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**ARTFUL VEGETABLE-FORWARD DISHES TO BE MAINSTAY ON
SI CHUAN DOU HUA'S REGULAR MENU**

Guest Chef Sean Hsueh from Taipei's Yang Ming Spring Green Kitchen returns to launch new vegetable-forward dishes jointly designed with Si Chuan Dou Hua Restaurant's culinary team.

食客们将全年在四川豆花饭庄能够享用精制美味的蔬食

(Singapore, 25 June 2018) – Si Chuan Dou Hua Restaurant's vegetable-forward promotion returns for the third consecutive year, with new creations designed by **Guest Chef Sean Hsueh** from Taipei's reputed **Yang Ming Spring Green Kitchen**, in collaboration with Si Chuan Dou Hua's culinary team, including **Executive Sichuan Chef Zeng Feng** (执行四川主厨曾锋师傅), **Consultant Chef Peter Tsang** (厨师顾问曾镜雄师傅) and **Master Dim Sum Chef Peng Yi Chun** (点心主厨彭以春师傅). Other than the use of fresh and nutritious ingredients in the dishes, diners will be delighted to know that many of the vegetable-forward dishes presented over the three years will feature permanently on Si Chuan Dou Hua's regular menu at TOP of UOB Plaza after this year's promotion concludes.

“Over the years, we have seen a significant shift in our guests' preferences. Many of them want to eat well and opt for healthier options. We have collaborated with Yang Ming Spring Green Kitchen for three years, combining Sichuan and Cantonese flavours with the healthfulness of vegetarian creations, and we are now ready to introduce some of our joint creations in our regular menu,” says Ms Wee Wei Ling, Executive Director of Si Chuan Dou Hua Restaurant.

Si Chuan Dou Hua's vegetable-forward campaign runs from **25 June to 5 August 2018**, and promotional menus are available at both its TOP of UOB Plaza (set menus at **\$88 and \$118 per person**) and PARKROYAL on Beach Road outlets (set menus at **\$60 and \$78 per person**).



Artful vegetable-forward dishes to be mainstay on Si Chuan Dou Hua's regular menu / 2

Unveiling new vegetable-forward dishes



Appetiser of Bean Curd Noodles with Cheese and Fresh Fruits
 (香芒鲜果乳酪豆腐面拼盘)

A vibrant dish completed with the creative minds of Chef Hsueh and Chef Peter Tsang, the **Appetiser of Bean Curd Noodles with Cheese and Fresh Fruits** (香芒鲜果乳酪豆腐面拼盘) features a serving of handmade noodles made from bean curd alongside an assortment of delicately presented cheeses and fruits. Fruit purees, made of dragon fruit and raspberries, serve as beautiful garnishes for the dish, as well as unique dips for the ingredients.

Contrary to its given name, water bamboo shoots are the stems of a grain and not a varietal of bamboo shoots. The **Baked Water Bamboo Shoots with Japanese Miso** (味增茭白笋) employs the use of fresh water bamboo shoots from Taiwan, which gives the dish a sweet and nutty flavour. Diners can choose to accompany the lightly seasoned water bamboo shoots with Japanese Miso or carrot puree.



Baked Water Bamboo Shoots with Japanese Miso (味增茭白笋)



Alishan "Aiyu" Jelly with Fresh Lemon
 (阿里山爱玉柠檬)

This year's campaign also introduces a new dessert that is perfect for Singapore's weather – the **Alishan "Aiyu" Jelly with Fresh Lemon** (阿里山爱玉柠檬). Created with the seeds of the Awkeotsang creeping fig, which is native to Taiwan and other East Asian countries, the Aiyu jelly is served in a lemon bowl, offering tangy and refreshing flavours to close the experiential vegetable-forward meal.

Artful vegetable-forward dishes to be mainstay on Si Chuan Dou Hua's regular menu / 3

The promotional set menus will also include other new items such as the **Fragrant Rice with Black Truffles and Fresh Vegetables served in Hotpot** (松露鲜蔬煲仔饭) and **Abalone Mushroom served with Beetroot Bun** (极汁杏包菇配玫瑰馒头), which features pillowy soft buns made with beetroot and carved in the shape of a rose.

Promotional menus to retain classic favourites

A well-received dish from the previous two runs, the bright green **Mushroom Ball with Spinach Puree** (绿波映白玉) gets its colour from the nutritious spinach. The mushroom ball, which is encased in Vietnamese rice paper, contains several types of mushrooms such as abalone mushrooms and matsutake mushrooms, giving the dish its multiple textures.



Mushroom Ball with Spinach Puree
(绿波映白玉)

Other popular favourites from previous years' menus such as the **Steak of Mushroom with Black Pepper Sauce** (黑椒猴头菇), **Chilled Rose Vinegar** (玫瑰花草醋) **Taro and Mushrooms served on Hot Stone** (芋香朴叶烧) and **Double-boiled Bird's Nest in Pear Vessel** (水梨炖宫燕) will also remain on this year's vegetable-forward set menus.



Chilled Rose Vinegar
(玫瑰花草醋)



Taro and Mushrooms served on Hot Stone
(芋香朴叶烧)



Double-boiled Bird's Nest in Pear Vessel
(水梨炖宫燕)



Artful vegetable-forward dishes to be mainstay on Si Chuan Dou Hua's regular menu / 4

Si Chuan Dou Hua's all-new vegetable-forward menus are available from now till 5 August 2018 at **TOP of UOB Plaza at \$88 and \$118** per person, and **PARKROYAL on Beach Road at \$60 and \$78** per person. UOB Cardmembers enjoy 20% savings on all set menus. Guests who dine on the \$118 set menu will also receive a small fruit basket to take with them.

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 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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