



Celebrate the meaning of family with  
convivial gatherings and traditional Cantonese classics  
artfully presented at Yàn.



## 金箔顺德黄尾鱼捞起

Savoury Signature Yellowtail Fish Yu Sheng with Golden Flake in Shun De Style

S\$128++ (10 persons)

Yàn's rendition of the ubiquitous Yu Sheng is a distinct, savoury delicacy from Shunde- a river town in China famed for its fresh produce. The base of crispy fried vermicelli is laid with slender slices of ginger, spring onion, crunchy capsicums and finely ground peanut, before being topped with generous slices of Hamachi fish and tossed in a special savoury sauce and a topping of gold flakes. Toss to a year of good luck, prosperity and wealth! Available for dine in only at \$128++.



## 招财进宝盆菜

Yàn's Harvest Pen Cai

Labouring over the stove for more than five hours to allow the flavours to seep into this auspicious delight; Yàn's Pen Cai boasts different layers of 20 luxurious ingredients from Whole 4 Head Abalones, Sea Cucumber, Scallop, Whole Conpoy to Ginkgo Nuts served communal-style in a festive casserole pot. Available for dine in and takeaways and must be ordered at least 2 days in advance.

Dine in at \$408++ for 6 persons and \$680++ for 10 persons  
Takeaway at \$408nett for 6 persons and \$680nett for 10 persons

# 年年有余宴

每位 \$198++ (2 位用)  
\$198++ per person (min 2 person)

发财三文鱼捞起  
Prosperity Salmon Lo Hei

金汤蟹肉烩燕窝  
Golden Pumpkin Broth with Fresh Crab Meat & Bird's Nest

上汤开边焗龙虾  
Baked Half Lobster with Superior Stock

蚝皇三头鲍鱼拌野菌  
Braised 3 Head Abalone with Fresh Mushroom & Oyster Sauce

油鸡捞生面  
Soya Chicken with Noodles & Vegetable

红莲炖雪蛤配金银满屋  
Double-boiled Hashima with Red Dates &  
Deep-fried Sesame Rice Ball

Subject to 10% service charge and prevailing GST



# 花开富贵宴

每位 \$118++ (4-6位用)  
\$118++ per person (min 4-6 person)

发财三文鱼捞起  
Prosperity Salmon Lo Hei

红烧鱼鳔羹  
Braised Fish Maw Broth with Dried Conpoy

清蒸鲈鱼  
Steam Sea Perch Fillet with Superior Soya Sauce

脆皮炸子鸡  
Crispy Roasted Chicken

鲍片发财好事  
Braised Sliced Abalone, Sea Moss & Dried Oyster in Superior Oyster Sauce

生炒腊味糯米饭  
Wok-fried Glutinous Rice with Preserved Meat

杨枝甘露  
Chilled Cream of Mango with Pomelo & Sago

金银满屋  
Deep-fried Sesame Rice Ball

Subject to 10% service charge and prevailing GST

# 事事如意宴

每位 \$138++ (4-6位用)

\$138++ per person (min 4 -6 person)

发财三文鱼捞起

Prosperity Salmon Lo Hei

金汤蟹肉羹

Golden Pumpkin Broth with Crab Meat

清蒸顺壳鱼

Steamed Marble Goby in Superior Soya Sauce

明炉烧鸭

Roast Duck

鲍片发财北姑发财时蔬

Braised Sliced Abalone, Sea Moss and Mushroom with Vegetable

干烧伊府面

Braised Ee-Fu Noodle

红莲雪蛤

Double-boiled Hashima with Red Dates

金银满屋

Deep-fried Sesame Rice Ball

Subject to 10% service charge and prevailing GST

# 岁岁平安宴

每位 \$188++ (4-6位用)

\$188++ per person (min 4 - 6 person)

发财三文鱼捞起

Prosperity Salmon Lo Hei

生折蟹肉烩雪蛤

Hashima with Fresh Crab Meat Broth

碧绿炒虾球珊瑚蚌

Sautéed Prawn & Coral Mussel with Vegetable

脆皮炸子鸡

Crispy Roast Chicken

清蒸星斑

Steamed Grouper in Superior Soya Sauce

蚝皇鲍甫拌北菇海参

Braised Sliced Abalone served with Sea Cucumber & Mushroom

干贝三菇炆伊面

Braised Ee-fu Noodles with Fresh Mushroom & Dried Conpoy

杨枝甘露配香煎年糕

Chilled Cream of Mango with Pomelo & Sago  
accompanied with Pan-fried Sweet Rice Cake

Subject to 10% service charge and prevailing GST



# 风调雨顺宴

每位 \$118++ (8-10位用)

