

CHINESE NEW YEAR 2025

ALA CARTE MENU

SLICED 2-HEADED
ABALONE YU SHENG





Chef's Recommendation

| | | |
|--|-------------|---------|
| * | Per person | \$18.80 |
| Baked King Prawn with Cheese | | |
| * | Per person | \$28.00 |
| Pan-fried Grass Fed Lamb Rack and Mushrooms with Mustard Pommery Sauce | | |
| * | Per person | \$29.80 |
| Baked Sea Perch with Garlic Sauce | | |
| * | Per person | \$48.00 |
| Braised Superior Sea Cucumber Stuffed with Shrimp Paste accompanied with Mushroom | | |
| * | Per person | \$68.00 |
| Braised 5-head Abalone in Melon Ring with Goose Web | | |
| * | Per portion | \$48.00 |
| Sake and Iced Crystalline Ice Plant with Australian Scallop | | |
| * | Per portion | \$68.00 |
| Pan-Seared Wagyu Beef with Japanese Barbecue Sauce and Asparagus | | |

Per portion can serve 3 to 4 people.

Prices are in SGD and are subject to service charge and prevailing government tax.

*Discount not applicable.





Yu Sheng

Small (for 3 - 5 pax)

Large (for 7 - 8 pax)

| | | | |
|--|---------------------------------|-------|----------|
| * | | Small | \$128.00 |
| | Sliced 2-head Abalone Yu Sheng | Large | \$198.00 |
| * | | Small | \$98.00 |
| | Baby Abalone Yu Sheng | Large | \$128.00 |
| *  | | Small | \$98.00 |
| | Xin's Signature Salmon Yu Sheng | Large | \$128.00 |
| * | | Small | \$98.00 |
| | Xin's Salmon Taro Yu Sheng | Large | \$128.00 |
| * | | Small | \$68.00 |
| | Vegetarian Salmon Yu Sheng | Large | \$98.00 |

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*Discount not applicable.

 *Chef Recommended*





Pen Cai

Small (for 3 - 5 pax)

Large (for 6 - 8 pax)

| | | | |
|--|--|-------|------------|
| *  | | | |
| Xin's Traditional Pen Cai | | Small | \$398.00 |
| Whole Abalone, Fresh Scallop, Dried Beancurd Skin, Dried Oyster, Deep-fried Fish Maw, Sea Cucumber, Pig Trotter, Preserved Sausage, Black Moss, Live Prawn, Fish Dace, Black Fungus, Radish, Shimeji Mushroom, Lotus Root, Yam and Chinese Cabbage | | Large | \$698.00 |
| * | | Small | \$448.00 |
| Xin's Prosperity Pen Cai | | Large | \$798.00 |
| Lobster, Whole Abalone, Sea Cucumber, Dried Oyster, Deep-fried Fish Maw, Fresh Scallop, Dried Beancurd Skin, Shimeji Mushroom, Black Moss, Roast Duck, Fish Dace, Radish, Goose Web, Yam, Lotus Root and Chinese Cabbage | | | |
| * | | Small | \$988.00 |
| Xin's Imperial Pen Cai | | Large | \$1,788.00 |
| Whole Australian 3-head Abalone, Bird's Nest, Superior Fish Maw, Pig Trotter, Mexico Superior Sea Cucumber, Dried Scallop, Goose Web, Black Moss, Dried Oyster, Shimeji Mushroom, Wolfberry, Yam, Radish and Chinese Cabbage | | | |

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 *Chef Recommended*





Vegetarian

| | | |
|--|-----------------|--------------------|
| <p><i>Spicy</i> 🌶️ Sichuan Hot and Sour Soup</p> | Per person | \$19.00 |
| <p>👍 Vegetarian Buddha Jump Over the Wall</p> | Per person | \$22.00 |
| <p>Stir-fried Assorted Mushrooms with Truffle Oil</p> | Per portion | \$19.00 |
| <p><i>New!</i> Stir-fried Celery and Lily Buds with Mock Ham</p> | Small Medium | \$32.00 \$48.00 |
| <p>Stir-fried Fungus with Farm Vegetable</p> | Small Medium | \$32.00 \$48.00 |
| <p>Braised Chinese Cabbage with Mushroom, Glass Vermicelli in Fermented Beancurd Sauce</p> | Small Medium | \$34.00 \$51.00 |

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Appetizers

| | | |
|--|-------------|---------|
| | Per portion | \$21.00 |
| Deep-fried Crispy Beancurd Cubes with Chicken Floss and Seaweed | | |
| | Per portion | \$21.00 |
| Deep-fried Fish Skin coated with Salted Egg Yolk Sauce | | |
| <i>Spicy</i>  | Per portion | \$23.00 |
| Deep-fried Whitebait Fish with Salt and Pepper | | |
| *  | Per portion | \$26.00 |
| Xin's Crispy Roast Pork with Mustard Dip | | |
| * <i>New!</i> | Per portion | \$38.00 |
| South African Baby Abalone with Chilled Marinated Jellyfish in Nyonya Sauce | | |

Per portion can serve 3 to 4 people.

