

四川豆花飯莊

Si Chuan
Dou Hua
Restaurant



2022 虎年套餐
LUNAR NEW YEAR
SET MENU

10 JAN - 15 FEB 2022

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

Reservation: 6535 6006 | top@sichuandouhua.com



一帆风顺庆团圆

FORTUNE FEAST SET MENU A

\$118.00++ Per Person
(minimum 2 persons)

虎虎生风迎新春 烟熏鲑鱼、柚子酱野菜捞生

Prosperity Smoked Salmon Yusheng with Fresh Greens in Yuzu Sauce

富贵迎盈门 黑虎掌螺头炖法国黄油鸡汤

Double-boiled French Spring Chicken Soup with Black Tiger's Paw Mushroom and Conpoy

年年富有余 莴笋花椒蒸太平洋鳕鱼

Steamed Cod with Celtuce and Peppercorn

家肥又屋润 十头鲍鱼酒香杭州东坡肉

Braised Pork Belly with Ten Head Abalone

吉星来高照 北海道带子担担面

Sichuan Dan Dan Noodle with Hokkaido Scallop

良辰添美景 雪燕宁夏杞子王甜豆花配香煎年糕

Dessert Duo of Homemade Beancurd with Wolfberries and Gum Tragacanth accompanied with Pan-fried Nian Gao



双星报喜庆团圆
GRAND FEAST SET MENU B

\$138.00++ Per Person
(minimum 5 persons)

新春福虎送吉祥 烟熏鲑鱼、柚子酱野菜捞生
Prosperity Smoked Salmon Yusheng with Fresh Greens in Yuzu Sauce

珠光添宝气 四川海味酸辣羹
Sichuan Seafood Hot and Sour Soup

年年庆有余 清蒸笋壳鱼
Steamed Soon Hock in Soya Sauce

财气聚满堂 胶原蛋白浓汤盆菜
Premium Fortune Collagen Pen Cai

花开献富贵 蟹肉扒三色花椰菜
Stir-fried Assorted Cauliflower with Crabmeat

丰收庆团圆 干贝腊味荷叶糯米饭
Steamed Glutinous Rice with Waxed Meat & Conpoy wrapped in Lotus Leaf

甜蜜上心头 桂花宁夏杞子王甜豆花配香煎年糕
Dessert Duo of Homemade Beancurd with Wolfberries and Osmanthus accompanied with Pan-fried Nian Gao

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



三羊开泰庆团圆

HARMONY SET MENU C

\$168.00++ Per Person
(minimum 2 persons)

鸿运当头齐捞生 鲍鱼仔、烟熏鲑鱼、柚子酱野菜捞生
Prosperity Baby Abalone and Smoked Salmon Yusheng with
Fresh Greens in Yuzu Sauce

星光添璨耀 养生黑蒜辽参炖鸡汤
Double-boiled Japanese Black Garlic Kanto Sea Cucumber
Chicken Soup

春回游大地 三十年老陈皮豉汁蒸斑件
Traditional Steamed Garoupa Fillet with 30 Years Orange
Peel

花开喜迎春 鲜花椒酸汤肥牛
Sliced Beef with Vermicelli in Preserved Chilli Broth with
Fresh Peppercorn

合家常欢笑 63度温泉蛋大头虾焖伊面
Braised Ee Fu Noodle with Large Prawn and 63° Degree
Poached Egg

浓情蜜秋意 桃花泪柚子茶炖梨配香煎年糕
Dessert Duo of Double Boiled Pear with Peach Gum
accompanied with Pan-fried Nian Gao



四季平安齐乐宴 PROSPERITY SET MENU D

\$198.00++ Per Person
(minimum 2 persons)

如虎添翼齐冲天 澳洲鲍鱼、日本河豚、冰菜、柚子酱野菜捞生
Tiger-shaped Fugu and Australia Abalone Yusheng with Ice Plant, Fresh Greens and Edible Flowers in Yuzu Sauce

