

**FOR IMMEDIATE RELEASE****IMPERIAL HOTPOT RETURNS WITH MORE PREMIUM INGREDIENTS**

Enjoy hotpot in an elegant ambience while Executive Chef Zeng Feng shares how the popular 'ma la' hotpot is traditionally eaten in Sichuan.

**Singapore, 25 October 2011:** Si Chuan Dou Hua's seasonal 'Imperial Hotpot Feast' (帝王火锅宴) returns from 1 to 30 November 2011, giving diners a perfect reason to gather with family and friends over a heart-warming meal even before the year-end festivities beckon.

This time, a larger array of premium ingredients is available for diners to select from. In addition to the live Soon Hock (笋壳鱼) fish which featured in the inaugural promotion last year, the live Red Garoupa (红斑鱼) and Sea Bass (金目鲈) fish have also been added to the menu.

The well-received large scallops and live tiger prawns remain on the list of hotpot ingredients, along with a buffet of premium meats, vegetables, dumplings and an expanded array of Si Chuan Dou Hua's signature appetisers like the Sliced Pork with Garlic and Chilli Sauce (蒜泥白肉) and Marinated Black Fungus with Chilli Padi (泡椒木耳).

Executive Chef Zeng Feng has also included a number of new appetisers into the promotional menu like the Sliced Pig's Ear in Chilli Oil (红油猪耳) - first introduced at the group's latest restaurant at PARKROYAL on Kitchener Road - and the Pig's Tongue with Chilli and Pepper Sauce (香辣猪舌).



At a price of \$48++ for unlimited servings of appetisers, desserts and hotpot ingredients, guests can choose to enjoy their hotpot with a choice of four different soup bases – the Sichuan spicy stock (麻辣锅), Chicken stock (鸡汤锅), Tomato and Fish stock (番茄鱼汤锅) or a combination of any two desired soup bases.

**Si Chuan Dou Hua Restaurants**

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Have a Hotpot Feast of Imperial Standards / 2

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花  
饭  
庄

Si Chuan  
Dou Hua  
Restaurant



A total of 15 different condiments are available for diners to concoct their preferred dipping sauce but Executive Chef Zeng Feng recommends the combination of sesame oil, minced garlic, salt and chilli padi. In fact, he shares that in Sichuan, hotpot ingredients are immediately transferred into the sauce bowl when fished out of the pot, rather than into a clean bowl before being dipped in the sauce.

"We eat the ingredients straight out of the dipping sauce because the combination of sesame oil and minced garlic are especially effective in reducing the tongue-numbing flavours of the Sichuan spicy stock. When prepared authentically, the stock is not meant to be drunk as a soup but as a flavouring agent for the ingredients," he says.

The restaurant group's esteemed Tea Masters have also recommended a range of premium Chinese teas to enhance the hotpot experience, namely oolong tea Tie Guan Yin (铁观音), black tea Pu-er (普洱) and floral tea Bi Tan Piao Xue (碧潭飘雪).

Unlimited orders of wholesome desserts like the Herbal Jelly (龟苓膏) and Si Chuan Dou Hua's famous Homemade Beancurd (甜豆花) provide a healthy end to a hearty meal.

**Priced at S\$48++ per person, the 'Imperial Hotpot Feast' is available daily from 6.30pm to 10.30pm at all three Si Chuan Dou Hua Restaurants from 1 to 30 November 2011.**

*UOB cardmembers enjoy a 20% discount on the set menu (minimum of four diners) during the promotion period.*

**For reservations, please call Si Chuan Dou Hua Restaurants at:**

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**About Si Chuan Dou Hua Restaurant**

The Si Chuan Dou Hua group of restaurants, designed to add value to PARKROYAL Hotels & Resorts Pte Ltd, is renowned for the quality and authenticity of its Sichuan and Cantonese dishes. The original team of master chefs opened Singapore's first branch in PARKROYAL on Beach Road with such success that a second restaurant was opened on the 60<sup>th</sup> floor of UOB Plaza 1 in 2002. A third followed in 2003 at PARKROYAL Kuala Lumpur in Malaysia and in 2007, a fourth outlet opened in Tokyo, Japan, all continuing the fine tradition of bringing the authentic tastes of China to the world.

Besides the authentic cuisine, a unique aspect of dining at Si Chuan Dou Hua is the presence of the traditional tea master who delicately combines martial arts, dance and gymnastics in the traditional art of tea-pouring.

Adjoined to Si Chuan Dou Hua restaurant is **Tian Fu Tea Room**, which offers a wide variety of tea and snacks in a cosy setting. Guests can adjourn to the teahouse before or after their meals to enhance and/or complete their dining experience.

For more information, please refer to [www.sichuandouhua.com](http://www.sichuandouhua.com)

Issued by: Dou Hua Restaurants Pte Ltd

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