



Nostalgic Dim Sum Buffet Feast

那些年，我们吃过的点心

Minimum of four adults to dine

Mondays to Fridays
11.30am to 2.30pm

Saturdays and Sundays, Eve of Public Holidays and Public Holidays
11.30 am to 1.00pm; 1.30pm to 3.00pm

Adults | \$38
Children | \$19
Group of four adults | \$118

Tea and pickles are chargeable at \$5 per person

Si Chuan
Dou Hua
Restaurant

四川豆花飯莊

Price is subject to 10% service charge and prevailing Goods and Services Tax

每样限点一次
One Serving only

1. 虫草鸡响螺干贝炖鲜鲍鱼
Double-boiled Chicken Soup with Abalone, Sea Whelk, Cordycep Flowers and Conpoy
2. 川粤大拼盘 (烧鸭, 烧肉, 口水鸡, 凉拌三丝)
Sichuan Platter
(Roasted Duck, Roasted Pork, Chong Qing Chilled Chicken with Spicy Bean Sauce, Assorted Shredded Carrot with Assorted Mushroom)

3. 竹笼荷香虾
Boiled Prawn served in Lotus Leaf

4. 桂花鲜果比目鱼
Flatfish in Osmanthus Sauce with Fresh Fruit

5. 重庆辣子鸡
"Chong Qing" Diced Chicken with Spicy Dried Chilli

6. 樱花虾炒油麦菜
Stir-fried "You Mai" Vegetable with Sakura Shrimps

7. 蒜泥白肉
Sliced Pork in Garlic and Chilli Sauce

8. 炆黄瓜条
Marinated Cucumber with Dried Chilli

9. 古老客家茶果
"Hakka" Dumpling with Turnip

10. 松露上素饺
Steamed Vegetarian Dumpling with black Truffle

11. 芫茜虾饺皇
Prawn Dumpling with Coriander

12. 鲍鱼仔烧卖
"Siew Mai" with Diced Abalone



13. 脆皮炸春卷
Deep-fried Spring Roll

14. 荷香珍珠糯米鸡
Glutinous Rice with Chinese Sausage, Taro and Salted Egg

15. 香茜银芽灼牛肉
Poached Sliced Beef with Bean Sprouts in Soy Sauce

16. 豉味蒸排骨
Steamed Spare Ribs with Bean Paste

17. 花生蒸凤爪
Steamed Chicken Feet with Peanuts

18. 生煎凤肝鸭包仔
Pan-fried Duck Meat Bun with Goose Liver Sauce

19. 生煎莲藕夹心鱼茸饼
Deep-fried Lotus with Minced Fish

20. 芋丝腊味坊
Fragrant Yam Cake with Waxed Meat

21. 那些年黄金烧腩卷
Deep-fried Signature Pork Belly Roll with Yam

22. 香米绿茶饺
Minced Meat Dumpling in Green Tea Paste

23. 安虾咸水角
Crispy Glutinous Minced Meat with Shrimp Dumpling

24. 生煎韭菜饺
Pan-fried Chives Dumpling

25. 潮州紫薯炸油果
Deep-fried Peanut Cake in "Teochew" Style

26. 港式鹌蛋猪脚醋
Braised Pig Shank and Quail Egg in Vinegar and Ginger

27. 黑椒干炒鱼片河
Rice Noodles with Sliced Fish in Black Pepper Sauce

28. 干贝鸡丝粥
Shredded Chicken Porridge with Dried Scallop

29. 干煸四季豆
Stir-fried French Bean with Minced Meat

30. 麻婆豆腐
Spicy Bean Curd with Minced Meat



甜品类 (自助式)

DESSERT (Dessert Fantasy in Buffet Style)

31. 鲜果香茅冻

Lemongrass Jelly with Fresh Fruits

32. 莲子丸子茶

Double-boiled Lotus Soup with Mini Glutinous Rice Ball

33. 香酥炸麻圆

Crispy Sesame Glutinous Rice Ball

34. 蜂蜜桂花糕

Chilled Osmanthus Jelly with Honey

35. 绿豆西米露

Boiled Green Bean with Sago

36. 清润豆浆水

Homemade Soy Milk

37. 桂花炖双雪

Double-boiled Pear and White Fungus with Osmanthus

38. 枸杞甜豆花

Homemade Bean Curd with Wolfberry

39. 杨枝甘露

Cream of Fresh Mango with Pomelo

40. 合时鲜水果

Mixed Fresh Fruit

