四川夏花飯莊

Si Chuan Dou Hua

Si Chuan Dou Hua at UOB Plaza 2024 - 2025 WEDDING PACKAGES

> Menu A - \$1,388++ Per Table (Communal Style)

Menu B - \$168++ Per Pax (Individual Plated Style)

Menu C - \$198++ Per Pax (Individual Plated Style)

The package is available for a minimum of 100 persons.

Valid for Wedding Lunch and Dinner from Monday to Sunday (Including Eve of Public Holidays & Public Holidays)

四川豆花飯菇

PACKAGE WITH A MINIMUM BOOKING OF 100 PAX

分别三套八道菜肴菜单 Choice of three delectable eight-course menus

免费供应无限量<mark>汽水,茶至宴会结束</mark> Selection of unlimited soft drinks and Chinese tea

自带已付税烈酒免收开瓶费 Waiver of corkage charge for duty paid and sealed liquor

> 赠送一瓶法国香槟 Complimentary bottle of champagne

免费供应敬茶及婚姻注册仪式 Complimentary Tea Ceremony and Wedding Solemnisation set-up

免费设计特别的请帖 80%贵宾人数 (不包括印刷) Specially designed wedding invitation cards, based on 80% of guaranteed attendance (Not inclusive of printing)

免费汽车固本于 20% 的贵宾人数(仅限菜单 A)或 30% 的贵宾人数(仅限菜单 B 或 C) Complimentary parking coupons based on 20% of guaranteed attendance for Menu A or 30% of guaranteed attendance for Menu B or C

> 任选一款婚宴精致礼品给每一位宾客 Choice of elegant wedding favours for all guests

免费每桌喜宴鲜花装饰 Complimentary fresh floral arrangements for each table

免费赠送 50 杯啤酒 (Peroni 或 Tiger) *Peroni 选项仅限菜单 C Complimentary 50 glasses of beer (Choice of Peroni or Tiger) *Option of Peroni is only available for Menu C 购买额外的啤酒可以享用15%的折扣 Purchase of additional beer at 15% discount

本餐厅特价优惠每瓶 \$35++ 红葡萄酒 (至少购买 6 瓶) Purchase of house wine at a special price of \$35++ per bottle (minimum purchase of 6 bottles)

预订宾客人数达 180 位或以上,包括一桌十位宾客婚宴套餐试菜。如果预订宾客少于180位,但有需求选择婚宴套餐试 菜,可以享受40%的折扣。 Complimentary food tasting for 10 pax with guaranteed attendance of 180 pax. In the event that the attendance falls below 180 guests, a 40% discount on the food tasting for 10 guests will be offered.

赠送一晚客房住宿于新加坡滨海宾乐雅酒店(包括两人早餐)*仅限选择菜单C并且宾客人数达180位或以上 Complimentary one-night room stay (Deluxe Room) at PARKROYAL on Beach Road, inclusive of breakfast for two persons. This offer is only applicable for couples who opt for Menu C with a minimum guaranteed attendance of 180 pax or above

四川豆花飯菇

SPECIAL WEDDING MENU A

\$1,388++ Per Table
(For 10 Persons)
(Communal Style)

五福喜临门 (海蜇,咸蛋鱼皮,蒜泥白肉,莴笋鲍贝,当归烧鸭)

Combination of Dou Hua Delicacies (Jelly Fish, Crispy Fish Skin with Salted Egg, Sliced Pork with Garlic and Chilli Sauce, Pacific Clam with Celtuce, 'Dang Gui' Roasted Duck

> 红烧海味蟹肉鱼鳔羹 Braised Seafood and Fish Maw Soup with Crab Meat

清蒸原条顺壳 Steamed Whole Soon Hock in Superior Soya Sauce

> 富贵药材鸡 Steamed Herbal Chicken

双味鸳鸯虾球

(百香果、宫保) Large Prawns served in Two Styles (Deep-fried Prawn in Passion Sauce, Stir-fried Prawn with Cashew Nut and Dried Chilli)

> 十头鲍鱼花菇扒西兰花 Braised Ten-Head Abalone with Shitake Mushroom and Broccoli

四川担担面 或 四川炸酱面 Sichuan Dan Dan Noodles OR Sichuan Minced Meat Noodles Soup

燕窝枸杞甜豆花 Homemade Fine Bean Curd with Bird's Nest and Wolfberries

四川豆花飯菇

SPECIAL WEDDING MENU B

\$168++ Per Person (Individual Plated style)

百年好合四拼 (鲜果沙律龙虾,鱼籽福袋,芋茸带子,金杯黑菘露鸡丝) Combination of Dou Hua Delicacies with Lobster

(Fresh Lobster Salad, Fish Roe Fortune Bag, Deep Fried Taro Puff with Scallop, Shredded Chicken with Truffle in Golden Cup)

> 红烧蟹肉燕窝羹 Braised Bird's Nest and Crab Meat Soup

青葱茸蒸太平洋鳕鱼件 Steamed Cod with Ginger and Spring Onions

双味鸳鸯虾球

(百香果、芥末酱)

Prawns served in Two Styles (Deep-fried Prawn in Passion Fruit Sauce, Deep-fried Prawn in Wasabi)

红烧海参花菇扣菜苗 Braised Sea Cucumber and Mushroom with Chinese Cabbage

酒香鲍鱼东坡肉 Braised Abalone with Pork Belly in Chinese Wine served with Chinese Bun

茶树菇银牙焖伊面 Braised Ee Fu Noodle with Bean Sprout and Wild Mushroom

> 芋泥紫薯塔 Purple Potato Yam Pyramid

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SPECIAL WEDDING MENU C

\$198++ Per Person (Individual Plated style)

永结同心四拼 (乳猪件,鱼香虾球锅粑,椒盐白饭鱼,皮蛋冷豆腐) Combination of Dou Hua Delicacies with Suckling Pig (Sliced Suckling Pig, Prawn in Garlic and Chilli with Rice Bubble, Sauteed White Bait in Salt and Pepper, Chilled Bean Curd with Century Egg)

> 黑菘露御品海中宝 Double Boiled Treasure Seafood Soup with Black Truffle

虫草花枣仁蒸斑件 Steamed Garoupa Fillet with Red Dates and Cordycep Flower

> 鱼香带子虾球 Stir-fried Scallop and Prawn in Garlic and Chilli

金牌酱香排骨 Braised Spare Rib in Chef's Special Sauce

有机西兰花扒八头鲍鱼 Braised Eight-Head Abalone with Organic Broccoli

姜葱龙虾焖伊面 Braised Boston Lobster with Ee Fu Noodle in Spring Onion and Ginger

> 荔枝椰子花开富贵 Lychee Coconut Pannacotta in Flower Pot

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SPECIAL VEGETARIAN MENU

\$138++ Per Person (Individual Plated style)

> 藜麦鲜果沙律菜 Warm Quinoa Salad

黄金白木耳炖椰盅汤 Double-boiled Golden White Fungus Soup served in Whole Coconut

> 金瓜酱胜瓜粒豆腐 Braised Bean Curd with Diced Luffa in Pumpkin Sauce

川味宫保猴头菇 Stir-fried Monkey Head with Cashew Nut and Dried Chilli

避风塘脆鲜菇 Deep-fried Fresh Mushroom with Almond Flakes

黑松露炒百合蜜豆仁 Stir Fried Honey Pea and Lily Buds in Black Truffle

雪菜菇丝手工拉面 Homemade Noodle with Shredded Mushroom and Preserved Vegetables

> 燕窝枸杞子甜豆花 Homemade Bean Curd with Bird's Nest and Wolfberries