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*Discount not applicable.

 *Chef Recommended*





Barbecue and Roast Meat

| | | | |
|--|--|--------|----------|
| * | | Small | \$48.00 |
| | Trio Barbecued Meat Platter | Medium | \$72.00 |
| * | | Whole | \$60.00 |
| | Deep-fried Crispy Chicken | Half | \$35.00 |
| * <i>Spicy</i>  | | Whole | \$60.00 |
| | Deep-fried Crispy Chicken with Almond Flakes | Half | \$35.00 |
|  | | Whole | \$98.00 |
| | 'Home-style' Roast Duck Smoked with Tea Leaves | Half | \$54.00 |
| * | | Whole | \$508.00 |
| | Roast Suckling Pig with Chef's Special Sauce <i>(1 day advance order required)</i> | | |
| * | | Whole | \$548.00 |
| | Roast Whole Suckling Pig Stuffed with Glutinous Rice and Preserved Meat <i>(1 day advance order required)</i> | | |

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 *Chef Recommended*





Soup

| | | |
|--|------------|---------|
| Soup of the Day | Per person | \$18.00 |
| Sweet Corn Soup with Bamboo Pith and Crab Meat | Per person | \$18.00 |
| <i>Spicy</i>  Hot and Sour Sichuan Seafood Soup | Per person | \$20.00 |
| * Double-boiled Sea Whelk Chicken Soup with Morel Mushrooms and Bird's Nest | Per person | \$48.00 |
| * Double-boiled Sea Whelk Chicken Soup with Morel Mushrooms and South African Abalone | Per person | \$48.00 |
| * Double-boiled Cordycep Flower with Superior Fish Maw in Bone Broth | Per person | \$58.00 |

Abalone

| | | |
|---|-----------|----------|
| * Braised 3-head Abalone with Black Moss | Per piece | \$82.00 |
| * Braised 2-head Abalone with Black Moss | Per piece | \$118.00 |

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*Discount not applicable.





Seafood

| | | |
|---|------------|---------|
| *  | Per person | \$29.80 |
| Baked Sea Perch with Japanese Miso Sauce | | |
| | Small | \$36.00 |
| Sweet and Sour Fish Fillet | Medium | \$63.00 |
| * | Small | \$40.00 |
| Deep-fried Prawns coated with Salted Egg Yolk Sauce | Medium | \$63.00 |
| *  | Small | \$40.00 |
| Deep-fried Prawns coated with Yuzu Sauce | Medium | \$63.00 |
| * | Small | \$44.00 |
| Braised Dried Oyster with Mushrooms and Black Moss | Medium | \$66.00 |
| | Small | \$44.00 |
| Braised Fish Belly with Eggplant and Beancurd | Medium | \$66.00 |
| X.O. <i>Spicy</i>  | Small | \$52.00 |
| Sauteed Prawn, Sliced Conch and Mushroom in X.O. Sauce | Medium | \$78.00 |

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 *Chef Recommended*





Live Seafood

| | Seasonal Price | |
|---|----------------|---------|
| * Australian Lobster <i>2 (2 days advance order required)</i> | | |
| * Prawn | Per 100g | \$14.00 |
| * Live Marble Goby (Soon Hock) | Per 100g | \$16.00 |
| * Grouper | Per 100g | \$16.00 |
| * Local Lobster | Per 100g | \$24.00 |

Claypot

| | | |
|---|--------|---------|
| Braised Beancurd with Minced Pork and Eggplant | Small | \$34.00 |
| | Medium | \$51.00 |
| <i>Spicy</i> 🌶️ 👍 'Home-style' Beancurd with Sea Cucumber and Prawn | Small | \$48.00 |
| | Medium | \$72.00 |

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*Discount not applicable.

