



Nostalgic Dim Sum Feast

怀旧点心任点任吃

\$46.00++ Per Adult (Minimum Two Adults)

Tuesdays to Thursdays

Lunch - 11.30am to 2.30pm

\$52.00++ Per Adult (Minimum Two Adults)

Bundle Deal - \$188++ For Four Adults

Fridays to Sundays and Public Holidays

Lunch - 11.30am to 1.00pm and 1.30pm to 3.00pm

Tea and pickles are chargeable at \$5.00++ per person.
Child price at 50% of adult price (Above 5 and below 12 years old)
Other terms apply.

Si Chuan
Dou Hua
Restaurant

四川豆花飯莊

+65 6428 3170 | douhua.prskt@parkroyalhotels.com

PARKROYAL on Kitchener Road, 181 Kitchener Road, Singapore 208533



ONE SERVING ONLY

1. 黄焖鲍鱼刺参汤
Braised Abalone and Spiky Sea Cucumber Soup
2. 川粤大拼盘（烧鸭，烧肉，口水鸡，凉拌三丝）
(Roasted Duck, Roasted Pork, Chong Qing Chilled Chicken with Spicy Bean Sauce and Assorted Shredded Carrots with Marinated Jellyfish)
3. 金枕辣椒大红虾
Chilli Prawns served with Deep-fried Mantou
4. 豆香酱比目鱼
Deep-fried Halibut Fillet with Homemade Special Sauce
5. 重庆辣子鸡
“Chong Qing” Diced Chicken with Spicy Dried Chilli
6. 银鱼金蒜油麦菜
Stir-fried “You Mai” Vegetable with Silver Fish and Garlic



A LA CARTE BUFFET

7. 蒜泥白肉
Sliced Pork in Garlic and Chilli Sauce
8. 炆黄瓜条
Marinated Cucumber with Dried Chilli
9. 松露上素饺
Steamed Vegetarian Dumpling with Black Truffle
10. 芫茜虾饺皇
Prawn Dumpling with Coriander
11. 鲍鱼仔烧卖
“Siew Mai” with Diced Abalone





12. 鱼汤饺子皇
Minced Fish Dumpling in Superior Stock

13. 那些年烧腩卷
Signature Pork Belly Roll with Yam

14. 豉味蒸排骨
Steamed Spare Rib with Bean Paste

15. 枝竹蒸凤爪
Steamed Chicken Feet with Beancurd Skin

16. 荷香糯米鸡
Glutinous Rice with Chinese Sausage, Taro and Salted Egg



17. 莲藕夹心鱼茸饼
Deep-fried Lotus with Minced Fish

18. 古老客家茶果
Steamed "Hakka" Dumpling with Turnip

19. 芋丝腊味坊
Fragrant Yam Cake with Waxed Meat

20. 古法萝卜糕
Stir-fried Carrot Cake

21. 脆皮炸春卷
Deep-fried Spring Roll



22. 安虾咸水角
Crispy Glutinous Minced Meat with Shrimp Dumpling

23. 香煎腐皮卷
Pan-fried Beancurd Skin Roll

24. 潮州紫薯炸油果
Deep-fried Peanut Cake in "Teochew" Style

25. 港式鹌蛋猪脚醋
Braised Pig Shank and Quail Egg in Vinegar and Ginger

26. 香茜银芽灼牛肉
Poached Sliced Beef with Bean Sprouts in Soy Sauce

27. 干煸四季豆

Stir-fried French Bean with Minced Meat

28. 麻婆豆腐

Spicy Bean Curd with Minced Meat

29. 黑椒干炒鱼片河

Rice Noodles with Sliced Fish in Black Pepper Sauce

30. 干贝皮蛋瘦肉粥

Minced Meat Porridge with Dried Scallop and Century Egg

DESSERT

31. 蜂巢糙米糕

Steamed Brown Rice Honeycomb Cake

32. 鲜果香茅冻

Lemongrass Jelly with Fresh Fruit

33. 红桃草莓糕

Chilled Jelly in Strawberry Sauce

34. 香酥炸麻圆

Crispy Sesame Glutinous Rice Ball

35. 蜂蜜桂花糕

Chilled Osmanthus Jelly with Honey

36. 清润豆浆水

Soya Bean

37. 黄小米白果腐竹

Double-boiled Ginkgo Nuts, Beancurd Skin and Millet

38. 枸杞甜豆花

Homemade Bean Curd with Wolfberry

39. 杨枝甘露

Cream of Fresh Mango with Pomelo

40. 合时鲜水果

Mixed Fresh Fruit

