



Xi Yan 喜宴 Maxwell Private Dining General Dining Bar
#01-15/17 Maxwell Chambers Suites, 28 Maxwell Road, Singapore 069120

厨师好介绍 Chef Signature Recommendation

		小 Small	中 Med	大 Large
101	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (小\ Small about 150gm, 中 med about 300gm)	10	16	-
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles	22	33	48
121	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup	13 每位/person	-	-
240	香茅大肉蟹焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat (M 4-6 pax, L 7-8 pax)	-	108 / 800g	178 / 2 crab
275	香茅蝦膏炸石斑配柚子沙拉 Shrimp Paste Grouper with Pomelo, Water Chestnut Salad with Calamansi Juice (800gm 5-7 pax, 1 kg 8-10 pax) (1kg onwards may be of 2 fish at \$12 per 100gm)	-	96 / 800g	120 / 1kg
401	黑松露烤鸡 Black Truffle Roast Chicken (H 3-4 pax, W 5-8 pax)			40 / Half 80 / Whole
301	香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁 Kagoshima Wagyu Beef Mint & Sesame Sauce (A5)			45 / 100g 67 / 150g 90 / 200g
701 / 702	私房海鲜白米粉 (虾, 竹蛭, 墨鱼, 小鮑魚*) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish) (with baby abalone*)	38 / 48*	57 / 72*	76 / 103*
276	過橋海鮮紅斑胡椒豆腐海鮮湯 Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth	55	82	138
257	金不换辣酒煮蚬配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 types of Chinese wine)	26	39	52
312	云上東坡醉千層 Pagoda Dongpo Pork with Mei Cai (S 3-4, M 5-8, L 9-12)	35	70	105

Small is for 2-3 to share. Medium is for 4-6 to share. Large is for 7-10 to share. Unless specified.



Prices are subject to service charge of 10% and prevailing GST.

前菜 APPETIZERS

			小 Small	中 Med	大 Large
101	芥菜胡麻浆伴日本温室蕃茄 Greenhouse Tomatoes in Wasabi Sesame Sauce (小/Small about 150gm, 中/Med about 300gm)	  	10	16	-
102	秘製皮蛋子薑凍豆腐 Japanese Silken Tofu & Tender Ginger in Thousand-Year Egg Sauce with Sakura Prawns (for 3-4 pax)		20	-	40
103	金牌口水雞 Salivating Chicken with Century Eggs & Konnyaku Noodles		22	33	48
104	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles		18	32	36
105	芥菜胡麻浆拌小黄瓜卷海蜇頭 Jellyfish & Japanese Cucumber in Sesame Wasabi Sauce	 	20	30	50
106	炸淡水小虾 Salt & Pepper River Prawns (Seasonal) (不含麸质选择 <i>Gluten-free option available</i>)	 	20	30	50
107	酥炸辣椒小章鱼 Squid Game		24	-	-
108	招牌烤蜜汁豬頸肉 (配泰式汁) Grilled Honeyed Pork Collar with Thai Sauce		22	33	44
109	南乳脆花腩 Crispy Pork Belly in Tarocurd Sauce		22	-	-
110	喜宴招牌 XO 萝卜糕 XO Radish Cake		20	-	-
111	韩式芝士泡菜炒年糕 Korean Nian Gao (Rice Cake) with Kimchi & Mozzarella Cheese (不含麸质选择 <i>Gluten-free option available</i>)		18	27	-
112	四川辣子鸡 Crispy Sichuan Chilli Chicken (La Zi Ji)		20	30	-
113	虾酱鸡翅 Prawn Paste Fried Chicken Wings (12 / 20 split pcs)		16	27	-

