

À LA CARTE MENU

千金一席富人宴

宴
YÀN



Signature Crispy Roast Suckling Pig served in 3 ways
Crispy Skin, Carved Shoulder & Oven-baked Fillet with Lemongrass
乳猪全体三食
片皮, 斩件边腿肉, 香茅翻烧猪背肉

CHEF'S SIGNATURE CREATIONS

主廚12道精選菜式

	Half 半只	Whole 一只
<p>❖ Signature Crispy Roast Suckling Pig served in 3 ways Crispy Skin, Carved Shoulder & Oven-baked Fillet with Lemongrass</p> <p>乳猪全体三食 片皮, 斩件边腿肉, 香茅翻烧猪背肉</p> <p><i>*Please place your order 1 day in advance / 请提前1天预订</i></p>	169	338
<p>❖ Yàn Peking Roast Duck Served with Homemade Crêpes & Traditional Garnishes</p> <p>招牌片皮鸭</p>	45	90
<p>Yàn Peking Roast Duck 2nd Course Selection 招牌片皮鸭二食</p>	10	15
<p>Stir-fried with Ginger and Spring Onions 姜葱炒鸭件</p>		
<p>Wrapped with Lettuce 生菜包鸭崧</p>		
<p>Sautéed with Bean Sprouts 银芽炒鸭丝</p>		
		Per Person 每位
<p>Supreme Bird's Nest served with Yunnan Ham Clear Soup 干捞烩燕窝配金华火腿汤</p>		68
<p>Braised Fish Maw with Abalone Sauce 鲍汁扒花胶</p>		48
<p>Whole Coconut Combination – Braised Hot and Sour Broth With Fresh Crab Meat, Scallop and Prawns served with a glass of Coconut Juice</p> <p>椰盅三品 鲜蟹肉, 带子, 虾球, 酸辣羹, 椰青水</p>		24
<p>Deep-fried Crispy Cod Fillet with Preserved Lemon Sauce 柠檬脆雪鱼</p>		20



Local Lobster Porridge with Clams and Puffed Rice served in Teochew Style
海皇龙虾粥

CHEF'S SIGNATURE CREATIONS

主廚12道精選菜式

	Per Person 每位		
❖ House Special Braised Pork Ribs Marinated with Dang Gui 当归排骨	18		
	Per 100g 每100克		
❖ Local Lobster Porridge with Clams and Puffed Rice served in Teochew Style 海皇龙虾粥	18		
❖ Wok-fried Live Sri Lankan Crab with Pan-fried Cheong Fun in Chef's Special Pork Lard Sauce 香油腸粉斯里兰卡蟹	10		
	Per Piece 每条		
Pan-fried Cheong Fun (minimum order of 3 pieces) 香油腸粉	2		
Wok-fried Live Australian Lobster with Beancurd Sheets and Spring Onions in Claypot 蒜香豆根澳洲龙虾煲 <i>*Please place your order 2 days in advance / 请提前2天预订</i>	Seasonal 时价		
	Per Serving 每份		
Braised Ox Short Ribs with Red Wine Sauce 紅酒焗牛肋骨 <i>*Please place your order 2 days in advance / 请提前2天预订</i>	98		
	Small 小	Medium 中	Large 大
Sautéed Beef Cubes with Golden Sliced Garlic 法式蒜片牛柳粒	36	54	72

Pan Fried Duck Liver Sausage with Sliced Raw Garlic
生煎鸭润肠伴蒜片



Chilled Century Egg with Minced Garlic, Parsley and Vinegar
凉拌唐心皮蛋

APPETISER

餐前小食

	Per Serving 每份
Pan Fried Duck Liver Sausage with Sliced Raw Garlic 生煎鸭润腸伴蒜片	18
Crispy Silver Fish 椒盐银鱼	14
Deep-fried Diced Chicken with Dried Chilli 辣子鸡丁	14
Roast Pork Belly 脆皮烧腩肉	14
❖ Fried Minced Duck Meat and Cuttlefish Paste in Crispy Egg Pancake 花枝酥鸭蛋皮夹 <i>*Limited Portions Daily / 每日限量</i>	14
❖ Wok-Fried Carrot Cake with Scallops, Chinese Pork Sausage and Homemade Spicy XO Sauce 极品酱爆带子萝卜糕	14
Deep Fried Beancurd Sheets with Salt, Pepper and Chilli Flakes 椒盐豆根	12
Crunchy Jellyfish Head 爽脆海蜇头	12
❖ Chilled Century Egg with Minced Garlic, Parsley and Vinegar 凉拌唐心皮蛋	12
Marinated Japanese Cucumber with Minced Garlic and Vinegar 蒜泥香醋黄瓜	8



