

蔬食套餐

PLANT-BASED

SET MENUS—

四川豆花飯莊

Si Chuan
Dou Hua
Restaurant





Taiwanese Fresh Bamboo Shoots
台湾绿竹笋伴果醋沙拉

Scale a new summit in Plant-based Cuisine in Collaboration with Yang Ming Spring & Nishikane

Plant-Based Set Menu A
\$118 Per Person
(min 2 persons)

自制日式豆腐伴蚕豆、灯笼椒寿司、椒麻铁钉菇、绿竹笋春花卷
Homemade Soybean Curd in Uma Dashi Sauce topped with Soramame,
Garden Fresh Bell Pepper Sushi, QQ Mushroom in Sichuan Pepper Sauce,
Fresh Bamboo Roll with Edible Flowers

五行蔬菜葛仙米汤
Double-boiled Five Treasures Soup with Chinese Herbs

白松露酱猴头菇伴脆羊肚菌
Monkey Head Mushrooms and Crispy Wild Morel Mushrooms in White
Truffle Sauce

夏日京都贺茂茄子搭时蔬
Kyoto Kamonasu Eggplant served with Summer Greens

金汤藜麦姜黄饭
Quinoa and Turmeric Rice in Carrot Broth

日式大福麻糬、柠檬晶球甘蔗冻
Daifuku with Japan Melon and Crystal Lemon Cane Jelly

UOB Cardmembers enjoy 15% savings
Prices are subject to 10% service charge and prevailing Goods and Services Tax.



Kyoto Kamonasu Eggplant served with Summer Greens
夏日京都贺茂茄子时蔬

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Plant-Based Set Menu B

\$148 Per Person

(min 2 persons)

自制日式豆腐伴蚕豆、灯笼椒寿司、

茄子寿司、黄金茶香甜豆仁、花椒脆糯米、绿竹笋春花卷

Homemade Soybean Curd in Uma Dashi Sauce topped with Soramame,
Garden Fresh Bell Pepper Sushi, Aubergine Sushi, Aromatic Tea-Infused Sweet
Beans, Deep-fried Glutinous Rice in Sichuan Style, Fresh Green Bamboo Roll
with Edible Flowers

松露浓汤

Thick Black Truffle Soup

台湾绿竹笋伴无花果醋沙拉

Taiwanese Fresh Bamboo Shoot served with Salad in Fig Vinegar

南瓜花酿陈皮菇丝

Fried Zucchini Flower with Shredded Mushrooms and Tangerine Peel, served
with Lychee Salad Dressing

三菌客家算盘子

Stir-fried Hakka Taro Abacus Seeds with Assorted Mushrooms

冰水晶日本素面

Summer Somen with Chinese Yam and Japanese Corn
served in Ice Bowl

日式大福麻糬、柠檬晶球甘蔗冻、雪梅娘、黑糖浆紫薯泥

Daifuku with Japan Melon and Crystal Lemon Cane Jelly, Flavourful Mochi,
Velvety Purple Sweet Potato Mash in Rich Black Sugar Sauce

UOB Cardmembers enjoy 15% savings

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Stir-fried Hakka Taro Abacus Seeds with Mushrooms
三菌客家算盘子



Summer Somen with Chinese Yam and Japanese Corn
served in Ice Bowl
冰水晶日本素面

Set Menu C
\$138 Per Person
(min 2 persons)

葱香铁钉菇、黄金墨鱼仔、柠檬手撕鸡丝
QQ Mushrooms in Fragrant Onion Oil, Baby Octopus with Salted Egg,
Shredded Chicken with Lemon

北芪党参炖螺头汤
Double-boiled Sea Whelk with Lean Pork and Astragalus Root

乐山豆腐龙趸鱼片
Braised King Garoupa Fillet and Bean Curd in Chilli and Ginger Sauce

脆炸美国安格斯牛肋骨
Crispy US Beef Tendon Rib in Homemade Red Wine Sauce

上汤淡水河虾王焖米粉
Braised Bee Hoon with River Prawn in Superior Stock

日本哈密瓜西米露
Chilled Japan Melon with Sago

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

Set Menu D
\$158 Per Person
(min 2 persons)

台湾绿竹笋伴无花果醋沙拉
Taiwanese Fresh Bamboo Shoot served with Salad in Fig Vinegar

浓汤花胶炖菜胆
Boiled Fish Maw with Chinese Cabbage in Fish Bone Soup

墨西哥辣椒干锅西澳龙虾
Stir-fried Western Australian Lobster with Jalapeño

客家黄酒鸡煲
Braised Chicken in Hakka Yellow Wine

腊鸭腿肉炒台湾椰菜花
Stir-fried Taiwan Cauliflower with Preserved Duck Meat

樱花虾客家算盘子
Stir-fried Hakka Taro Abacus Seeds with Sakura Prawn

石峰糖炖燕窝
Double-boiled Bird's Nest with Honey Rock Sugar

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