

Si Chuan Dou Hua Restaurant
WGS Celebratory Menu 2009

“Perfect Pairing of Tea with Fine Chinese Cuisine”

20 to 26 April 2009 (Lunch & Dinner)

FINE CUISINE

GREAT WINES

UNIQUE DINING

Special Tea Pairing:

(冻顶乌龙)

(Dong Ding Oolong)

青椒紫茄

Eggplant with minced green chilli served on an ice plate

雪哈蟹肉金丝汤 或 玉环金瓜鱼翅羹

Double-boiled hasma & crabmeat with shredded butternuts pumpkin

Or

Braised superior coin shark's fin with butternut pumpkin paste

香煎羊排

Pan-fried lamb cutlet with fresh fruit

Special Tea Pairing:

(陈年普洱)

(Chen Nian Pu'er)

水煮鲜带子 或 油泡鲜带子

Boiled fresh scallops in pepper sauce

Or

Fried fresh scallops with seasonal vegetables

“SPECIAL DISH OF THE DAY”

椒麻蒸鳕鱼

Steamed cod fish with green pepper sauce

鲜蛤清粥

Fresh pacific clam porridge

迷你富贵树配仙女下凡

Mini longevity tree (crispy glutinous rice balls) & chilled jelly with ice cream

S\$88

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

Held In:

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Singapore
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