

EXECUTIVE SET LUNCH

Steamed 2 kind of Dim Sum Platter accompanied by Roasted Pork
双蒸点心拼脆皮烧肉

Sweet Corn Broth with Fresh Crabmeat
蟹肉玉米羹

Sauteed Prawns with Seasonal Vegetables
碧綠炒虾球

or

Steamed Cod Fillet with minced Garlic
(Top up \$5.00++ per person)
蒜茸蒸雪鱼

Stewed Ipoh Rice Noodles topped with Soy Chicken
油鸡怡保河

Please choose one dessert from following:

自选一款甜品

Chilled Mango Cream with Pomelo and Sago
杨枝甘露

or

Chilled Peach Resin with Osmanthus and Aloe Vera Jelly
桂花桃胶芦荟冻

or

Hot Red Bean Cream with Lotus Seed
莲子红豆沙



\$45 PER PERSON**
每位 \$45**

Subject to 10% service charge and prevailing GST

FEAST OF FAVOURITES

宴聚

Trio Barbeque Platter

Roasted Pork Belly, Soya Chicken, Roasted Duck

烧味御品

炭烧脆皮烧肉, 姜茸油鸡, 明炉烧鸭

Double-boiled clear soup of the day

养生滋补炖汤

Steamed Cod Fillet with Preserved Vegetables

梅菜蒸雪鱼

Braised Six-headed Abalone with Seasonal Greens

翡翠扣六头鲜鲍

Stewed Noodles with whole Australian Scallops

澳洲带子焖生面

Chilled Mango Puree with Sago and Pomelo

杨枝甘露



\$78 PER PERSON**

每位 \$78**

Minimum 2 persons and above

2 位用以上

Subject to 10% service charge and prevailing GST

FEAST OF HAPPINESS

宴樂

Double-boiled Clear Soup of the Day
養生滋補炖汤

Sauteed Crabmeat and Scrambled Egg topped with
Australian Scallop
桂花蟹肉澳洲带子

Wok-fried Half Local Lobster in Superior Stock
上汤开边本地龙虾

Braised Whole Three-headed Abalone with Seasonal Greens
蚝皇三头鲜鲍伴时蔬

Stewed Ee Fu Noodles with
Assorted Mushrooms and Choy Sum
菜远鲜菌焖伊面

Chilled Hashima with Red Dates and Lotus Seeds
红莲冻雪蛤



\$128 PER PERSON**
每位 \$128**

Minimum 2 persons and above
2 位用以上

Subject to 10% service charge and prevailing GST

YÀN DELIGHTS

宴良朋

Barbeque Trio

Barbeque Honey-glazed Kurobuta Pork, Roasted Duck and Soya Chicken

烧味御品

蜜汁叉烧，明炉烧鸭，姜茸油鸡

Conpoy Broth with Assorted dried Seafood

海味瑶柱羹

Deep-fried Prawns coated with Crispy Rice in Wasabi-mayo Sauce

脆米芥茉虾球

Steamed Cod Fillet with Soya Sauce

清蒸雪鱼

Braised King Oyster Mushrooms and Beancurd Sheets

with Broccoli in Oyster Sauce

杏鲍菇豆筋扒西兰花

Yàn Signature

Braised Vermicelli with diced Shrimps, Fish and sliced Asparagus

宴海鲜焖米粉

Chilled Peach Resin with Osmanthus and Aloe Vera Jelly

桂花桃胶芦荟冻

Steamed Custard Buns filled with Salted Egg Yolk

奶黄流沙包



\$68 PER PERSON**

每位 \$68**

Minimum 5 persons and above

5位用以上

Subject to 10% service charge and prevailing GST

YÀN SIGNATURES

精選宴

Roasted Peking Duck
片皮北京鴨

Double-boiled clear soup of the day
養生滋補炖湯

Deep-Fried King Prawn with Asparagus, Salt and Pepper Flavored
椒鹽大蝦皇伴露筍

Poached Live Soon Hock with shredded Konjac, Onions and Ginger in Rice
Chinese Wine
米酒魔芋浸筍壳魚

Braised Six-headed Abalone with Seasonal Vegetables in Oyster Sauce
蚝皇扣六头鮮鮑

House Special Braised Pork Ribs Marinated with Preserved Olive Sauce
榄角排骨

Stewed Fish-Flavoured Noodle with shredded Duck Meat and Mixed Capsicums
彩椒鴨絲炒魚茸面

Yam Paste with Ginkgo Nuts and Coconut Milk
椰汁白果芋泥



\$118 PER PERSON**
每位 \$118**

Minimum 5 persons and above
5位用以上

Subject to 10% service charge and prevailing GST

YÀN CELEBRATIONS

慶歡宴

Roasted whole Suckling Pig served with
Homemade Crêpe & Traditional Garnishes

片皮乳猪全体

Golden Pumpkin Broth with Assorted Seafood

金汤海皇羹

Wok-fried Half Local Lobster with Ginger and Spring Onions

姜葱开边龙虾

Steamed Live Soon Hock with Shredded Mandarin Peel and Minced Garlic

蒜茸果皮蒸笋壳鱼

Braised Whole Three-headed Abalone with Seasonal Greens

蚝皇三头鲜鲍

Suckling Pig Carved Shoulder and
Oven-baked Suckling Pig Filet with Lemongrass

香茅焗乳猪件

Stewed Ee Fu Noodles with Enoki Mushrooms and Conpoy

金菇瑶柱焖伊面

Hot Red Bean Cream with Black Sesame Glutinous Rice Balls

红豆沙汤丸



\$188 PER PERSON**

每位 \$188**

Minimum 5 persons and above

5位用以上

*Please book 1 day in advance. 请提前1天预订.

Subject to 10% service charge and prevailing GST

VEGETARIAN

宴素餐

Boutique Vegetarian Appetizer
素四小品

Bamboo Piths clear Soup with Wolfberries
and Seasonal Vegetables
清炖竹笙杞子素汤

Wok-fried Premium Yellow Fungus with
Shimeiji Mushroom and Asparagus
愉耳松菇菌炒芦笋

Wok-fried Sliced Beancurd Sheets with Pineapple
in Sweet and Sour Sauce
咕佬凤梨豆筋

Stewed Ee Fu Noodles with sliced Black Truffle
黑松露片干烧伊面

Chilled Mango Puree with Vanila Ice-cream,
Pomelo and Sago
杨枝甘露伴香草雪糕



\$88 PER PERSON**
每位 \$88**

Subject to 10% service charge and prevailing GST