Si Chuan Dou Hua Restaurant



单点 A LA CARTE MENU (TOP of UOB Plaza)

冷菜 Cold Appetizers

	Per O	rder	
三小碟 Combination of Three Delicacies 六小碟	\$	18	
Combination of Six Delicacies	\$45		
	(S)	(M)	(L)
重庆口水鸡 "Chong Qing" Chilled Chicken in Spicy Bean Paste	\$18	\$27	\$36
蒜泥白肉 Sliced Pork with Minced Garlic & Chilli Sauce	\$16	\$24	\$32
夫妻肺片 Sliced Beef and Tripe in Chilli Sauce	\$16	\$24	\$32
泡椒木耳 Chilled Black Fungus with Chilli Padi	\$12	\$18	\$24
虫草花拌海蜇杏鲍菇 Mushroom Jellyfish and Abalone Strips with Cordyceps	\$12	\$18	\$24
炝黄瓜条 Marinated Chilled Cucumber with Dried Chilli	\$12	\$18	\$24

汤类 SOUP

	Per Ordei
红烧蟹钳燕窝盏 Braised Superior Bird's Nest with Crab Claw	\$78
清宫海中宝 Double-boiled Deluxe Seafood Soup with Pork Ribs	\$22
花胶羊肚菌螺头炖鸡汤 Double-boiled Chicken Soup with Fish Maw, Sea Whelk and Morel Mushrooms	\$18
四川酸辣汤 Sichuan Hot and Sour Soup	\$12
是日例汤 Double-boiled Soup of the Day	\$10

活海鲜 Live Seafood

	Per 100g
红斑 Red Garoupa	\$15
笋壳 Soon Hock	\$13
活虾 Live Prawn	\$10

烹饪煮法

Choice of Cooking Method:

Steamed in Soya Sauce 清蒸 Steamed with Garlic 蒜草蒸 Poached 白灼

鲍鱼、海参

Abalone & Sea Cucumber

	Per C	Order	
刺参花胶扒时蔬 Braised Sea Cucumber & Fish Maw with Seasonal Vegetables in Oyster Sauce	\$38		
蚝皇原只两头鲍鱼 Braised Whole Two Head Abalone in Oyster Sauce	\$68		
鸡汁焖三头鲍鱼 Braised Three-head Abalone in Chicken Stock	\$58		
蚝皇原只三头鲍鱼 Braised Whole Three Head Abalone in Oyster Sauce	\$58		
	(S)	(M)	(L)
十头鲍鱼伴北菇 Braised Ten-head Abalone with Mushroom	\$60	\$90	\$120
老干妈葱爆海参 Braised Sea Cucumber with Onions in Lao Gan Ma Sauce	\$38	\$56	\$76

海鲜 Seafood

	(S)	(M)	(L)	
百香果虾球 Deep Fried Prawn in Passion Fruit Sauce	\$28	\$42	\$56	
鱼香带子 Fresh Scallops with Minced Garlic & Chilli	\$38	\$57	\$76	
金巢夏果芦笋炒带子 Stir-fried Scallops with Asparagus and Macadamia Nuts in Golden Basket	\$38	\$57	\$76	
干烧虾球 Large Prawns in Sichuan Style	\$28	\$42	\$56	
鱼香虾球 Large Prawns with Minced Garlic and Chilli Sauce	\$28	\$42	\$56	
宫保虾球 Large Prawns with Dried Chilli and Cashew Nuts	\$28	\$42	\$56	
日式沙汁虾球 Deep-fried Prawns in Wasabi	\$28	\$42	\$56	
水煮鱼片 Boiled Fish in Sichuan Pepper Sauce	\$26	\$39	\$52	
	Per O	Per Order		
姜茸蒸鳕鱼 Steamed Cod with Ginger & Spring Onions		\$16 Per Pcs (Min.2 pcs)		
日式鳕鱼 Deep-fried Cod in Sweet Wine Sauce	\$16 Pe (Min.2			

肉类

Meat

	(S)	(M)	(L)	
蒜香牛柳粒 Stir-fried Diced Beef with Sliced Garlic	\$28	\$42	\$56	
酸汤肥牛 Sliced Beef with Vermicelli in Preserved Chilli Broth	\$28	\$42	\$56	
水煮牛肉片 Boiled Sliced Beef in Sichuan Pepper Sauce	\$24	\$36	\$48	
重庆辣子鸡 "Chong Qing"Diced Chicken with Dried Chilli	\$24	\$36	\$48	
宫保鸡丁 Diced Chicken with Dried Chilli and Cashew Nuts	\$24	\$36	\$48	
三杯鸡 Stir-fried Chicken with Sweet Basil Leaf	\$24	\$36	\$48	
回锅肉 Stir-fried Sliced Pork with Leek in Spicy Sauce	\$22	\$33	\$44	
	Per Order			
无锡排骨 Braised Spare Rib in "Zhe Jiang" Vinegar		\$12 Per Pcs (Min.2 pcs)		
稻草东坡肉 Braised Pork Belly in Homemade Brown Sauce	\$12 Po (Min.2			

