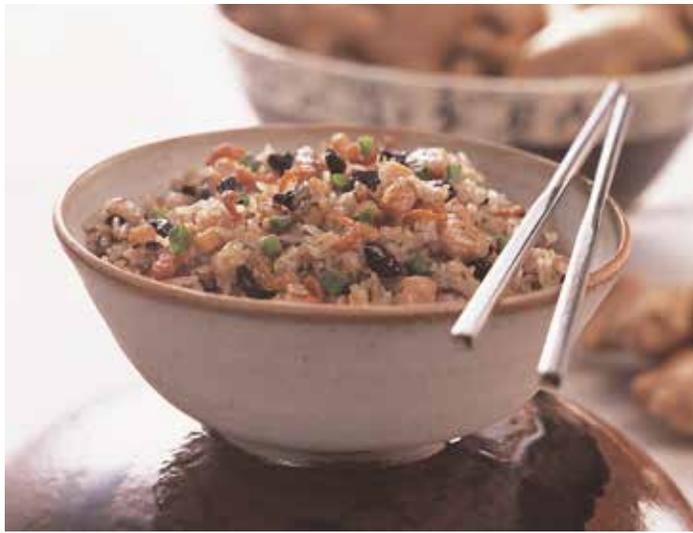


611 客家炒蔬菜丝面 (素选择)
Hakka Fried noodles with Pork and Vegetable
 (or Vegetarian)
 (S) \$16.00/ (V) \$14.00



612 客家猪肉碎捞面
Hakka Noodles with Minced Pork and Lard
 (Tasting portion)
 Blanched thin egg noodle, marinated pork mince sauce, fried lard pieces.
 A great accompaniment to other mains
 (S) \$4.00

613 客家猪肉碎捞老鼠粉
Hakka Lo Shi Fan
 Needle rice noodle, marinated pork mince. A great accompaniment to other mains
 (S) \$4.00



614 大肚婆炒饭
Pregnant Woman Fried Rice
 Black olives, ginger, dried shrimp, preserved radish (or vegetarian)
 (S) \$14.50



615 黑松露火腿炒饭
Black Truffle Yunnan Ham Fried Rice
 Black truffle, premium Yunnan ham, egg
 (S) \$16.50



616 禧宴XO醬炒饭
Xi Yan Xo Sauce Fried Rice
 Signature XO sauce, Crispy Shrimp and Celery
 (S) \$16.50



617 蛋炒饭
Egg Fried Rice
 (S) \$11.00

618 芝麻白饭
Steamed White Rice with Sesame
 (S) \$1.50



619 私房足料魚湯泡飯
Superior Fish Soup and Rice
 8-hour slow-boiled soup of whole fishes. White rice, nori, cai po, white bait, fried pork minced, fried dough, sesame seeds
 (S) \$15.00
 (Add fried fish fillet) +\$3.00



620 私房足料海鮮蝦仁魚片湯泡飯
Superior Fish Soup Seafood and Crispy Rice
 Seafood Pao Fan: fish fillet, diced prawns, cuttlefish, nori and various garnishings
 (S) \$24.00

饮料/甜品 Drinks/Dessert



- 701 潤喉蜂蜜柑桔 (熱/冷)(每杯)
Kamquat Honey Drink (Per Glass)
\$3.50
- 702 怡神香茅茶 (熱/冷)(每杯)
Lemon Grass Drink (Per Glass)
\$3.50
- 703 菊花茶 (熱/冷)(每杯)
Chrysanthemum Drink (Per Glass)
\$3.50
- 704 薑蜜 (熱/冷)(每杯)
Ginger Honey (Hot/cold) Per Glass
\$3.50

- 705 荔枝特飲(冷)(每杯)
Lychee Drink (Per Glass)
\$4.80
- 706 椰子水 (冷)(每杯)
Pure Coconut Water (Per Glass)
\$3.80
- 707 可乐 / 康怡可乐(每杯)
Coke / Diet Coke (Per Glass)
\$2.80
- 708 雪碧 (每杯)
Sprite (Per Glass)
\$2.80
- 709 龍珠茉莉花茶 (熱)(每杯)
Jasmine Tea (Hot) Per Person
\$2.50
- 710 温水或冷水 (每位)
Warm or Ice Water (Per Person)
\$0.60

甜品 Dessert



- 712 私房手搓黃金湯圓 (3粒)
Xi Yan Signature Tang Yuan
Custard glutinous dumpling with sweet potato in ginger soup (3pcs)
\$4.80

- 713 手搓綠茶芝麻湯圓 (3粒)
Green Tea Tang Yuan with black sesame
Green tea black sesame glutinous dumpling with sweet potato in ginger soup (3pcs)
\$4.80
- 714 手搓芝麻流沙湯圓 (3粒)
Ying Yang Tang Yuan
2 custard and 1 green tea black sesame dumpling with sweet potato in ginger soup
\$4.80

for take away : small / large containers : \$0.20 / \$0.30 per container 外卖附加费 : 小包装盒\$0.20/大包装盒\$0.30



715 桂花酒荔枝雪糕 (1/2粒)
 Lovin'it Lychee Ice Cream In Osmanthus Wine
 (1 / 2 scoops)
 \$4.00/7.20



716 南瓜咸蛋雪糕(1/2粒)
 Salted-Yolk Pumpkin ice cream with condiment
 (1 / 2 scoops)
 \$4.00/7.20



717 私房牛奶雪糕(1/2粒)
 Fresh Milk ice cream with condiment (1 / 2 scoops)
 \$3.80/6.80



718 椰子雪糕並椰糖果凍(1/2粒)
 One-Of-A-Kind Coconut ice cream with palm
 sugar jelly (1 / 2 scoops)
 \$4.00/7.20



719 私房礁糖雪糕(1/2粒)
 Granny's Gula Melaka ice cream with condiment (1
 / 2 scoops)
 \$3.80/6.80



720 枸杞子雪糕(1/2粒)
 Super Goji Berry Ice cream
 (1 / 2 Scoops)
 \$4.00/7.20