



Nostalgic Dim Sum Buffet Feast

那些年，我们吃过的点心

Minimum of four adults to dine

Mondays to Fridays
11.30am to 2.30pm

Saturdays and Sundays, Eve of Public Holidays and Public Holidays
11.30 am to 1.00pm; 1.30pm to 3.00pm

Adults | \$38
Children | \$19
Group of four adults | \$118

Tea and pickles are chargeable at \$5 per person

Si Chuan
Dou Hua
Restaurant

四川豆花饭莊

Price is subject to 10% service charge and prevailing Goods and Services Tax

每样限点一次
One Serving only

1. 虫草鸡响螺干贝炖鲜鲍鱼
Double-boiled Chicken Soup with Abalone, Sea Whelk, Cordycep Flowers and Conpoy
2. 川粤大拼盘 (烧鸭, 烧肉, 口水鸡, 凉拌三丝)
Sichuan Platter
(Roasted Duck, Roasted Pork, Chong Qing Chilled Chicken with Spicy Bean Sauce, Assorted Shredded Carrot with Assorted Mushroom)
3. 竹笼荷香虾
Boiled Prawn served in Lotus Leaf
4. 香蜜桂花比目鱼
Flatfish with Signature Soya Bean Crumb in Osmanthus Sauce

5. 双星辣子鸡
Combination of "Chong Qing" Diced Chicken with Spicy Dried Chilli and Chilled Chicken in Spicy Bean Paste
6. 黑金蒜炒油麦菜
Stir-fried "You Mai" Vegetable with Black Garlic

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7. 火鸭粉皮卷
Rice Noodles Roll with Shredded Duck

8. 海蜇凉三丝
Jelly Fish with Shredded Carrot and Radish in Chilli Oil

9. 古老客家茶果
"Hakka" Dumpling with Turnip

10. 松露上素饺
Steamed Vegetarian Dumpling with black Truffle

11. 芫茜虾饺皇
Prawn Dumpling with Coriander

12. 鲍鱼仔烧卖
"Siew Mai" with Diced Abalone



13. 节瓜蒸酿鲜鱼芙
Steamed Minced Fish Roll with Hairy Gourd

14. 荷香珍珠糯米鸡
Glutinous Rice with Chinese Sausage, Taro and Salted Egg

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

16. 竹笼豆花水蒸鸡
Steamed Chicken and Mushroom with Soya Bean

17. 古法萝卜糕
Pan-fried Carrot Cake

18. 生煎凤肝鸭包仔
Pan-fried Duck Meat Bun with Goose Liver Sauce

19. 生煎莲藕夹心鱼茸饼
Deep-fried Lotus with Minced Fish

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

21. 那些年黄金烧腩卷
Deep-fried Signature Pork Belly Roll with Yam

22. 香米绿茶饺
Minced Meat Dumpling in Green Tea Paste

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

24. 生煎韭菜饺
Pan-fried Chives Dumpling

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

26. 五香牛腩面
Beef Brisket Noodle Soup

27. 黑椒干炒鱼片河
Rice Noodles with Sliced Fish in Black Pepper Sauce

28. 干贝鸡丝粥
Shredded Chicken Porridge with Dried Scallop

29. 干煸四季豆
Stir-fried French Bean with Minced Meat

30. 金装海鲜麻婆豆腐
Bean Curd in Spicy Seafood Sauce served in a Basket



甜品类 (自助式)

DESSERT BAR

31. 鲜果香茅冻

Lemongrass Jelly with Fresh Fruit

32. 莲子丸子茶

Double-boiled Lotus Soup with Mini Glutinous Rice Ball

33. 香酥炸麻圆

Crispy Sesame Glutinous Rice Ball

34. 蜂蜜桂花糕

Chilled Osmanthus Jelly with Honey

35. 柠檬马蹄露

Water Chestnut with Lemon

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

