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Si Chuan Dou Hua Restaurant

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JAPANESE BLOWFISH FUGU INTRODUCED IN SICHUAN AND CANTONESE CUISINE FOR THE FIRST TIME

Si Chuan Dou Hua Restaurant's team spends 50 hours in fugu capital Shimonoseki to conceptualise this culinary adventure.

四川豆花饭庄以川粤式呈现日本河豚

(Singapore, 4 October 2016) - Once again challenging the conventions of Chinese dining, Si Chuan Dou Hua Restaurant is proud to be the first Chinese restaurant in Singapore to introduce the Japanese blowfish delicacy fugu (日本河豚) in Sichuan and Cantonese cuisine. Available from **15 October 2016 to 15 January 2017**, **'A Culinary First for Fugu' (首创川粤式日本河豚)** will provide diners the rare opportunity to savour cooked fugu in innovative creations right here in Singapore.

Handmade Pufferfish Dumpling (像生河豚蒸饺子)

A widely celebrated dish, fugu is served in only the finest restaurants in Japan. The fish has always been fascinating to diners because it contains poisonous toxins; however, skilled handlers with licences to process fugu safely are considered the elite of Japan's highly competitive culinary world.

On the invitation of JETRO and the Shimonoseki Karato Fish Market Middle Traders Association, Si Chuan Dou Hua Restaurant's F&B Director Linda Loke spent 50 hours in

Shimonoseki to observe the processing of fugu from the skilled removal of toxins to the rapid freezing at -40˚C before export. She is quick to assure diners that the fish is properly cleaned and processed before its arrival in Singapore: “Handlers of fugu must undergo at least three years of training before they can be licensed. Also, each batch of fugu that we receive has to be accompanied by a corresponding health certificate and certificate of origin.”

Importing the *mafugu* fillet directly from Shimonoseki - a city in Yamaguchi considered the ‘fugu capital’ of the world - Si Chuan Dou Hua Restaurant’s masterchefs from PARKROYAL on Beach Road, PARKROYAL on Kitchener Road and TOP of UOB Plaza have joined hands to marry Sichuan and Cantonese flavours with the subtle taste of fugu to create highly memorable dishes.

Savour fugu creations three ways – in set menus, a la carte menus or the Fugu Imperial High Tea

From the kitchen of PARKROYAL on Beach Road helmed by Executive Sichuan Chef Zeng Feng (曾峰师傅) comes the Braised Sliced Puffer Fish with Crispy Rice Bubble (锅粑河豚). Fugu is re-introduced in one of Sichuan cuisine’s most significant dishes, in which deep-fried crispy rice bubble crackers are slathered with savoury gravy composed of puffer fish slices, carrots and vegetables.

Braised Sliced Puffer Fish with Crispy Rice Bubble (锅粑河豚)

Another dish fashioned from Chef Zeng Feng’s repertoire of Sichuan flavours is the Sliced Puffer Fish with Sichuan Pepper and Minced Spring Onion Sauce (椒麻河豚). Slightly numbing with hints of peppercorn and taking on the jade green colour of minced spring onions, the pufferfish meat leaves a lingering taste on your palate.

Sliced Puffer Fish with Sichuan Pepper and Minced Spring Onion Sauce (椒麻河豚)

Poached Luffa and Sakura Prawn with Sliced Puffer Fish in Umeshu (梅酒胜瓜浸河豚)

Over at PARKROYAL on Kitchener Road, Executive Cantonese Chef Leung Wing Chung (梁永祥师傅) has created the Poached Luffa and Sakura Prawn with Sliced Puffer Fish in Umeshu (梅酒胜瓜浸河豚). A sight to behold, the dish of multiple Japanese influences features a medley of flavours accentuated with the Japanese plum wine umeshu.

Pufferfish and Onion Skewers (石板串烧汁河豚柳)

Deep-fried Pufferfish and Longan Ball with Passionfruit Sauce (百香果河豚龙眼球)

At TOP of UOB Plaza, Consultant Chef Peter Tsang (曾镜雄师傅) and Master Dim Sum Chef Peng Yi Chun (彭以春师傅) present their own interpretations of the premium ingredient. Chef Peng handcrafts the adorable Pufferfish Dumpling (像生河豚蒸饺子), using squid ink to create the likeness of a real pufferfish, while Chef Tsang has created a tasty dish of Pufferfish and Onion Skewers served on a hotplate (石板串烧汁河豚柳), as well as a creative Deep-fried Pufferfish and Longan Ball with Passionfruit Sauce (百香果河豚龙眼球), where fugu meat is stuffed in the lychee fruit before it is deep-fried into a crunchy snack.

Certainly a gastronomic adventure befitting of year-end celebrations, '**A Culinary First for Fugu**' **(首创川粤式日本河豚)** is available in the following promotional menus:

- A la carte options from **$8 to $56**
- Set menus from **$68 to $118 per person**, with the option of sake pairing
- Fugu Sparkling Imperial High Tea (日本河豚宫廷下午茶) at **$38 per person**, comprising nine dim sum items, two premium Chinese brews and a glass of sparkling sake

Diners can enjoy the fugu feast at all three Si Chuan Dou Hua restaurants in Singapore. UOB cardmembers enjoy 20% savings on promotional a la carte and set menus, and 4-dine-1-free on Fugu Sparkling Imperial High Tea.

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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 is renowned for the quality and authenticity of its Sichuan and Cantonese dishes. Since its inception in Singapore in 1996, the group has successfully built a regional presence in Japan, Malaysia and Myanmar through its stable of six restaurants. The exceptional dining experience is complemented with a skilled Tea Master who combines acrobatics, gymnastics and dance in the traditional art of tea-pouring, as well as a selection of more than 30 types of premium Chinese teas from the adjoining Tian Fu Tea Room.

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

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