Xi Yan Shaw, the casual dining outlet of the internationally acclaimed award-winning Xi Yan private dining restaurant founded by Hong Kong celebrity chef Jacky Yu. continues Jacky’s inspired cross-cultural interpretation of modern Chinese food to offer an exciting and popularly affordable selection of his signature dishes, including the salivating chicken featured at Bocuse d’Or, Yunnan ham Hakka niang tofu, Okinawa black sugar Zhenjiang ribs, uniquely different homemade desserts including ice cream, and our irresistible tang yuan. Xi Yan group was established in Singapore since 2005.

Xi Yan Shaw, 一个由著名厨师Jacky Yu创办的跨文化融合现代中餐的休闲餐厅。在外籍厨师Jacky Yu的指导下，Xi Yan Shaw以不断创新的美食，精选包括获奖的拔丝鸡等特色菜品，满足顾客的味蕾享受，同时提供包括冰淇淋在内的独特甜点，深受食客喜爱。自2005年在新加坡开业以来，Xi Yan group已享有盛誉。
101. Jellyfish and cucumber in sesame wasabi sauce
   (P) $5.00  (S) $9.80  (M) $14.70

102. Deep-fried pork belly in fermented bean curd sauce
   (P) $6.00  (S) $11.80  (M) $17.70

103. Fried XO sauce cai po radish cake
    (P) $5.00  (S) $9.80  (M) $14.70

104. Pork patty with salted fish and water chestnut
    (P) $6.00  (S) $11.80  (M) $16.20

105. Fried bean curd cheese chicken wing
    (P) $4.50  (S) $8.80  (M) $13.20

106. Daily soup (per portion)
    (P) $6.80
201 每周招牌烤鸡（半只/一只）
signature roasted chicken of the week (half/whole)
(H) $21.80 / (W) $42.00

202 酥炸鸡扒
shrimp paste and fermented bean curd chicken chop
(S) $12.80

203 客家卤水鸭（例/半只）
Hakka marinated duck with sweet sauce (standard/whole)
(S) $14.80 / (H) $25.80

204 喜宴金牌口水鸡
salivating spicy chicken
(P) $6.50 / (S) $12.80 / (M) $19.20

乌龙熏鸡
oolong tea smoked chicken with mango salsa

喜宴异香荷香鸡
roasted herbal pepper chicken

柠檬叶烧鸡
roasted kaffir leaves chicken
211 秘製豬腳醋
Leg of pork with Chinese vinegar, ginger and garlic
(S) $14.80

212 香辣咸蛋猪扒
Salted yolk and chilli pork chop
(P) $7.00 / (S) $13.80

213 沖繩黑糖鎮江排骨
Okinawa black sugar & zheng jiang vinegar spare ribs
(P) $7.00 / (S) $13.80 / (M) $19.20

214 日本清酒梅菜東坡肉
Sake dongpo pork belly with mei cai (preserved vegetables)
(P) $7.00 / (S) $13.80 / (M) $19.20
220 咸蛋牛油炸苏东
fried sotong (squid) in butter and salted yolk
(P) $9.00 / (S) $17.00 / (M) $25.50

221 暮宴水果咕噜虾
tropical fruits sweet and sour prawns
(P) $9.00 / (S) $17.00 / (M) $25.50

222 金不换沙爹蛋黄虾
basil satay sauce and salted yolk prawns
(P) $9.00 / (S) $17.00 / (M) $25.50

223 香茅虾酱炸鱼柳配柚子沙拉
deep-fried shrimp paste fish fillet with pomelo water chestnut salad
(P) $9.00 / (S) $18.80 / (M) $27.80

224 泡椒河粉蒸雪鱼
steamed cod fish with pickled chilli on rice noodles
(S) $19.80 / (M) $39.00

225 姜葱花雕炒鱼片
stir-fried fish slices with ginger and spring onions
(S) $18.00 / (M) $27.00

226 黑松露虾炒蛋
black truffle prawns omelette
(S) $17.80
Tofu and Omelette

230 手工黄金麻婆豆腐配橄榄菜
golden egg tofu with crispy cai po
(P) $5.50 / (S) $10.80 / (M) $16.20

231 手工黄金麻婆菜脯豆腐
golden egg tofu with crispy cai po
(P) $5.50 / (S) $10.80 / (M) $16.20

232 菜脯肉碎煎蛋
omelette with cai po and minced pork
(S) $10.80

Vegetable

240 苦瓜橄榄菜炒肉碎
bitter gourd with crispy olive leaves and minced pork
$12.80

241 蒜茸香港菜心
Hong Kong choy sum with minced garlic
$10.00

242 金银蛋苋菜
poached spinach with three types of eggs
$14.80

P: Petite or tasting portion for 1+ (1+ 人份量)  S: Standard (good for 2-3 sharing) (2-3人份量)  M: Medium (good for 4-6 sharing) (4-6人份量)
243 橄榄菜香港芥兰(蒜茸)
kai lan with crispy olive leaves and garlic
$12.00