豆腐、蔬菜 Bean Curd & Vegetables

	(S)	(M)	(L)
红烧海鲜豆付煲 Braised Bean Curd with Seafood in Claypot	\$28	\$42	\$56
干贝碧菠豆腐 Homemade Bean Curd with Spinach and Dried Scallops	\$24	\$36	\$48
麻婆豆腐 Bean Curd in Spicy Minced Meat Sauce	\$20	\$30	\$40
蟹肉烩西兰花 Sautéed Broccoli in Crab Meat	\$24	\$36	\$48
豆豉鲮鱼炒青龙菜 Stir-fried Dragon Chives in Fried Dace with Salted Black Beans	\$22	\$33	\$44
伴水芹香 Stir-fried Asparagus, Fungus and Lotus Root	\$20	\$30	\$40
上汤金银蛋时蔬 Poached Seasonal Vegetables with Assorted Eggs	\$20	\$30	\$40
鱼香茄子 Eggplant with Minced Meat in Garlic and Chilli Sauce	\$20	\$30	\$40
干煸四季 <u>豆</u> Stir-fried French Beans with Minced Meat	\$18	\$27	\$36
蒜革炒时蔬 Stir-fried Seasonal Vegetables with Minced Garlic	\$18	\$27	\$36

素食 Vegetarian

	Per O	rder	
文思豆腐羹 Shredded Bean Curd Soup with Green Peas	\$8		
黑椒猴排 Mushroom Steak with Black Pepper Sauce	\$26		
	(S)	(M)	(L)
猴头菇烧时蔬 Stir-fried Monkey Head Mushroom with Vegetables	\$20	\$30	\$40
串烧猴头菇 Monkey Head Mushroom Skewers	\$18	\$27	\$36
百合甜豆仁 Stir-fried Fresh Lily Bud with Green Peas	\$18	\$27	\$36
金瓜炒米粉 Stir-fried Taiwanese Beehoon with Pumpkin	\$18	\$27	\$32

面、饭

Noodles & Rice

	(S)	(M)	(L)
温泉蛋黑美和牛石锅饭 Fried Rice with Sliced American Wagyu Beef and Truffle Sauce topped with Poached Egg	\$28	\$42	\$56
瑶柱蟹肉炒饭 Fried Rice with Crab Meat and Dried Scallops	\$26	\$39	\$52
蟹肉干烧伊面 Braised "Ee Fu" Noodles with Crab Meat	\$26	\$39	\$52
	Per O	rder	
豆花清酒斑片泡面线 Poached Mee Sua with Garoupa Fillet in Japanese Wine and Bean Curd	Per O \$16	rder	
Poached Mee Sua with Garoupa Fillet in		order	

点心 Dim Sum

	Per Order
广式凤爪 Steamed Chicken Feet in Cantonese Style	\$6
豉汁排骨 Steamed Spare Ribs with Black Beans	\$6
酸辣抄手 Minced Meat Dimpling in Sour and Spicy Stock	\$6 (4pcs)
虾饺 Steamed Fresh Prawn Dumpling	\$6 (3pcs)
北方水饺 Steamed Minced Meat Dumpling with Chives	\$6 (4pcs)
鲜虾冬菇烧卖 Steamed Siew Mai with Prawns and Mushrooms	\$6 (4pcs)
蜜汁叉烧包 Steamed Barbecue Pork Bun	\$6 (3pcs)
水晶包 Steamed Crystal Dumpling with Mushrooms	\$6 (3pcs)
腊味萝卜糕 Pan-fried Carrot Cake with Waxed Meat	\$6 (3pcs)
三丝酥春卷 Deep-fried Spring Roll	\$6 (3pcs)
鲜虾腐皮卷 Deep-fried Bean Curd Skin with Prawns	\$6 (3pcs)
富贵黄金饼 Pan-fried Pancake with Crispy Floss	\$6 (3pcs)
川东红薯饼 Crispy Sweet Potato Pancake	\$6 (3pcs)
流沙包 Steamed Custard Bun	\$6 (3pcs)

甜品

Dessert

	Per Or	rder	
冰花炖燕窝 Double-boiled Bird's Nest with Rock Sugar	\$50		
豆沙锅饼 Pancake with Red Bean Paste	\$16		
红莲炖雪蛤 Double-boiled Hasma with Red Dates	\$10		
杨枝甘露 Chilled Mango Sago with Pomelo	\$10		
鱼型芒果布丁 Fish-shaped Fresh Mango Pudding	\$8		
蜂蜜龟苓膏 Herbal Jelly with Honey	\$8		
枸杞甜豆花 Homemade Fine Bean Curd with Wolfberries	\$4		
	(S)	(M)	(L)
鲜芒果拼盘 Fresh Fruits Platter with Fresh Mango	\$20	\$30	\$40