



SI YAN
TEOCHIEW DINING

TABLE / PAX

点心 Dim Sum



潮州糯米卷
Traditional
Teochew
Glutinous Rice
Roll (4pcs)

\$8.8



潮州粉果
Steamed
Dumpling in
Teochew Style
(3pcs)

\$8.8



经典蜂巢炸芋角
Classic Deep
Fried Taro Puff
(3pcs)

\$8.8



潮州鸳鸯卖
Steamed Pork
and Shrimp
'Siew Mai'
(4pcs)

\$9.8



脆皮咸水角
Deep-Fried
Glutinous
Dumpling with
Pork (3pcs)

\$8.8



香芋蒸排骨
Steamed Spare
Ribs with Yam

\$8.8



辣汁酱凤爪
Steamed
Chicken Claw
with Spicy
Sauce

\$8.8



蚝皇叉烧包
Steamed BBQ
Honey Pork
Bun (3pcs)

\$8.8



笋尖鲜虾饺
Steamed Prawn
Dumpling
'Ha Kao' (4pcs)

\$9.8



瑶柱荷香珍珠鸡
Steamed Glutinous
Rice with Chicken
wrapped in Lotus
Leaf (2pcs)

\$8.8



鸳鸯水晶包
Steamed Red
Bean & Lotus
Paste Dumpling
(4pcs)

\$8.8



潮汕炸春卷
Deep Fried
Teochew
Spring Roll
(2pcs)

\$8.8



香煎腊味萝卜糕
Pan-Fried
Radish Cake
with Preserved
Meat (3pcs)

\$8.8



鲜虾腐皮卷
Deep-Fried
Prawn in
Beancurd Skin
Roll (3pcs)

\$9.8



香煎韭菜棵
Pan-Fried Chive
and Prawn
Dumpling (3pcs)

\$9.8



松露鲜菌水晶饺
Black and White
Truffle Dumpling
(3pcs)

\$8.8



黑金流沙包
Steamed
Molten Salted
Egg Yolk Bun
(3pcs)

\$8.8



墨鱼汁带子饺
Steamed Squid
Ink Scallop and
Shrimp Dumpling
(3pcs)

\$9.8

热粥 Congee



潮州蚝仔肉碎粥
Teochew Oyster and
Minced Meat Porridge

\$11.8 /person



潮州干贝肉碎粥
Teochew Minced Pork &
Dried Scallop Porridge

\$11.8 /person



潮州方鱼肉碎粥
Teochew Minced Pork &
Flatfish Porridge

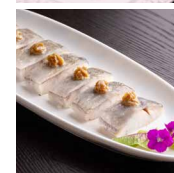
\$10.8 /person

前菜 Appetizers



潮式猪脚冻
Traditional
Teochew Pork
Trotter Jelly

\$16 /serving



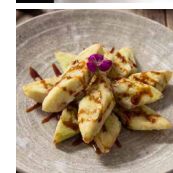
潮式冻食马友鱼
Si Yan Signature
Chilled Teochew
Threadfin Fish

\$32 /serving



潮州手工五香肉枣
Teochew
Handmade
Pork Roll

\$14 /serving



冰川茄子
Glazed Fried
Eggplant

\$16 /serving

鲍汁凤爪
Stewed Chicken Claw
with Abalone Sauce

\$14 /serving

醋香云耳拌海蜇头
Chilled Jellyfish and Black
Fungus with Black Vinegar

\$14 /serving

胡麻酱冰菜
Chilled Ice Plant with
Tangy Sesame Dressing

\$14 /serving

潮式手打虾丸
Teochew Handmade
Prawn Ball (4pcs)

\$18 /serving

椒盐香脆白饭鱼
Crispy Whitebait with
Pepper & Salt

\$14 /serving

肉松脆日本茄子
Crispy Fried Japanese Eggplant
Tossed with Pork Floss

\$16 /serving

辣子/椒盐鸡软骨
Crispy Chicken Cartilage in
Sichuan Style / Salt and Pepper

\$18 /serving

XO酱15年老菜脯炒萝卜糕
Stir-Fried XO Carrot Cake
with 15 Years Vintage Turnip

\$16 /serving

香煎鹅肝蓝莓酱拌黑鱼子
(预定4位起)
Pan-Fried Foie Gras with
Blueberry Sauce and Caviar
(Advance Order min. 4 pax)

\$52 /person

脆皮黄金鱼皮
Salted Egg Yolk Crispy
Fish Skin

\$14 /serving

精美海鲜 Seafood



潮式脆蚝煎
Teochew Style Crispy
Oyster Omelette

\$24 /例 Regular

制作需时至少40分钟，请耐心等待。
Please allow at least 40 minutes preparation time.