Yàn Peking Roast Duck
Served with Homemade Crêpes & Traditional Garnishes
招牌片皮鴨

BARBECUE DELIGHTS

燒腊

	Half 半只	Whole 一只	
Crispy Roast Chicken 脆皮炸子鸡	30	60	
<i>*Please place your order 1 day in advance / 请提前1天预订</i>			
❖ Steamed Kampong Chicken with Ginger and Spring Onion 姜葱油淋三芭鸡	30	60	
<i>*Please place your order 1 day in advance / 请提前1天预订</i>			
❖ Yàn Peking Roast Duck Served with Homemade Crêpes & Traditional Garnishes 招牌片皮鸭	45	90	
Yàn Peking Roast Duck 2 nd Course Selection 招牌片皮鸭二食	10	15	
Stir-fried with Ginger and Spring Onions 姜葱炒鸭件		Wrapped with Lettuce 生菜包鸭崧	
Sautéed with Bean Sprouts 银芽炒鸭丝			
	Small 小	Medium 中	Large 大
Barbeque Combination Platter <i>Select 2 Favourites:</i> Soya Chicken, Barbeque Honey Pork, Roast Duck 烧味双拼盘 请选两样：玫瑰油鸡，蜜汁叉烧，明炉烧鸭	24	36	48
Roast Duck 明炉烧鸭	22	35	70
Roasted Duck Marinated with Mandarin Peel Sauce 陈皮烧鸭	22	35	70
Soya Chicken 玫瑰油鸡	18	25	50
Barbeque Honey Pork 蜜汁叉烧	18	27	36



Whole Coconut Combination – Braised Hot and Sour Broth
With Fresh Crab Meat, Scallop and Prawns served with a glass of Coconut Juice

椰盅三品
鲜蟹肉, 带子, 虾球, 酸辣羹, 椰青水

S O U P

湯類

	Per Person 每位
❖ Superior Chicken Broth with Fish Maw 浓鸡汤花胶	24
Whole Coconut Combination – Braised Hot and Sour Broth With Fresh Crab Meat, Scallop and Prawns served with a glass of Coconut Juice 椰盅三品 鲜蟹肉, 带子, 虾球, 酸辣羹, 椰青水	24
Double-boiled Soup of The Day 养生滋补炖汤 <i>A daily changing menu of slow-brewed soups – for a variety of delicious goodness. Chinese cookery has a long history of preparing numerous soups, with a vast selection of ingredients to promote health, beauty and rejuvenation.</i> 宴餐厅每天将提供不同的炖汤。 炖汤一直是中国南方烹饪的传统, 把各类搭配得宜的原料一同慢火熬制, 取其精华以达到保健和美容的疗效。	18
Conpoy Broth with Assorted Seafood 海味瑶柱羹	18
Golden Pumpkin Broth with Fresh Crab Meat 金汤蟹肉羹	18
Sweet Corn Broth with Diced Vegetable 菜粒粟米羹	14
Bamboo Pith Clear Soup with Assorted Mushrooms and Choy Sum 菜远鲜菌竹笙上素汤	14



Fried Marble Goby 'Soon Hock' with Preserved Lemon Sauce
柠檬炸笋壳

LIVE SEAFOOD

活海鮮

FISH

魚

Per 100g

每100克

Marble Goby 'Soon Hock'

笋壳

Coral Trout Grouper

东星斑

Star Grouper

海星斑

Turbot Fish

多宝鱼

Seasonal

时价

RECOMMENDED COOKING STYLES

各类游水鱼制法

Steamed with Superior Soy Sauce

清蒸

Steamed with Preserved Vegetables

梅菜蒸

Steamed with Black Bean Sauce

豉汁蒸

Deep-Fried with Superior Soy Sauce

油浸

Steamed with Preserved Lemon Sauce

柠檬蒸

Braised with Spring Onions, Ginger

and Beancurd Sheet

豆根姜葱焖

*Selection of live seafood may vary according to season and market availability / 活海鮮可能取决于季节和市场供应

