

千金一席富人宴

宴
YÀN



GRILLED LAMB RACK

烧烤羊鞍架

CHEF'S SIGNATURE CREATIONS

主厨8道精选菜式

**Please place your order one day in advance / 请提前一天预定*

	<u>Half 半只</u>	<u>Whole 一只</u>
 Signature Crispy Roast Suckling Pig served in 3 ways Crispy Skin, Carved Shoulder and 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	184	368
Salt-baked Whole Free-range Chicken 汾酒盐焗鸡		80
“Thai-style” Wok-fried Live Australian Lobster with Pepper, Lemongrass, Pork Lard and Vermicelli in Claypot 泰式龙虾粉丝煲		
Poached Live Marble Goby with Salted Pickle White Pepper Stock 咸菜胡椒汤浸笋壳鱼		
Steamed Crab with Nu Er Hong Chinese Wine and Egg White 女儿红蛋白蒸蟹		Market Price
 Poached Star Grouper Fish Fillet with Superior Prawn Stock and Crispy Rice 龙吐珠虾汤浸星斑鱼球		
Double-boiled Ox Tail Soup with Radish and Whiskey 威士忌炖牛尾萝卜汤		<u>Per Serving 每份</u> 100
 Grilled Lamb Rack 烧烤羊鞍架		120

Prices are subject to 10% service charge and prevailing GST.
价格需加额外10%服务费以及现行消费税。

PAN-FRIED DUCK LIVER SAUSAGE

with Sliced Raw Garlic

生煎鸭润肠伴蒜片架



APPETISER

餐前小食

	<u>Per Serving 每份</u>
❖ Pan-fried Duck Liver Sausage with Sliced Raw Garlic 生煎鸭润肠伴蒜片	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	14
<i>*Limited Portions Daily / 每日限量</i>	
❖ Wok-fried Carrot Cake with Scallops, Chinese Pork Sausage and Homemade Spicy XO Sauce 极品酱爆带子萝卜糕	14
❖ Marinated Duck Wings in Teochew Style 卤水鸭翅	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
Stir-fried Assorted Mushrooms with Oyster Sauce 蚝油炒三菇	12

YÀN PEKING ROAST DUCK

served with Homemade Crêpes
and Traditional Garnishes

招牌片皮鴨



BARBECUE DELIGHTS

烧腊

	<u>Half 半只</u>	<u>Whole 一只</u>	
❖ YÀN Peking Roast Duck served with Homemade Crêpes and Traditional Garnishes 招牌片皮鸭	48	96	
Yàn Peking Roast Duck 2nd Course Selection 招牌片皮鸭二食	15	20	
<ul style="list-style-type: none"> • Stir-fried with Ginger and Spring Onion 姜葱炒鸭件 • Sautéed with Bean Sprouts 银芽炒鸭丝 • Wrapped with Lettuce 生菜包鸭崧 			
Roast Duck 明炉烧鸭	39	78	
Soy Chicken 玫瑰油鸡	30	60	
	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Barbecue Combination Platter <i>Soy Chicken, Barbecue 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
Barbecue Honey-glazed Kurobuta Pork 蜜汁黑豚叉烧	26	39	52

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DOUBLE-BOILED
COLLAGEN SOUP

with Fish Maw and Conpoy

胶原蛋白炖瑶柱花胶汤

SOUP

汤类

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	26
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。	20
Conpoy Broth with Assorted Seafood 海味瑶柱羹	20
Golden Pumpkin Broth with Fresh Crab Meat 金汤蟹肉羹	20
Sweet Corn Broth with Diced Vegetables 菜粒粟米羹	16
Bamboo Pith Clear Soup with Assorted Mushrooms and Choy Sum 菜远鲜菌竹笙上素汤	16



TURBOT FISH

多宝鱼

LIVE SEAFOOD

活海鲜

FISH

鱼

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 Black Bean Sauce
豉汁蒸

Steamed with Minced Garlic and Shredded Mandarin Peel
蒜茸果皮蒸

Steamed with Picked Chillies
剁椒蒸

Deep-fried with Superior Soy Sauce
油浸

Braised with Spring Onion, Ginger and Bean Curd Skin
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*

