

FOR IMMEDIATE RELEASE

SI CHUAN DOU HUA PRESENTS AUSPICIOUS CULINARY CREATIONS TO RING IN THE YEAR OF THE DRAGON FROM 2 JANUARY TO 6 FEBRUARY 2012

Kick off the year with propitious savings and receive a \$30 red packet for instant redemption with every \$100 you spend during the first 3 days of the Lunar New Year

(Singapore, 9 November 2011) In celebration of the Lunar Year of the Dragon, diners in Singapore can look forward to newly created dishes to represent new beginnings, overwhelming success, great prosperity and immense joy.

On top of that, Si Chuan Dou Hua shares the joy of the new year with a \$30 red packet for UOB cardholders for instant redemption against the a la carte food bill with every \$100 spent during the first three days of the Lunar New Year (23 to 25 January 2012).

Blossoming Prosperity Sakura Shrimp Yusheng (鸿福盈余)

The Blossoming Prosperity Sakura Shrimp Yu Sheng (鸿福盈余) is Si Chuan Dou Hua's speciality yusheng for the year.

With its dainty form and pinkish shells, the sakura prawn owes its name to the beautiful sakura flowers that blossom in Japan in springtime. Symbolising happiness to the Chinese, these tiny crustaceans, coupled with deep-fried whitebait fish, add a refreshing crunch to the traditional yusheng.

Available for both dine-in and takeaway, Si Chuan Dou Hua's Blossoming Prosperity Sakura Shrimp Yu Sheng is priced at S\$68 for a small platter (4 to 6 persons) and S\$98 for a large platter (8 to 10 persons). Also available in the menu are the Prosperity Ikan Parang Yusheng, Prosperity Salmon Yusheng and Fortune Abalone Yusheng.

	Small (4 to 6 persons)	Large (8 to 10 persons)
Prosperity Ikan Parang Yusheng	S\$50	S\$80
Prosperity Salmon Yusheng	S\$60	S\$88
Fortune Abalone Yusheng	S\$88	S\$148
Blossoming Prosperity Sakura Shrimp Yusheng	S\$68	S\$98

Charcoal-roasted Whole Suckling Pig (鸿运乳猪)

The latest Si Chuan Dou Hua restaurant at PARKROYAL on Kitchener Road celebrates its first Chinese New Year with the introduction of the Charcoal-roasted Whole Suckling Pig with a delightfully crispy layer of skin. Evenly grilled in a charcoal oven under close supervision, it is the creation of veteran Barbecue Chef Zheng Guang Liang, who expertly helms the barbecue meats section at the outlet.

One of Singapore's best takeaway recommendations this Chinese New Year, the suckling pig represents good luck for the new year and comes packaged in an attractive takeaway box. A Charcoal-Roasted Whole Suckling Pig weighing about 4 to 5 kg is priced at S\$238.





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Orders can be placed from all of Si Chuan Dou Hua's three outlets in Singapore at PARKROYAL on Beach Road, PARKROYAL on Kitchener Road and UOB Plaza (60th floor). The collection point for all orders is at PARKROYAL on Kitchener Road.

Receive a complimentary Prosperity Nian Gao with every purchase of the Charcoal-Roasted Whole Suckling Pig.

Prosperity Nian Gao (金珠元宝)

The Prosperity Nian Gao, cast in the shape of an adorable piglet, symbolises sweetness and is accompanied by two gold ingots to bring you abundance and wealth.

Each Prosperity Nian Gao is packaged in a beautiful box ideal for gift-giving and priced at S\$32.80 each.

Fortune Fish Head (鸿运当头)

Lovers of Sichuan food will be delighted to know that they can enjoy the Fortune Fish Head, symbolic of fortune and abundance, prepared with a fiery Sichuan pepper sauce laced with peppercorn powder. The dish comes with a good dose of nutritious sweet potato noodles steeped in the sauce for a satisfying finish.

The Fortune Fish Head is available for a la carte orders at \$28 for a small portion or \$48 for a large portion.

Reunion Set Menus Special

Starting from \$138 for two persons, a variety of set menus is available for reunion with family, friends and business associates this Chinese New Year. Set menus comprise Si Chuan Dou Hua's auspicious culinary creations and speciality Lunar New Year dishes like the Sichuan Claypot Treasures and Pen Cai, and also traditionally well-loved celebratory dishes.

This year, indulge also in a chilled version of the restaurant's famous signature Homemade Bean Curd (自制冻豆花).

Receive a complimentary bottle of red wine worth S\$68 for set menus S\$600 and above. On top of that, UOB cardholders will receive a Prosperity Nian Gao with set menus S\$800 and above.

Sichuan Claypot Treasures (四川坛子肉) and Pen Cai (盆菜) back by popular demand

Created by Executive Chef Zeng Feng, the Sichuan Claypot Treasures is a traditional Sichuan reunion dish, featuring a succulent braised pork knuckle brimming with collagen in the centre of the pot, surrounded by layers of premium seafood, meat and vegetables in a rich brown sauce. Some of the many ingredients that go into the earthen pot of superior stock include mushrooms, abalone, shark's fin, conpoy, sea cucumber, dried oysters, soya chicken, duck, yam, white radish, wa wa vegetables and red dates.

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Patrons are welcome to request for more broth to be added into the simmering pot, along with separate orders of rice or noodles which complement the dish well.

Si Chuan Dou Hua's rendition of the traditional Cantonese Pen Cai, also laden with prized and auspicious ingredients like premium seafood and meat, will be available this Chinese New Year as well. Diners can look forward to the robust flavours of the ingredients steeped in a luxurious Shark's Bone broth.

Two versions (basic and premium) are available for both the Sichuan Claypot Treasures and Pen Cai. The premium version includes four prized ingredients, namely the abalone (鮑), sea cucumber (參), shark's fin (翅) and fish maw (肚).



	Small (4 to 6 persons)	Large (8 to 10 persons)
Basic	S\$268	S\$368
Premium	S\$388	S\$538

'Four Seasons' Harmony Box (四季平安)

Also back by popular demand is the 'Four Seasons' Harmony Box containing four varieties of New Year cakes (年糕) - the perfect gift for a sweet start to the new year. Choose from four flavours available for takeaway – the Traditional Nian Gao, Carrot Cake with Waxed Meat and Conpoy, Red Bean with Red Dates, and Water Chestnut Cake with Sugar Cane. All the cakes combined bring sweetness, good luck and togetherness for the new year.

Each Harmony Box of four New Year cakes in any combination is priced at S\$28.80.



EIGHT TREASURES BOX (八寶盒)

Instead of giving away a conventional hamper of Chinese New Year goodies, bring joy and delight to friends and associates by presenting them with an unusual Eight Treasures Box, exclusively from Si Chuan Dou Hua restaurants.

Each custom-made box of eight treasures costs **S\$88** and is stylishly designed for takeaway in a beautiful custom-made paper bag! As the



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perfect corporate gift, the Eight Treasures Box is sure to impress clients and business associates!

All UOB credit cardholders will enjoy a 15% discount on all Chinese New Year takeaway items (not applicable for orders of the Charcoal-roasted Whole Suckling Pig).

END

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

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About Si Chuan Dou Hua Restaurants

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 60th 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.

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