千金一席富人宴
Yàn Peking duck
served with homemade crépe & traditional garnishes
招牌片皮鴨
Yàn Peking duck 2nd course
招牌片皮鴨二食
Signature crispy roast suckling pig served in 3 ways
(crispy skin, carved shoulder & oven-baked fillet with lemongrass)
片皮乳豬全體三食 (片皮, 斬邊腿肉, 香茅翻焼豬背肉)
Braised 4 heads whole abalone and sea cucumber, fish maw and mushroom with braised mini buddha jumps over the wall, accompanied with double-boiled conpoy soup
紅燒原只四頭鮮鮑佛跳牆配干貝上湯
Whole coconut combination - braised hot and sour broth with crab claw and scallops served with a glass of coconut juice and crispy breadstick
椰盅叁品 :蟹鉗, 帶子酸辣羹, 鬆化蔥油條, 椰青水
Double-boiled chicken soup served in a young coconut and crispy breadstick
椰盅燉雞配鬆化蔥油條
Steamed crab claw with Chinese wine and essence of chicken
花雕鸡油蒸蟹鉗
Sautéed beef tenderloin cubes with asparagus and white pepper sauce
白胡椒露筍牛柳粒
Oven-baked lamb’s rack with bacon
煙肉焗羊排
28

Sliced duck meat pancake with fresh pineapple, beancurd sheets, cucumber and sesame dressing
鴨脯鳳梨薄餅
12

Stewed king prawns with shark cartilage broth
鯊魚骨湯煮老虎大蝦
18

Crispy fried soft shell crab served with silver fish fried rice
鬆脆軟殻蟹配黑椒銀魚一口飯
14

Braised king prawns with fresh crabmeat, bean sprouts and golden pumpkin sauce
金湯花蟹肉鴛鴦飯
12

Fried live prawn with crispy noodle ball
鮮蝦繍球面
12

Bi Feng Tang crab deep fried with fragrant garlic, black beans and chilli
避風塘炒蟹
22

Braised duck with yam and plum sauce
香芋梅子焗砵仔鴨
22

Fragrant rice soup with crab meat and crispy rice
脆米蟹肉霆湯泡飯
5 (小) 28

Bi Feng Tang crab deep fried with fragrant garlic, black beans and chilli
避風塘炒蟹
22

Subject to 10% service charge and prevailing GST
<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Crispy silver fish</td>
<td>8</td>
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<tr>
<td>香脆銀針魚</td>
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<tr>
<td>Deep-fried diced chicken with dried chilli</td>
<td>14</td>
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<tr>
<td>辣子雞</td>
<td></td>
</tr>
<tr>
<td>Marinated goose webs</td>
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</tr>
<tr>
<td>鹵水鵝掌</td>
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<tr>
<td>Crunchy jellyfish head</td>
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<tr>
<td>爽脆海蜇頭</td>
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<td>Marinated Sze Chuan cabbage</td>
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<tr>
<td>和味炸菜</td>
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<tr>
<td>Marinated cucumber with minced garlic</td>
<td>6</td>
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<tr>
<td>蒜泥香醋黃瓜</td>
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<tr>
<td>Deep-fried pressed beancurd sheet with salt and chilli flakes</td>
<td>8</td>
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<tr>
<td>椒鹽豆根</td>
<td></td>
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<tr>
<td>Deep-fried fungus and mushroom with crispy beancurd sheet</td>
<td>10</td>
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<tr>
<td>金衣雙脆</td>
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</tbody>
</table>

Subject to 10% service charge and prevailing GST
Signature crispy roast suckling pig served in 3 ways
(crispy skin, carved shoulder & oven-baked fillet with lemongrass)
片皮乳豬全體三食（片皮，斬邊腿肉，香茅翻焼豬背肉）
Please place your order one day in advance
請提前一天預訂

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<tr>
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<th>SMALL</th>
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<th>WHOLE</th>
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<tbody>
<tr>
<td>Yàn Peking duck</td>
<td>40</td>
<td>80</td>
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<tr>
<td>served with homemade crêpe &amp; traditional garnishes</td>
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<tr>
<td>招牌片皮鴨</td>
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<tr>
<td>Yàn Peking duck 2nd course</td>
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<tr>
<td>招牌片皮鴨二食</td>
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<td></td>
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<tr>
<td>Roast duck</td>
<td>20</td>
<td>30</td>
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<tr>
<td>明爐燒鴨</td>
<td></td>
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<tr>
<td>Soya chicken</td>
<td>18</td>
<td>23</td>
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<tr>
<td>玫瑰豉油雞</td>
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<tr>
<td>Roast crispy chicken</td>
<td>23</td>
<td>46</td>
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<tr>
<td>脆皮炸子雞</td>
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<tr>
<td>Barbeque honey pork</td>
<td>18</td>
<td>27</td>
<td>36</td>
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<tr>
<td>蜜汁叉燒</td>
<td></td>
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</tr>
<tr>
<td>Barbeque combination platter (2 types)</td>
<td>22</td>
<td>33</td>
<td>44</td>
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<tr>
<td>燒味雙拼盤</td>
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<tr>
<td>Roast pork belly</td>
<td>14</td>
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<tr>
<td>冰燒三層肉</td>
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</table>