Subject to 10% service charge and prevailing GST

LIVE SEAFOOD

活海鮮

LOBSTERS, PRAWNS, CLAMS, CRAB

龙虾，生虾，贝类，螃蟹

Per 100g
每100克

Australian Lobster
澳洲龙虾

Local Lobster
本地龙虾

Alaska King Crab
阿拉斯加大蚧

Sri Lankan Crab
斯里兰卡肉蚧

Live Prawns
活虾

Seasonal
时价

Per Piece 每只

Bamboo Clams
竹节蚌

Seasonal
时价

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LIVE SEAFOOD

活海鮮

RECOMMENDED COOKING STYLES FOR PRAWNS

各类活生虾制法

Poached with Superior Soya Sauce
白灼

Steamed with Minced Ginger
姜茸蒸

Steamed with Minced Garlic
蒜茸蒸

Steamed with Preserved Lemon Sauce
柠檬蒸

Steamed with Black Bean Sauce
豉汁蒸

RECOMMENDED COOKING STYLES FOR LOBSTERS & CRABS

各类龙虾，蟹制法

Steamed with Minced Ginger
姜茸蒸

Steamed with Egg White and Chinese Wine
花雕凤胎蒸

Sautéed with Ginger and Spring Onion
姜葱焗

Wok-fried Black Pepper
黑椒炒

Steamed with Minced Garlic and Vermicelli
蒜茸粉丝蒸

Wok-fried Singapore Style Chilli
星洲辣椒

RECOMMENDED COOKING STYLES FOR CLAMS

各类活螺类制法

Steamed with Minced Garlic
蒜茸蒸

Wok-fried with Homemade Spicy XO Sauce
极品酱炒

Stir-fried with Assorted Capsicums
and Black Beans Sauce
豉椒炒

House Special Porridge with Clam
and Puffed Rice
海皇粥底

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Braised 2 Head Whole Abalone with Superior Abalone Sauce
浓汁原只2头鲜吉品

ABALONE, DELICACIES

鮑魚，海味

	Per Piece 每只		
❖ Braised 2 Head Whole Abalone with Superior Abalone Sauce 浓汁原只2头鲜吉品			68
Braised 3 Head Whole Abalone with Superior Abalone Sauce 浓汁原只3头鲜吉品			58
❖ Braised 6 Head Whole Abalone with Black Mushroom, Vegetables and Oyster Sauce 蚝皇6头鲍鱼拌北菇時蔬			24
❖ Braised Sea Cucumber with Black Mushroom and Oyster Sauce 蚝皇海参北菇			18
	Small 小	Medium 中	Large 大
Claypot Braised Sea Cucumber with Roast Pork Belly and Whole Garlic 古法砂锅火腩蒜子海参	38	57	76



Sautéed Prawns with Beancurd Sheet and Spring Onions
豆根葱度爆虾球

CHEF'S WOK-FRIED DISHES

主廚小炒

	Small 小	Medium 中	Large 大
Sautéed Scallops with Vegetables 碧绿炒带子	38	57	76
Sautéed Prawns with Beancurd Sheet and Spring Onions 豆根葱度爆虾球	38	57	76
Deep-fried Prawns with Salted Egg Yolk 金粉虾球	38	57	76
Prawns cooked in Dual Styles Deep-fried with Thousand Island Sauce and Wasabi-mayo 鸳鸯虾球 千岛拼日式芥菜	38	57	76
❖ Claypot Wok-Fried Prawns with Fish Maw and Vermicelli in Homemade Spicy XO Sauce 极品酱鱼鳔粉丝虾球煲	38	57	76
Poached Cod Fillet with Black Fungus and Egg Gravy in Chinese Wine Superior Stock 米酒云耳浸雪鱼球	38	57	76
Sautéed Cod Fish Fillet with Preserved Olive Vegetables 橄榄菜爆雪鱼球	38	57	76
Sweet and Sour Fish Fillet with Fresh Pineapple 凤梨咕嚕鱼	38	57	76
			Per Piece 每只
Steamed Cod Fish Fillet with Superior Soy Sauce 清蒸雪鱼			18
Steamed Cod Fish Fillet with Enoki Mushroom and Minced Garlic 金菇蒜茸蒸雪鱼			18

