

FOR IMMEDIATE RELEASE

**SI CHUAN DOU HUA SHOWCASES AUTHENTIC SICHUAN
CUISINE AT RESTAURANT WEEK 2012**

Signature Sichuan specialties offered in set lunch and dinner menus from
19 to 25 March 2012

Singapore, 20 February 2012: Si Chuan Dou Hua debuts at the Singapore edition of the highly anticipated Restaurant Week 2012, an internationally recognised food festival. From 19 to 25 March 2012, guests can choose to enjoy a 7-course lunch or dinner set menu priced at \$40++ and \$55++ respectively.

Meticulously put together by Executive Chef Zeng Feng, both menus take customers on an epicurean journey which showcases the diverse flavours of authentic Sichuan cuisine. Comprising well-known Sichuan dishes like Boiled Sliced Fish in Sichuan Pepper Sauce (水煮鱼片), Stir-fried Large Prawn with Dried Chilli and Cashew Nut (宫保大虾球) and Dan Dan Noodle (担担面), guests will also have the chance to experience less known but equally authentic Sichuan dishes.

They include the Glutinous Rice Roll wrapped in Banana Leaf (叶儿粿), a savoury Sichuan dim sum with minced meat; Double-boiled Minced Chicken and Wild Fungus Soup (鸡茸豆花汤), a nutritious and mild chicken soup; and the Crispy Rice Bubble with Scallop (锅粩鲜带子), a refreshing dish of sweet and sour flavours.



Glutinous Rice Roll wrapped in Banana
Leaf (叶儿粿)



Boiled Sliced Fish in Sichuan
Pepper Sauce (水煮鱼片)



Traditional art of tea-pouring
(茶艺)

Si Chuan Dou Hua Restaurants

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“When people think of Sichuan food, they usually recall the spicy, tongue-numbing flavours. However, the menus we have put together also include authentic Sichuan dishes that are savoury, sweet or sour instead of spicy. Through this platform, we hope to expose diners to the other aspects of Sichuan cuisine,” says Ms Wee Wei Ling, Executive Director of Si Chuan Dou Hua Restaurants.

Guests can expect their dining experience at Si Chuan Dou Hua to be a memorable one set amidst contemporary interiors surrounded by the panoramic city skyline of Singapore. They will also witness the acrobatic skills of the tea master, who serves tea through a long-nosed bronze kettle in the traditional art of tea-pouring.

The Si Chuan Dou Hua Restaurant Week 2012 promotional menu is available only at TOP of UOB Plaza. Reservations can be made online at www.restaurantweek.sg from 22 February onwards.

END

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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. In 2007, a fourth outlet opened in Tokyo, Japan, and in 2011, a fifth restaurant opened at PARKROYAL on Kitchener Road in Singapore, 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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Si Chuan
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