



*Si Chuan Dou Hua Restaurant*  
WGS Feature Activity Menu 2009

“Imperial High Tea”

Saturday 25 April 2009 | 2.30pm

FINE CUISINE

GREAT WINES

UNIQUE DINING

*Special tea pairing:*

(信阳毛尖)

(Xin Yang Mao Jian)

Appetizer

**红油耳丝**

Shredded pig ear in chilli oil

*Special tea pairing:*

(凤凰单丛)

(Feng Huang Dan Cong)

**上汤炖莆鱼花胶**

Double-boiled fish maw dumpling in superior stock

Dian Xin

**生折蟹肉球**

Steamed fresh crabmeat balls

**金泊鱼翅饺**

Steamed shark's fin dumpling

**金丝法国鹅肝**

Deep-fried dumpling with goose liver

**翡翠鲍鱼烧卖**

Steamed abalone siew mai

**香芋糯米卷**

Steamed glutinous rice roll with taro

**香麻煎虾饼**

Pan-fried prawn pancake with sesame

Held In:

UNIQUELY  
**Singapore**  
visitsingapore.com

Jointly Organised By:



**PETER KNIPP**  
holdings pte ltd

Proudly Presented By:



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(大红袍)

(Da Hong Pao)

Noodle

鸡丝麻酱凉面

Chilled noodle with shredded chicken in spicy paste

Dessert

草莓蒸糕

Steamed bean paste with strawberry

酥炸金笋角

Crispy carrot dumpling with egg custard

S\$48

*All prices are subject to 10% service charge and 7% GST*

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