CHEF'S WOK-FRIED DISHES

主廚小炒

	Small 小	Medium 中	Large 大
Sautéed Beef Cubes with Asparagus and White Pepper Sauce 白胡椒芦笋牛肉柳粒	30	45	60
Sautéed Sliced Beef with Bitter Gourd and Black Bean Sauce 豉汁凉瓜炒牛肉片	30	45	60
Sautéed Sliced Kurobuta Pork with Broccoli in Homemade XO Sauce 极品酱西兰花黑豚肉	30	45	60
Sweet and Sour Pork with Fresh Pineapple 凤梨咕嚕肉	22	33	44
Sautéed Diced Chicken with Cashew Nuts, Dried Chilli in 'Gong Pao' style 宫保鸡丁	22	33	44
			Per Serving 每份
Braised Beef Brisket with Beancurd Sheets and Fresh Mushroom 紅焖牛腩煲			30
Braised Pork Belly with Preserved Vegetables 梅菜扣肉			26

SEASONAL VEGETABLES AND BEANCURD

時令蔬菜，豆腐

	Small 小	Medium 中	Large 大
Hong Kong Kai Lan 香港芥兰	18	27	36
Spinach 菠菜	18	27	36
Broccoli 西兰花	18	27	36
Chinese Cabbage 白菜苗	18	27	36
Choy Sum 菜远	18	27	36
Dragon Green Chives 青龙菜	18	27	36
Asparagus 芦笋	22	33	44

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

各式炒田园时蔬

Poached with Wolfberries
上汤杞子浸

Poached with Soya Sauce
豉油皇白灼

Wok-Fried with Homemade Spicy XO Sauce
极品酱炒

Stir-Fry
清炒

Wok-Fried with Minced Garlic
蒜茸炒

Fermented Beancurd with Chilli
腐乳椒丝炒

Poached with Oyster Sauce
蚝油扒

Poached with Three Kinds of Egg and
Wolfberries in Superior Chicken Broth
三色蛋浸

Wok-Fried with Ginger Sauce
姜汁炒



Wok-fried Prawns with Beancurd in Pork Lard and Egg Gravy

香油滑蛋虾球豆腐

SEASONAL VEGETABLES AND BEANCURD

時令蔬菜，豆腐

	Small 小	Medium 中	Large 大
❖ Wok-fried Prawns with Beancurd in Pork Lard and Egg Gravy 香油滑蛋虾球豆腐	38	57	76
Braised Sea Cucumber with Beancurd served in Claypot 海参豆腐煲	32	48	64
Steamed Thousand Layer Beancurd with Diced Honey-glazed Pork, Conpoy, Mushroom and Ginkgo Nuts 千页豆腐	22	33	44
Sze-Chuan Style Stewed Beancurd with Minced Chicken in Spicy Sauce 麻婆豆腐	22	33	44
Braised Beancurd with Diced Chicken and Salted Fish served in Claypot 咸魚鸡粒豆腐煲	22	33	44
Braised Eggplant with Minced Pork in Spicy Sauce 鱼香茄子煲	22	33	44
Poached Luffa with Ginkgo Nuts and Wolfberries in Superior Stock 銀杏杞子浸胜瓜	22	33	44



Sautéed Sliced Heura Chicken with Luffa and Black Fungus
素鸡炒云耳胜瓜

VEGAN & VEGETARIAN 康益身心篇純素菜式

Yàn is partnering with Green Monday to promote flavourful and nutritious, healthy plant-based dining to reduce our environmental footprint.

Find out more at www.greenmonday.org/sg



	Per Serving 每份
Sautéed Beyond Beef Cubes with Golden Sliced Garlic 金蒜片素牛肉粒	36
Sautéed Beyond Beef Cubes with Asparagus and White Pepper Sauce 白胡椒芦笋素牛肉粒	36
Braised Diced Heura Chicken with Eggplant and Preserved Vegetables 甜菜茄子素鸡粒煲	36
Sautéed Sliced Heura Chicken with Luffa and Black Fungus 素鸡炒云耳胜瓜	22
Sautéed Sliced Sliced Heura Chicken with Broccoli in Crispy Chilli Spice 老干妈西兰花素鸡	22
Sautéed Sliced Heura Chicken with Cashew Nuts and Dried Chilli in 'Gong Pao' style 宫保素鸡丁	22
Sze-Chuan Style Stewed Beancurd with Minced Beyond Meat in Spicy Sauce 素麻婆豆腐	22
Fried Rice with Beyond Beef, Diced Vegetables and Minced Ginger 姜蓉素肉菘炒飯	28
	Per Person 每位
Deep-fried Mock Fish with Preserved Lemon Sauce 柠檬煎素鱼扒	15

