



DIM SUM & HOTPOT

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Nestled on the enchanted hill overlooking Pearl's Hill City Park, Yanxi Dim Sum & Hotpot Restaurant ushers in a new era of Dim Sum and Hot Pot dining experience for the gourmands in all of us.

Under the stewardship of the newly appointed Group Executive Chef, Chef Chan Wai Keung brings four decades of gastronomic excellence to the restaurant. Soup bases are made from scratch daily with the freshest ingredient, double-boiled and simmered for hours. With a repertoire of soup bases on offer, such as the authentic Mala Soup, tangy Tomato Soup and the well balanced Pickled Cabbage Soup, Yanxi Signature Buddha-Jumps-Over-The-Wall is the crowd's favourite. Brewed using the finest selection of ingredients and herbs, such as Ginseng, it nourishes and is flavoursome. We are excited to showcase the master's four decades of culinary virtuosity.

Elevating the dining experience at Yanxi, we are proud to offer a selection of bespoke dim sum specially curated by new Head Chef, Chef Ben Yapp. A trailblazer in revitalising dim sum for a new generation, his unique creation and interpretation of traditional classic dim sum is an epicurean joy.

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## 小吃 | SIGNATURE STARTERS

脆皮黑金豆腐 Crispy Gold Dusted Black Tofu	8
古法猪脚醋 Black Vinegar Pork Trotters	8
避风塘蒜香小排 Hong Kong Golden Garlic Pork Short Ribs	12
川香口水鸡 Cold Poached Chicken in handcrafted Chuan Xiang Sauce	12
花香烟熏左宗棠鸡 General Tso's Chicken	16
香醋凉拌海蜇花 Hokkaido Jellyfish Salad in Aged Balsamic Vinegar	18
松露手工野菌糰 Artisanal Truffle Mushroom Fortune Bag	18 / 4pcs



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## 小吃 | STARTERS

炸酥肉 12  
Crispy Pork

芋香脆卷 11  
Crispy Yam Roll

咸蛋鱼皮 11  
Crispy Salted Fish Skin

炸馒头 8  
Fried Man Tou



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## 点心 | DIM SUM (LUNCH)

### 蒸品 STEAMED

蝶豆花松露素菜饺 7 / 3pcs  
Blue Pea Truffle Shiitake Mushroom, King Oyster  
Mushroom and Celery Dumpling

潮州蒸鱼饺 9 / 3pcs  
Teochew Style Steamed Cod Fish, Tomato,  
Mushroom and Preserved Vegetable Dumpling

芙蓉蛋白鱼子玉带饺 10 / 3pcs  
Tobiko, Prawn & Scallop, Water Chestnut  
and Coriander Dumpling

宴喜球花豆鲜虾饺 11 / 3pcs  
Yanxi Prawn and Petai with Sambal Chilli Dumpling



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## 点心 | DIM SUM (LUNCH)

### 蒸品 STEAMED

苋菜脆皮鲜虾肠粉 Netted Prawn & Tobiko, Spinach Infused Rice Roll	12
鲜虾马蹄墨鱼肠粉 Prawns, Squid and Spinach, Squid Ink Rice Roll	15
木鱼花松露鹌鹑蛋烧卖 Quail Egg & Bonito Flakes Siew Mai	12 / 3pcs
蒜香鼓汁排骨 Pork Ribs, Garlic and Fermented Soya Bean Sauce	10
潮州酱皇凤爪 Teochew style Phoenix Claws in Superior Sauce	10





# 点心 | DIM SUM (LUNCH)

## 煎品 FRIED

XO叁巴瑶柱萝卜糕 9 / 3pcs  
XO Sambal Carrot Cake

脆皮麻婆腐皮卷 9 / 3pcs  
Mapo Tofu in Crispy Beancurd Skin Roll

青芥末和牛春卷 10 / 3pcs  
Kobe Wagyu Beef & Wasabi Spring Roll

台式麻油鸡煎包 9 / 3pcs  
Pan-fried Sesame Chicken Bun



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## 点心 | DIM SUM (LUNCH)