玉液配佳人 红烧蟹皇燕窝羹
Braised Bird's Nest Soup with Crab Roe

游龙添喜庆 川味水煮海班
Boiled Garoupa in Sichuan Pepper Sauce

心心相互印 薏仁野米葱烧关东辽参
Braised Kanto Sea Cucumber with Wild Rice and Barley

祥龙呈献瑞 波士顿龙虾焖伊面
Braised Ee Fu Noodle with Boston Lobster

甜蜜聚满屋 香橙红莲炖雪蛤配香煎年糕
Dessert Duo of Double-boiled Hashima with Orange, Red Dates and Lotus Seed accompanied with Pan-fried Nian Gao



五福临门庆团圆 LUCKY SET MENU E

\$238.00++ Per Person
(minimum 2 persons)

星光烁烁满华堂 日本河豚、三文鱼籽、冰菜、柚子酱野菜捞生
Tiger-shaped Fugu and Salmon Roe Yusheng with Ice Plant,
Fresh Greens and Edible Flowers in Yuzu Sauce

金银聚满堂 古法精装佛跳墙
Mini Buddha Jump Over the Wall

龙鱼永得水 豉油王姜葱丝蒸笋壳鱼
Steamed Soon Hock with Spring Onion and Ginger in
Superior Soya Sauce

祥龙来献瑞 黑松露蛋白炒龙虾
Stir-fried Lobster with Egg White in Black Truffle Sauce

竹报迎平安 法国鹅肝腊味竹筒饭伴北方水饺
Waxed Meat Rice with Foie Gras served in Bamboo Stem
accompanied with Chinese Dumpling

白玉聚满堂 美国花旗参炖燕窝、虎年步步高
Dessert Duo of Double Boiled Bird's Nest with American
Ginseng accompanied with Tiger-shape Nian Gao



六六大顺贺新春
BLISSFUL SET MENU F

\$288.00++ Per Person
(minimum 2 persons)

如意吉祥欢乐年 日本河豚、鲟龙鱼籽、冰菜、鲜果、柚子酱捞生
Tiger-shape Fugu and Caviar Yusheng with Ice Plant, Fresh Greens, Fresh Fruit and Edible Flowers in Yuzu Sauce

白玉聚满堂 日本鲜百合浓汤浸多宝鱼
Double-boiled Turbot Fish with Japan Lily Buds in Thick Stock

三星高拱照 48小时慢煮二头澳洲鲍鱼伴三色花椰菜
48 Hours Slow-cook Two Heads Australia Abalone served with Assorted Cauliflower

福虎带好运 虎皮青椒豉油王日本A4河牛
Japan A4 Wagyu Beef served with Sichuan Green Chili & Superior Soya Sauce

遍地满黄金 波士顿龙虾珍珠饭
Braised Pearl Rice with Boston Lobster

燕液贺高升 美国花旗参炖燕窝水梨、虎年步步高
Dessert Duo of Double-boiled Bird's Nest with American Ginseng and Pear accompanied with Tiger-shaped Nian Gao



七星高照素套餐

LONGEVITY VEGETARIAN SET MENU G

\$118.00++ Per Person

喜气洋洋来团圆 脆羊肚菌、冰菜、柚子酱捞生

Prosperity Crispy Morel Mushroom Yusheng with Ice Plant, Fresh Greens and Edible Flowers in Yuzu Sauce

锦绣百花开 酸辣千丝水晶球羹

Hot and Sour Soup with Beancurd and Fresh Mushroom

百年遇好合 日本鲜百合豆浆浸枸杞菜

Poached Wolfberries Leaf with Japan Lily Buds in Soybean Stock

遍地满黄金 黑松露酱猴头菇

Braised Monkey Head Mushroom in Black Truffle Sauce

福寿添好运 四川素担担面

Sichuan Vegetarian Dan Dan Noodle

浓情蜜秋意 桃花泪柚子茶炖梨配香煎年糕

Dessert Duo of Double Boiled Pear with Peach Gum accompanied with Pan-fried Nian Gao