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Signature



Popular



Vegetarian Option



Gluten-free Option

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汤 Soup

			每位 Per pax
121	千絲萬縷菌王豆腐羹 Cordyceps & Angel Hair Tofu Soup		13
	香港旅遊發展局 2011 美食之最大賞 金獎 Gold Award of Best of the Best Culinary Awards 2011 By Hong Kong Tourism Board		
122	花螺竹笙炖鸡汤 Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith		15
	(不含麸质选择 <i>Gluten-free option available</i>)		
123	北菇花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Mushroom		28
	(不含麸质选择 <i>Gluten-free option available</i>)		
124	茸花胶炖鸡汤 Double Boiled Chicken Soup with Fish Maw & Matsutake		32
	(不含麸质选择 <i>Gluten-free option available</i>)		
125	四川酸辣汤 Hot & Sour Soup		12
	(素食选择 <i>vegetarian option available</i>)		

海味 Supreme Seafood


201	蚝皇澳洲青边鲍鱼 Braised Australia Green Lip with Supreme Oyster Sauce (Advance Order)		Seasonal Price
202	蚝皇花胶扣鲍脯 Braised Slice Abalone with Fish Maw		48 / Pax
203	蚝皇花菇扣鲍脯 Braised Slice Abalone with Assorted Mushroom		30 / Pax
204	蚝皇扣原条关东辽参 Braised Hokkaido Sea Cucumber with Supreme Oyster Sauce		38 / Pax
205	鮑您稱心 (鮑粒花枝蝦膠釀海參) Steamed Sea Cucumber Stuffed with Minced Cuttlefish, Shrimps & Diced Abalone (Waiting Time 30 Minutes)		48 / pax
			每只 / piece 至少二 / min 2 pcs
207	清酒黄金鲍鱼 Braised Abalone in Japanese Sake & Soy Sauce (6 Head 100+g, 5 Head 200+g, 3 Head 350+g)		32 / 6 head 48 / 5 head 88 / 3 head
208	清酒蘑菇芦笋焖黄金鲍鱼 Braised Abalone with Mushroom & Asparagus in Superior Abalone Broth (6 Head 100+g, 5 Head 200+g, 3 Head 350+g)		32 / 6 head 48 / 5 head 88 / 3 head

活海鮮
Live Seafood
(Advance Order 提前預定)

澳洲龙虾
Live Australia Lobster

Seasonal Price

烹调式 調理方法 Style of Preparation :


210 雙味凍龍蝦 Sashimi with mint-lime & shrimp sauce 

211 私房姜葱焗面线 Stewed Mee Sua with Ginger & Scallion

波士顿活龙虾
Live Boston Lobster (800g)

\$14/ 100g
至少二 / min 2 order

烹调式 調理方法 Style of Preparation :

215 竹葉酒刁草木瓜龙虾海鮮鍋 Seafood Lobster Pot with Korean Bamboo Leaf Wine, Dill, & Papaya (lobster, prawn, clams)  120 / 800g

216 香辣薑蔥腐乳炒龙虾 Lobster Stir Fried with Fermented Beancurd Sauce

217 金不換沙爹蛋黃龍蝦 Lobster with Chao Zhou Sacha, Salted Egg Yolk & Basil

218 波士顿龙虾面线 Lobster with Noodles & Yunnan Ham in Broth Reduction

阿拉斯加蟹
Alaska King Crab

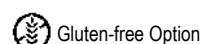
Seasonal Price

烹调式 調理方法 Style of Preparation :

220 潮州冻蟹 Teochew Cold Crab

221 私房姜葱焗面线 Stewed Mee Sua with Ginger & Scallion 

222 私房鸡油花雕蒸 Steamed Alaska King Crab with Chinese Wine



活海鲜
Live Seafood
(Advance Order 提前预定)

加拿大象拔蚌
Canada Geoduck Clam

Seasonal Price

烹调式 调理方法 Style of Preparation :

225 刺身 Sashimi 

227 XO 酱炒
Stir Fried Geoduck Clam with XO Sauce

苏格兰竹蚌
Scotland Bamboo Clam

Seasonal Price

烹调式 调理方法 Style of Preparation :


230 黑银蒜粉丝蒸
Steamed Bamboo Clam with Minced Black Garlic & Vermicelli

日本 / 加拿 大生蚝
Japan Hyogo Oyster / Canadian Sunseeker Oysters


烹调式 调理方法 Style of Preparation :