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LIVE SEAFOOD

活海鲜

LOBSTERS, PRAWNS, CLAMS, CRABS

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
阿拉斯加大蟹

Sri Lankan Crab
斯里兰卡肉蟹

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

活海鲜

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

Steamed with Black Bean Sauce
豉汁蒸

RECOMMENDED COOKING STYLES FOR LOBSTERS AND 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 Bean Sauce
豉椒炒

House Special Porridge with Clam and
Puffed Rice
海皇粥底

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BRAISED TEN-HEAD
WHOLE AUSTRALIAN
DRIED ABALONE

澳洲溏心十头干鲍

ABALONE, DELICACIES

鲍鱼, 海味

	<u>Per Piece 每只</u>		
❖ Braised Ten-head Whole Australian Dried Abalone 澳洲溏心十头干鲍			138
Braised Two-head Whole Abalone with Superior Abalone Sauce 浓汁原只两头鲜吉品			68
❖ Braised Three-head Whole Abalone with Superior Abalone Sauce 浓汁原只三头鲜吉品			58
Braised Six-head Whole Abalone with Black Mushroom, Vegetables and Oyster Sauce 蚝皇六头鲍鱼拌北菇时蔬			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



STEAMED COD FISH FILLET

with Enoki Mushrooms and
Minced Garlic

金菇蒜茸蒸雪鱼

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	48	72	96
Sautéed Prawns with Bean Curd Sheet and Spring Onion 豆根葱度爆虾球	48	72	96
Deep-fried Prawns with Salted Egg Yolk 金粉虾球	48	72	96
Dual Style Prawns Deep-fried with Thousand Island Sauce and Wasabi Mayonaise 鸳鸯虾球 千岛拼日式芥菜	48	72	96
❖ Claypot Wok-fried Prawns with Fish Maw and Vermicelli in Homemade Spicy XO Sauce 极品酱鱼鳔粉丝虾球煲	48	72	96
Sautéed Cod Fish Fillet with Preserved Olive Vegetables 橄榄菜爆雪鱼球	48	72	96
			<u>Per Piece 每份</u>
❖ Steamed Cod Fish Fillet with Enoki Mushroom and Minced Garlic 金菇蒜茸蒸雪鱼			22
Steamed Cod Fish Fillet with Superior Soy Sauce 清蒸雪鱼			22

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WOK-FRIED PRAWNS

with Bean Curd in Pork Lard
and Egg Gravy

香油滑蛋虾球豆腐

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	40	60	80
Sautéed Beef Cubes with Asparagus and White Pepper Sauce 白胡椒芦笋牛肉柳粒	40	60	80
Sautéed Sliced Beef with Bitter Gourd and Black Bean Sauce 豉汁凉瓜炒牛肉片	32	48	64
Sautéed Sliced Kurobuta Pork Fillet with Fresh Mushrooms, Ginger and Spring Onion 姜葱鲜菌炒黑豚肉	30	45	60
Sweet and Sour Pork with Fresh Pineapple 凤梨咕嚕肉	26	39	52
Sautéed Diced Chicken with Cashew Nuts, Dried Chilli and Kung Pow Sauce 宫保鸡丁	26	39	52
Wok-fried Chicken Fillet with Peeled Red Onion and Black Bean Sauce 干葱豆豉鸡球煲	26	39	52
			<u>Per Serving 每份</u>
Braised Beef Brisket with Bean Curd Sheets and Fresh Mushroom 紅焖牛腩煲			32
			<u>Per Person 每位</u>
❖ House Special Baked Pork Ribs with Black Olives 凤城榄角骨			18

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SEASONAL VEGETABLES AND BEAN CURD

时令蔬菜

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
❖ Wok-fried Prawns with Bean Curd in Pork Lard and Egg Gravy 香油滑蛋虾球豆腐	48	72	96
Braised Bean Curd with Assorted Seafood 海鲜豆腐	48	72	96
Sze Chuan-style Stewed Bean Curd with Minced Chicken in Spicy Sauce 麻婆豆腐	24	36	48
Braised Bean Curd with Diced Chicken and Salted Fish served in Claypot 咸鱼鸡粒豆腐煲	24	36	48
Braised Eggplant with Minced Pork in Spicy Sauce 鱼香茄子煲	24	36	48
Braised Bean Curd with Preserved Greens 雪菜扒豆腐	22	33	44
Braised Bean Curd with Mushrooms and Seasonal Vegetables 红烧豆腐	22	33	44

