



XING YUE XUAN



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, 粵 (yuè) to honour fine Cantonese cuisine, and 軒 (xuān) to
reflect an elevated dining experience.

粵味星萃

CANTONESE CLASSICS, ARTFULLY REDEFINED

新春品粤菜单
CNY TASTING MENU
VALID FROM 16 FEBRUARY - 3 MARCH 2026

前菜
STARTER

星粤轩发财鱼生
Xing Yue Xuan Abundance Yu Sheng

点心双拼 / 前菜双拼
Duo Dim Sum / Duo Starter Platter
Dim Sum applicable for lunch only. 点心仅限于午市

汤
SOUP

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

佛跳墙 (+48)
Buddha Jump Over the Wall (+48)
5 days advance order required 需要提前五天预定

主菜 (选一)
MAIN (Choose 1)

梅州东坡肉
Dong Po Pork Belly in Hakka Style

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

盐酒烤石鱼
Crispy Scale Amadai Fish Fillet with Chinese Wine & Oyster Soy Sauce
Applicable for lunch only. 仅限于午市

葱油蒸鳕鱼
Steamed Cod Fish Fillet with Scallion Oil
Applicable for dinner only. 仅限于晚市

星粤轩贴心蟹 (半只) (+38)
Xing Yue Xuan Fuss-Free Crab (Half Crab) (+38)
烹调法 **Choice of Cooking Style**

- ✳ 获奖辣椒 Award-Winning Chilli
- ✳ 招牌黑椒 Signature Black Pepper
- ✳ 鱼子酱芙蓉蒸 Steamed with Custard Egg & Caviar

蔬菜
VEGETABLE

京式鱼腐娃娃菜
Poached Wawa Cabbage with Fish Curd in Fish Broth

饭 / 面 (选一)
RICE / NOODLE
(Choose 1)

澳洲龙虾焖生面
Live Australian Lobster Braised with Egg Noodles
in Superior Broth

3头鲍鱼海参鲜菌干捞饭
Whole 3-head Abalone & Sea Cucumber in Fragrant Rice

甜点
DESSERT

美点双辉
Classic Chinese Duo Pastry Platter

冰糖泡参燕窝 (冷) (+18)
Double-boiled Bird's Nest with American Ginseng & Rock Sugar
(Chilled) (+18)

168 每位 / per person

年年有余新春套餐
ABUNDANCE REUNION SET MENU

仅限2026年2月16日，除夕晚 | Valid for 16 February 2026, CNY Eve Dinner only



星粤轩发财鱼生
Xing Yue Xuan Abundance Yu Sheng

SOUP 汤
(Optional add-on 另加)

响螺竹笙虫草花鸡汤 (+32 每位)
Double-boiled Sea Whelk with Bamboo Pith,
Fresh Cordyceps Flower and Chicken Soup (+32 per person)

佛跳墙 (+80 每位)
Buddha Jump Over the Wall (+80 per person)
5 days advance order required 需要提前五天预定

港蒸东星斑
Steamed Spotted Grouper in Hong Kong Style

3头鲍鱼花菇扣发菜
Braised Whole 3-head Abalone with Shiitake Mushroom & Black Moss

上汤焗龙虾
Braised Live Australian Lobster with Superior Broth

京式鱼腐娃娃菜
Poached Wawa Cabbage with Fish Curd in Fish Broth

干烧鲜菌焖伊面
Braised Ee-fu Noodles with Fresh Mushrooms

陈皮酒酿红豆沙汤圆
Glutinous Rice Ball in Tangerine Peel Red Bean Paste
with Sweet Rice Wine



728 for 4 persons 四位用

金玉满堂新春套餐
BOUNTIFUL REUNION SET MENU

仅限2026年2月16日，除夕晚 | Valid for 16 February 2026, CNY Eve Dinner only



星粤轩发财鱼生
Xing Yue Xuan Abundance Yu Sheng

— SOUP 汤 —
(Optional add-on 另加)

响螺竹笙虫草花鸡汤 (+32 每位)
Double-boiled Sea Whelk with Bamboo Pith,
Fresh Cordyceps Flower and Chicken Soup (+32 per person)

佛跳墙 (+80 每位)
Buddha Jump Over the Wall (+80 per person)
5 days advance order required 需要提前五天预定

港蒸东星斑
Steamed Spotted Grouper in Hong Kong Style

梅州东坡肉
Dong Po Pork Belly in Hakka Style

3头鲍鱼花菇扣发菜
Braised Whole 3-head Abalone with Shiitake Mushroom & Black Moss

上汤焗龙虾
Braised Live Australian Lobster with Superior Broth

京式鱼腐娃娃菜
Poached Wawa Cabbage with Fish Curd in Fish Broth

干烧鲜菌焖伊面
Braised Ee-fu Noodles with Fresh Mushrooms

陈皮酒酿红豆沙汤圆
Glutinous Rice Ball in Tangerine Peel Red Bean Paste
with Sweet Rice Wine



1,398 for 8 persons 八位用