235 刺身 Sashimi with Lemon, Thai Chilli Sauce & Tabasco Sauce
(6 件套 / set of 6pcs)   30 / 36

附加 Additional pieces 4.50 / 5

236 南乳炸
Deep Fried with Tarocurd (至少二 / min 2 order)  16 / 18

237 豉汁蒸
Stewed Mee Sua with Ginger & Scallion (至少二 / min 2 order) 16 / 18





238 泰皇酱生蠔煲
Claypot Baked Fresh Oysters with Enoki Mushroom
in Thai Style Shrimp Paste Sauce
(1 or 2 pc per claypot)  15 / 20











活海鮮 Live Seafood

大肉蟹
Live Sri Lanka Crab \$13.50 / 100g

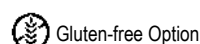
烹调式 調理方法 Style of Preparation :

240	香茅蟹肉焗米粉 Crab Stir Fried with Bee Hoon in Thai Style with Whole Crab & Shredded Crab Meat		-	108 800g	178 (2 crab)
	(不含麸质选择 <i>Gluten-free option available</i>)				
241	金不换沙爹蛋王炒蟹 Crab with Chao Zhou Sacha, Salted Egg Yolk & Basil				
242	黑胡椒螃蟹 Black pepper crab				
243	喜宴辣椒螃蟹 Xi Yan Style Chilli crab				
	馒头 Add-on Mantou (6 pcs)				1.50 each

海鮮 Seafood

			小 Small	中 Med	大 Large
250	金不换辣酒煮蝦配葛絲 Prawns Stir Fried in Spicy Basil Wine with Korean Glass Noodles		28	42	65
251	炒大虾泡菜翠玉年糕 Prawns Stir Fried Kimchi Cheese with Nian Gao		28	42	65
252	香辣薑蔥腐乳炒大蝦 Prawns Stir Fried with Salt & Garlic		28	42	65
253	金不换沙爹蛋王炒大蝦 Prawns Stir Fried with Basil Salted Yolk Chao Zhou Sacha Sauce		28	42	65
	(不含麸质选择 <i>Gluten-free option available</i>)				
254	松露芙蓉大蝦 Prawns Stir Fried with Egg White, Salmon Roe & Black Truffle		28	42	65
	(不含麸质选择 <i>Gluten-free option available</i>)				
255	金不换金沙炒鮮魷 Fried Basil Salted Yolk Calamari		26	39	52
256	香茅大虾蟹肉焗米粉 Prawns Stir Fried with Bee Hoon in Thai Style with Shredded Crab Meat		58	78	108
	(不含麸质选择 <i>Gluten-free option available</i>)				
257	金不换辣酒煮蜆配葛絲 Spicy Basil Wine Clams with Korean Glass Noodles (3 Types of Chinese Wine)		26	39	52

Small is for 4 pieces, Medium for 6 pieces, Large is for 8 pieces. Unless specified.



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活魚 Fish

东星斑
Coral Trout Fish (Advance Order) 提前预定 Seasonal Price

烹调式 调理方法 Style of Preparation :

- 260 清蒸
Steamed with Soya Sauce in HK Style
- 261 凉瓜枝竹焖
Stewed with Bitter gourd & Bean curd Skin in Claypot
- 262 油浸
Deep Fried Coral Trout in HK Style

苏丹鱼
Sultan Fish (Advance Order) 提前预定 Seasonal Price

烹调式 调理方法 Style of Preparation :

- 265 姜蓉蒸
Steamed with Minced Ginger
- 266 豉汁蒸
Stewed Mee Sua with Ginger & Scallion

顺壳鱼
Live Soon Hock Fish 12 / 100g

烹调式 调理方法 Style of Preparation :

- 270 私房泡椒豆豉河粉蒸筍殼魚
Steamed Marble Goby (Soon Hock) with Pickled Chilli
on Flat Rice Noodles