\$118++ per person (min 8-10 person)

鲍鱼发财三文鱼捞起

Prosperity Abalone & Salmon Lo Hei

干贝蚬肉鱼鳔羹

Fish Maw Broth with Crabmeat & Conpoy

日式芥末大虾球

Deep-fried Prawns with Wasabi-mayo

清蒸鲈鱼

Steamed Sea Perch Fillet with Superior Soya Sauce

金牌蜜桃脆皮鸡

Roast Chicken with Sliced Peach

发财北姑扣海参

Braised Sea Cucumber, Sea moss & Mushroom with Superior Oyster Sauce

家乡炒面线

Wok-fried Mee Sua with Shrimps, Honey-Glazed Pork & Capsicum

杨枝甘露配金银满屋

Chilled Cream of Mango with Pomelo & Sago  
accompanied with Deep-fried Sesame Rice Ball

Subject to 10% service charge and prevailing GST



# 龙飞凤舞宴

每位 \$138++ (8-10位用)

\$138++ per person (min 8-10 person)

发财三文黄尾鱼捞起

Prosperity Salmon & Yellow Tail Lo Hei

金汤蟹肉烩燕窝

Golden Pumpkin Broth with Fresh Crab Meat & Bird's Nest

姜葱蒸海星斑

Steamed Sea Grouper with Ginger & Onion in Superior Soya sauce

当归明炉烧鸭

Danggui Roast Duck

鲍甫发财北菇带子

Braised Abalone, Mushroom & scallops

上汤虾球炆生面

Braised Noodle with Live Prawns

万星杏脯

Chilled Apricot with Sea Coconut and Basil Seed

金银满屋

Deep Fried Sesame Rice Ball

Subject to 10% service charge and prevailing GST

# 恭喜发财宴

每位 \$178++ (8-10 位用)

\$178++ per person (min 8-10 person)

Please Place Your Order 1 Day in Advance

发财三文黄尾鱼捞起  
Prosperity Yellowtail Fish & Salmon Lo Hei

黑蒜海螺炖鸡  
Double Boiled Chicken Soup with Black Garlic Sea Whelk

乳猪全体 (斩件)  
Roasted Whole Suckling Pig

清蒸顺壳鱼  
Steamed Marbled Goby with Superior Soya Sauce

鸳鸯虾球 (碧绿炒/芥末)  
Prawn Cooked in Dual Styles  
(Stir-Fried with Vegetables & Deep-Fried with Wasabi-mayo)

蚝皇二头鲍鱼拌野菌  
Braised 2 Head Abalone with Wild Mushroom

金汤蚧肉炆米粉  
Braised Vermicelli with Fresh Crabmeat, Bean Sprouts &  
Golden Pumpkin Sauce

红莲炖雪蛤配煎年糕  
Double Boiled Hashima with Red Dates  
accompanied with Pan-fried Sweet Rice Cake

Subject to 10% service charge and prevailing GST

# 大吉大利宴

每位 \$268++ (8 -10 位用)

\$268++ per person (min 8 -10 person)

Please Place Your Order 2 Day in Advance

顺德金箔脆皮龙虾球三文鱼捞起  
Yellowtail Fish & Crispy Lobster Fillet Yu Sheng with  
Golden Flake in Shun De Style

片皮乳猪全体/斩件乳猪边腿肉  
Signature Roasted Suckling Pig (Crispy Skin & Carved Shoulder)

蚬皇烩燕窝  
Fresh Crab Meat Broth with Bird's Nest

骨香海星班  
Deep Fried and Sautéed Star Grouper Fillet

蚝皇二头鲍鱼野菌发财  
Braised 2 Heads Whole Abalone, Wild Mushroom & Sea Moss  
with Superior Oyster Sauce

当红烧鸡配棒棒鸡丝  
Dual Style Roasted & Szechuan 'Bon Bon' Chicken

香茅翻烧猪背肉(二食)  
Oven-Baked Suckling Pig fillet with Lemongrass

家乡炒面线  
Wok-fried 'Mee Sua' with Shrimps, Honey-Glazed Pork & Mixed Capsicum

雪里飘香配煎年糕  
Chilled Mango Cream Topped with Vanilla Ice Cream & Oats  
served in Coconut accompanied with Pan-fried Sweet Rice Cake

Subject to 10% service charge and prevailing GST



For enquiries and reservations,  
Please call +65 6384 5585 or email [reserve@yan.com.sg](mailto:reserve@yan.com.sg)  
[www.yan.com.sg](http://www.yan.com.sg) | [@yancantonese.cuisine](https://www.instagram.com/yan.cantonese.cuisine)