Colours of the Sea

三鲜争艳

\$65 per adult

(Minimum four adults)

Available daily for dinner from 6.30pm to 9.30pm

Child price at half of adult price (Above five and below 12 years old)

Complimentary buffet meals for a maximum of two children under the age of five

Additional charges apply for Chinese tea and pickles.

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好 Si Chuan Dou Hua Restauran 翻





One Serving Only

1. 顺德鱼滑锅

Double-boiled Soup with Homemade Shun De Minced Fishball

2. 中华海鲜大拼盘

(龙虾沙律,黄金黑椒炸鱼皮,蟹肉炒桂花,三丝拌海蜇) Seafood Combination Platter

(Lobster Salad, Crispy Fish Skin with Salted Egg Yolk, Scramble Fried Egg with Crab Meat, Marinated Jelly Fish with Assorted Shredded Carrot and Mushroom)

- 3. 酒香皇帝鸡
 Steamed Eight Treasure Chicken
- 4. 金枕辣椒大红虾
 Chilli Prawn served with Deep-fried Man Tou
- 5. 百香果鱼球
 Flatfish in Passionfruit Sauce with Fresh Fruits
- 6. 鸳鸯豆酱明太子
 Scallops with Assorted Bean Paste
- 7. 青葱蒜香笋壳鱼 Deep-fried "Soon Hock" in Onion Sauce

Appetiser

- 8. 莲藕鱼茸夹心饼 Sliced Lotus wrapped with Homemade Shun De Minced Fish
- 9. 脆皮烧肉丁 Crispy Roast Pork



- 10. 肉松脆茄子 Deep-fried Eggplant with Chicken Floss
- 11. 脆皮炸春卷 Crispy Spring Roll
- 12. 香橙素鸡丁 Mock Chicken in Orange Sauce
- 13. 夫妻肺片 Sliced Beef and Tripe in Chilli Sauce
- 14. 蒜泥白肉
 Sliced Pork with Minced Garlic and Chilli Sauce
- 15. 沙葛爽木耳
 Marinated Black Fungus and Turnips with
 Preserved Chilli

Soup

- 16. 海鲜酸辣汤 Sichuan Hot and Sour Seafood Soup
- 17. 菜胆花菇三宝汤 Double-boiled Soup with Mushrooms and Chinese Cabbage

Seafood

- 18. 香辣炒花蛤 Stir-fried Clam with Spicy Bean Paste
- 19. 泰式金目鲈 Deep-fried Seabass in Thai Chilli Sauce
- 20. 宁波豆酱蒸金目鲈
 Steamed Seabass with Black Bean Sauce



- 21. 宫保虾球
 Prawns with Dried Chilli and Cashew Nut
- 22. 麦片虾球 Deep-fried Cereal Prawns
- 23. 鲜果芥末虾 Wasabi Prawns with Fresh Fruit
- 24. 滋补药材虾
 Boiled Prawn with Chinese Herb

Chicken/Beef and Pork

- 25. 宫保爆鸡丁
 Diced Chicken with Dried Chilli and Cashew Nuts
- 26. 重庆辣子鸡
 "Chong Qing" Diced Chicken with Dried Chilli
- 27. 虾酱炸鸡翼

 Deep-fried Chicken Wings with Prawn Paste
- 28. 水煮牛肉片
 Boiled Sliced Beef in Sichuan Pepper Sauce
- 29. 黑椒牛肉片 Sliced Beef in Black Pepper Sauce
- 30. 咖啡排骨王
 Pork Spare Ribs with Coffee Sauce
- 31. 时果咕噜肉 Sweet and Sour Pork

Bear Curd & Vegetables

- 32. 麻婆豆腐
 Bean Curd in Spicy Minced Meat
 Sauce
- 33. 花菇西兰花
 Stir-fried Broccoli with Mushroom
- 34. 樱花虾炒油麦菜
 Stir-fried "You Mai" Vegetables with
 Sakura Shrimps

Desserts

- 38. 枸杞甜豆花 Homemade Fine Bean Curd with Wolfberries
- 39. 凉拌豌豆糕
 Chilled Pea Jelly Cake
- 40. 清润豆浆水 Soya Bean
- 41. 蜂蜜桂花糕 Chilled Osmanthus Jelly with Honey

Rice & Noodles

- 35. 鲍鱼火鸭五谷饭
 Fried Brown Rice with Mini Abalone and
 Diced Roast Duck
- 36. 什菌焖伊面
 Braised "Ee Fu" Noodles with Mushrooms
- 37. 黑椒干炒鱼片河
 Rice Noodles with Sliced Fish in Black
 Pepper Sauce
 - 42. 鲜果香茅冻 Lemongrass Jelly with Fresh Fruits
 - 43. 杨枝甘露 Chilled Mango Sago Cream
 - 44. 酥炸麻圆 Crispy Fried Sesame Ball
 - 45. 鲜果拼盘 Mixed Seasonal Fresh Fruits Platter



