Si Chuan Dou Hua Restaurant

四川豆花飯鞋

# 单点 A LA CARTE MENU PARKROYAL on Kitchener Road

(Prices are subject to 10% service charge and GST)

## 冷菜 Cold Appetizers

	Per Order 2-3person
重庆口水鸡 "Chong Qing" Chilled Chicken with Spicy Bean Paste	\$18
椒盐白饭鱼 Crispy Silver Fish with Salt and Pepper	\$18
芥末菘茸菇 Mushroom with Wasabi	\$18
夫妻肺片 Sliced Beef and Tripe in Chilli Sauce	\$16
蒜泥白肉 Sliced Pork in Garlic and Chilli Sauce	\$16
红油猪耳 Mushroom Jellyfish and Abalone Strips with Cordyceps	\$16
肉菘茄子块 Deep-fried Egg Plant with Meat Floss	\$16
凉拌海蜇花 Marinated Jelly Fish	\$16
宫保豆根 Beancurd Skin with Dried Chilli and Cashew Nuts	\$16
泡椒木耳 Marinated Black Fungus with Preserved Chilli	\$14
炝脆黄瓜条 Marinated Cucumber with Dried Chilli	\$14

### 烧腊 Barbeque

	Per Order
火焰烤乳猪 Flambé Roast Suckling Pig Advanced order (min. 12 hours)	\$338
金牌吊烧鸡 Crispy Roast Chicken	\$27

汤类 SOUP

	Per Order
金装佛跳墙 Mini Buddha Jumps Over The Wall	\$72
凤凰蟹肉燕窝盏 Braised Bird's Nest Soup with Crab Meat and Shredded Chicken	\$72
浓鸡汤炖燕窝盏 Boiled Bird's Nest Soup with Kampung Chicken	\$72
京式满壇香 Braised Fish Maw, Abalone, Sea Cucumber and Conpoy in Brown Broth	\$32
鲍鱼刺参花胶炖鸡汤 Double-boiled Chicken Soup with Abalone, Spiky Sea Cucumber and Fish Maw	\$33
响螺干贝炖鸡汤 Double-boiled Kampung Chicken with Sea Whelk and Conpoy	\$18
萍果雪耳生鱼汤 Double-boiled Fish Soup with Almond and Apple	\$17
四川酸辣汤 Sichuan Hot and Sour Soup	\$15
是日例汤 Double-boiled Soup of the Day	\$14

### 鲍鱼,海参 Abalone & Sea Cucumber

	Per Order
蚝皇煨两头鲍鱼 Braised Two-head Whole Abalone in Oyster Sauce	\$76
金汤煨三头鲍鱼 Braised Three Head Whole Abalone in Golden Superior Stock	\$62
宫廷四头鲍鱼 Braised Four Head Whole Abalone in Superior Sauce	\$52
刺参花胶扣鹅掌 Braised Spiky Sea Cucumber with Goose Web and Fish Maw	\$36
樱花虾酿焗刺参 Braised Spiky Sea Cucumber and Sakura Shrimp stuffed with Minced Meat	\$32
刺参花胶扒菜苗 Braised Spiky Sea Cucumber and Fish Maw with Vegetables	\$50
刺参扒花菇 Braised Spiky Sea Cucumber with Mushroom	\$36

# 海鲜、豆腐

#### Seafood & Beancurd

	Per Order 2-3 person
鳕鱼扒(蒸,炸,煎,焗) Cod Fish Fillet (Steamed, Deep-fried, Pan-fried, Baked)	\$18
松露菌油炒带子 Stir-fried Scallop with Truffle Oil	\$29
鱼香带子 Fresh Scallop with Minced Garlic and Chilli	\$29
香蜜桂花虾 Stir-fried Prawn with Soya Bean Crumb in Osmanthus Sauce	\$27
避风塘炒生虾 Stir-fried Prawn with XO Sauce, Garlic and Almond Flake	\$27
宫保大虾 Large Prawn with Dried Chilli and Cashew Nut	\$27
泡椒田鸡 Live Frog with Preserved Chilli and Chilli Padi	\$27
沸腾鱼片 Boiled Sliced Fish with Spicy Chilli Sauce	\$29
水煮鱼片 Boiled Fish in Sichuan Pepper Sauce	\$27
酸菜鱼片 Boiled Sliced Fish Soup with Sichuan Chilli and Preserved Vegetable	\$27
招牌豆中之重 Signature Bean Curd Medley	\$27
枝竹鱼腩煲 Braised Fish with Bean Curd and Garlic	\$25
麻婆豆腐 Bean Curd in Spicy Minced Meat Sauce	\$21

