

千金一席富人宴

宴  
YÀN



KALEIDOSCOPE OF PROSPERITY  
YUSHENG IN 'SHUN DE' STYLE  
with Yellowtail Slices and Sakura Shrimps

顺德黄尾鱼生捞起

Park Rewards Member Price: \$108.80 (M) | \$151.30 (L)  
Non-Member Price: \$128 (M) | \$178 (L)

# PROSPERITY LO HEI

## 2025年发财鱼生捞起

	Medium 中	Large 大
Salmon and Sakura Shrimps Yusheng 三文鱼生捞起	88	108
Yellowtail Fish and Sakura Shrimps Yusheng 黄尾鱼捞起	98	118
🌀 Baby Whole Abalone and Sakura Shrimps Yusheng 珍珠鲍鱼捞起	108	148
🌀 Kaleidoscope of Prosperity Yusheng in 'Shun De' Style with Yellowtail Slices and Sakura Shrimps 顺德黄尾鱼生捞起	128	178
<i>Park Rewards Member Price</i> (ORDER 1 DAY IN ADVANCE 一天前预订)	<i>108.80</i>	<i>151.30</i>
🌀 Kaleidoscope of Prosperity Yusheng in 'Shun De' Style with Australian Lobster and Sakura Shrimps 澳洲龙虾顺德鱼生捞起	238	418
<i>Park Rewards Member Price</i> (ORDER 1 DAY IN ADVANCE 一天前预订)	<i>202.30</i>	<i>355.30</i>
<b>Add On 额外加点</b>		<b>Portion 每份</b>
Salmon Fish 三文鱼		20
Yellowtail Fish 黄尾鱼		30
Baby Whole Abalone (8pcs) 珍珠鲍鱼 (8只)		68
Australian Lobster 澳洲龙虾		Market Price/ 市价

Prices are subject to service charge and prevailing government taxes.  
价格需加额外10%服务费以及现行消费税。

# YÀN PEKING ROAST DUCK

served with Homemade Crêpes and  
Traditional Garnishes

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## 招牌片皮鴨



POACHED  
CHICKEN  
marinated in Chinese  
Wine and Conpoy

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## 花雕水晶鸡



# HONG KONG STYLE BARBECUE DELIGHTS


## 香港烧味类

	Half 半只	Whole 一只	
✦ Signature Roast Whole Suckling Pig 乳猪斩件 (ORDER 1 DAY IN ADVANCE 一天前预订)	194	388	
✦ YÀN Peking Roast Duck served with Homemade Crepes and Traditional Garnishes 招牌片皮鸭	60	120	
YÀN Peking Roast Duck 2nd Course Selection (PICK ONE 选择一项煮法) 片皮鸭额外食用选择	18	30	
Stir-fried with Ginger and Spring Onions 姜葱炒鸭件			
Wrapped with Lettuce 生菜包鸭松			
Sautéed with Bean Sprouts 银芽炒鸭丝			
✦ Traditional Cantonese Roasted Duck 古早咸香烧鸭	45	90	
Poached Chicken marinated in Chinese Wine and Conpoy 花雕水晶鸡	40	80	
			Portion 每份
Roasted Pork Belly 脆皮烧腩肉			20
	Small 小	Medium 中	Large 大
Barbecued Honey Pork 蜜汁黑豚叉烧	30	45	60
Barbecue Combination Platter (Traditional Cantonese Roasted Duck and Barbecued Honey Pork) 烧味双拼 (古早咸香烧鸭, 蜜汁叉烧)	36	54	72

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# SOUP

## 汤类

	<u>Per Person 每位</u>
Hashima Broth with Crabmeat and Roe 蟹皇雪蛤羹	30
 Superior Chicken Broth with Fish Maw 浓鸡汤花胶	38
Double-boiled Chicken Soup with Sea Whelk 响螺炖鸡汤	28
Braised Diced Seafood Broth with Crabmeat 红烧海味羹	18
Sweet Corn Soup with Diced Vegetables 素菜粟米羹	16



