



四川豆花飯莊

Si Chuan
Dou Hua
Restaurant

Nostalgic Dim Sum Feast

怀旧点心任点任吃

\$32.00++ per Adult (Minimum two adults)

Mondays to Fridays*

Lunch - 11.30am to 2.30pm

**Bundle Promotion at \$118.00++ for Four Adults
(Minimum four adults)**

\$38.00++ per additional adults

Saturdays, Sundays and Public Holidays

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

Tea and pickle are chargeable at \$5.00++ per person

Child price at 50% of adult price (Above 5 and below 12 years old)

*Closed on Mondays, from 2 March to 30 April 2020.

Other terms apply.

PARKROYAL on Kitchener Road, 181 Kitchener Road, Singapore 208533

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



ONE SERVING ONLY

1. 鲍鱼干贝菜胆炖鸡汤
Double-boiled Chicken Soup with Abalone, Cordycep Flowers and Conpoy
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, Assorted Shredded Carrot with Assorted Mushroom)
3. 金枕辣椒大红虾
Chilli Prawn serve with Deep-fried Mantou
4. 缤纷香果比目鱼
Halibut Fillet in PassionFruit Sauce with Fresh Fruit
5. 重庆辣子鸡
“Chong Qing” Diced Chicken with Spicy Dried Chilli
6. 樱花虾炒油麦菜
Stir-fried “You Mai” Vegetable with Sakura Shrimps



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. 蜂巢糙米糕
Steamed Brown Rice Honeycomb Cake

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. 生煎萝卜粿
Pan-fried "Hakka" Dumpling with Minced Meat and 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. 凉拌豌豆糕
Chilled Pea Jelly Cake
- 32. 鲜果香茅冻
Lemongrass Jelly with Fresh Fruit
- 33. 开胃酸梅糕
Sour Plum Jelly
- 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. 桂花炖双雪
Double-boiled Pear and White Fungus with Osmanthus
- 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