### 煎品 FRIED

娘惹蒸炸辣椒蟹肉包 11 / 3pcs  
Nonya Style Chilli Crab Bun

冲绳黑糖黑豚鲍鱼酥 15 / 2pcs  
Fried Yam, Abalone and Kurobuta  
Okinawa Brown Sugar

### 烘培 BAKED

鲜奶绿茶雪山包 12 / 3pcs  
Matcha Polo Bun with Fresh Milk and Cream

北海道鲜奶竹炭芝士烤塔 16 / 6pcs  
3.6 Hokkaido Milk Charcoal Egg Tart



## 点心 | DIM SUM (DINNER)

木鱼花松露鹌鹑蛋烧卖 12 / 3pcs  
Quail Egg & Bonito Flakes Siew Mai

宴喜球花豆鲜虾饺 11 / 3pcs  
Yanxi Prawn and Petai with Sambal Chilli Dumpling

潮州蒸鱼饺 9 / 3pcs  
Teochew Style Steamed Cod Fish, Tomato,  
Mushroom and Preserved Vegetable Dumpling

蝶豆花松露素菜饺 7 / 3pcs  
Blue Pea Truffle Shitake Mushroom, King Oyster  
Mushroom and Celery Dumpling

脆皮麻婆腐皮卷 9 / 3pcs  
Mapo Tofu in Crispy Beancurd Skin Roll

青芥末和牛春卷 10 / 3pcs  
Kobe Wagyu Beef & Wasabi Spring Roll

# 火锅 | HOTPOT

## 汤底 SOUP BASE

番茄汤 Tomato Soup	18 / 9 / 7.5
麻辣烫 Mala Soup	18 / 9 / 7.5
菌菇汤 Mushroom Soup	16 / 8 / 6.5
珍珠海鲜捞 Yanxi Treasure Pearl Soup	26 / 13 / 9.5
酸菜汤 Pickled Cabbage Soup	22 / 11 / 8.5
御品佛跳墙 Buddha Jump Over the Wall	28 / 14 / 10.5
宫廷花胶鸡 Imperial Elixir Youth Soup	30 / 15 / 11.5
胡椒猪肚鸡汤 Pepper Pork Stomach and Chicken Soup	22 / 11 / 8.5
娘惹叻沙汤 Nonya Laksa Soup	27 / 16 / 13.5



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## 活海鲜 LIVE SEAFOOD

波士顿龙虾 Boston Lobster	12 / 100g
螃蟹 500g/只 Crab (500g/pc)	10 / 100g
活醉虾 Prawn	16 / 200g
活鲍鱼 ( 12头 ) Abalone	23
活象拔蚌 ( 提前1天预定 ) Geoduck (Order 1 Day in Advance)	Market Rate
澳洲龙虾 ( 提前1天预定 ) Australia Lobster (Order 1 Day in Advance)	Market Rate
帝王蟹 ( 提前1天预定 ) King Crab (Order 1 Day in Advance)	Market Rate



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# 火锅 | HOTPOT

## 鱼肉 FISH

红斑鱼片 26  
Red Grouper Fish Slice

石斑鱼片 22  
Grouper Fish Slice

纽西兰花胶 29  
New Zealand Fish Maw

魚鰾筒 19  
Fish Maw

香酥鱼皮 6  
Fried Crispy Fish Skin

## 虾 PRAWN

深海红脚虾 16  
Red Legged Prawn

龙虾 30  
Lobster

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## 贝类 SHELL FISH

鲍贝 Razor Clam	14
带子 Scallop	20
鲍鱼 Abalone	11 / 22
半壳鲍鱼 Wild Abalone	13 / 26
扇贝 Scallop with Shell	15
青口 Mussel	12



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## 牛肉 BEEF

精选美国和牛片 Selected U.S Wagyu Beef Slice	24 / 48
安格斯肥牛瀑布 Angus Beef Slice	38
美国牛肉片 Sliced U.S Beef	9 / 18
玫瑰牛舌 Rose Beef Tongue	18
精品嫩牛柳 Beef Tenderloin	14 / 28
毛肚 Supreme Beef Tripe	8 / 16