潮式脆虾煎
Teochew Style Crispy
Shrimp Omelette

\$26 /例 Regular



潮式鲜虾水瓜烙
Teochew Style
Crispy Luffa
Pancake with
Prawns

\$26 /例 Regular



潮式豆角煎虾饼 (6件)
Teochew Style
Pan Fried Prawn
Cake with Long
Beans (6 pieces)

\$34 /例 Regular

图片仅供参考。价格未包括服务费(堂食)与消费税。

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主食 MAINS



潮式芋头海鲜炒饭 例/REGULAR
Teochew Style Seafood Fried
Rice with Taro **\$34**

扬州炒饭 例/REGULAR
Yang Zhou Fried Rice **\$26**

**XO酱15年老菜脯
猪油渣炒河粉** 例/REGULAR
Wok-Fried 15 Years Vintage Turnip Hor
Fun with Crispy Pork Lard and XO Sauce **\$28**

蛋白瑶柱蟹肉炒饭 例/REGULAR
Egg White Fried Rice with
Crab Meat and Dried Conpoy **\$34**

潮式海鲜炒面线 例/REGULAR
Teochew Style Fried Seafood
Mee Sua **\$32**

海鲜焖伊面 例/REGULAR
Braised Ee-Fu Noodles
with Seafood **\$34**

**XO酱开边西澳龙虾
焖面卜** 每位person
Stewed Australian Rock Lobster with
Mee Pok Noodle in XO Sauce **\$42**

潮州糖醋面 例/REGULAR
Crispy Noodle served with
Black Vinegar and Sugar in
Teochew Style **\$28**

制作需时至少40分钟，请耐心等待。
Please allow at least 40 minutes preparation time.

**潮式鲜虾
脆米泡饭 (8只)** 4位/ 4 person
Teochew Style Fresh Prawn Poached
Rice with Crispy Rice (8pcs) **\$58**

**黑松露A5和牛崧
炒饭** 例/REGULAR
A5 Wagyu Minced Beef Fried Rice
with Black Truffle **\$34**

上汤三丝汤生面 (素食) 每位person
Noodle with Vegetable in
Superior Stock (Vegetarian) **\$14**

**港式砂煲腊味饭
(预定)** 4位/4 person
Hong Kong Style Claypot Rice
with Chinese Sausage
(Advance order) **\$78**

蒸/炸馒头 (4颗起) 颗/PIECE
Deep Fried / Steamed
Man Tou (min.4pc) **\$1.8**

饮料 DRINKS

糯米普洱 / 铁观音 / 香片茶 / 菊花 / 菊普 每位/person **\$3.8**
Puer Glutinous Rice Tea / Tie Guan Yin / Jasmine Tea /
Chrysanthemum / Chrysanthemum Mixed with Puer Tea

新鲜果汁 (橙汁 / 西瓜 / 青苹果) 每杯/glass **\$7**
Fresh Juice (Orange / Watermelon / Green Apple)

可乐 / 零度可乐 / 雪碧 / 苏打水 每杯/glass **\$7**
Coke / Coke Zero / Sprite / Soda Water

普娜天然矿泉水 / 圣沛黎洛气泡水 每瓶/500ML **\$7**
Acqua Panna Mineral Water / San Pellegrino Sparkling Water

青岛啤酒 / 虎牌啤酒 / 朝日啤酒 每罐/can **\$13**
Tsingtao Beer / Tiger Beer / Asahi Super Dry

豆腐,蛋,时蔬 TOFU,EGGS & VEGETABLES



**司宴自制三姑
菠菜豆腐** 例/REGULAR
Braised Homemade Spinach Tofu
with Trio Mushroom in Si Yan Style **\$30**

普宁豆酱炒白菜苗 例/REGULAR
Stir Fried Baby Chinese
Cabbage with Puning Bean
paste in Teochew Style **\$24**