244 云南火腿炒青龙菜
jiu rong vegetables with Yunnan ham and garlic
$12.80

245 XO肉碎茄子煲
XO eggplant minced pork casserole
$15.80

246 橄榄菜干扁四季豆
french beans with crispy olives and minced pork
$12.80

麵/米粉/河粉/饭  Noodles / Rice

301 云南火腿酿豆腐汤面
Yunnan ham niang tofu noodles soup
$10.80

302 日本清酒東坡肉汤面
sake dongpo pork with mushrooms noodles soup
$11.80

303 香辣咸蛋猪扒汤面
salted yolk with chili pork chop noodles soup
$11.80
304 酥炸鸡扒汤面
shrimp paste fermented bean curd chicken chop noodles soup
$11.80

310 客家算盘子
Hakka abacus with mushroom & dried shrimps & minced Pork
$13.80

306 招牌担担面(辣/免辣/素)
dan-dan noodles (spicy / non spicy, meat / vegetarian)
$10.80

311 豆脚栗子炒米
fried pork leg bee hoon (rice vermicelli) with water chestnut
$13.80

312 菜脯蠔腸干炒河
fried kway teow with cai po and lap cheong
$12.80
313. 客家干炒老鼠粉
fried lo shi fan (rice noodle) Hakka style
$12.80

314. 客家 XO酱干炒老鼠粉
fried lo shi fan with Xi Yan XO sauce
$12.80

315. 肉碎老鼠粉和酿豆腐
hakka minced pork lo shi fan with niang tofu
$10.80

320. 大肚婆炒饭
pregnant woman fried rice (with olive ginger dried radish & shrimp)
$11.80

321. 黑松露火腿炒饭
black truffle Yunnan ham fried rice
$13.80

323. 私房足料鱼汤泡饭
rice in superior fish soup
$12.80

324. 芝麻白饭
steamed white rice with sesame
$1.50
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>401</td>
<td>潤喉解密柑桔 (熱/冷)(每杯)</td>
<td>kamquat honey drink (hot/cold) per glass</td>
</tr>
<tr>
<td>402</td>
<td>怡神香茅茶 (熱/冷)(每杯)</td>
<td>lemon grass drink (hot/cold) per glass</td>
</tr>
<tr>
<td>403</td>
<td>菊花茶 (熱/冷)(每杯)</td>
<td>chrysanthemum drink (hot/cold) per glass</td>
</tr>
<tr>
<td>404</td>
<td>龍珠茉莉花茶 (熱)(每杯)</td>
<td>jasmine tea (hot) per person</td>
</tr>
<tr>
<td>405</td>
<td>荔枝特饮 (冷)(每杯)</td>
<td>lychee drink (cold) per glass</td>
</tr>
<tr>
<td>409</td>
<td>椰子水(每杯)</td>
<td>pure coconut water (per glass)</td>
</tr>
<tr>
<td>410</td>
<td>可乐/康怡可乐(每杯)</td>
<td>coke / diet coke per glass</td>
</tr>
<tr>
<td>411</td>
<td>雪碧 (每杯)</td>
<td>sprite per glass</td>
</tr>
<tr>
<td>412</td>
<td>瓶装蒸馏水 (每瓶)</td>
<td>bottled distilled water (per bottle)</td>
</tr>
<tr>
<td>413</td>
<td>温水或冷水 (每位)</td>
<td>warm or ice water (per person)</td>
</tr>
</tbody>
</table>

**甜品**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>501</td>
<td>私房手搓黃金湯圓 (3粒)</td>
<td>Xi Yan signature tang yuan (custard dumpling) with sweet potato in ginger soup (3 per serving)</td>
</tr>
<tr>
<td>502</td>
<td>手搓綠茶芝麻湯圓 (3粒)</td>
<td>green tea tang yuan with black sesame (green tea dumpling) with sweet potato in ginger soup (3 per serving)</td>
</tr>
<tr>
<td>503</td>
<td>手搓芝麻流沙湯圓 (3粒)</td>
<td>Ying Yang tang yuan (2 custard and 1 green tea black sesame dumpling) with sweet potato in ginger soup</td>
</tr>
</tbody>
</table>
桂花酒荔枝雪糕（1/2粒）
lychee ice cream in osmanthus wine (1/2 scoops)
$3.50 / $6.00

南瓜咸蛋雪糕（1/2粒）
pumpkin salted yolk ice cream with condiment (1/2 scoops)
$3.50 / $6.00

私房牛奶雪糕（1/2粒）
chef's milk ice cream with condiment (1/2 scoops)
$3.50 / $6.00

私房椰糖雪糕（1/2粒）
palm sugar ice cream with condiment (1/2 scoops)
$3.50 / $6.00

椰子雪糕并椰糖果凍（1/2粒）
coconut ice cream with palm sugar jelly (1/2 scoops)
$3.90 / $7.00

加一服务费
10% service charge.

images shown are for illustration only, the presentation and portion may be adjusted from time to time.
Hot items and Books

围裙
red apron
$25

Jacky Yu 零失败的煮人
Cook Smart (published 2016)
$38 per copy

返回企食自己
Cook it yourself@HOME
$38 per copy

Jacky Yu 留住四季美味
Jacky Yu Pickles Preserves Wine
$40 per copy

Jacky Yu 私房菜
Jacky Yu FOOD · LIFE · ATTITUDE
$40 per copy

Jacky Yu 私房菜精选
Xi Yan cuisine highlights
$42.8 per copy

囍宴 厨·艺 - I, II, III
Xi Yan Culinary Art (Vol 1, Vol 2 and Vol 3)
$30 per copy

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