



XING YUE XUAN

CANTONESE CLASSICS, ARTFULLY REDEFINED

Inspired by the elegance of tradition and reimagined classics, Xing Yue Xuan brings together the finest flavours of Cantonese cuisine to Singapore's dining scene.

Our name represents the facets of who we are:
“星” (xīng) - a homonym for Singapore's “新” (xīn) and the symbol of a rising star, “粤” (yuè) to honour fine Cantonese cuisine, and “轩” (xuān) to reflect an elevated dining experience.

初味之选

STARTER

每位 per person

点心双拼

Duo Dim Sum Platter

(Please check with our staff on the selection of the day 请向我们的员工查询当天的菜品)

15

✦ 前菜三拼

Trio Starters Platter

(Please check with our staff on the selection of the day 请向我们的员工查询当天的菜品)

20

白玉四喜

Freshly Shelled Crab Meat, Conpoy &
Scrambled Egg White topped with Kaviari Caviar

16

芋丝咸蛋凤尾虾

Salted Egg Shelled Prawn with Crispy Shredded Yam

9

✦ 辣蟹蜂巢芋角

Crispy Taro Puff with Chilli Crab

8

海鲜皮蛋“豆腐”

Chilled Tofu with Century Egg & Seafood

12

每份 per portion

玲珑水晶鲜蟹肉饺 (3粒)

Crystal Fresh Crab Meat Dumpling (3pcs)

12

✦ 鱼子酱海参萝卜饺 (3粒)

Steamed Sea Cucumber & Radish Dumpling with Caviar (3pcs)

15

✦ 甜醋鱼子蟹肉冻 (3粒)

Chilled Fresh Crab Meat Vinaigrette with Tobiko (3pcs)

12

沙姜鸡卷

Poached Chicken Roll with Grated Sand Ginger Sauce

14



点心双拼 Duo Dim Sum Platter

我们的食物可能含有或接触过 (包含但不限于) 牛奶, 鸡蛋, 鱼, 贝类, 坚果, 花生, 小麦和大豆。如果您有任何担忧, 请与我们的服务员联系。不包括服务费及消费税。
Our food may contain or come into contact with (but not limited to) milk, egg, fish, shellfish, tree nuts, peanuts, wheat and soybeans.
Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST.

✦ 招牌菜 Signature

SOUP

羹汤雅饌



京烧石锅蟹肉烩官燕
Braised Bird's Nest with Fresh Crab Meat
in Hot Stone Bowl

每位 per person

—米 京烧石锅蟹肉烩官燕 48
Braised Bird's Nest with Fresh Crab Meat
in Hot Stone Bowl

响螺竹笙虫草花鸡汤 36
Double-boiled Sea Whelk with Bamboo Pith,
Fresh Cordyceps Flower Chicken Soup

—米 白玉花胶煲土鸡汤 32
Double-boiled Fish Maw
Kampung Chicken Soup

金罗海皇羹 32
Premium Seafood Pumpkin Soup
with Fresh Crab Meat

海饌臻品

SEAFOOD DELICACIES

每位 per person

红烧鲍汁花胶

Braised Fish Maw & Broccolini
with Abalone Sauce

48

红煨18头南非溏心干鲍

Braised 18-head Whole South African
Dried Abalone with Mushroom

158

✦ 鲍汁脆皮海参

Crispy Fried Sea Cucumber
with Abalone Sauce

62

✦ 盐酒烤石鱼

Crispy Scale Amadai Fish Fillet
with Chinese Wine & Oyster Soy Sauce

38

章鱼葱烧海参

Braised Sea Cucumber in Superior
Brown Sauce with Scallion & Octopus

62

葱油蒸鳕鱼

Steamed Cod Fish Fillet with Scallion Oil

36

✦ 澳洲龙虾麻婆豆腐 (半只)

