

EXECUTIVE SET LUNCH

行政午餐套餐

Dim Sum Trio Platter
点心三拼

Dried Fish Maw Broth with Shredded Mushrooms
红烧菇丝鱼鳔羹

Roast Duck
明炉烧鸭
or / 或

Steamed Cod Fillet with Light Soya Sauce
清蒸雪鱼
(Additional \$5++ per person) (每位附加 \$5++)

Braised Ee Fu Noodles and Seasonal Greens
翡翠焖伊面

Please choose one dessert from following:
自选一款甜品:

Chilled Mango Cream with Pomelo and Sago
杨枝甘露
or / 或

Hot Red Bean Cream with Lotus Seed
莲子红豆沙
or / 或

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


\$45++ PER PERSON
每位 \$45++

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。

FEAST OF FAVOURITES

宴聚

Trio Barbecue Platter

Roast Pork Belly, Soy Chicken and Roast Duck

烧味御品

炭烧脆皮烧肉, 姜茸油鸡, 明炉烧鸭

Braised Assorted Seafood Broth with Peach Resin

桃胶海鲜羹

Steamed Grouper Fillet with Pickled Chillies

泡椒蒸星斑扒

Braised Six-head Abalone

with Seasonal Greens and Black Mushroom

翡翠扣六头鲜鲍北菇

Stewed Noodles with Prawns in Superior Stock

上汤虾球焖生面伴时蔬

Chilled Mango Puree with Sago and Pomelo

杨枝甘露



\$78++ PER PERSON

每位 \$78++

Minimum 2 persons

2位起

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。

FEAST OF HAPPINESS

宴乐

Double-boiled Clear Soup of the Day
养生滋补炖汤

Sautéed Australian Scallops with Broccoli in Spicy XO Sauce
极品酱带子西兰花

Steamed Grouper Fillet with Picked Chillies
泡椒蒸星斑扒

House Special Pork Ribs with Preserved Olives
榄角排骨

Wok-fried Half Australian Lobster with Noodles in Superior Stock
上汤开边澳洲龙虾伴生面

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



\$128++ PER PERSON
每位 \$128++

Minimum 2 persons
2位起

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。

FEAST OF TASTING

宴品

Deep-fried Prawns with Wasabi-mayo Sauce
芥菜虾球

Golden Pumpkin Broth with Bird's Nest and Crab Meat
金汤蟹肉燕窝羹

Braised Ten-head Australian Dried Abalone
with Seasonal Greens and Oyster Sauce
蚝皇十头澳洲溏心干鲍伴时蔬

Steamed Grouper Fillet with Picked Chillies
泡椒蒸星斑扒

Stewed Noodles topped with Roast Duck Meat
烧鸭件焖生面

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



\$198++ PER PERSON
每位 \$198++

Minimum 2 persons
2位起

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。

YÀN DELIGHTS

宴良朋

Braised Conpoy Broth with Fish Maw and Shredded Mushroom
红烧菇丝鱼鳔羹

Sautéed Australian Scallops with Seasonal Vegetables
碧绿炒澳洲帶子

Roast Duck
明炉烧鸭

Steamed Live Soon Hock Fish with Superior Soy Sauce
清蒸笋壳魚

Braised Twin Mushroom with Seasonal Vegetables in Oyster Sauce
双菇扒时蔬

Wok-fried Fish-flavored Noodles with Kurobuta Pork and Mixed
Capsicums
干炒黑豚肉鱼茸面

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

Steamed Salted Egg Yolk Custard Buns
黄金流沙包



\$68++ PER PERSON
每位\$68++

Minimum 5 persons
5位起

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。

YÀN SIGNATURES

宴精选

Roast Peking Duck
片皮北京鸭

Golden Pumpkin Broth with Assorted Seafood
金汤海皇羹

Deep-fried Prawns with Salted Egg Yolk
金沙虾球

Steamed Live Soon Hock with Pickled Chillies
泡椒蒸笋壳鱼

Sautéed Sliced Kurobuta Pork with Broccoli in XO Sauce
极品酱西兰花炒黑豚肉

Braised Six-head Whole Abalone with Black Mushroom
and Vegetables in Oyster Sauce
蚝皇扣六头鲜鲍北菇时蔬

Stewed Ee-Fu Noodles with Shredded Duck Meat
and Preserved Greens
雪菜鸭丝焖伊面

Chilled Mango Puree with Sago and Pomelo
杨枝甘露



\$118++ PER PERSON

每位 \$118++

Minimum 5 persons

5位起

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。

YÀN CELEBRATIONS

欢喜宴

Roast Suckling Pig served with
Homemade Crêpe and Traditional Garnishes
片皮乳猪

Double-boiled Clear Soup of the Day
养生滋补炖汤

Sautéed Australian Scallops with Seasonal Vegetables
碧绿西兰花炒澳洲带子

Steamed Live Soon Hock Fish with Superior Soy Sauce
清蒸笋壳鱼

Braised Whole Three-head 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

Wok-fried Live Australian Lobster with Pan-fried
Cheong Fun in Chef's Special Pork Lard Sauce
澳龍香油肠粉煲

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



\$198++ PER PERSON

每位 \$198++

Minimum 5 persons

5位起

*Please book one day in advance. 请提前一天预订.

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VEGETARIAN 宴素餐

Vegetarian Appetiser Platter
素四小品

Sweet Corn and Yellow Fungus Broth
黄耳粟米羹

Sautéed Asparagus with Shimeiji Mushroom and Sliced Black Truffle
松菇炒芦笋黑松露片

Deep-fried Mock Fish with Black Pepper Sauce and Diced Capsicums
黑椒素鱼扒

Bamboo Pith Clear Soup Noodles with Choy Sum
竹笙菜远汤挂面

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



\$88++ PER PERSON
每位\$88++

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