



22 FEB - 31 MAR 2025

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

(Min 2pax)

### **Appetizer**

Greenhouse Tomatoes in Wasabi Sesame Sauce |芥茉胡麻浆伴日本溫室蕃茄

### Soup

Furong Chicken Soup 芙蓉鸡汤

### **Main Courses**

Chaozhou Hong Shao Rou with Lychee & Lychee Pearl 潮州红烧肉 | 荔枝 | 荔枝珍珠

Shrimp Paste Barramundi Fillet with Pomelo, Water Chestnut Salad with Calamansi Juice 香茅蝦膏炸澳洲鲈鱼片配柚子沙拉

Hakka Fried Noodles with Pork & Vegetables 炒客家面 (猪肉,蔬菜)

# Sauce

### Dessert

Xi Yan Signature Handcrafted Ice Cream 手搓雪糕

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





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## Classic & Course at \$68++ per pax

(Min 2pax)

### **Appetizers**

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

Furong Chicken Soup 芙蓉鸡汤

### **Main Courses**

Roasted Chicken with Dried Ginger & Clam Sauce Marinate 鮮沙薑蜆芥脆皮燒雞 OR Chaozhou Hong Shao Rou with Lychee & Lychee Pearl

Sautéed Asparagus with Black Truffle & Mushroom 黑松露野菌炒蘆筍

潮州红烧肉 | 荔枝 | 荔枝珍珠

Steamed Marbled Goby (Soon Hock) in Duo Sauce

of Spicy Chilli & Pickled Olive on Rice Noodle 私房剁椒榄豉酱筍殼魚

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Marbled Goby (Soon Hock). Duo Sauce of Spicy Chilli & Pickled Olive on Rice Noodle

私房剁椒榄豉酱鲈鱼片/

### **Dessert**

Green Tea & Palm Sugar Crème Brûlée 法式椰糖綠茶燉蛋



# Li Yan Maxwell Chef's Eespoke Set Menus

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

(Min 2pax)

### **Appetizers**

Furong Chicken Soup 芙蓉鸡汤

Xi Yan Trio Platter Delights 私房三拼盤

- King Prawns and Thai Pomelo Salad
- Hakka Savory Salted Duck with Beancurd Cake
- Honeyed Wasabi Lime Fish Wafer

大蝦泰式柚子沙拉, 客家咸水鸭拼豆干, 灯影鱼片

### **Main Courses**

Roasted Chicken with Dried Ginger & Clam Sauce Marinate **鮮沙薑蜆芥脆皮燒雞** (For Standard 6 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 6 only)

Sautéed Asparagus with Black Truffle & Mushroom 黑松露野菌炒蘆筍

Steamed Marbled Goby (Soon Hock) in Duo Sauce of Spicy Chilli & Pickled Olive on Rice Noodle 私房剁椒榄豉酱筍殼魚

(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Marbled Goby (Soon Hock) in Duo Sauce of Spicy Chilli & Pickled Olive on Rice Noodle 私房剁椒榄豉酱鲈鱼片]

### **Dessert**

Green Tea & Palm Sugar Crème Brûlée 法式椰糖綠茶燉蛋



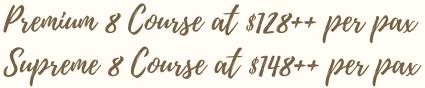
All prices are subjected to Service Charge & GST.

Xi Yan Maxwell Modern Dining and Bar . Call: +65 6220 3546 .WhatsApp: +65 8228 8880 . Email: info@xiyan.com.sg



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(Min 2pax)

### **Appetizers**

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

Xi Yan Trio Platter Delights 私房三拼盤

- Greenhouse Tomatoes in Wasabi Sesame Sauce
- Hakka Savory Salted Duck with Beancurd Cake
- Honeyed Wasabi Lime Fish Wafer

芥茉胡麻浆伴日本溫室蕃茄,客家咸水鸭拼豆干,灯影鱼片

Furong Chicken Soup 芙蓉鸡汤

### **Main Courses**

Baked Crab Meat with Porcini Mushroom & Mozzarella Cheese 牛肝菌据釀蟹盖

Roasted Chicken with Dried Ginger & Clam Sauce Marinate 鮮沙薑蜆芥脆皮燒雞

(For Premium 8 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 Supreme 8 only)

Sautéed Asparagus with Black Truffle & Mushroom 黑松露野菌炒蘆筍

Steamed Marbled Goby (Soon Hock) in Duo Sauce of Spicy Chilli & Pickled Olive on Rice Noodle 私房剁椒榄豉酱筍殼魚
(5 guests or above / 5 位或以上)

[4 guests or below, 4 位或以下: Steamed Marbled Goby (Soon Hock) in Duo Sauce of

Spicy Chilli & Pickled Olive on Rice Noodle

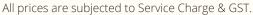
私房剁椒榄豉酱鲈鱼片/

### **Dessert**

Green Tea & Palm Sugar Crème Brûlée 法式椰糖綠茶燉蛋







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