Live Australian Half Lobster *Mapo* Tofu

68



鲍汁脆皮海参
Crispy Fried Sea Cucumber
with Abalone Sauce



盐酒烤石鱼
Crispy Scale Amadai Fish Fillet
with Chinese Wine & Oyster Soy Sauce

鲜活海珍

LIVE SEAFOOD

活螃蟹与龙虾 CRAB & LOBSTER

西澳洲龙虾

Australian Lobster

- 原只

Whole

26.80

每100克 per 100g

烹调煮法

- 刺身
- 蒜蓉粉丝蒸
- 咸蛋金沙
- 上汤焗
- 一米 - 沙茶粉丝煲

CHOICE OF COOKING METHOD

- Sashimi
- Steam with Minced Garlic & Vermicelli
- Stir-fry with Golden Salted Egg
- Braise with Superior Stock
- Braise with Glass Vermicelli & *Sha Cha* Sauce in Claypot

青蟹

Mud Crab

14.80

每100克 per 100g

阿拉斯加帝皇蟹

Alaskan King Crab

29.80

每100克 per 100g

烹调煮法

- 一米 - 获奖辣椒
- 招牌黑椒
- 咸蛋金沙
- 椒盐炒
- 花雕蛋白蒸

CHOICE OF COOKING METHOD

- Award-Winning Chilli
- Signature Black Pepper
- Stir-fry with Golden Salted Egg
- Stir-fry with Pepper & Spiced Salt
- Steam with Chinese Wine and Egg White



阿拉斯加帝皇蟹芙蓉蒸
Alaskan King Crab Steamed with Custard Egg



西澳洲龙虾沙茶粉丝煲
Australian Lobster Braised with Glass Vermicelli & *Sha Cha* Sauce in Claypot



一米 星粤轩贴心蟹 (半只)
Xing Yue Xuan Fuss-Free Crab (Half Crab)

78
每位 per person

烹调煮法	CHOICE OF COOKING METHOD
获奖辣椒	Award-Winning Chilli
招牌黑椒	Signature Black Pepper
鱼子酱芙蓉蒸	Steam with Custard Egg & Caviar

鲜活海珍

LIVE SEAFOOD

活虾与蚌类 LIVE PRAWN & CLAM

一米 火焰活醉虾 48
Flambéed Drunken Live Prawns per portion (300g)

白灼活虾 42
Poached Live Prawns per portion (300g)

蒜蓉粉丝蒸竹蚌 22
Steamed Bamboo Clam with 只 per piece
Minced Garlic & Vermicelli

象拔蚌 24.80
Geoduck Clam 每100克 per 100g

烹调煮法 **CHOICE OF COOKING METHOD**
- 刺身 Sashimi
- X.O.酱炒 Stir-fry with X.O. Sauce



火焰活醉虾
Flambéed Drunken Live Prawns

鲜活海珍

LIVE SEAFOOD

活鱼 LIVE FISH

忘不了 (需预定)
Empurau (Advance order required)

时价 Seasonal Price
每100克 per 100g

苏丹鱼 (需预定)
Sultan Fish (Advance order required)

时价 Seasonal Price
每100克 per 100g

老鼠斑 (需预定)
Humpback Grouper (Advance order required)

52
每100克 per 100g

西星斑
Squaretail Coral Grouper

14.80
每100克 per 100g

东星斑
Coral Grouper

26.80
每100克 per 100g

烹调煮法

CHOICE OF COOKING METHOD

- 清蒸
- 蒜蓉蒸
- 菜脯蒸

Steam with Soya Sauce
Steam with Minced Garlic
Steam with Preserved Radish



清蒸西星斑
Steamed Squaretail Coral Grouper with Soya Sauce

WING LIAI

饌肉心匠

每位 per person

蒜香牛仔骨 38
Sautéed Beef Short Rib with Crisp-fried Garlic

— 米 梅州东坡肉 36
Dong Po Pork Belly in Hakka Style

Succulent cut of pork belly, expertly selected for its perfect balance of fat and lean, tightly bound with bamboo leaf string, bathed in our signature soy-based sauce and slow-braised for over 6 hours to unveil exquisite depth and melt-in-the-mouth indulgence.