👍 *Chef Recommended*





Meat

| | | |
|--|-------------|---------|
| ()* | 4 pieces | \$48.00 |
| Braised Pork Rib in Sweet and Sour Sauce accompanied with Deep-fried Bun | | |
| * | Per portion | \$56.00 |
| Braised Pig Trotter with Black Moss | | |
| <i>Spicy</i> 🌶️ | Small | \$34.00 |
| Stewed Chicken with Chinese Wine, Bell Pepper and Basil | Medium | \$51.00 |
| | Small | \$40.00 |
| Sweet and Sour Pork | Medium | \$60.00 |
| <i>* New!</i> | Small | \$42.00 |
| Deep-fried Kurobuta Pork Ribs with Salt and Pepper | Medium | \$64.00 |
| <i>* New!</i> | Small | \$48.00 |
| Braised Sea Cucumber, Dried Oysters, Mushroom and Black Moss served in Claypot | Medium | \$72.00 |
| * 🍷 | Small | \$58.00 |
| Stir-fried Cube Striploin Wagyu Beef with Assorted Mushroom and Sliced Garlic | Medium | \$88.00 |

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*Discount not applicable.

🍷 *Chef Recommended*





Vegetables

| | | |
|--|--------|---------|
| Stir-fried Seasonal Vegetables with Minced Garlic | Small | \$30.00 |
| | Medium | \$45.00 |
| Poached Seasonal Vegetables with Wolfberries in Superior Stock | Small | \$34.00 |
| | Medium | \$50.00 |
| Stir-fried String Beans with Minced Pork and Preserved Vegetables | Small | \$34.00 |
| | Medium | \$50.00 |
| Poached Chinese Spinach with Assorted Eggs in Superior Broth | Small | \$34.00 |
| | Medium | \$50.00 |

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Noodles and Rice

| | | | |
|---|---------------|------------|---------|
| | <i>* New!</i> | Per person | \$22.00 |
| Inaniwa Udon Noodle with Fish Dace and Live Prawn in Superior Pumpkin Soup | | | |
| | <i>* New!</i> | Per person | \$28.00 |
| Crab Meat and Crab Roe Ee-fu Noodle Soup | | | |
| | <i>* 👍</i> | Per person | \$44.00 |
| Braised Lobster Ee-fu Noodle | | | |
| | <i>*</i> | Small | \$30.00 |
| | | Medium | \$45.00 |
| Wok-fried Glutinous Rice with Chinese Sausage and Preserved Meat | | | |
| | | Small | \$30.00 |
| | | Medium | \$45.00 |
| X.O. Wok-fried Rice with Seafood in X.O. Sauce | | | |
| | | Small | \$32.00 |
| | | Medium | \$48.00 |
| Braised Ee-fu Noodle with Sakura Prawn | | | |
| | <i>New!</i> | Small | \$32.00 |
| | | Medium | \$48.00 |
| Wok-Fried Noodles with Shrimp and Shredded Meat | | | |
| | <i>* 👍</i> | Small | \$40.00 |
| | | Medium | \$60.00 |
| Wok-fried Rice with Crab Roe and Seafood | | | |

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**Discount not applicable.*

👍 Chef Recommended





Dessert

| | | |
|---|------------|---------|
| 👍 | 3 pieces | \$12.00 |
| Chilled Water Chestnut Jelly with Osmanthus | | |
| 👍 | 3 pieces | \$18.00 |
| Deep-fried Sesame Ball with Red Bean and Singapore Sling Filling | | |
| | 3 pieces | \$18.00 |
| Xin's Deep-fried Nian Gao | | |
| | Per person | \$18.00 |
| Chilled Mango Pomelo Sago with Ice Cream | | |
| | Per person | \$22.00 |
| Chilled White Fungus with Kumquat and Peach Resin | | |
| * | Per person | \$28.00 |
| Double-boiled Pear with Hashima | | |
| * 👍 | Per person | \$68.00 |
| Chilled Mango Pomelo Sago with Bird's Nest | | |

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*Discount not applicable.

👍 *Chef Recommended*





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Dim Sum (Lunch only)

(Available for order from 29 Jan 2025 to 12 Feb 2025)

| | | |
|---|------------|---------|
| Double-boiled Dumpling Soup with Abalone and Cordyceps Flowers | Per person | \$29.80 |
| Steamed Pork Dumpling with Dried Oyster and Black Moss | 3 pieces | \$18.00 |
| Steamed Barbecue Pork Bun with Diced Abalone | 3 pieces | \$18.00 |
| Steamed Seafood, Salmon and Sea Perch Dumpling | 3 pieces | \$18.00 |
| Steamed Moral Mushroom Vegetarian Dumpling | 3 pieces | \$18.00 |
| <i>Spicy</i> 🌶️ Pan-fried Yam and Pumpkin Cake with Chef's Spicy Shrimp Sauce | 3 pieces | \$18.00 |
| Deep-fried Scallop Dumpling | 3 pieces | \$18.00 |
| Deep-fried Seafood, Salted Egg and Century Egg Dumpling | 3 pieces | \$18.00 |

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