

Si Chuan
Dou Hua
Restaurant

四川豆花飯莊



UOB CARDS

SAKE PAIRING PROMOTION

SET MENU A

\$108.00++/PAX
(MIN 2 PERSON)

Sake for Pairing

Hyakunin No Kikisakeshi Junmai Genshu
Kobe, Japan

豆花三拼

(香呛鲍菇, 捞汁秋葵北极贝, 蜜豆仁金菇米香)

Three Delicacies Combination

(Oyster Mushroom in Spicy Sauce,
Pacific Clam with Okra in Homemade Sauce,
Honey Bean & Enoki Mushroom with Rice Cracker)

榆耳鲍鱼炖黑豚排骨汤

Double-boiled Abalone and Kurobuta Pork Ribs Soup
with Yellow Fungus

凤梨山楂酸甜炸顺壳

Deep-fried Soon Hock with Sweet and Sour Pineapple Sauce

老干妈豆豉炒开边龙虾

Stir-Fried Lobster with Lao Gan Ma

鸡丝浓汤日本柚子面

Yuzu Noodles in Thick Soup with Shredded Chicken

黑糯米羹配养颜红枣糕

Black Glutinous Rice Puree
paired with Steamed Nourishing Red Date Cake

*Exclusive for UOB Card 15 % off

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

SAKE PAIRING PROMOTION

SET MENU B

\$138.00++/PAX

(MIN 2 PERSON)

Sake for Pairing

Tenbu Junmai Ginjo Sake
Kagoshima, Japan

三小围碟

(海胆沙律龙虾甜筒, 芋茸带子, 酸辣藕带)

Combination of Three Delicacies

(Uni and Lobster Salad in Seaweed Cone,
Deep-fried Taro Puff with Scallop,
Sour and Spicy Baby Lotus Root)

黑蒜海参炖鸡汤

Double-boiled Chicken Soup
with Black Garlic and Sea Cucumber

柬埔寨胡椒柠檬蒸翡翠鲈鱼件

Steamed Sea Perch with Kampot Pepper and Lemon

蟹粉琵琶豆腐

Deep-fried "Pi Pa" Bean Curd with Hairy Crab Sauce

Sake for Pairing

Hyakunin No Kikisakeshi Junmai Genshu
Kobe, Japan

萝卜牛腩手工面

Homemade Noodles with Braised Brisket and Radish

黑糖珍珠甜豆花配养颜红枣糕

Homemade Fine Bean Curd with Black Pearls
paired with Steamed Nourishing Red Date Cake

*Exclusive for UOB Card 15 % off

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SAKE PAIRING PROMOTION

SET MENU C

\$158.00++/PAX

(MIN 2 PERSON)

Sake for Pairing

Tenbu Junmai Ginjo Sake

Kagoshima, Japan

奢华围碟

(海胆沙律龙虾甜筒, 鱼香脆日本带子, 菠菜虫草花捞北极贝)

Trinity Treasures Platter

(Uni and Lobster Salad in Seaweed Cone,

Japan Crispy Scallop with Garlic and Chilli,

Pacific Clam with Cordyceps Flower and Baby Spinach)

红烧蟹黄燕窝羹

Braised Bird's Nest with Crab Roe

川味水煮深海龙趸鱼

Boiled Sliced King Grouper in Sichuan Pepper Sauce

Sake for Pairing

Gangi Yuunagi Junmai Daiginjo Sake

Yamaguchi, Japan

火山盐香煎日本A4和牛伴牛肝菌菇

Pan-fried A4 Wagyu beef

with Porcini Mushrooms in Volcanic Salt

乌鱼子昆布珍珠饭

Stir-fried Pearl Rice with Konbu and Mullet Roe

桃花泪柚子茶炖梨配花生麻圆

Double-boiled Pear with Peach Gum Yuzu Tea

& Deep-Fried Glutinous Rice Ball with Peanut

*Exclusive for UOB Card 15 % off

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精选套餐D
SET MENU D
\$128.00++/PAX
(MIN 2 PERSON)

豆花精选三拼

(咸蛋肉松日本金瓜，宫保虾球锅粿，香炆鲍菇)

Three Delicacies Combination

**(Japan Pumpkin with Salted Egg and Chicken Floss,
Stir-fried Prawn with Cashew Nut and Dried Chilli,
Oyster Mushroom in Spicy Sauce)**

巴西菇鲍鱼炖鸡汤

Double-boiled Chicken Soup

with Abalone and Agaricus Brazil Mushroom

青姜茸蒸深海龙趸鱼件

Steamed King Garoupa Fillet

with Spring Onion and Ginger

龙虾麻婆豆腐

Lobster with Bean Curd in Spicy Meat Sauce

黑椒肉丝炒乌冬

Stir-fried Udon with Shredded Kurobuta in Black Pepper

粉红佳人

Pink Guava with Sago Cream topped

with Sour Plum Ice Cream

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素套餐
VEGETARIAN MENU
\$88.00++/PAX

三小围碟

(味增手撕茄子, 虫草花菠菜卷, 草莓酱脆玉米心)

Cold Dish Platter

(Shredded Eggplant with Miso,
Cordyceps with Baby Spinach,
Baby Corn with Strawberry Sauce)

黄金白木耳炖猴头菇汤

**Double-boiled Monkey Head Mushroom Soup
with White Fungus**

胡椒焗牛肝菌菇伴澳洲芦笋

**Baked Porcini Mushrooms in Black Pepper Sauce
with Asparagus**

羊肚菌金菇脆米香

**Stir-fried Morel Mushroom
with Truffle on Rice Cracker**

XO酱香拌手工面 素水饺

**Noodles with XO Sauce served
with Vegan Dumpling**

杞子甜豆花

Homemade Fine Bean Curd with Wolfberries