精心甄选脂肪与瘦肉比例匀称的五花肉，以竹叶绳紧致捆扎，浸润招牌酱油汁，再以慢火焖煮六小时以上，绽放层次丰盈的滋味与入口即化的奢华口感。

蜜汁加厚骨 36
Honey Glazed Bone-in Pork Belly

每份 per portion
(建议2人享用 Good for 2 persons)

— 米 牛腩玉萝煲 48
Classic Braised Beef Brisket, Tendon & Radish in Claypot

三杯鸡柳煲 32
Sizzling San Bei Chicken in Claypot



梅州东坡肉
Dong Po Pork Belly in Hakka Style

清 饌 綠 意

VEGETABLE



上汤虫草花菠菜苗
Poached Baby Spinach and Cordyceps
Flower in Superior Broth with Shrimp Roe

每位 per person

- | | |
|--|----|
| ✦ 上汤虫草花菠菜苗 | 16 |
| Poached Baby Spinach and Cordyceps Flower
in Superior Broth with Shrimp Roe | |
| 乡田双脆 | 14 |
| Sautéed Celtuce, Chinese Yam & Fresh Lily Bulb | |
| ✦ 京式鱼腐娃娃菜 | 16 |
| Poached Wawa Cabbage with Fish Curd in Fish Broth | |

每份 per portion

- | | |
|---|----|
| 乳香油麦 | 16 |
| Sautéed You Mai Cai with Fermented Beancurd Sauce | |
| 芦笋 | 18 |
| Asparagus | |
| 西兰苔 | 18 |
| Broccolini | |

烹调煮法

- 清炒
- 蒜蓉炒
- X.O. 酱炒 (+2)
- 虾籽姜汁拍蒜炒 (+2)

CHOICE OF COOKING METHOD

- Stir-fry
- Stir-fry with Minced Garlic
- Stir-fry with X.O. Sauce (+2)
- Stir-fry with Shrimp Roe &
Smashed Garlic in Ginger Sauce (+2)

臻选饭面 RICE & NOODLES



每位 per person

- ✶ 香煎带子配特制不辣 X.O. 酱捞面薄 19

Pan-Seared Scallop with Signature Non-Spicy X.O. Sauce Tossed Mee Pok

Our chef's signature non-spicy X.O. sauce is made with premium conpoy, dried shrimp, pork lard and Jinhua ham. An umami-packed and mild sauce that is perfect for all to enjoy.

主厨特制不辣X.O.酱,采用精选瑶柱、虾米,猪油渣与金华火腿,炒制鲜香浓郁,无辣更易入口,老少皆宜。
- 澳洲龙虾焖生面 72

Live Australian Half Lobster Braised with Egg Noodles in Superior Broth
- ✶ 带子鱼腐稻庭乌冬面 19

Scallop & Fish Curd with Inaniwa Thin Udon in Superior Broth
- ✶ 3头鲍鱼海参干捞饭 68

Whole 3-head Abalone & Sea Cucumber in Fragrant Rice
- 黑松露鲜菌焖伊面 19

Black Truffle Braised Ee-fu Noodles with Fresh Mushrooms
- ✶ 澳洲龙虾贵妃泡饭 72

Signature Live Australian Half Lobster Poached Rice in Seafood Broth
- 藜麦海鲜皇炒饭 18

Supreme Seafood Fried Rice with Quinoa

精致甜饌

DESSERT

一米 美点双辉

Classic Chinese Duo Pastry Platter

(Please check with our staff on the selection of the day 请向我们的员工查询当天的精选甜品)

16

椰盅杏仁蛋白燕窝(热)

Superior Bird's Nest with Almond Cream in Young Coconut (Hot)

38

冰糖泡参燕窝 (冷)

Double-boiled Bird's Nest with American Ginseng & Rock Sugar (Chilled)

36

陈皮酒酿红豆沙汤圆

Glutinous Rice Ball in Tangerine Peel Red Bean Paste with Sweet Rice Wine

8

一米 枸杞草莓果酱杏仁布丁

Almond Pudding with Strawberry Goji Compote

8

时日特选新鲜水果

Seasonal Premium Fresh Fruits

14

椰盅杏仁蛋白燕窝 (热)

Superior Bird's Nest with Almond Cream in Young Coconut (Hot)

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一米 招牌菜 Signature