BRAISED TEN-HEAD  
WHOLE AUSTRALIAN  
DRIED ABALONE

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澳洲溏心十头干鲍

# ABALONE AND DRIED SEAFOOD

## 鲍鱼海味类

	<u>Per Person 每位</u>		
✦ Braised Ten Head Whole Australian Abalone 澳洲溏心十头干鲍			138
Braised Two Head Whole Abalone with Superior Oyster Sauce 蚝皇原只二头鲍鱼			72
✦ Braised South African Whole Abalone with Superior Oyster Sauce 蚝皇原只南非鲜吉品鲍鱼			58
Braised Six Head Whole Abalone with Black Mushroom and Vegetables 蚝皇六头鲍鱼伴北菇时蔬			30
✦ Braised Fish Maw with Seasonal Greens 红烧花胶扒			48
Braised Sea Cucumber with Black Mushroom 鲍汁扣海参			20
	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Braised Dried Oyster with Mushrooms, Vegetables and Sea Moss 发财好市	52	78	104
Wok-fried Sea Cucumber with Pork Tendons and Shrimp Roe, Scallion in Claypot 京葱爆海参蹄筋虾子煲	50	75	100

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TURBOT FISH

多宝鱼

# LIVE SEAFOOD

## 活海鲜

Australian Lobster 澳洲龙虾	Market Price/ 市价
	<u>Per 100g 每100克</u>
Turbot Fish 多宝鱼	22
Star Grouper 海星斑	24
Marble Goby 'Soon Hock' 笋壳	18
Live Prawns 活生虾	11
Bamboo Clams 竹节蚌	20
Sri Lankan Crab 斯里兰卡肉蟹	13

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SAUTÉED BEEF TENDERLOIN CUBES  
with Asparagus and White Pepper Sauce

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白胡椒芦笋牛柳粒

# CHEF'S RECOMMENDATION

## 新春特别推介

	<u>Per Piece 每份</u>		
Steamed Cod Fillet with Soy Sauce 清蒸雪鱼			26
Steamed Cod Fillet with Minced Ginger and Spring Onion 姜茸葱花蒸雪鱼			26
	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Sautéed Scallops with Vegetables 碧绿炒带子	50	75	100
Sautéed Scallops and Prawns with Preserved Olive Vegetables and Spring Onion 榄菜炒带子虾球	50	75	100
Sautéed Cod Fillet in Spicy XO Sauce 极品XO酱炒雪鱼球	56	84	112
Deep-fried Prawns with Salted Egg Yolk 金沙虾球	50	75	100
Sautéed Beef Tenderloin Cubes with Asparagus and White Pepper Sauce 白胡椒芦笋牛柳粒	42	63	84
Sweet and Sour Pork 凤梨咕嚕肉	30	45	60
Sautéed Diced Chicken with Cashew Nuts, Dried Chilli in 'Kung Pow' Style 宫保炒鸡丁	30	45	60
Braised Beancurd with Sliced Mushrooms and Seasonal Vegetables 红烧豆腐	24	36	48
Sze-Chuan Style Stewed Beancurd with Minced Chicken in Spicy Sauce 麻婆豆腐	28	42	56

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SAUTÉED SCALLOPS  
with Vegetables

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碧绿炒带子

# VEGETABLES

## 蔬菜类

	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Hong Kong Kai Lan 香港芥兰	22	33	44
Broccoli 西兰花	22	33	44
Chinese Cabbage 白菜苗	22	33	44
Choy Sum 菜远	22	33	44
Green Dragon Chives 青龙菜	22	33	44
Asparagus 芦笋	26	39	52

### CHOICE OF COOKING STYLES

各式炒田园时蔬

Poached with Wolfberries  
上汤杞子浸

Stir-fried with Garlic  
蒜茸炒

Sautéed with Spicy XO Sauce  
极品XO酱炒

Poached with Soy Sauce  
豉油皇白灼

Braised with Oyster Sauce  
蚝皇扒

Wok-fried with Ginger Sauce  
姜汁炒

Poached with Three Kinds of Egg  
三色蛋浸

Stir-fried  
清炒



WOK-FRIED  
AUSTRALIAN LOBSTER  
with Rice Vermicelli, Bean Sprouts and  
Shredded Mushroom in Claypot

