

# SET MENU



# 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  
桂花蟹肉澳洲帶子

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，姜葱油鸡

### Conpoy Broth with Assorted dried Seafood

海味瑶柱羹

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

脆米芥菜虾球

### 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 Gingko 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 Vanilla 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