

# Chef Kwan's Private Collection

第一话：童年

Chapter 1: Childhood

粵式脆皮手撕鸡

Cantonese Roast Chicken with Marinated Jellyfish

Half \$38 | Whole \$76

第二话：少年

Chapter 2: Adolescent

黑松露茶皇鴨

Roast Duck Smoked with Tea Leaves and Black Truffle

Half \$58 | Whole \$116

第三话：青春

Chapter 3: Youth

蒜香焗鲈鱼

Baked Sea Perch with Garlic

\$28 per person

第四话：成年

Chapter 4: Adulthood

怀旧鯪鱼球豆腐煲

Braised Parsley Fish Ball Soup with Beancurd

\$32 per portion

第五话：婚姻

Chapter 5: Marriage

榕城金沙荔枝肉

Shrimp-Coated Lychee with Salted Egg Yolk Glaze

\$38 per portion

第六话：周年纪念

Chapter 6: Anniversaries

顺德焗白鳧鱼

Braised White Eel in "Shoon De" Style

\$68 per portion



Xin Cuisine's Chinese Executive Chef, Kwan Yiu Kan, takes diners on a culinary journey through the stages of his life, from childhood to anniversaries, with each dish telling a unique and flavourful story. Scan the QR code to find out more about his story.