Subject to 10% service charge and prevailing GST
Soup of the day

A daily changing item providing guests with different slow-brewed soups at Yăn restaurant. Chinese cookery has a long history of preparing numerous soups, with a vast selection of ingredients to promote health, beauty and rejuvenation.

Soup of the day

每天老火例湯

是日燉湯

Poached live prawns in superior stock

濃湯過橋海蝦湯

Hot and sour seafood soup

海鮮酸辣羹

Dried fish maw broth with fresh crab meat

蟹肉魚鰾羹

Golden pumpkin broth with fresh crab meat

金湯蟹肉羹

Vegetarian thick soup with assorted diced vegetables

雲池玉液羹

Braised golden mushroom and bamboo pith soup

至尊齋翅

PER PERSON 每位

24

12

18

14

14

14

14

14

14

14

Subject to 10% service charge and prevailing GST
Subject to 10% service charge and prevailing GST

LIVE SEAFOOD
活海鮮

FISH 魚

SEASONAL PRICE PER 100G 時價每100g

Marble goby
'soon hock'
筍殼

Star grouper
東星斑

Red grouper
紅斑

Tiger grouper
老虎斑

Pomfret
白鯧魚

RECOMMENDED COOKING STYLES
各類遊水魚制法

Deep fried with golden garlic and superior sauce
金蒜油浸

Braised with spring onions, ginger and bean skin
豆根薑蔥燜

Steamed with superior soy sauce
清蒸

Steamed with black bean sauce
豉汁蒸

Steamed with shredded pork and pickled vegetables
潮州蒸

Steamed Huaiyang style with baby cabbage
淮揚浸

Steamed with pickled chilli
剁椒蒸

Selection of live seafood may vary according to season and market availability
活海鮮可能取決於季節和市場供應

Subject to 10% service charge and prevailing GST
LIVE SEAFOOD
活海鲜

LOBSTERS, PRAWNS, CLAMS, CRABS
龍蝦，蝦，貝類，螃蟹

SEASONAL PRICE PER 100G 時價每100g
Australian lobster 澳洲龍蝦
Sri Lankan crab 斯里蘭卡肉蟹
Local lobster 小青龍
Live prawns 活蝦

SEASONAL PRICE PER PIECE 時價每隻
Bamboo clams 螺子皇
Canadian jumbo oyster 加拿大珍寶生蠔

RECOMMENDED COOKING STYLES FOR PRAWNS
各類活生蝦制法
- Steamed with minced garlic 蒜茸蒸
- Steamed with minced ginger 薑茸汁蒸
- Deep fried with Chardonnay white wine sauce 沙當尼白酒汁
- Sautéed with fried garlic and spring onion 干薑葱蒜茸炒
- Steamed with minced garlic and vermicelli 蒜茸粉絲蒸
- Steamed with egg white and Chinese wine 花雕鳳胎蒸
- Wok-fried black pepper 黑椒炒
- Wok-fried Singapore style chilli 星洲辣椒
- Poached with superior soya sauce 白灼
- Steamed with black bean sauce 豆豉蒸
- Steamed superior soya sauce 清蒸
- Steamed with X.O. sauce 极品酱蒸
- Baked with cheese 芝士焗

RECOMMENDED COOKING STYLES FOR LOBSTERS & CRABS
各類龍蝦，螃蟹制法
- Steamed with minced garlic 蒜茸蒸
- Steamed with minced ginger 薑茸汁蒸
- Steamed with chilli 剁椒蒸
- Steamed with minced garlic and vermicelli 蒜茸粉絲蒸
- Steamed with egg white and Chinese wine 花雕鳳胎蒸
- Wok-fried black pepper 黑椒炒
- Wok-fried Singapore style chilli 星洲辣椒

