



Serving Up A Life Time Of Happiness

From engagement parties and solemnisation ceremonies to wedding dinners, celebrate your love of a lifetime amidst stunning skyline views at Si Chuan Dou Hua Restaurant, perched atop UOB Plaza.

Savour exquisite Sichuan and Cantonese cuisines expertly prepared by our team of master chefs.

Blissful Touches

With selected menus, enjoy a staycation at the iconic PARKROYAL Collection Pickering.



Our Wedding Packages

<u>Package with a minimum booking of 100 pax</u>

- Choice of three delectable eight-course menus
- Selection of unlimited soft drinks and Chinese tea
- Complimentary bottle of champagne
- Complimentary Tea Ceremony and Wedding Solemnization set-up
- Specially designed wedding invitation cards, based on 80% of guaranteed attendance (Not inclusive of printing)
- Complimentary parking coupons based on 20% of guaranteed attendance for Menu A or 30% of guaranteed attendance for Menu B or C
- Choice of elegant wedding favours for all guests
- Complimentary fresh floral arrangements for each table
- Complimentary 50 glasses of beer (Choice of Peroni or Tiger)
 Purchase of additional beer at 15% discount
- Purchase of house wine at a special price of \$35++ per bottle (minimum 6 bottles)
- Complimentary one-night room stay (Urban Deluxe Room) at PARKROYAL Collection Pickering inclusive of breakfast for two persons *Only applicable to couple who opt for menu C with a minimum guaranteed attendance of 180 pax or above

Please find special wedding menus in the appended pages. A deposit of \$2,000 is required. The payment balance can be settled on the day of the wedding.

A Blissful Union (A)

\$1388++ Per Table

For 10 Person (Communal Style)

五福喜临门

(海蜇,咸蛋鱼皮,蒜泥白肉,莴笋鲍贝,当归烧鸭)
Combination of Dou Hua Delicacies
(Jelly Fish, Crispy Fish Skin with Salted Egg, Sliced Pork with Garlic and Chilli Sauce, Pacific Clam with Celtuce, 'Dang Gui' Roasted Duck

红烧海味蟹肉鱼鳔羹

Braised Seafood and Fish Maw Soup with Crab Meat

清蒸原条顺壳 Steamed Whole Soon Hock in Superior Soya Sauce

> 富贵药材鸡 Steamed Herbal Chicken

> > 双味鸳鸯虾球 (百香果、宫保)

Large Prawns served in Two Styles
(Deep-fried Prawn in Passion Sauce,
Stir-fried Prawn with Cashew Nut and Dried Chilli)

10头鲍鱼花菇扒西兰花

Braised 10-head Abalone with Shitake Mushroom and Broccoli

四川担担面 或 四川炸酱面 Sichuan Dan Dan Noodles OR Sichuan Minced Meat Noodles Soup

燕窝枸杞甜豆花

Homemade Fine Bean Curd with Bird's Nest and Wolfberries

Our Eternal Love (B)

\$168++ Per Pax

(Individual Plated Style)

百年好合四拼

(鲜果沙律龙虾,鱼籽福袋,芋茸带子,金杯黑菘露走地鸡丝) Combination of Dou Hua Delicacies with Lobster (Fresh Lobster Salad, Fish Roe Fortune Bag, Deep Fried Taro Puff with Scallop, Shredded Chicken with Truffle in Golden Cup)

红烧蟹肉燕窝羹

Braised Bird's Nest and Crab Meat Soup

青葱茸蒸太平洋鳕鱼件

Steamed Cod with Ginger and Spring Onions

双味鸳鸯虾球

(百香果、芥末酱)

Prawns served in Two Styles (Deep-fried Prawn in Passion Sauce, Deep-fried Prawn in Wasabi)

红烧海参花菇扣菜苗

Braised Sea Cucumber and Mushroom with Chinese Cabbage

酒香鲍鱼东坡肉

Braised Abalone with Pork Belly in Chinese Wine served with Bun

茶树菇银牙焖伊面

Braised Ee Fu Noodle with Bean Sprout and Wild Mushroom

香草雪糕伴杨枝甘露

Fresh Mango and Pomelo Cream with Vanilla Ice Cream

A Double Happiness (C)

\$198++ Per Pax

(Individual Plated Style)

永结同心四拼

(乳猪件,鱼香虾球锅粑,椒盐白饭鱼,皮蛋冷豆腐) Combination of Dou Hua Delicacies with Suckling Pig (Sliced Suckling Pig, Prawn in Garlic and Chilli with Rice Bubble, Sauteed White Bait in Salt and Pepper, Chilled Bean Curd with Century Egg)

