

FOR IMMEDIATE RELEASE

**ENJOY HIGH TEA 'LO HEI' WITH EXQUISITE DIM SUM PAIRED
WITH FINE CHINESE TEA AT TIAN FU TEA ROOM**
**Reunion Imperial High Tea available everyday
from 2 January 2012 to 6 February 2012**

Singapore, 11 November 2011 – Set against an ambience of tranquillity and elegance, Tian Fu Tea Room makes the perfect venue for an afternoon tea reunion with friends and loved ones this Chinese New Year.

From the **Reunion Imperial High Tea (宫廷下午茶) menu**, savour the wonderful flavours of artistically designed Sichuan and Cantonese style dim sum creations as you sip on cups of premium Chinese tea specially selected by Tea Connoisseur He Zheng Hong to pair with the dim sum delicacies.

To welcome the Year of the Dragon, the Reunion Imperial High Tea will feature nine exquisite varieties of Chinese New Year auspicious delicacies including the Blossoming Prosperity Sakura Shrimp Yusheng (鸿福盈余), which is the tea room's speciality yusheng for 2012.

Priced at **\$28++ per person**, the Reunion Imperial High Tea will be available daily from 2.30pm to 6.00pm, for a limited period from 2 January to 6 February 2012.

This Chinese New Year, patrons can also look forward to Tea Connoisseur He Zheng Hong's introduction of the **Shi Er Hong Nian (十二红年)** herbal red tea.

Originating from Mengding Mountain (蒙顶山) in the Sichuan Province of China famous for its tea leaves, the Shi Er Hong Nian red tea has gone through the 12 processes of harvesting, treatment and refinement, and is composed of traditional Chinese herbs like the Luo Han Guo (罗汉果), dried orange peel (陈皮) and winter wheat (麦冬).

The premium Chinese brew, retailing at **\$6 per person** for dine-in, has multiple health benefits. It helps to regulate the respiratory system, relieve coughs, warm the stomach and calm the nerves. The tea can also be purchased at a special price of **\$58 for 100g** (original price at \$68) from 2 January to 6 February 2012.



Reunion Imperial High Tea at Tian Fu Tea Room

Please refer to the attached **Reunion Imperial High Tea menu** for Tian Fu Tea Room at UOB Plaza (60th floor), PARKROYAL on Beach Road and PARKROYAL on Kitchener Road.

END



ENJOY HIGH TEA 'LO HEI' WITH EXQUISITE DIM SUM PAIRED WITH FINE CHINESE TEA THIS
NEW YEAR AT TIAN FU TEA ROOM/ 2

For more information and high-resolution pictures, please contact:

Pamela Tan
Marketing Communications Manager
Tel: +65 9190 1484
Email: pamela.tan@sichuandouhua.com

Jacqueline Lim
JLM & Associates
Tel: +65 9695 9318
Email: jacqueline@jlmpr.com.sg

About Tian Fu Tea Room

Tian Fu Tea Room (formerly known as Tian Fu Teahouse), by Si Chuan Dou Hua Restaurant, boasts the first Chinese tea room concept within a restaurant in Singapore. It carries a wide selection of over 25 types of fine tea, ranging from the ubiquitous green and red tea, to more exotic variations of yellow, white and flower tea, as well as a collection of health tea.

The tea room is a perfect complement to Si Chuan Dou Hua Restaurant as guests can adjourn to the teahouse before or after their meals to enhance and/or complete their dining experience. Guests can savour the art of tea appreciation by our tea-masters or spend a leisurely afternoon relishing the delicate aromas from the finest teas.

For more information, please refer to www.sichuandouhua.com

Issued by: Dou Hua Restaurants Pte Ltd

Singapore

PARKROYAL on Beach Road

7500 Beach Road, Singapore 199591
Tel: (65) 6505 5722
Fax: (65) 6298 0716

TOP of UOB Plaza

80 Raffles Place, #60-01, UOB Plaza 1,
Singapore 048624
Tel: (65) 6535 6006
Fax: (65) 6534 5875

PARKROYAL on Kitchener Road

181 Kitchener Road, Singapore 208533
Tel: (65) 6428 3170
Fax: (65) 6428 3184

Malaysia

PARKROYAL Kuala Lumpur

Jalan Sultan Ismail, 50250 Kuala Lumpur, Malaysia
Tel: (603) 2782 8303
Fax: (603) 2145 2352

Japan

Tokyo, Japan

Shin Marunouchi Building 6F, 1-5-1 Chiyoda-ku,
Tokyo, Japan 100-0005
Tel: (03) 3211 4000
Fax: (03) 3211 4002