All dishes are plant-based, all-natural and do not contain eggs / 所有菜肴均以植物性食材制作，纯天然，不含鸡蛋

Subject to 10% service charge and prevailing GST



Braised Vermicelli with Fresh Crabmeat, Bean Sprouts and Golden Pumpkin Sauce
金汤花蟹肉焖米

NOODLES

面

	Small 小	Medium 中	Large 大
Wok-Fried Flat Rice Noodles with Sliced Fish Fillet and Egg Gravy 滑蛋鱼片河粉	32	48	64
❖ Yàn Signature Braised Rice Vermicelli with Shrimps, Fish and Salted Fish 宴海鲜焖米粉	28	42	56
Fried Crispy Noodles with Deluxe Seafood 海鲜炒生面	28	42	56
❖ Braised Vermicelli with Fresh Crabmeat, Bean Sprouts and Golden Pumpkin Sauce 金汤花蟹肉焖米	28	42	56
Fried Flat Rice Noodles with Sliced Beef 干炒牛肉河粉	26	39	52
❖ Braised 'Mee Pok' with Fresh Mushroom and Homemade Spicy XO Sauce 极品酱鲜菌焖面卜	22	33	44
Braised Ee-Fu Noodles 干烧伊面	18	27	36
			Per Person 每位
Lobster Soup Ramen with Scallops and Prawns 龙虾汤海珍拉面			14
Seafood Noodles Soup 海鲜汤面			14



Poached Rice in Seafood Soup with Baby Oyster, Fresh Crab Meat, Spring Onions, Chinese Parsley and Egg
蚝仔蟹肉泡饭

RICE

飯

	Small 小	Medium 中	Large 大
Poached Rice in Seafood Soup with Baby Oyster, Fresh Crab Meat, Spring Onions, Chinese Parsley and Egg 蚝仔蟹肉泡饭	28	42	56
Pearl Fried Rice with Deluxe Seafood and Homemade Spicy XO Sauce XO海皇炒饭	28	42	56
Fried Rice with Diced Scallops, Egg White and Black Truffle Oil 黑松露油带子粒蛋白炒饭	28	42	56
❖ Fried Rice with Preserved Duck Liver Sausage and Minced Ginger 姜蓉鸭润腸炒饭	28	42	56
Fried Rice with Diced Chicken and Salted Fish 咸鱼鸡粒炒饭	18	27	36
Oriental Fried Rice with Shrimps and Honey Glazed Barbecued Pork 杨洲炒饭	18	27	36
			Per Person 每位
Traditional Yàn Claypot Rice with Preserved Meat, Chinese and Liver Sausage 腊味砂煲饭			14

**Please allow 1 hour cooking time. Minimum order for 4 persons.*



Chilled Mango Cream topped with Vanilla Ice Cream and Oats served in Coconut

雪里飘香

DESSERTS

甜品

	Per Person 每位
Double-boiled Bird's Nest with Red Dates and Lotus Seeds (Hot/Cold) 红莲炖燕窝 (热/冷)	68
Double-boiled Bird's Nest in Almond Cream 生磨杏仁茶燕窝	68
❖ Chilled Mango Cream topped with Vanilla Ice Cream and Oats served in Coconut 雪里飘香	15
Double-boiled Hashima with Red Dates and Lotus Seeds (Hot/Cold) 红莲炖雪蛤 (热/冷)	14
❖ Hot Yam Paste with Ginkgo Nuts and Coconut Milk 椰汁白果芋泥	10
Hot Almond Cream 生磨杏仁茶	10
Chilled Mango Cream with Sago and Fresh Peel Pomelo 杨枝甘露	8
Chilled Fresh Mango Pudding with Cream 香芒布丁	8
❖ Chilled Peach Resin with Osmanthus and Aloe Vera Jelly 桂花桃胶芦荟冻	8
Chilled Homemade Herbal Jelly 清热龟苓膏	8
Hot Red Bean Cream with Lotus Seeds 莲子红豆沙	8
	Per Serving 每份
Deep-fried Chinese Pancake filled with Red Bean Paste 豆沙窝饼	14
Black and White Sesame Cake (3 pieces) 黑白配糕	9