

THE FLAVOURS OF SI CHUAN DOU HUA WITH CLOUDY BAY AND HENNESSY

Date : 25 September 2018, Tuesday
Time : 7.00pm (Reception) 7.30pm (Dinner)
Venue : Si Chuan Dou Hua | 7500 Beach Road, Singapore 199591
Price : \$88++ (HSBC Cardholders) | \$110++ (Other payment modes)
Dress Code : Smart Casual

Reception

串串香

蒜泥酱、葱末酱、麻辣粉

Sichuan Skewer

Minced Garlic Sauce, Minced Onion Sauce, Sichuan Peppercorn Power

Cloudy Bay, Sauvignon Blanc

Menu

羊肚菌鸡茸豆花汤

Double-Boiled Minced Chicken Meat Soup with Morels

🍷

宫保鸡丁拼鱼香带子

Sautéed Diced Chicken with Dried Red Chilli

Pan-Fried Fresh Scallop with Minced Garlic and Chilli Sauce

Cloudy Bay, Chardonnay

🍷

Chef Demonstration

沸腾和牛

Boiled Sliced Wagyu in Spicy Chilli Oil

Hennessy V.S.O.P

🍷

粉丝酸汤笋壳鱼片

Boiled Sliced 'Soon Hock' Fish with Vermicelli in Pickled Peppercorn Paste Stock

Hennessy X.O

🍷

Chef Demonstration

四川担担面

Sichuan Dan Dan Noodles

🍷

燕窝枸杞豆花拼南瓜饼

Homemade Fine Bean Curd with Bird's Nest and Wolfberries paired with Pumpkin Pancake

*Menu and pairing details accurate as at 28 August 2018 & subject to changes
Seating for this event is communal.