(不含麸质选择 Gluten-free option available) 


- 271 港式油浸筍殼魚
Deep Fried Marble Goby (Soon Hock) HK Style in Soy Sauce

活石斑鱼
Live Grouper 小 Small 中 Med 大 Large

- 275 香茅蝦膏炸红斑柳配柚子沙拉
Shrimp Paste Grouper with Pomelo, Water Chestnut Salad
with Calamansi Juice  - 96 120
800g 1kg

- 276 過橋海鮮红斑胡椒豆腐海鮮湯
Blanched Red Grouper with Rice Crispy in White Pepper Seafood Broth  55 82 138

(不含麸质选择 Gluten-free option available) 

- 277 過橋海鮮 红斑胡椒豆腐海鮮湯 (配炒米粉)
Blanched Red Grouper with Fried Rice Noodles
in White Pepper Seafood Broth  55 82 138

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肉类 Meat

牛肉 Beef

301	香煎鹿儿岛和牛配芥末胡麻酱 / 秘制薄荷汁					
	Kagoshima Wagyu Beef Mint & Sesame Sauce (A5)			100g	45	
	(不含麸质选择 Gluten-free option available)			150g	67	
			200g	90		
302	香煎澳洲和牛配芥末胡麻酱 / 秘制薄荷汁					
	Stockyard Wagyu beef Mint & Sesame Sauce (MB 7-8)			100g	33	
	(不含麸质选择 Gluten-free option available)			150g	49	
			200g	66		
303	烤澳洲 200 天风干牛眼肉配芥末胡麻酱 / 秘制薄荷汁					
	Grilled 200 Days Aged Stockyard Rib Eye with Mint & Sesame Sauce			200g	48	
	(不含麸质选择 Gluten-free option available)					
			小	中	大	
			Small	Med	Large	
304	四川麻辣牛肉粒			28	42	56
	Braised Sichuan Beef and tendons with Sweet Potato & Dough Fritters					
305	川味澳洲牛柳粒			48	72	96
	Sautéed Diced 200 Days Aged Stockyard Rib Eye with Dry Chili & Tangerine Peel (200 days aged Aust Stockyard Rib eye 200gm, 300gm, 400gm)					
306	外婆卤牛肉			28	42	56
	Grandma's Spicy Braised Beef					
307	陳皮牛肉			28	42	56
	Stewed Diced Beef Shin with Preserved Tangerine Peel					
			小	中	大	
			Small	Med	Large	
311	招牌烤蜜汁豬頸肉			22	33	44
	Grilled Honeyed Pork Collar with Thai Sauce					
312	云上東坡醉千層			35	70	105
	Pagoda Dongpo Pork with Mei Cai (S 3-4 M 5-8 L 9-12pax)					
	香港旅遊發展局 2009 美食之最大賞 至高榮譽金獎 Gold with Distinction Award of Best of the Best Culinary Awards 2009 By Hong Kong Tourism Board					
313	荔枝咕咾肉			22	33	44
	Sweet Sour Lychee Pork					
314	鎮江排骨			26	39	52
	Zhenjiang spareribs					
315	黑松露杂菌炒猪颈肉			28	42	56
	Stir Fried Pork Cheek with Mushroom & Black Truffle					
316	南乳脆花腩			22	33	44
	Crispy Pork Belly in Tarocurd Sauce					

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Signature



Popular



Vegetarian Option



Gluten-free Option




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家禽类 Poultry

半只/整只
Half / Whole

401	黑松露烤鸡 Black Truffle Roast Chicken				H \$ 40 W \$ 80
	(不含麸质选择 <i>Gluten-free option available</i>)				
402	每週招牌烤雞 Chef Roast Chicken & Duck of The Week				
	(1 天提前预定 <i>1-day Advance Order Recommended</i>)				H \$ 32 W \$ 60
	(柠檬叶烤鸡, 乌龙薰鸡, 鮮沙薑蜆芥脆皮燒雞)				
	<ul style="list-style-type: none"> • Roast Chicken with Kaffir Lime Leaf • Oolong Tea Smoked Chicken with Mango Salsa • Roasted Chicken with Dried Ginger & Clam Sauce Marinade 				
	(客家卤水鸭, 荔枝烤鸭, 客家咸水鸭拼豆干)				H \$ 37 W \$ 70
	<ul style="list-style-type: none"> • Hakka Marinated Duck • Roasted Lychee Duck • Hakka Savoury Salted Duck with Beancurd Cake 				

