

千金一席富人宴





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10道精選菜式

	<u>Half 半只</u>	<u>Whole 一只</u>
✳ 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 <i>*Please place your order 1 day in advance / 请提前1天预订</i>	184	368
✳ 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	15	20
Stir-fried with Ginger and Spring Onions 姜葱炒鸭件		
Wrapped with Lettuce 生菜包鸭崙		
Sautéed with Bean Sprouts 银芽炒鸭丝		
		<u>Per Person 每位</u>
Supreme Bird's Nest served with Yunnan Ham Clear Soup 干捞烩燕窝配金华火腿汤		68
Braised Fish Maw with Abalone Sauce 鲍汁扒花胶		48
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



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

CHEF'S SIGNATURE CREATIONS

主廚10道精選菜式

	<u>Per Person 每位</u>
* House Special Braised Pork Ribs Marinated with Preserved Olive Sauce 榄角排骨	18
	<u>Per 100g 每100克</u>
* 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	11
	<u>Per Piece 每条</u>
Pan-fried Cheong Fan (minimum order of 3 pieces) 香油肠粉	2
Wok-fried Live Australian Lobster with Gingers and Spring Onions in Claypot 姜葱焗澳洲龙虾煲	Seasonal 时价
<i>*Please place your order 2 days in advance / 请提前2天预订</i>	
	<u>Per Serving 每份</u>
Braised Ox Short Ribs with Red Wine Sauce 紅酒焗牛肋骨	98
<i>*Please place your order 2 days in advance / 请提前2天预订</i>	

Pan Fried Duck Liver Sausage with Sliced Raw Garlic
生煎鴨潤腸伴蒜片



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

APPETISER

餐前小食

	<u>Per Serving 每份</u>
Pan Fried Duck Liver Sausage with Sliced Raw Garlic 生煎鸭润腸伴蒜片	18
Roast Pork Belly 脆皮烧腩肉	16
Crispy Silver Fish 椒盐银鱼	14
Deep-fried Diced Chicken with Dried Chilli 辣子鸡丁	14
* Chilled Italian Tomatoes 冰镇意大利番茄仔 <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 Assorted Mushrooms with Minced Garlic and Vinegar 蒜泥香醋鲜菇	12



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

BARBECUE DELIGHTS

燒 腊

	<u>Half 半只</u>	<u>Whole 一只</u>
✳️ Steamed Free-range Salted Chicken “ Hakka Style” 客家沙姜鸡 <i>*Please place your order 1 day in advance / 请提前1天预订</i>	30	60
✳️ 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	15	20
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		

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Barbeque Combination Platter <i>Soya Chicken, Barbeque Honey Pork, Roast Duck</i> 烧味三拼盘 玫瑰油鸡，蜜汁叉烧，明炉烧鸭	36	54	72
Roast Duck 明炉烧鸭	22	35	70
Soya Chicken 玫瑰油鸡	20	30	60
Barbeque Honey-Glazed Kurobuta Pork 蜜汁黑豚叉烧	26	39	52

SOUP

湯類

Per Person 每位

✧ Double-boiled Collagen Soup with Fish Maw and Conpoy 胶原蛋白炖瑶柱花胶汤	38
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

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 Minced Garlic and Shredded
Mandarin Peel
蒜茸果皮蒸

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 / 活海鲜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

Geoduck Clam
象拔蚌

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

Bamboo Clams
竹节蚌

Per Piece 每只

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

Deep-fried with Superior Black Soya Sauce
豉油皇干煎

Steamed with Minced Garlic
蒜茸蒸

Poached with Chinese Wine Superior Stock
米酒浸

Steamed with Black Bean Sauce
豉汁蒸

RECOMMENDED COOKING STYLES FOR LOBSTERS & CRABS

各类龙虾，蟹制法

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

Steamed with Egg White and Chinese Wine
花雕凤胎蒸

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

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
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

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
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
Sautéed Cod Fish Fillet with Preserved Olive Vegetables 橄榄菜爆雪鱼球	38	57	76
			<u>Per Piece 每只</u>
Steamed Cod Fish Fillet with Enoki Mushroom and Minced Garlic 金菇蒜茸蒸雪鱼			20

CHEF'S WOK-FRIED DISHES

主廚小炒

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Sautéed Beef Cubes with Golden Sliced Garlic 法式蒜片牛柳粒	36	54	72
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
Wok-fried Chicken Fillet with Peeled Red Onions and Black Bean Sauce 干葱豆豉鸡球煲	22	33	44
			<u>Per Serving 每份</u>
Braised Beef Brisket with Beancurd Sheets and Fresh Mushroom 紅焖牛腩煲			30

SEASONAL VEGETABLES

時令蔬菜

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
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

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
✂ Wok-fried Prawns with Beancurd in Pork Lard and Egg Gravy 香油滑蛋虾球豆腐	38	57	76
Braised Beacurd with Assorted Seafood 海鮮豆腐	38	57	76
Braised Beancurd with Preserved Greens 雪菜扒豆腐	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

VEGAN & VEGETARIAN

康益身心篇純素菜式

	<u>Per Serving 每份</u>
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 Eggplant with Preserved Vegetables 甜菜焖茄子	36
Sautéed Mock Ham with Broccoli 西兰花素火腿	22
Sautéed Beancurd Sheet with Cashew Nuts and Dried Chilli in 'Gong Pao' style 宫保豆筋	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 姜蓉素肉菰炒飯	28
	<u>Per Person 每位</u>
Deep-fried Mock Fish with Black Pepper Sauce and Diced Capsicums 黑椒素鱼扒	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

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
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
* Wok-fried Fish-flavored Noodles with Assorted Mushrooms and Homemade Spicy XO Sauce 极品酱鲜菌炒鱼茸面	26	39	52
Braised Ee-Fu Noodles 干烧伊面	18	27	36
			<u>Per Person 每位</u>
Seafood Noodles Soup 海鲜汤面			14

R I C E

飯

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Pearl Fried Rice with Deluxe Seafood and Homemade Spicy XO Sauce XO海皇炒饭	28	42	56
Fried Rice with Crabmeat, Conpoy, Diced Vegetables and Egg White 蟹肉蛋白瑶柱炒饭	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
			<u>Per Person 每位</u>
Traditional Yàn Claypot Rice with Preserved Meat, Chinese and Liver Sausage 腊味砂煲饭			14

*Please allow 2 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

	<u>Per Person 每位</u>
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 Dried Apricot with Red Dates and Chia Seeds 万星杏脯	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
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