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SEASONAL VEGETABLES

时令蔬菜

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Hong Kong Kai Lan 香港芥兰	20	30	40
Spinach 菠菜	20	30	40
Broccoli 西兰花	20	30	40
Chinese Cabbage 白菜苗	20	30	40
Choy Sum 菜远	20	30	40
Dragon Green Chives 青龙菜	20	30	40
Asparagus 芦笋	24	36	48

CHOICE OF COOKING STYLES

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 Bean Curd 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

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DEEP-FRIED MOCK FISH

with Black Pepper Sauce

黑椒素鱼扒



VEGAN & VEGETARIAN

康益身心篇纯素菜式

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Sautéed Beyond Beef Cubes with Assorted Mushrooms and Golden Sliced Garlic 金蒜片杂菌素牛柳粒	26	39	52
Sautéed Mock Ham with Broccoli 西兰花素火腿	26	39	52
Braised Eggplant with Preserved Vegetables 甜菜焖茄子	22	33	44
Sautéed Bean Curd Sheet with Cashew Nuts and Dried Chilli in 'Kung Pow' Style 宫保豆筋	22	33	44
Sze Chuan-style Stewed Bean Curd with Minced Beyond Meat 素麻婆豆腐	22	33	44
Fried Rice with Beyond Beef, Diced Vegetables and Minced Ginger 姜蓉素肉菘炒飯	22	33	44
			<u>Per Person 每位</u>
❖ Deep-fried Mock Fish with Black Pepper Sauce 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。

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WOK-FRIED FISH-FLAVOURED NOODLES

with Assorted Mushrooms and Homemade
Spicy XO Sauce

极品酱鲜菌炒鱼茸面

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	38	57	76
Fried Crispy Noodles with Deluxe Seafood 海鲜炒生面	38	57	76
❖ YÀN Signature Braised Rice Vermicelli with Shrimps, Fish and Salted Fish 宴海鲜焖米粉	32	48	64
Braised Vermicelli with Fresh Crab Meat, Bean Sprouts and Golden Pumpkin Sauce 金汤花蟹肉焖米	32	48	64
❖ Wok-fried Fish-flavoured Noodles with Assorted Mushrooms and Homemade Spicy XO Sauce 极品酱鲜菌炒鱼茸面	32	48	64
Fried Flat Rice Noodles with Sliced Beef 干炒牛肉河粉	28	42	64
Crispy Noodles with Kurobuta Pork and Vegetables 菜远黑豚肉生面	28	42	64
Braised Ee-Fu Noodles 干烧伊面	22	33	44
			<u>Per Person 每位</u>
Seafood Noodle Soup 海鲜汤面			14

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FRIED RICE

with Fresh Crab Meat, Conpoy,
Diced Vegetables and Egg White

蟹肉蛋白瑶柱炒饭

R I C E

饭

	<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	32	48	64
❖ Fried Rice with Crab Meat, Conpoy, Diced Vegetables and Egg White 蟹肉蛋白瑶柱炒饭	32	48	64
❖ Fried Rice with Preserved Duck Liver Sausage and Minced Ginger 姜蓉鸭润腸炒饭	32	48	64
Fried Rice with Diced Chicken and Salted Fish 咸鱼鸡粒炒饭	22	33	44
Oriental Fried Rice with Shrimps and Honey-glazed Barbecued Pork 杨洲炒饭	22	33	44

Per Person 每位

Traditional YÀN Claypot Rice with Preserved Meat, Chinese Sausage and Liver Sausage
腊味砂煲饭

16

**Please allow 2-hour cooking time. Minimum order for 4 persons.*
请允许两小时烹饪时间. 最少四人起订.

CHILLED MANGO CREAM

topped with Vanilla Ice Cream
and Oats served in a 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 a 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 Freshly Peeled Pomelo 杨枝甘露	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
	<u>Per Serving 每份</u>
Deep-fried Chinese Pancake filled with Red Bean Paste 豆沙窝饼	14
Steamed Sponge Cake with Custard (3pcs) 奶黄马来糕 (3件)	7.5

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