## 肉类 Meat

	Per Order 2-3 person
菘露油煎黑豚扒 Pan-fried Kurobuta in Truffle Oil	\$18
蒜香和牛 Stir-fried Diced Beef with Garlic	\$30
金瓜盅东坡肉 Braised Pork Belly served in Whole Pumpkin	\$29
浙江镇江骨 Pork Rib with "Zhe Jiang" Vinegar in Zheng Jiang Style	\$29
铁板姜葱爆鹿肉 Stir-fried Venison with Ginger and Spring Onion	\$27
重庆辣子鸡 "Chong Qing" Diced Chicken with Dried Chilli	\$23
宫保鸡丁 Diced Chicken with Dried Chilli and Cashew Nut	\$21
回锅肉 Sliced Pork with Leek in Spicy Sauce	\$21
时果黑豚咕噜肉 Kurobuta with Fresh Fruit in Sweet and Sour	\$25
萝卜牛腩煲 Stewed Beef Brisket and Radish in Casserole	\$25
鱼香茄子煲 Eggplant with Garlic and Chilli	\$21

### 蔬菜 Vegetables

	Per Order 2-3 person
鲜蟹肉扒西兰花 Stir-fried Broccoli with Crab Meat Sauce	\$28
惠州梅菜扒芥兰 Braised Kai Lan with Preserved Vegetable	\$20
金银三色蛋苋菜 Poached Spinach with Assorted Egg	\$20
椒丝腐乳炒油麦 Stir-fried "You Mai" with Fermented Red Bean Curd	\$20
干煸四季豆 Stir-fried French Bean with Minced Meat	\$18
青椒土豆丝 Stir-fried Shredded Potato with Chilli	\$18

### 面、饭 Noodles & Rice

	Per Order
海鲜炒生面 Fried Noodle with Assorted Seafood	\$25
腊味五谷炒饭 Fried Brown Rice with Waxed Meat	\$25
家乡炒面线 Fried Vermicelli Noodle with Waxed Meat	\$25
扬州炒饭 Oriental Fried Rice	\$21
韮王干烧焖伊面 Braised Ee Fu Noodle with Chive	\$21
千炒牛肉河 Fried Rice Noodle with Sliced Beef	\$21
白米饭 Plain Rice	\$1.50

# 特制面类 Specialty Noodles

	Per Order
四川担担面 Sichuan Dan Noodles	\$8
四川炸酱面 Sichuan Minced Meat Noodles Soup	\$8

# 那些年点心,小吃

#### Dim Sum & Snack

	Per Order 3 Pieces
鲍鱼仔烧卖 Steamed "Siew Mai" with Diced Abalone	\$8
松露上素饺 Steamed Vegetarian Dumpling with Black Truffle	\$7
梅菜叉烧包 "Char Siew" Bun with Preserved Vegetables	\$7
古老客家茶果 "Hakka" Dumpling with Turnip	\$7
黄金烧脑卷 Deep-fried Signature Pork Belly Roll with Taro and Chinese Mushroom	\$8
莲藕夹心鱼茸饼 Pan-fried Lotus with Minced Fish	\$8
生煎凤肝鸭包仔 Pan-fried Bun with Duck Meat and Goose Liver Sauce	\$8
潮州紫薯炸油果 Deep-fried Peanut Cake in "TeoChew" Style	\$7
芋丝腊味坊 Fragrant Yam Cake with Waxed Meat	\$7

### 甜品 Dessert

Per Order

冰花炖官燕(冷/热) Double-boiled Bird's Nest with Rock Sugar	\$72
红莲炖雪蛤(冷/热) Double-boiled Hasma with Red Date	\$17
豆沙锅饼 Sichuan Pancake with Red Bean Paste	\$19
绿茶炸汤圆(4 粒) Green Tea Glutinous Rice Ball with Egg Custard (4 pieces)	\$13
雪糕甜豆花 Homemade Fine Beancurd with Ice Cream	\$13
桃胶一品露 Chilled Peach Resin with White Fungus, Lotus Seeds and Fresh Fruit	\$11
鲜果拼盘 Fresh Fruit Platter with Mango	\$21