

FOR IMMEDIATE RELEASE

FILO PASTRY YAM PASTE MOONCAKE BACK BY POPULAR DEMAND

Guests can enjoy savings when they make their mooncake purchases online.

倍受欢迎的酥皮芋泥月饼今年再次推出

(Singapore, 20 July 2016) – In celebration of the upcoming Mid-Autumn Festival, Si Chuan Dou Hua Restaurant is proud to unveil a classic collection of mooncakes perfect for gifting to loved ones and business associates during the festive season. The collection is available for purchase at all three restaurants and online at www.tianfutearoom.com from **15 August to 15 September 2016**.



Traditional White Lotus Seed Paste Mooncake with Single and Double Yolk (单/双黄莲蓉月饼),
Traditional Maple Walnut Mooncake (枫叶核桃月饼)



Baked Filo Pastry Yam Paste Mooncake with Single Yolk
(酥皮芋泥月饼)

Making a comeback due to popular demand is the Baked Filo Pastry Yam Paste Mooncake with Single Yolk (酥皮芋泥月饼), a favourite with both young and old. Swathed in layers of light buttery pastry, the smooth and aromatic yam paste melts gently in the mouth, perfectly complemented with a hint of the luxurious salted yolk. The mooncakes are deep-fried daily before sale or collection by guests, ensuring the pastry retains its maximum freshness.



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Fans of sweet maple syrup will be pleased to know that the Traditional Maple Walnut Mooncake (枫叶核桃月饼) will debut for the first time at Si Chuan Dou Hua Restaurant this year. Boasting a compatible blend of sweet, smooth maple paste and fragrant walnuts, the mooncake not only smells heavenly but also tastes very much like honeyed maple syrup. The walnuts add to each bite, giving each mouthful a good crunch.

Also available are the traditional White Lotus Seed Paste Mooncakes with Single and Double Yolks. Si Chuan Dou Hua Restaurant's moon cakes are best gifted together with Tian Fu Tea Room's range of over 30 Chinese tea leaves, which make for the perfect complement to the sweet treats. Tea connoisseurs can make recommendations for the best match, ranging from black pu-er (普洱) tea suitable for the elderly to soothing Tie Guan Yin (铁观音) oolong tea, popular with young tea drinkers.

Starting from 15 August 2016, guests who wish to make purchases can opt to order online on our e-store at www.tianfutearoom.com, and enjoy 20% early bird savings on all mooncakes, Chinese tea leaves and tea sets.

Mid-Autumn Treats from 29 August to 15 September 2016	Price (Before GST)
Si Chuan Dou Hua Restaurant	
Baked Filo Pastry Yam Paste Mooncake with Single Yolk (酥皮芋泥月饼)	\$58 per box of 4 mooncakes
Traditional Maple Walnut Paste Mooncake (枫叶核桃月饼)	\$56 per box of 4 moon cakes
Traditional White Lotus Seed Paste Mooncake (Single Yolk) 单黄白莲蓉月饼	\$54 per box of 4 moon cakes
Traditional White Lotus Seed Paste Mooncake (Double Yolk) 双黄白莲蓉月饼	\$56 per box of 4 moon cakes
<ul style="list-style-type: none"> • Early bird special: UOB Cardmembers enjoy a discount of 25% from 15 to 28 August 2016. Online purchases enjoy a discount of 20% from 15 to 28 August 2016. • Sale period: A 20% discount applies for UOB, OCBC, DBS and Maybank cardmembers from 29 August to 15 September. • A corporate discount of 25% applies for purchase of 100 boxes and above. • Complimentary delivery to one location for purchase of 50 boxes and above. A delivery charge of \$30 applies otherwise. 	



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For enquiries and purchases, guests can contact Si Chuan Dou Hua Restaurant at:

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Orders can also be made online at www.tianfutearoom.com.

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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 teapouring, 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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Issued by: Dou Hua Restaurants Pte Ltd

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