豆腐, 鸡蛋 Beancurd & Egg

			小 Small	中 Med	大 Large
501	手工黄金麻婆豆腐 Golden Egg Tofu with Minced Ma Po Sauce		22	33	44
502	手工黄金菜脯豆腐 Golden Egg Tofu with Fried Cai Po		20	30	40
503	特汁客家云南火腿干贝酿豆腐 汤/干 (四件) Hakka Yunnan Ham Niang Dou Fu with Dried Scallop in Special Sauce (Dry / Soup) (4, 6, 8pcs)		20	30	40
504	肉碎菜脯煎蛋 Omelette with Mince Pork & Preserved Radish		18	27	36
	(素食选择 <i>vegetarian option available</i>)				

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Vegetarian option means existing meat item will be removed and may optionally be substituted.



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蔬菜 Vegetable

		小 Small	中 Med	大 Large
601	金牌口水面 Salivating Japanese Cucumber Curls & Tofu with Konnyaku Noodles	18	27	-
602	鹹魚蒜茸炒茄子 Fried Eggplant with Salted Fish & Garlic (素食选择 vegetarian option available)	22	33	44
603	椒盐脆皮茄菜脯 Caramelized Eggplant with Savoury Chai Po Salt & Pepper (不含麸质选择 Gluten-free option available)	22	33	44
604	云南火腿炒青龍菜 Jiu Rong Vegetable with Chinese Ham (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	22	33	44
605	金銀蛋莧菜 Poached Chinese Spinach with Salted Century Farm Chicken Eggs (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	22	33	44
606	蒜茸橄欖菜香港芥蘭 Kai Lan with Crispy Olive Leaves & Garlic (不含麸质选择 Gluten-free option available)	22	33	44
607	苦瓜橄欖菜炒肉碎 Bitter Gourd with Minced Meat & Olive Leaves (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	22	33	44
608	脆瓜炒三菇 Three Earth Treasures (Mushroom) with Pickled Japanese Cucumber	22	33	44
609	橄欖菜干扁四季豆 French Beans with Crispy Olives & Minced Pork (素食选择 vegetarian option available) (不含麸质选择 Gluten-free option available)	22	33	44
610	手撕包菜 Stir Fried Hand Peeled Beijing Cabbage with Crispy Pork	22	33	44
601	浓鸡汤杞子浸叶菜 Poached White Cabbage with Chicken Broth & Conpoy (不含麸质选择 Gluten-free option available)	22	33	44

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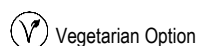


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面和米饭 Noodle & Rice

		小 Small	中 Med	大 Large
701	私房海鲜白米粉 (虾, 竹蛭, 墨鱼) Seafood White Bee Hoon in Special Broth (prawns, razor clams, cuttlefish) (不含麸质选择 Gluten-free option available)	👍 🌾	38 57	76
702	私房鮑魚海鮮白米粉 (小鮑魚, 虾, 竹蛭, 墨鱼) Abalone Seafood White Bee Hoon in Special Broth (baby abalone, prawns, razor clams, cuttlefish) (不含麸质选择 Gluten-free option available)	👍 🌾	48 72	103
703	私房喜宴大虾面 King Prawn Noodles in Special Broth (S 3-4pax, M 5-6pax)	👍	32 48	-
704	大肚婆炒饭 Pregnant Women's Fried Rice (olives, ginger, dried radish, shrimp, garlic) (素食选择 vegetarian option) (不含麸质选择 Gluten-free option available)	👍 🌿 🌾	20 30	-
705	西芹蝦米 XO 炒飯 XO Sauce Fried Rice with Celery & Dried Shrimps	👍	24 36	-
706	黑松露火腿炒饭 Black Truffle & Chinese Ham Fried Rice (不含麸质选择 Gluten-free option available)	👍 🌾	24 36	-
707	特炒菌菇两面黄 Golden Fried Noodles with Mushroom Treasures in Abalone Sauce		22 33	-
708	风味炒果条 Cai Po Chinese Bacon Fried Kway Teow		22 33	-
709	芝麻白飯 Steamed White Rice with Sesame		1.50 每碗 / bowl	-