潮州四宝蔬 例/REGULAR
Teochew Four Treasures
Vegetables **\$26**

司宴招牌小炒皇 例/REGULAR
Si Yan Signature Stir Fried
Assorted Vegetable in Teochew Style **\$28**

海参粒豆腐煲 例/REGULAR
Diced Sea Cucumber Tofu in
Casserole **\$36**

海鲜豆腐煲 例/REGULAR
Braised Tofu with
Seafood in Casserole **\$30**

菜脯煎蛋 例/REGULAR
Preserved Radish Omelette **\$22**

上汤金银蛋苋菜 例/REGULAR
Poached Chinese Spinach with
Trio Egg in Superior Stock **\$26**

姜蒜生虾爆丝瓜 例/REGULAR
Wok Fried Luffa with Fresh
Prawns, Garlic and Ginger **\$28**

鹅肝炒四季豆苗 例/REGULAR
Stir-Fried French Beans
with Foie Gras **\$38**

**榄菜肉松炒
四季豆苗** 例/REGULAR
Stir Fried French Bean with Minced
Pork and Preserved Olive Vegetable **\$26**

鼎湖上素 例/REGULAR
Braised Mixed Fungus with
Mushroom and Bamboo Pith **\$26**

上汤干贝大芥菜 例/REGULAR
Mustard Greens with Dried
Scallops in Superior Broth **\$28**

方鱼炒大芥菜 例/REGULAR
Stir Fried Mustard Greens
with Dried Flatfish **\$26**

**鱼腐鱼鳔炆
白菜鱼汤煲** 例/REGULAR
Braised Mashed Fish Tofu and Dried Fish
Maw with Chinese Cabbage in Fish Broth **\$34**

**雪菜灵芝菇
炒香莴笋** 例/REGULAR
Stir-Fried Lettuce Stem with Ling Zhi
Mushroom and Preserved Vegetable **\$26**

蟹肉鱼鳔炆大芥菜 例/REGULAR
Braised Mustard Greens with
Crab Meat and Fish Maw **\$28**

烧味 Roasted Meat

潮式片斩乳猪 (预定) | 每只 WHOLE |
Teochew Style Roasted Suckling Pig (Advance Order) **\$338**

西班牙黑毛猪叉烧拌红酒雪梨 | 例 REGULAR |
Iberico Pork Char Siew with Red Wine Snow Pear **\$28**

潮式卤水 Teochew Braised



潮汕卤水双拼盘 小 SMALL 中 MEDIUM 大 LARGE
Braised Duo Combination
请选择 2个 +
Choice of 2 **\$32 \$48 \$64**

潮汕卤水三拼盘 小 SMALL 中 MEDIUM 大 LARGE
Braised Trio Combination
请选择 3个 + +
Choice of 3 **\$38 \$57 \$76**

潮州卤香爱尔兰肥鸭 全只 WHOLE 半只 HALF 例 REGULAR
Teochew Braised Sliced
Irish Fat Duck **\$98 \$49 \$27**

潮式卤香四点金 | 例 REGULAR |
Teochew Braised
Pork Trotters and
Tendons **\$26**

卤香法国鹅肝 (预定)
Braised French Foie
Gras (Advance Order)
时价 SEASONAL PRICE

卤香五花肉 | 例 REGULAR |
Braised Sliced Pork Belly **\$16**

卤香牛展 | 例 REGULAR |
Braised Beef Shank **\$20**

卤香分蹄 | 例 REGULAR |
Braised Pork Knuckle **\$16**

卤香墨鱼片 | 例 REGULAR |
Braised Sliced
Octopus **\$20**

卤香大肠 | 例 REGULAR |
Braised Pig Intestine **\$18**

卤香猪耳 | 例 REGULAR |
Braised Pig's Ear **\$16**

卤香豆腐 | 例 REGULAR |
Braised Beancurd **\$6**

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