黑菘露御品海中宝

Double Boiled Treasure Seafood Soup with Black Truffle

虫草花枣仁蒸斑件

Steamed Garoupa Fillet with Red Dates and Cordycep Flower

鱼香带子虾球

Stir-fried Scallop and Prawn in Garlic and Chilli

金牌酱香排骨

Braised Spare Rib in Chef's Special Sauce

有机西兰花扒八头鲍鱼

Braised Eight Head Abalone with Organic Broccoli

姜葱龙虾焖伊面

Braised Boston Lobster with Ee Fu Noodle in Spring Onion and Ginger

燕窝杏仁露伴流沙麻圆

Double Boiled Almond Cream with Bird's Nest served with Deep-fried Glutinous Rice Ball in Custard

Jade

\$128++ Per Pax

Vegetarian Menu (Individual Plated Style)

藜麦鲜果沙律菜

Warm Quinoa Salad

黄金白木耳炖椰盅汤

Double-boiled Golden White Fungus Soup served in Whole Coconut

金瓜酱胜瓜粒豆腐

Braised Bean Curd with Diced Luffa in Pumpkin Sauce

川味宫保猴头菇

Stir-fried Monkey Head with Cashew Nut and Dried Chilli

避风塘脆鲜菇

Deep-fried Fresh Mushroom with Almond Flakes

黑松露炒百合蜜豆仁

Stir Fried Honey Pea and Lily Buds in Black Truffle

雪菜菇丝手工拉面

Homemade Noodle with Shredded Mushroom and Preserved Vegetable

燕窝枸杞子甜豆花

Homemade Bean Curd with Bird's Nest and Wolfberries



Our Wedding Packages

Packages with a booking between 50 pax to 90 pax

- Choice of three delectable eight-course menus
- Selection of unlimited soft drinks and Chinese tea
- Waiver of corkage charge for duty paid and sealed liquor
- Complimentary Tea Ceremony and Wedding Solemnisation set-up
- Choice of elegant wedding favours for all guests
- Purchase of house wine at a special price of \$35 per bottle (minimum purchase of 6 bottles)

Please find special wedding menus in the appended pages. A deposit of \$2,000 is required. The payment balance can be settled on the day of the wedding.







Our Endless Love (D)

\$1188++ Per Table

For 10 Person (Communal Style)

永结同心四季拼盘

(蜜汁苏东仔,虫草花海蜇,燻鸭片,金钱福袋)
Combination of Dou Hua Delicacies
(Fried Squidin Honey Sauce, Jellyfish with Cordyceps,
Sliced Smoked Duck, Golden Bean Curd Bag)

红烧蟹肉海味羹

Braised Seafood Soup with Crab Meat

清蒸太平洋鳕鱼

Steamed Cod in Superior Soya Sauce

鱼香虾球锅粑

Stir-fried Prawns with Crispy Rice Bubble in Garlic and Chilli Sauce

酒香东波肉伴荷叶包

Braised Pork Belly in Homemade Brown Sauce served with Bun

10头鲍鱼豆根扒时蔬

Braised 10-head Abalone with Dried Bean Curd and Seasonal Vegetables

四川担担面 或 四川炸酱面

Sichuan Dan Dan Noodles OR Sichuan Minced Meat Noodles Soup

桂花蜜枸杞甜豆花

Homemade Fine Bean Curd with Wolfberries

Our Everlasting Love (E)

\$1388++ Per Table

For 10 Person (Communal Style)

天作之合五福拼盘

(脆鱼皮,莴笋鲍鱼仔,蜜汁苏东仔,脆皮烧卖,蒜泥白肉卷)
Combination of Dou Hua Delicacies of Five
(Crispy Fish Skin, Baby Abalone with Celtuce,
Fried Squid in Honey Sauce,
Crispy Siew Mai, Sliced Pork with Garlic Sauce)

虫草花美国螺头炖鸡汤

Double-boiled Chicken Soup with Sea Whelk and Cordycep Flower

港式蒸深海龙趸鱼件

Steamed King Garoupa Fillet in Superior Soya Sauce

宫保腰果虾球

Stir-Fried Prawns with Dried Chilli and Cashew Nuts

普洱茶烟熏甘榜鸡

Smoked Crispy Kampung Chicken in Pu'er Tea

海参花菇扒时蔬

Braised Sea Cucumber and Mushroom served with Seasonal Vegetable

蟹肉干烧伊面

Braised Ee Fu Noodle with Crabmeat

草莓杨枝甘露

Fresh Mango and Pomelo Cream with Strawberry



Si Chuan Dou Hua Restaurant

TOP of UOB Plaza 80 Raffles Place, #60-01 UOB Plaza 1 Singapore 048624

Tel: (65) 65356006 Fax: (54) 65345875 Email: top@sichuandouhua.com



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