

Chef's Set Menus

Available from 5 – 18 September 2022

Menu A

Chef's 6 Course Menu at \$68++ per person

(min. 2 persons)

~ Starter ~

King Prawns and Thai Pomelo Salad
大蝦泰式柚子沙拉

~ Main Courses ~

Triple Loaded Kampong Ginger Chicken
薑汁水晶雞

881 Beef Brisket
881木瓜燜牛肋條

Kai Lan with Crispy Olive Leaves & Garlic
蒜茸橄欖菜香港芥蘭

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth
過橋海鮮石斑胡椒豆腐海鮮湯

~ Dessert ~

Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus
私房荔枝桂花酒雪糕

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu B

Chef's 7 Course Menu at \$88++ per person

(min. 2 persons)

~ Appetizers ~

King Prawns and Thai Pomelo Salad

大蝦泰式柚子沙拉

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith

花螺竹笙炖鸡汤

~ Main Courses ~

Triple Loaded Kampong Ginger Chicken

薑汁水晶雞

Happy Hour Spicy Tomato Broth Marbled Goby (Soon Hock) Fish

啤酒番茄烤魚

(5 guests or above / 5 位或以上)

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Happy Hour Spicy Tomato Broth Barramundi Fish Fillet

啤酒番茄烤澳洲鮭魚片

(4 guests or below / 4 位或以下)

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

~ Dessert ~

Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus

私房荔枝桂花酒雪糕

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窝 (整粒椰子) (add'l \$46 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu C

Chef's 8 Course Menu at \$108++ per person

(min. 2 persons)

~ Starter ~

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

Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns
 秘製皮蛋子薑凍豆腐

Pan Seared Hokkaido King Scallop Beetroot Broth
 紅海中的鮮貝

~ Main Courses ~

Triple Loaded Kampong Ginger Chicken
 薑汁水晶雞

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

Kai Lan with Crispy Olive Leaves & Garlic
 蒜茸橄欖菜香港芥蘭

Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth
 過橋海鮮石斑胡椒豆腐海鮮湯

~ Dessert ~

Creamy Mango Pomelo | Panna Cotta | Fruity Pearl
 杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

Top-up to upgrade dessert to (min one day in advanced):

- A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窩 (整粒椰子) (add'l \$38 /pax)
- B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly
 私房椰子果冻椰糖雪糕 (整粒椰子)

Menu D (1 Day Advance Order)

Chef's 8 Course Menu at \$148++ per person

(min. 2 persons)

~ Appetizers ~

King Prawns and Thai Pomelo Salad

大蝦泰式柚子沙拉

Nuts about Lotus 坚果中的莲子

Lotus Roots | Ginkgo Nut | Lotus Seed | Macadamia Nut | Balsamic Reduction & Chili Oil Pipette

莲藕五味银杏果 | 莲子 | 坚果豆 | “还原” 意香醋 | 辣椒油

~ Main Courses ~

Double Happiness Abalone-ly

家肥屋潤鮑興旺

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

Blue and Black 藍與黑

Grilled Bluefin Maguro Kama Collar | Teochew Spicy Hot Bean Sauce | Squid Ink Tobiko

烤蓝鳍金枪鱼 | 潮州香辣辣豆酱 | 鱿鱼墨水飞鱼子

(6 guests or above / 6 位或以上)

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Winter Coral Cod 冬季珊瑚鳕鱼

Crispy Coral Cod | XO Sauce | Ikura

脆皮珊瑚鳕鱼 | XO 酱 | 鲑鱼子

(4 guests or below / 4 位或以下)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom

黑松露野菌炒带子皇蘆筍

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

飞鱼子 | 子姜 | 蟹肉 | 金华火腿炒饭

~ Dessert ~

Xi Yan Signature Tang Yuan in Aged Ginger Soup

薑湯漏黃湯圓

Top-up to upgrade dessert to (min one day in advanced):

A. Bird's Nest with Egg White in Whole Fresh Coconut 椰子蛋白蒸燕窝 (整粒椰子) (add'l \$46 /pax)

B. Palm Sugar Ice Cream in Whole Coconut with Coconut Milk & Jelly

私房椰子果冻椰糖雪糕 (整粒椰子) (add'l \$10 /pax)

Menu E (1 Day Advance Order)

Chef's 7 Course Menu at \$168++ per person

(min. 2 persons)

~ Appetizers ~

Xi Yan Platter Delights

- Greenhouse Tomatoes in Wasabi Sesame Sauce
- Honeyed Wasabi Lime Fish Wafer
- 私房三拼盤
- 芥茉胡麻浆伴日本温室蕃茄, 灯影鱼片

Baked Eggplant with Sautéed Yellow Crab Roe, Egg & Shredded Coconut
紫玉黄金杯

~ Main Courses ~

Double Happiness Abalo-nelly
家肥屋潤鮑興旺

Blue and Black 藍與黑
Grilled Bluefin Maguro Kama Collar | Teochew Spicy Hot Bean Sauce | Squid Ink
Tobiko 烤蓝鳍金枪鱼 | 潮州香辣辣豆酱 | 鱿鱼墨水飞鱼子
(6 guests or above / 6 位或以上)

Winter Coral Cod 冬季珊瑚鳕鱼
Crispy Coral Cod | XO Sauce | Ikura
脆皮珊瑚鳕鱼 | XO 酱 | 鲑鱼子
(4 guests or below / 4 位或以下)

Sautéed King Scallop, with Asparagus, Black Truffle & Mushroom
黑松露野菌炒带子皇蘆筍

Steamed Lobster with Korean Glass Noodles, Mushroom, Chinese Fermented Rice (Jiu Niang)
Hua Diao Ham & Chicken Oil
鸡油花调酒酿蒸花

~ Dessert ~

Creamy Mango Pomelo | Panna Cotta | Fruity Pearl
杨枝芒果柚子露 | 意式奶冻 | 荔枝珍珠露

Top-up to upgrade dessert to (min one day in advanced):

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