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镬气龙虾米粉煲

# RICE & NOODLES

## 饭面类

	Per 100g 每100克	Cheong Fun 肠粉 Per Piece 每份	Market Price/ 市价
❖ Wok-fried Australian Lobster with Rice Vermicelli, Bean Sprouts and Shredded Mushroom in Claypot 镬气龙虾米粉煲			
❖ Wok-fried Sri Lankan Crab with Cheong Fun in Special Lard Sauce (minimum order of 3 pieces of Cheong Fun) 香油肠粉斯里兰卡蟹	13	2	
			<u>Per Person 每位</u>
Seafood Noodles Soup 海鲜汤面			18
	<u>Small 小</u>	<u>Medium 中</u>	<u>Large 大</u>
Stewed Noodles with Deluxe Seafood 海鲜焖生面	40	60	80
YÀN Signature Braised Rice Vermicelli with Shrimps, Fish, and Salted Fish 宴海鲜焖米粉	30	45	60
Fried Glutinous Rice with Preserved Meat and Chinese Sausage 生炒腊味糯米饭	30	45	60
Fried Rice with Fresh Crabmeat, Conpoy, Diced Vegetables and Egg White 蟹肉蛋白瑶柱炒饭	30	45	60
Braised Flat Rice Noodles with Sliced Beef and Egg Gravy 滑蛋牛河	30	45	60
Oriental Fried Rice with Shrimps and Honey Glazed Barbecued Pork 扬州炒饭	22	33	44
Stewed Ee-Fu Noodles with Mushrooms 干烧伊面	22	33	44

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DEEP-FRIED  
SESAME BALLS  
with Pandan and Lotus Seed Paste



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金翡翠煎堆



# DESSERTS

## 甜品

	<u>Per Person 每位</u>
Double-boiled Bird's Nest with Red Dates and Lotus Seed (Hot/Cold) 紅蓮炖燕窝 (热/冷)	88
Double-boiled Hashima with Red Dates and Lotus Seed (Hot/Cold) 紅蓮炖雪蛤 (热/冷)	24
 Chilled Roselle Flower Jelly with Barley 洛神花薏米冻	12
Homemade Almond Cream 生磨杏仁茶	12
Chilled Peach Resin with Osmanthus and Aloe Vera Jelly 桂花桃胶芦荟	10
Sweetened Red Bean Paste with Lotus Seeds 蓮子紅豆沙	10
Chilled Mango Cream with Pomelo and Sago 楊枝甘露	10
	<u>Portion 每份</u>
Deep Fried Pancake filled with Red Bean Paste 豆沙窩餅	16
Steamed Nian Gao with Crushed Peanuts (3 pieces) 搗沙年糕 (3片)	9
 Deep-fried Sesame Balls with Pandan and Lotus Seed Paste (3 pieces) 金翡翠煎堆 (3粒)	9

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# 2025 CHINESE NEW YEAR DIM SUM MENU

## 蛇年行大运港式点心

AVAILABLE ON SATURDAYS, SUNDAYS, EVE OF AND ON PUBLIC HOLIDAYS FOR LUNCH

	<u>Per Portion 每份</u>
Steamed Har Gau Dumpling filled with Prawns and Asparagus (3pcs) 芦笋虾饺皇	15
Steamed Siew Mai filled with Shrimps, minced Pork topped with Fish Roe (3pcs) 鱼籽烧卖皇	15
Deep-fried Prawn Dumpling with Mayonnaise (3pc) 沙律明虾角	15
Pan-Fried Beancurd Sheet with Shrimps and Chives (3pcs) 香煎腐皮卷	12
Poached Pork Dumpling filled Shrimps and Spicy Gravy (3 pcs) 红油炒手	9
Steamed Seasonal Vegetarian Dumpling (3pcs) 合时蔬菜饺	9
Pan-fried Carrot Cake with Chinese Sausage (3pcs) 香煎萝卜糕	9
Deep-fried Vegetarian Spring Roll (3pcs) 脆皮素春卷	9

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