



**FOR IMMEDIATE RELEASE**

**NOW SERVING UP A DELECTABLE DIM SUM BRUNCH,  
ADDING TO ITS REPUTED SICHUAN CUISINE**

Si Chuan Dou Hua at PARKROYAL on Beach Road unveils its first dim sum promotion, with a menu of 30 exquisitely handcrafted creations.

滨海宾乐雅酒店的四川豆花饭庄除了招牌川菜以外，首次推出点心宴

**(Singapore, 5 June 2018)** – For more than two decades, Si Chuan Dou Hua at PARKROYAL on Beach Road has upheld its reputation for authentic Sichuan cuisine in Singapore. Adding another feather to its cap, the outlet has recently unveiled its ‘**Grand Dim Sum Brunch**’ (点点心意), an all-new menu of 30 exquisite handcrafted dim sum creations designed by Executive Sichuan Chef Zeng Feng (行政总厨曾锋师傅) and Dim Sum Chef Zhou Wei Qiu (点心师傅周伟秋), available on **Saturdays, Sundays and public holidays from now till 30 September 2018.**

Priced at **\$52 per person**, the menu features 12 single-serve specialities employing the use of premium ingredients such as *uni* (sea urchin) and foie gras. Diners can also enhance their dining experience with free flowing **Mansard Brut Carte Blanche NV** champagne at \$118 per person.



Si Chuan Dou Hua Five Elements Noodles (四川豆花五行面)

From the single-serve menu, a key highlight is the Si Chuan Dou Hua Five Elements Noodles (四川豆花五行面), a platter of five Sichuan-style noodles served in tasting portions. Served in delicate tea cups, diners can sample the tasty Noodles Soup with Sliced Wagyu (和牛奶汤面), Noodles with



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Lobster Meat, Ginger and Onion (姜葱龙虾面), Chilled Noodles with Shredded Abalone (鲍鱼丝凉面), as well as the fiery Sichuan Hot and Sour Vermicelli (四川酸辣粉丝), and the Sichuan Dan Dan Noodles (四川担担面).

Diners can also look forward to classic favourites enlivened with premium ingredients, such as the Steamed Minced Meat Dumpling served with a generous topping of Sea Urchin (海胆烧卖), Deep-fried Yam Croquette with Scallop and Foie Gras (鹅肝荔茸带子), Steamed Japanese Snow Crab Dumpling (雪蟹蒸饺) and Steamed Minced Chicken Dumpling with Black Truffle (黑松露蘑菇包).



(From left to right) Deep-fried Radish Puff with Conpoy (瑶柱萝卜酥), Deep-fried Minced Chicken Glutinous Rice Dumpling (鸡仔咸水角), Deep-fried Yam Croquette with Scallop and Foie Gras (鹅肝荔茸带子)

Apart from the single-serve menu, 18 items of unlimited servings are available as part of the promotion. Kids will adore the Deep-fried Minced Chicken Glutinous Rice Dumpling (鸡仔咸水角), a Cantonese-style dim sum fashioned in the shape of a little chick, while the Deep-fried Radish Puff with Conpoy (瑶柱萝卜酥), made with shreds of thinly sliced radish and wrapped in the shape of a carrot, is another favourite.

The brunch ends on a sweet note with a variety of dessert options, including the single-serve Bird's Nest Egg Tart (燕窝蛋挞) and Homemade Fine Bean Curd with Hasma in Almond Cream (杏仁雪蛤豆花), or the Sichuan Glutinous Rice Pancake (香酥甜糍粑) and Glutinous Rice Ball with Red Bean Paste (珍珠元子), available in unlimited servings..





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The **Grand Dim Sum Brunch** showcases a total of 30 handcrafted dim sum dishes, and is available exclusively at Si Chuan Dou Hua Restaurant at PARKROYAL on Beach Road. Priced at **\$52++ per person** or **\$118++ with free flow of Champagne Mansard Brut Carte Blanche NV** (minimum of 2 to dine), it will run **till 30 September 2018 on Saturdays, Sundays and Public Holidays, from 11:30am to 2:30pm**. American Express credit/debit card members enjoy 15% savings.

For further enquiries and reservations, please contact Si Chuan Dou Hua Restaurant at:

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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 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](http://www.sichuandouhua.com).





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