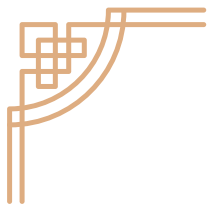


宴  
YÀN



饕餮盛宴 合家欢乐  
A BOUNTIFUL FEAST



LUNAR NEW YEAR CELEBRATION

# SET MENU





LUNAR NEW YEAR CELEBRATION

## FORTUNE FEAST

### 金蛇迎春宴

Prosperity Salmon and Sakura Shrimps Yusheng  
三文风山水起团圆

Braised Conpoy Broth with Whole Scallops and Crab Meat  
蟹肉瑶柱带子羹

Barbecued Trio  
(Roasted Duck, Poached Chicken marinated with  
Chinese Wine and Conpoy, Roasted Pork Belly)  
烧味三御品  
(明炉烧鸭、花雕水晶鸡、脆皮烧肉)

Steamed Cod Fish Fillet with Superior Soy Sauce  
清蒸雪鱼

Braised South African Whole Abalone  
with Noodles and Superior Oyster Sauce  
蚝皇南非吉品鲜鲍伴生面

Chilled Bird's Nest with Roselle Flower Jelly and Barley  
accompanied with Steamed Nian Gao with Crushed Peanuts  
洛神花薏米燕窝冻配擂沙蒸年糕



**\$168++ PER PERSON**  
每位**\$168++**

Minimum 2 persons to dine  
两位用以上

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。



Prosperity Salmon and Sakura Shrimps Yusheng  
三文风水起团圆



LUNAR NEW YEAR CELEBRATION

## BOUNTIFUL BLESSINGS

### 鸿运年年宴

Prosperity Salmon and Sakura Shrimps Yusheng  
三文风山水起团圆

Braised Chicken and Pumpkin Broth with Fish Maw and Conpoy  
浓鸡汤金瓜花胶瑶柱

Steamed Cod Fish Fillet with Superior Soy Sauce  
清蒸雪鱼

Braised Six-Head Abalone with  
Dried Pork Tendons and Seasonal Vegetables  
蚝皇六头鲜鲍鱼扒蹄筋

Traditional Cantonese Roasted Duck  
古早咸香鸭

Wok-fried Glutinous Rice with Preserved Meat and Chinese Sausage  
生炒腊味糯米饭

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

Deep-fried Sesame Balls with Pandan Lotus Seed Paste and Melon Seeds  
金翡翠煎堆仔



**\$148++ PER PERSON**  
每位**\$148++**

Minimum 4 persons to dine  
四位用以上

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。



Traditional Cantonese Roasted Duck  
古早咸香鸭



Braised Six-Head Abalone with Dried Pork Tendons and Seasonal Vegetables  
蚝皇六头鲜鲍鱼扒蹄筋



LUNAR NEW YEAR MENU CELEBRATION

## AUSPICIOUS INDULGENCE

### 步步高升宴

Prosperity Baby Abalone and Sakura Shrimps Yusheng  
珍珠鲍捞起庆团圆

Braised Chicken and Pumpkin Broth with Fish Maw and Conpoy  
浓鸡汤金瓜花胶瑶柱

Sautéed Australian Scallops with Asparagus and Black Truffle Sauce  
松露炒芦笋带子

Steamed Soon Hock with Minced Ginger and Spring Onion  
葱花姜茸蒸笋壳

Traditional Cantonese Roasted Duck  
古早咸香鸭

Braised South African Whole Abalone with  
Noodles and Superior Oyster Sauce  
蚝皇南非吉品鲜鲍伴生面

Chilled Roselle Flower Jelly with Barley  
洛神花薏米冻

Steamed Nian Gao with Crushed Peanuts  
擂沙蒸年糕



**\$178++ PER PERSON**  
每位**\$178++**

Minimum 5 persons to dine  
五位用以上

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。



Steamed Soon Hock Fillet with Sliced Yunnan Ham  
and Black Mushroom accompanied with Seasonal Greens  
麒麟蒸野生笋壳



Poached Chicken marinated with Chinese Wine and Conpoy  
花雕水晶鸡





LUNAR NEW YEAR CELEBRATION

## REUNION OF ABUNDANCE

### 鹏程万里宴

Prosperity Yellowtail Fish and Sakura Shrimps Yusheng  
黄尾鱼捞起庆团圆

Braised Chicken Broth with Fish Maw and Conpoy  
瑶柱花胶浓鸡汤

Steamed Soon Hock with Superior Soy Sauce  
清蒸笋壳鱼

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

Poached Chicken marinated with Chinese Wine and Conpoy  
花雕水晶鸡

Stewed Ee Fu Noodles with Crab Meat and Egg White Gravy  
蟹肉鸿运伊面

Double-boiled Hashima with Lotus Seeds and Red Dates  
红莲炖雪蛤

Deep-fried Sesame Balls with Pandan Lotus Seed Paste  
and Melon Seeds  
金翡翠煎堆仔



**\$198++ PER PERSON**

每位\$198++

Minimum 5 persons to dine

五位用以上

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。





LUNAR NEW YEAR CELEBRATION

## GOLDEN TREASURES

### 富贵常來宴

Prosperity Yellowtail Fish and Sakura Shrimps Yusheng in 'Shun De' Style  
顺德黄尾鱼金箔捞起

Braised Bird's Nest Broth with Assorted Seafood  
海皇烩燕窝羹

Signature Roasted Sliced Suckling Pig Meat  
化皮斩件乳猪

Steamed Soon Hock Fillet with Sliced Yunnan Ham  
and Black Mushroom accompanied with Seasonal Greens  
麒麟蒸野生笋壳

Braised Two-Head Whole Abalone with Vegetables in Oyster Sauce  
蚝皇二头鲜鲍鱼

Stewed Noodles with Half Live Australian Lobster in Superior Stock  
上汤焖开边澳洲龙虾生面

Chilled Roselle Flower Jelly with Barley  
洛神花薏米冻

Deep-fried Sesame Balls with Pandan Lotus Seed Paste and Melon Seeds  
金翡翠煎堆仔



**\$ 288++ PER PERSON**

每位\$288++

6-10 persons

6-10位用

\*One day advance order is required.

Prices are subject to service charge and prevailing government taxes.  
请提前一天预订。价格需加额外10%服务费以及现行消费税。



LUNAR NEW YEAR CELEBRATION

## VEGETARIAN

### 添寿多福素食宴

YÀN Vegetarian Combination

Crunchy Black Fungus, Crispy Beancurd Sheet, Steamed Crystal Dumpling,  
Pan-fried Diced Beyond Beef Cubes

四季平安拼盘

凉拌云耳，酥脆豆根，蒸菜饺，素肉丁

Double-boiled Dried Morel Mushroom Clear Soup with  
Bamboo Pith and Vegetables

羊肚菌竹笙炖时蔬

Sautéed Hericium Mushroom with  
Cashew Nuts and Dried Chilli in 'Kung Pow' Style

宫保猴头菇

Braised Mock Fish with Asparagus in Vegetarian Oyster Sauce

红烧素鱼扒芦笋

Fried Rice with Corns, Diced Vegetables and Minced Truffle

松露金粟炒饭

Chilled Bird's Nest with Roselle Flower Jelly and Barley  
accompanied with Steamed Nian Gao with Crushed Peanuts

洛神花薏米燕窝冻配擂沙蒸年糕



**\$138++ PER PERSON**

每位\$138++

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。



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