

**FOR IMMEDIATE RELEASE**

**PREMIUM VEGETABLE YUSHENG HEADLINES SI CHUAN DOU HUA'S SELECTION OF LUNAR NEW YEAR HEALTHY DISHES**

Diners can expect attractive savings and rewards as the restaurant also celebrates its 20<sup>th</sup> anniversary in 2016.

黑松露纯蔬菜鱼生是今年四川豆花饭庄健康年菜的主打

**(Singapore, 24 November 2015)** – Encouraging diners to start the year right by eating right, Si Chuan Dou Hua Restaurant proudly unveils a line-up of delicious and healthy celebratory dishes to usher in the lunar year of the Monkey **from 8 January to 22 February 2016**. Employing ingredients that are nutritious and beneficial for health, diners can look forward to a robust range of Sichuan, Cantonese, dim sum and dessert specialities, made possible by the restaurant's culinary brigade of varied expertise, led by Executive Sichuan Chef Zeng Feng (曾锋), Executive Cantonese Chefs Leung Wing Chung (梁永祥) and Kenny Ong (王国华), and Master Dim Sum Chef Peng Yi Chun (彭以春).



Premium Truffle Yusheng  
(黑松露养生鱼生)



Steamed Rice with Sliced Garoupa and  
Matsutake Mushrooms (鲜鱼松茸菇饭)



New Year Cake with Red Beans  
Wrapped in Bamboo Leaf  
(竹叶裹红豆年糕)

In conjunction with Si Chuan Dou Hua Restaurant's 20<sup>th</sup> anniversary in 2016, guests will enjoy **20% savings on all online festive takeaway orders** made at [www.sichuandouhua.com/shop](http://www.sichuandouhua.com/shop) from 8 January to 22 February 2016 with the promotional code 'cny20'. UOB cardmembers will also enjoy **20% savings** on festive à la carte orders on the first four days of Lunar New Year from **8 to 11 February 2016**.

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### All-New Festive Signatures

#### **Premium Truffle Yusheng (黑松露养生鱼生)**

Breaking tradition with an all-new, vegetarian 'fish-less' yusheng composed with 20 different ingredients, Si Chuan Dou Hua Restaurant commemorates 20 years of establishment with the *Premium Truffle Yusheng* (黑松露养生鱼生). This unique creation features premium vegetables such as fresh truffle slices and matsutake mushrooms combined with wholesome greens including beetroot, bean sprouts and seaweed. Tossed with soya bean crisps, crispy rice grains, truffle oil and Chef Leung's decadent homemade truffle mushroom sauce, this is a charming Chinese salad that boasts wonderful textures, aroma and flavours that will leave diners asking for more. A white truffle version is also available with an advance order of two days.



Premium Truffle Yusheng  
(黑松露养生鱼生)

Available at \$98 (small) and \$148 (large).

#### **Stir-fried Glutinous Rice Wrapped in Honey Glazed Kurobuta Pork (黑豚肉叉烧糯米卷)**

Adding a twist to the usual Chinese New Year stir-fried glutinous rice, this version comes wrapped in a roll of sumptuous honey glazed kurobuta pork. Sliced open in thin portions to reveal luscious glutinous rice with sautéed mushrooms and waxed meat, this is an equally delicious alternative to the usual rice dishes and will still leave room in the stomach for desserts.

Available at \$24 (small) and \$48 (large), only at TOP of UOB Plaza.



Stir-fried Glutinous Rice Wrapped in  
Honey Glazed Kurobuta Pork  
(黑豚肉叉烧糯米卷)

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**Steamed Rice with Sliced Garoupa and Matsutake Mushrooms (鲜鱼松茸菇饭)**

Another delicious and comforting rice dish comes in the form of the *Steamed Rice with Sliced Garoupa and Matsutake Mushrooms (鲜鱼松茸菇饭)*, which are a premium type of mushrooms highly prized by Japanese for their aromatic flavours and medicinal benefits. At the table, a matsutake mushroom sauce is drizzled over the heated pot of rice, producing an auspicious crackling sizzle while it is being mixed through before serving.

Available at \$38 (small) and \$76 (large), only at PARKROYAL on Beach Road.



Steamed Rice with Sliced Garoupa and Matsutake Mushrooms (鲜鱼松茸菇饭)

**New Year Cakes (年糕)**

Just as in previous years, Si Chuan Dou Hua Restaurant's new year cake creations bear surprises for guests. This time, they come encased in unlikely vessels in what can only be a stroke of genius from the dim sum chefs.

As its name suggests, the *New Year Cake with Red Beans Wrapped in Bamboo Leaf (竹叶裹红豆年糕)* comes delicately wrapped in a

Japanese bamboo leaf. When peeled open to savour, diners will discover a hidden layer of red beans that cuts through the usual sweetness of the brown sugar.

The *New Year Cake in Honey Glazed Pastry Puff (酥皮年糕)* appears in the form of the familiar Barbecue Pork Pastry but when sliced open, reveals a luscious new year cake perfectly encased within the flaky pastry, which also helps to reduce the sweetness of the brown sugar.

Priced at \$8 for three pieces each.



New Year Cake with Red Beans Wrapped in Bamboo Leaf (竹叶裹红豆年糕)



New Year Cake in Honey Glazed Pastry Puff (酥皮年糕)



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### Classic Favourites

Frequent patrons of the restaurant will be pleased to learn that popular specialities from its previous festive line-ups will also return.

Available from \$268 to \$588, **Pen Cai (盆菜)** will be available in both the familiar Cantonese and unique Sichuan renditions, with the latter featuring a succulent pork knuckle. Making a thoughtful gift is the **Peace and Harmony Gift Box (四季平安礼盒)**, comprising a New Year Cake (年糕), Carrot Cake (萝卜糕), Water Chestnut and Sugar Cane Cake (甘蔗马蹄糕) and Osmanthus cake (桂花糕) paired with three varieties of premium loose leaf Chinese teas at \$38.80 a set.



Premium Grand Fortune Pen Cai  
(鲍参翅肚一品盆菜)



Peace and Harmony Gift Box  
(四季平安礼盒)



Reunion Imperial High Tea  
(新春团圆宫廷下午茶)

Additionally, the restaurant will offer its signature **Roast Suckling Pig (黑金蒜层饼片皮乳猪)** served with fragrant Black Garlic Pancakes and a refreshing Black Garlic and Pineapple Dip, available at \$238 only at PARKROYAL on Kitchener Road.

Diners looking for a more affordable reunion option will relish the **Reunion Imperial High Tea (新春团圆宫廷下午茶)**, presenting a Prosperity Salmon Yusheng customised for the number of diners in the party, served alongside eight handcrafted dim sum items and paired with three varieties of premium Chinese teas at just \$38 per person.



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Si Chuan Dou Hua Restaurant's Lunar New Year Set Menus begin from **\$88** per person and are available from **8 January to 22 February 2016**.

For enquiries or dining reservations, please call 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, 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](http://www.sichuandouhua.com).



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