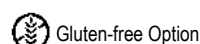
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甜品
Dessert

			每位 Per pax
801	私房手搓黃金湯圓 Xi Yan Salted Yolk Custard Tang Yuan (per bowl /每碗) (3 pcs)		6
802	手搓綠茶芝麻湯圓 Xi Yan Green Tea Sesame Tang Yuan (per bowl /每碗) (3 pcs)		6
803	喜宴手搓鴛鴦雙味湯圓 Xi Yan Ying Yang (Mixed) Tang Yuan (per bowl /每碗) (4 pcs)		7
804	燕窩蓮子羹 Bird's Nest with Rock Sugar & Lotus Seed (hot) (per bowl /每碗) (1 hours advanced order required)	 	45
805	西米椰子雪糕 (配椰糖汁) Coconut Ice Cream Sago Melaka with Coconut Milk		8
806	椰子蛋白蒸燕窩 (整粒椰子) Bird's Nest with Egg White in Whole Fresh Coconut (Hot) (1 hours advanced order required)		55
807	椰子蒸蛋白 (整粒椰子) Egg White Custard in Whole Fresh Coconut (Hot) (1 hours advanced order required)		18
			一勺 1 Scoop 两勺 2 Scoop
	手搓雪糕 Xi Yan Signature Homemade Ice Cream		
809	椰糖雪糕 Palm Sugar Ice Cream		5 8
810	金沙南瓜雪糕 Pumpkin Salted Yolk Ice Cream		5 8
811	椰子雪糕 Coconut Ice Cream		5 8
812	豆腐雪糕 Tofu Ice Cream		5 8
813	私房荔枝桂花酒雪糕 Lychee Ice Cream in Osmanthus Flower Wine & Lychee Jus		5 8
814	枸杞雪糕 Superberry Goji Ice Cream & Jelly		5 8
815	柚子雪葩 Yuzu Sorbet	 	5 8
816	克罗夫配冰淇淋 Croffle with Ice Cream		10 13



饮料 Drinks

中国茶		每位
Chinese Tea		Per pax
901	龍珠茉莉花茶 (熱)(每杯) Dragon ball Jasmine tea	4.50
902	乌龙茶 Oolong tea	5.50
903	普洱茶 Pu Er Tea 15 Years	7
果汁		每杯
Juice Drinks		Per glass
910	潤喉蜂蜜柑桔 (熱/冷)(每杯) Kamquat Honey Juice Drink (Hot/Cold)	6
911	酸果蔓特饮(冷)(每杯) Sparkling Cranberry	8
912	酸橙特饮(冷)(每杯) Sparkling Lime	8
913	菠萝特饮(冷)(每杯) Sparkling Pineapple	8
914	苹果特饮(冷)(每杯) Sparkling Apple	8
汽水		每杯
Soft Drinks		Per glass
921	可乐 / 康怡可乐 / 雪碧 (每杯) Coke / Coke Zero / Sprite	5
922	苏打 / 汤力水 (每杯) Soda Water / Tonic Water	5
923	干姜 / 姜汁啤酒 Ginger Ale / Ginger Beer	5
瓶装水		
Bottled water		
931	新西兰泉水 NZ Pure Spring Water (500ml)	5
932	意大利苏打矿泉水 San Pellegrino Sparkling water	10
933	意大利矿泉水 San Pellegrino Still water	10