RECOMMENDED COOKING STYLES FOR CLAMS
各類活螺類製法
- Steamed with minced garlic 蒜茸蒸
- Steamed with minced ginger 薑茸汁蒸
- Steamed with black bean sauce 豆豉蒸
- Steamed superior soya sauce 清蒸
- Steamed with X.O. sauce 极品酱蒸
- Steamed with black bean sauce 豆豉蒸
- Steamed with chilli 剁椒蒸
- Baked with cheese 芝士焗

Selection of live seafood may vary according to season and market availability 活海鮮可能取決於季節和市場供應
Subject to 10% service charge and prevailing GST
ABALONE, DELICACIES

鱼鲍，海味

 człowieka

• Braised 4 heads whole abalone and sea cucumber, fish maw and mushroom with braised mini buddha jumps over the wall accompanied with double-boiled conpoy soup
红烧原只四头鲜鲍佛跳墙配干贝上汤

Braised sliced abalone with fresh wild mushroom

Braised sliced abalone with vegetables

Braised fish maw with bai ling mushroom

Braised sea cucumber with black mushroom

Braised 2 heads whole abalone with superior oyster sauce

Braised 3 heads whole abalone with superior oyster sauce

Braised Australian green lips abalone

Per Person 每位

PER PIECE 每只

Seasonal Price 時價

Please place your order at least two days in advance 请提前两天预订

Subject to 10% service charge and prevailing GST
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<thead>
<tr>
<th>Dish</th>
<th>Price (港元)</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>Braised duck with yam and plum sauce</td>
<td>22</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Steamed sea perch fillet with superior soy sauce</td>
<td>15</td>
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<td></td>
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<tr>
<td>Prawns cooked in dual styles deep-fried with thousand island sauce and wasabi-mayo</td>
<td>36, 54, 72</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Sautéed scallops with fresh mushrooms and asparagus</td>
<td>36, 54, 72</td>
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<tr>
<td>Sautéed beef cubes with ginger, spring onion and vinegar</td>
<td>28, 42, 56</td>
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<tr>
<td>Sweet and sour pork with fresh pineapple</td>
<td>20, 30, 40</td>
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<td></td>
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<tr>
<td>Steamed eggplant with minced pork and conpoy</td>
<td>18, 27, 36</td>
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<td></td>
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<tr>
<td>Fried egg white with prawns</td>
<td>36, 54, 72</td>
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<tr>
<td>Sautéed minced fish with diced vegetables</td>
<td>20, 30, 40</td>
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<tr>
<td>Wok-fried vermicelli with conpoy</td>
<td>20, 30, 40</td>
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<tr>
<td>Steamed fresh milk with live prawns and crab meat</td>
<td>24, 36, 48</td>
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<tr>
<td>Claypot braised chicken with black beans and onions</td>
<td>20, 30, 40</td>
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</table>
SEASONAL VEGETABLES AND BEANCURD
時令蔬菜，豆腐

Braised beancurd with mushrooms and seasonal vegetables
红烧豆腐

Braised home-made beancurd with nameko mushroom, conpoy and seasonal greens
私房豆腐

Steamed thousand layer beancurd with diced honey-glazed pork, conpoy, mushroom and gingko nuts
千頁豆腐

Stewed beancurd with minced chicken and spicy sauce in Sze Chuan style
麻婆豆腐

Braised beancurd with diced chicken and salted fish served in a claypot
咸魚雞粒豆腐煲

YOUR CHOICE OF COOKING STYLES FROM OUR DAILY SELECTION OF FRESH GARDEN GREENS:
各式炒田園時蔬

Wok-fried with X.O. Sauce
X.O.酱炒

Wok-fried with minced garlic
蒜茸炒

Poached with oyster sauce
蠔油扒

Wok-fried with ginger juice
薑汁炒

Poached with soya sauce
豉油皇白灼

Stir-fry
清炒

Black bean and preserved carp fish
豆豉鯪魚炒

Fermented beancurd with chilli
腐乳椒絲炒

Subject to 10% service charge and prevailing GST
<table>
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<tr>
<th>Item</th>
<th>Price (S)</th>
<th>Price (M)</th>
<th>Price (L)</th>
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<tbody>
<tr>
<td>Fried live prawn with crispy noodle ball</td>
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<tr>
<td>Fragrant rice soup with crab claw</td>
<td>20</td>
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<tr>
<td>Seafood noodles soup</td>
<td>14</td>
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<tr>
<td>Yán claypot rice with preserved meat and Chinese sausage and vegetable</td>
<td>14</td>
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</tr>
<tr>
<td>Oriental fried rice with shrimps and honey glazed barbecued pork</td>
<td>18</td>
<td>27</td>
<td>36</td>
</tr>
<tr>
<td>Fried rice with salted fish and chicken</td>
<td>18</td>
<td>27</td>
<td>36</td>
</tr>
<tr>
<td>Fried rice with seafood in lotus leaf</td>
<td>22</td>
<td>33</td>
<td>44</td>
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<tr>
<td>Fried udon noodles with sliced beef</td>
<td>22</td>
<td>33</td>
<td>44</td>
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<tr>
<td>Fried noodles with bean sprouts and chives</td>
<td>18</td>
<td>27</td>
<td>36</td>
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<tr>
<td>Braised ee-fu noodles</td>
<td>18</td>
<td>27</td>
<td>36</td>
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<tr>
<td>Fried crispy noodles with deluxe seafood</td>
<td>28</td>
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Subject to 10% service charge and prevailing GST
### Dim sum combination platter

