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Xi Yan Maxwell Chef's Bespoke Set Menus

1 APR - 23 MAY 2025

Executive 6 Course Lunch Menu at \$48++ per pax

(Min 2pax)

Appetizer

Jellyfish & Japanese Cucumber in Sesame Wasabi Sauce
芥菜胡麻浆拌小黄瓜卷海蜇頭

Grilled Honeyed Pork Collar with Thai Sauce
招牌烤蜜汁豬頸肉

Main Courses

Oolong Tea Smoked Chicken
with Mango Salsa
乌龙薰鸡

Qing Rong Vegetable and Beansprouts
with Chinese Ham
云南火腿炒青龍菜和豆芽

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

Poached Pears in Aged Osmanthus Wine with Lychee Ice Cream
桂花陈酒酿啤梨配荔枝冰淇淋



*Please Note: no further changes on the Executive Menu as menu is specially priced,
otherwise the price for this menu will be subject to market price charges*

All prices are subjected to Service Charge & GST.

Xi Yan Maxwell Modern Dining and Bar . Call: +65 6220 3546 .WhatsApp: +65 8228 8880 .

Email: info@xiyan.com.sg



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Xi Yan Maxwell Chef's Bespoke Set Menus

1 APR - 23 MAY 2025

Classic 6 Course at \$68++ per pax

(Min 2pax)

Starters

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith
花螺竹笙炖鸡汤

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

Main Courses

Oolong Tea Smoked Chicken with Mango Salsa
乌龙薰鸡

OR

Cherry Pork with Steamed Winter Melon
东瓜樱桃肉

Stir Fried Young Pea Shoots
with Preserved Vegetable
梅菜炒豆苗

Braised Red Grouper with Fish Maw
in Abalone Sauce
鮑汁紅燒紅斑配花膠

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下:

Braised Barramundi Fish Fillet with Fish Maw
in Abalone Sauce 鮑汁澳洲鲈鱼片配花膠]

Salmon Roe Shredded Crab Meat Pickled Ginger Fried Rice
鱼子鲜拆蟹肉私房炒饭

Dessert

Poached Pears in Aged Osmanthus Wine with Lychee Ice Cream
桂花陈酒酿啤梨配荔枝冰淇淋



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Ki Yan Maxwell Chef's Bespoke Set Menus

1 APR - 23 MAY 2025

Standard 7 Course at \$88++ per pax
Super 7 Course at \$108++ per pax

(Min 2pax)

Appetizers

Xi Yan Duo Platter Delights 私房二拼盤

- Pan-fried King Scallop Topped with Truffle Salsa
- Baked Mozzarella Morel & Minced Pork Eggplant
黑松露香煎帶子皇, 芝味菌皇焗茄子

Double Boiled Chicken Soup with Sea Whelk & Bamboo Pith
花螺竹笙炖鸡汤

Main Courses

Oolong Tea Smoked Chicken with Mango Salsa
乌龙薰鸡

(For Standard 7 only)

Shimo Wagyu Beef Ribeye Mint & Sesame Sauce (MB 7-8) (100g)
香煎澳洲和牛眼肉配芥末胡麻酱 / 秘制薄荷汁

(For Super 7 only)

Stir Fried Young Pea Shoots with Preserved Vegetable
梅菜炒豆苗

Braised Red Grouper with Fish Maw in Abalone Sauce
鮑汁紅燒紅斑配花膠

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Braised Barramundi Fish Fillet
with Fish Maw in Abalone Sauce 鮑汁澳洲鮪魚片配花膠]

Salmon Roe Shredded Crab Meat Pickled Ginger Fried Rice
魚子鮮拆蟹肉私房炒飯

Dessert

Poached Pears in Aged Osmanthus Wine with Lychee Ice Cream
桂花陳酒釀啤梨配荔枝冰淇淋



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Xi Yan Maxwell Chef's Bespoke Set Menus

1 APR - 23 MAY 2025

Premium 8 Course at \$128++ per pax
Supreme 8 Course at \$148++ per pax

(Min 2pax)

Appetizers

Xi Yan Duo Platter Delights 私房二拼盤

- Pan-fried King Scallop Topped with Truffle Salsa

- Baked Mozzarella Morel & Minced Pork Eggplant

黑松露香煎帶子皇, 芝味菌皇焗茄子

Treasure of the Sea

脆皮海參

Fried Caramelized Sea Cucumber with Greens



Main Courses

Abalone Sea Whelk Treasure Soup

Mini Abalone, Sea Whelk, Bamboo Pith

鮑魚魚鰾海螺湯 (迷你鮑魚, 海螺, 竹筴)

Oolong Tea Smoked Chicken with Mango Salsa

烏龍薰雞

(For Premium 8 only)

Shimo Wagyu Beef Ribeye Mint & Sesame Sauce (MB 7-8)

香煎澳洲和牛眼肉配芥末胡麻醬 / 秘制薄荷汁 (100g)

(For Supreme 8 only)

Stir Fried Young Pea Shoots with Preserved Vegetable

梅菜炒豆苗

Braised Red Grouper with Premium Fish Maw in Abalone Sauce

鮑汁紅燒紅斑配花膠

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Braised Barramundi Fish Fillet

with Fish Maw in Abalone Sauce 鮑汁澳洲鮪魚片配花膠]

Salmon Roe Shredded Crab Meat Pickled Ginger Fried Rice

魚子鮮拆蟹肉私房炒飯



Dessert

Poached Pears in Aged Osmanthus Wine with Lychee Ice Cream

桂花陳酒釀啤梨配荔枝冰淇淋



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