



# CHEF'S RECOMMENDATIONS



Yàn Peking duck served with homemade crêpe & traditional garnishes 招牌片皮鴨	半只 一只 40 80	Double-boiled chicken soup served in a young coconut and crispy breadstick 椰盅燉雞配鬆化蔥油條	PER PERSON 每位 22
Yàn Peking duck 2 <sup>nd</sup> course 招牌片皮鴨二食	10 15	Sautéed beef tenderloin cubes with asparagus and white pepper sauce 白胡椒露笋牛柳粒	14
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, 香茅翻燒豬背肉) <i>Please place your order one day in advance 請提前一天預訂</i>	124 248	Stewed king prawns with shark cartilage broth 鯊魚骨湯煮老虎大蝦	18
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	PER PERSON 每位 98	raised duo vermicelli with fresh crabmeat, bean sprouts and golden pumpkin sauce 金湯花蟹肉燜鴛鴦米	12
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	24	Fried live prawn with crispy noodle ball 鮮蝦繡球面	12
		Fragrant rice soup with crab meat and crispy rice 脆米蟹肉西施泡飯	PER PERSON 每位 S(小) 28
		Bi Feng Tang crab deep fried with fragrant garlic, black beans and chilli 避風塘炒蟹	SEASONAL PRICE 時價

千金一席富人宴

宴  
YÀN



*YÀN Private Dining Room*  
厢房



REFERS TO FEAST AND  
THE DINING EXPERIENCE  
AT YÀN IS REMINISCENT  
OF CONVIVIAL GATHERING  
AND TOGETHERNESS



*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, 香茅翻燒豬背肉)

# CHEF'S SIGNATURE CREATIONS

## 主廚精選菜式

	HALF 半只	WHOLE 一只
Yàn Peking duck served with homemade crêpe & traditional garnishes 招牌片皮鴨	40	80
Yàn Peking duck 2 <sup>nd</sup> course 招牌片皮鴨二食	10	15
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, 香茅翻燒豬背肉) <i>Please place your order one day in advance 請提前一天預訂</i>	124	248
		PER PERSON 每位
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		98
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		24
Double-boiled chicken soup served in a young coconut and crispy breadstick 椰盅燉雞配鬆化蔥油條		22
Sautéed beef tenderloin cubes with asparagus and white pepper sauce 白胡椒露芽牛柳粒		S (小) 28





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



PER PERSON 每位

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

Braised duo vermicelli with fresh crabmeat, s (小) 28  
bean sprouts and golden pumpkin sauce  
金湯花蟹肉焗鴛鴦米

Fried live prawn with crispy noodle ball 12  
鮮蝦繡球面

PER SERVING 每份

Fragrant rice soup with crab meat and crispy rice s (小) 28  
脆米蟹肉西施泡飯

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



*Deep-fried diced chicken with dried chilli*  
辣子雞

# APPETIZER

## 餐前小食

	PER SERVING 每份
Crispy silver fish 香脆銀針魚	8
Deep-fried diced chicken with dried chilli 辣子雞	14
Crunchy jellyfish head 爽脆海蜇頭	8
Marinated cucumber with minced garlic 蒜泥香醋黃瓜	6
Deep-fried pressed beancurd sheet with salt and chilli flakes 椒鹽豆根	8
Deep-fried fungus and mushroom with crispy beancurd sheet 金衣雙脆	10



*Yàn Peking duck served with homemade crêpe & traditional garnishes*  
招牌片皮鴨

# BARBEQUE DELIGHTS

## 燒臘

	HALF 半只	WHOLE 一只	
<p>❖ Signature crispy roast suckling pig served in 3 ways (crispy skin, carved shoulder &amp; oven-baked fillet with lemongrass) 片皮乳豬全體三食 (片皮, 斬邊腿肉, 香茅翻燒豬背肉) <i>Please place your order one day in advance 請提前一天預訂</i></p>	124	248	
	SMALL 小	HALF 半只	WHOLE 一只
Yàn Peking duck served with homemade crêpe & traditional garnishes 招牌片皮鴨		40	80
Yàn Peking duck 2 <sup>nd</sup> course 招牌片皮鴨二食		10	15
Roast duck 明爐燒鴨	20	30	60
Soya chicken 玫瑰豉油雞	18	23	46
Roast crispy chicken 脆皮炸子雞		23	46
	S 小	M 中	L 大
Barbeque honey pork 蜜汁叉燒	18	27	36
Barbeque combination platter (2 types) 燒味雙拼盤	22	33	44
		PER SERVING 每份	
Roast pork belly 冰燒三層肉			14



