

# HAIRY CRAB FEAST

## 大闸蟹宴

Truffle Broth with Diced Seafood  
松露海鲜羹

Crispy Dried Tofu with Hairy Crab Meat and Roe topped with  
Minced Chinese Ham and Vegetables  
腿茸蚧粉扒脆豆干

Braised South Africa Whole Abalone with Seasonal Greens  
in Superior Oyster Sauce  
蚝皇南非吉品鲜鲍时蔬

Steamed Live Hairy Crab served with minced Ginger and Vinegar  
清蒸大闸蟹

Stewed Noodles topped with Shrimps Egg and Roasted Duck  
烧鸭虾子捞生面

Double-boiled Ginger Tea with Peach Resin and Lotus Seeds  
accompanied by Steamed Salted Egg Yolk Custard Buns  
桃胶莲子姜茶配流沙包



**\$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。

# 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 \$8++ per person) (每位附加 \$8++)

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.  
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# 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 Cod Fish with Pickled Chillies

泡椒蒸雪鱼

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.

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# 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 Cod Fish with Picked Chillies  
泡椒蒸雪鱼

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.  
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# 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 Cod Fish with Picked Chillies  
泡椒蒸雪鱼

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

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# 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

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# 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.  
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# 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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