<table>
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<tbody>
<tr>
<td>Dim sum combination platter</td>
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<tr>
<td>Steamed fresh prawn dumpling (4 pieces)</td>
<td>8.00</td>
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<tr>
<td>Steamed prawn and chicken dumpling topped with fish roe (4 pieces)</td>
<td>8.00</td>
</tr>
<tr>
<td>Steamed xiao long bao with minced pork and superior stock (4 pieces)</td>
<td>5.80</td>
</tr>
<tr>
<td>Deep fried beancurd sheet with shrimps and chives (3 pieces)</td>
<td>6.80</td>
</tr>
<tr>
<td>Deep fried prawn dumpling served with mayonnaise (4 pieces)</td>
<td>8.00</td>
</tr>
<tr>
<td>Pan-fried carrot cake with preserved vegetables and chinese sausage</td>
<td>5.80</td>
</tr>
<tr>
<td>Steamed chicken feet with spicy sauce</td>
<td>5.80</td>
</tr>
<tr>
<td>Steamed spare ribs with black beans</td>
<td>5.80</td>
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Subject to 10% service charge and prevailing GST

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*ALL DAY CHINESE PASTRIES*

點 心

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Dim sum combination platter

六小點心組合

Steamed fresh prawn dumpling (4 pieces)
水晶鮮蝦餃

Steamed prawn and chicken dumpling topped with fish roe (4 pieces)
魚子燒賣皇

Steamed xiao long bao with minced pork and superior stock (4 pieces)
上海小籠包

Deep fried beancurd sheet with shrimps and chives (3 pieces)
鮮蝦腐皮卷

Deep fried prawn dumpling served with mayonnaise (4 pieces)
沙律明蝦角

Pan-fried carrot cake with preserved vegetables and chinese sausage (3 pieces)
香煎蘿蔔糕

Steamed chicken feet with spicy sauce
濃醬蒸鳳爪

Steamed spare ribs with black beans
豉汁蒸排骨
D E S S E R T S

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Double-boiled bird’s nest with rock sugar (hot/cold)</td>
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<tr>
<td>冰花燉燕窩 (熱/冷)</td>
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<tr>
<td>Double-boiled hashima with red dates and lotus seeds (hot/cold)</td>
<td>14</td>
</tr>
<tr>
<td>紅蓮燉雪蛤 (熱/冷)</td>
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</tr>
<tr>
<td>Chilled apricot with sea coconut and basil seed (hot/cold)</td>
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</tr>
<tr>
<td>萬星杏脯 (熱/冷)</td>
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<tr>
<td>Chilled mango crème with sago and fresh peel pomelo</td>
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<tr>
<td>楊枝甘露</td>
<td></td>
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<tr>
<td>Chilled home made fresh mango pudding</td>
<td>8</td>
</tr>
<tr>
<td>香芒布丁</td>
<td></td>
</tr>
<tr>
<td>Chilled mango cream topped with vanilla ice cream and oats served in coconut</td>
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</tr>
<tr>
<td>雪裡飄香</td>
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</tr>
<tr>
<td>Chilled home made herbal jelly</td>
<td>8</td>
</tr>
<tr>
<td>清熱龜苓膏</td>
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<tr>
<td>Crispy fried durian fritters</td>
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<tr>
<td>脆皮榴蓮</td>
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<tr>
<td>Hot red bean cream with lotus seeds</td>
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<tr>
<td>蓮子紅豆沙</td>
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<td>Hot almond cream</td>
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<tr>
<td>生磨杏仁茶</td>
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<tr>
<td>Deep-fried chinese pancake filled with red bean paste</td>
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<tr>
<td>豆沙窩餅</td>
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<tr>
<td>Steamed custard bun filled with salted egg yolk (3 pieces)</td>
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</tr>
<tr>
<td>奶黃流沙包</td>
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