*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

# S O U P

## 湯類

	PER PERSON 每位
<p>❖ 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</p>	24
<p>Soup of the day 每天老火例湯 A daily changing item providing guests with different slow-brewed soups at Yàn restaurant. Chinese cookery has a long history of preparing numerous soups, with a vast selection of ingredients to promote health, beauty and rejuvenation. 宴餐廳每天將提供不同的例湯。老火湯一直是中國南方烹飪的傳統, 把各類搭配得宜的原料一同慢火熬製, 取其精華以達到保健和美容的療效</p>	12
<p>House special double-boiled soup 是日燉湯</p>	18
<p>Dried fish maw broth with fresh crab meat 蟹肉魚鰾羹</p>	14
<p>Golden pumpkin broth with fresh crab meat 金湯蟹肉羹</p>	14
<p>Vegetarian thick soup with assorted diced vegetables 雲池玉液羹</p>	14
<p>Braised golden mushroom and bamboo pith soup 至尊齋翅</p>	14





*Deep fried local lobster with Chardonnay white wine sauce*  
沙當尼白酒汁龍蝦

# 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

各類游水魚制法

Deep fried with golden garlic and  
superior sauce  
金蒜油浸

Braised with spring onions, ginger  
and bean skin  
豆根羌蔥燜

Steamed with superior soy sauce  
清蒸

Steamed with black bean sauce  
豉汁蒸

Steamed Huaiyang style with  
baby cabbage  
淮揚浸

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

## 活海鮮

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 蠔子皇	Canadian jumbo oyster 加拿大珍寶生蠔
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活海鮮可能取決於季節和市場供應

Subject to 10% service charge and prevailing GST

## RECOMMENDED COOKING STYLES FOR PRAWNS

### 各類活生蝦制法

Steamed with minced garlic 蒜茸蒸	Poached with superior soya sauce 白灼
Steamed with minced ginger 薑茸汁蒸	Steamed with black bean sauce 豉汁蒸

## RECOMMENDED COOKING STYLES FOR LOBSTERS & CRABS

### 各類龍蝦, 螃蟹制法

Deep fried with Chardonnay white wine sauce 沙當尼白酒汁	Steamed with egg white and Chinese wine 花雕鳳胎蒸
Steamed with minced ginger 薑茸汁蒸	Wok-fried black pepper 黑椒炒
Steamed with minced garlic and vermicelli 蒜茸粉絲蒸	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 and vermicelli 蒜蓉粉絲蒸	Steamed with black bean sauce 豆豉蒸
Steamed with X.O. sauce 極品醬蒸	Steamed superior soya sauce 清蒸

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



*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

# ABALONE, DELICACIES

## 魚鮑, 海味

	PER PERSON 每位
 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	98
Braised sliced abalone with fresh wild mushroom 蠔皇鮑脯拌野菌	26
Braised sliced abalone with vegetables 蠔皇碧綠鮑片	20
Braised fish maw with bai ling mushroom 蠔皇花膠拌白靈菇	26
Braised sea cucumber with black mushroom 蠔皇北菇扣海參	20
	PER PIECE 每只
Braised 2 heads whole abalone with superior oyster sauce 紅燒蠔皇二頭鮮吉品	68
Braised 3 heads whole abalone with superior oyster sauce 紅燒蠔皇三頭鮮吉品	58
Braised 4 heads whole abalone with superior oyster sauce 紅燒蠔皇四頭鮮吉品	48
Braised Australian green lips abalone 澳洲青邊鮑魚	SEASONAL PRICE 時價
<i>Please place your order at least two days in advance</i> 請提前兩天預訂	