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## 猪肉 PORK

黑豚肉片 12 / 24  
Sliced Kurobuta Pork Collar

猪颈肉片 8 / 16  
Pork Collar Slice

五花猪肉片 7 / 14  
Sliced Pork Belly



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## 鸡肉 CHICKEN

无骨鸡腿肉 5 / 10  
Chicken Thigh

酒浸甘榜鸡 14 / 28  
Wine Kampung Chicken

鹌鹑蛋 5  
Quail Egg

## 羊肉 LAMB

纽西兰羊肉卷 9 / 18  
New Zealand Sliced Lamb



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## 滑类 **HOMEMADE PASTE**

海鲜棒棒糖 Seafood Lollipop	12
手工虾滑 Minced Shrimp	8
芝士虾滑 Minced Shrimp with Cheese	12
鱼籽虾滑 Minced Shrimp with Fish Roe	10
马蹄虾滑 Minced Shrimp with Water Chestnut	10



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## 丸类 MEATBALL

芝心猪肉丸猪肉丸 Cheese Pork Balls	5
福州鱼丸 Fuzhou Fish Ball	6
手工香芋肉丸 Handmade Yam Meat Ball	8
手工双色墨鱼丸 Handmade Cuttlefish Ball	12



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## 菌类 MUSHROOM

黑木耳 3  
Black Fungus

金针菇 5  
Enoki Mushroom

杏鲍菇 5  
King Oyster Mushroom

黑白双菌 8  
Shimeiji Mushroom

花菇 4  
Shitake Mushroom



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## 蔬菜 VEGETABLE

娃娃菜 Baby Chinese Cabbage	4
茼蒿 Crown Daisy	4
菠菜 Spinach	4
油麦菜 Leaf Lettuce	4
生菜 Lettuce	4
马铃薯 Potato	3
白萝卜 White Raddish	3
红萝卜 Carrot	3
莲藕片 Lotus Root	4

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## 蔬菜 VEGETABLE

冬瓜 Winter Melon	3
山药 Chinese Yam	4
海带结 Kelp	4
红薯 Sweet Potato	3
青笋 Asparagus	4
玉米 Corn	4
小玉米 Baby Corn	7
西洋菜 Watercress	8
炸芋头 Fried Yam	8



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## 豆制品 SOYA PRODUCT

手工玫瑰豆腐 Handmade Rose Tofu	9
嫩豆腐 Fresh Tofu	3
冻豆腐 Frozen Tofu	5
响铃卷 Beancurd Roll	5
千张豆皮 Beancurd Skin	5
腐竹 Fried Beancurd Skin	4
港式云吞 Hong Kong Wanton	8
木耳水饺 Black Fungus Dumpling	6
自制紫菜响铃卷 Premium Seaweed Beancurd Roll	8



# 火锅 | HOTPOT

## 饭与面 RICE AND NOODLE

白饭 Rice	2
乌冬面 Udon Noodle	3
冬粉 Glass Noodles	3
红薯宽粉 Sweet Potato Vermicelli	4
有机蔬菜彩虹面 Organic Handmade Rainbow Noodles	12



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## 拼盘系列 PLATTER SERIES

田园风光 18  
Vegetable & Mushroom Platter

素宴 18  
Vegetable Platter

珍宴 12  
Mushroom Platter

滑滑三兄弟 12  
Minced Meat Brothers

草原三兄弟 24  
Meat Brothers





## 甜品 | DESSERT

青柠桃胶芦荟冻+金瓜奶黄球 Lime, Aloe Vera and Peach Jelly with Pumpkin Glutinous Rice Ball	15
传统磨浆豆花+酒心椰丝糯米磁 Traditional Soyabean Pudding with Chocolate Lava Grated Coconut Glutinous Rice Mochi	18
菠萝蜜西米露+玫瑰炸香蕉 Jackfruit Sago with Caramelised Banana Fritters	18
燕窝姜汁炖奶 (热) Premium Bird's Nest and Double Boiled Milk Pudding with Ginger	68
玫瑰炸香蕉 Caramelised Banana Fritters	10 / 6pcs