

SET MENU



千金一席富人宴

宴
YÀN

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

Pumpkin Broth with Fresh Crabmeat
金汤鲜蟹肉羹

Crispy Cod Fillet with Black Soya Sauce
豉油皇脆雪鱼扒

Braised Sliced Abalone with Mushroom and Seasonal Greens
翡翠鲍片北菇

Stewed Ee Fu Noodles with Prawn and Scallops
海皇焖伊面

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



\$78 PER PERSON**
每位 \$78**

Minimum 2-4 persons
2-4 位用

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

Braised Whole Three Head Abalone
with Seasonal Vegetables
蚝皇三头鲜鲍伴时蔬

Steamed Cod Fillet with Preserved Vegetables
梅菜蒸雪鱼

Sautéed Kurobuta Pork with Spicy XO Sauce
XO酱爆黑豚肉

Stewed Noodles with Local Lobster,
Spring Onions and Ginger
姜葱开边龙虾焖生面

Chilled Mango Purée topped with
Vanilla Ice-cream, Sago and Pomelo
杨枝甘露配香草雪糕



\$128 PER PERSON**
每位 \$128**

Minimum 2-4 persons
2-4 位用

Subject to 10% service charge and prevailing GST

YÀN DELIGHTS

宴良朋

Appetiser Trio

Barbeque Honey-glazed Pork, Roasted Duck, Jelly Fish

前菜御品

蜜汁叉烧，明炉烧鸭，海蜇头

Superior Chicken Soup with Dried Fish Maw and Conpoy

浓鸡汤瑶柱鱼鳔

Sautéed Scallops with Fresh Lily Bulbs and Black Fungus

油泡鲜百合云耳炒带子

Steamed Cod Fillet with Enoki Mushroom and Minced Garlic

蒜茸金菇蒸雪鱼

Braised Mushrooms with Broccoli in Oyster Sauce

花菇扒西兰花

Braised Vermicelli with Fresh Crabmeat,
Bean Sprouts and Pumpkin Sauce

金汤鲜蟹肉焖米

Chilled Mango Purée with Sago and Pomelo

杨枝甘露

Deep-Fried Pancake filled with Red Bean Paste

豆沙窝饼



\$68 PER PERSON**
每位 \$68**

Minimum 5-10 persons
5-10 位用

Subject to 10% service charge and prevailing GST

YÀN SIGNATURES

精選宴

Roasted Peking Duck
片皮北京鴨

Hashima Broth with Diced Assorted Seafood
海皇雪蛤羹

Sautéed Prawns with Beancurd Sheet and Spring Onions
豆筋葱度爆蝦球

Steamed Live Soon Hock with Minced Ginger
姜茸蒸笋壳魚

Braised Six Head Abalone with Oyster Sauce
蚝皇扣六头鮮鮑

Wok-fried Spare Ribs with Dang Gui
当归骨

Stewed Noodles with Shredded Duck Meat
and Preserved Vegetables
雪菜鴨絲燜生面

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



\$118 PER PERSON**
每位 \$118**

Minimum 5-10 persons
5-10 位用

Subject to 10% service charge and prevailing GST

YÀN CELEBRATIONS

慶歡宴

Roasted Whole Suckling Pig

片皮乳猪全体

Double-Boiled Chicken Soup with Sea Whelks

响螺炖鸡汤

Wok-fried Local Lobster in Superior Stock

上汤开边龙虾

Steamed Live Soon Hock with Light Soya Sauce

清蒸笋壳鱼

Braised Fish Maw with Sea Cucumber and Seasonal Vegetables

碧绿花胶扒海参

Suckling Pig Carved Shoulder and

Oven-baked Suckling Pig Fillet with Lemongrass

香茅翻烧乳猪件

Stewed Mee Pok with Fresh Crabmeat and Crispy Lard

香油蟹肉焖面卜

Hot Almond Cream with Black Sesame Glutinous Balls

生磨杏仁茶汤丸



\$138 PER PERSON**

每位 \$138**

Minimum 8-10 persons

8-10 位用

*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

Vegetarian Trio Platter
素三品

Bamboo Pith Clear Soup with Assorted Mushrooms
竹笙鲜菌汤

Sautéed Sliced Beyond Chicken with Seasonal Greens
碧绿炒素鸡

Deep-fried Mock Fish Fillet with Preserved Lemon Sauce
柠檬汁素鱼扒

Wok-fried Beancurd Sheet with Asparagus in Gong Pao Style
宫保芦笋豆筋

Braised Beancurd with Mushrooms and Vegetables
红烧豆腐

Stewed Ee Fu Noodles
干烧伊面

Chilled Mango Purée with Pomelo and Sago
杨枝甘露



\$88 PER PERSON**
每位 \$88**

Subject to 10% service charge and prevailing GST