# CHEF'S WOK-FRIED DISHES

## 主廚小炒

	PER PIECE 每件		
Steamed sea perch fillet with superior soy sauce 清蒸鱸魚			15
	S 小	M 中	L 大
Prawns cooked in dual styles deep-fried with thousand island sauce and wasabi-mayo 鴛鴦蝦球(千島拼日式芥菜)	36	54	72
Sautéed scallops with fresh mushrooms and asparagus 露筍鮮菌帶子	36	54	72
Sautéed beef cubes with ginger, spring onion and vinegar 香醋牛柳粒	28	42	56
Sweet and sour pork with fresh pineapple 鳳梨咕嚕肉	20	30	40
Steamed eggplant with minced pork and conpoy 金瑤肉末茄子	18	27	36
Fried egg white with prawns 大良鮮奶蝦球	36	54	72





*Steamed thousand layer beancurd with diced honey-glazed pork,  
conpoy, mushroom and ginkgo nuts*

千頁豆腐

# SEASONAL VEGETABLES AND BEANCURD

## 時令蔬菜, 豆腐

	S 小	M 中	L 大
Braised beancurd with mushrooms and seasonal vegetables 紅燒豆腐	20	30	40
Steamed thousand layer beancurd with diced honey-glazed pork, conpoy, mushroom and ginkgo nuts 千頁豆腐	22	33	44
Stewed beancurd with minced chicken and spicy sauce in Sze Chuan style 麻婆豆腐	20	30	40
Braised beancurd with diced chicken and salted fish served in a claypot 咸魚雞粒豆腐煲	20	30	40

### YOUR CHOICE OF COOKING STYLES FROM OUR DAILY SELECTION OF FRESH GARDEN GREENS:

#### 各式炒田園時蔬

S 小 18    M 中 27    L 大 36

Wok-fried with X.O. Sauce  
X.O. 醬炒

Poached with soya sauce  
豉油皇白灼

Wok-fried with minced garlic  
蒜茸炒

Stir-fry  
清炒

Poached with oyster sauce  
蠔油扒

Black bean and preserved carp fish  
豆豉鯪魚炒

Wok-fried with ginger juice  
薑汁炒

Fermented beancurd with chilli  
腐乳椒絲炒



*Fried live prawn with crispy noodle ball*  
鲜蝦繡球面

# NOODLES AND RICE

## 面, 飯

	PER PERSON 每位		
✧ Fried live prawn with crispy noodle ball 鮮蝦繡球面			12
Seafood noodles soup 海鮮湯麵			14
Yàn claypot rice with preserved meat and chinese sausage and vegetable 臘味砂窩飯 <i>Please place your order one day in advance 請提前一天預訂</i>			14
	S 小	M 中	L 大
Oriental fried rice with shrimps and honey glazed barbecued pork 楊洲炒飯	18	27	36
Fried rice with salted fish and chicken 鹹魚雞粒炒飯	18	27	36
Fried rice with Crab Meat 蟹肉炒飯	22	33	44
Fried udon noodles with sliced beef 干炒牛肉烏冬	22	33	44
Fried noodles with bean sprouts and chives 豉油皇炒麵	18	27	36
Braised ee-fu noodles 干燒伊麵	18	27	36
Fried crispy noodles with deluxe seafood 海鮮炒生面	28	42	56

# DESSERTS

## 甜品

	PER PERSON 每位
Double-boiled bird's nest with rock sugar (hot/cold) 冰花燉燕窩 (熱/冷)	68
Double-boiled hashima with red dates and lotus seeds (hot/cold) 紅蓮燉雪蛤 (熱/冷)	14
Chilled apricot with sea coconut and basil seed (hot/cold) 萬星杏脯 (熱/冷)	8
Chilled mango crème with sago and fresh peel pomelo 楊枝甘露	8
Chilled home made fresh mango pudding 香芒布丁	8
Chilled mango cream topped with vanilla ice cream and oats served in coconut 雪裡飄香	12
Chilled home made herbal jelly 清熱龜苓膏	8
Hot red bean cream with lotus seeds 蓮子紅豆沙	8
Hot almond cream 生磨杏仁茶	8
	PER SERVING 每份
Deep-fried chinese pancake filled with red bean paste 豆沙窩餅	14
Steamed custard bun filled with salted egg yolk (3 pieces) 奶黃流沙包	6