

FOR IMMEDIATE RELEASE

**ANNUAL SUCKLING PIG FEAST RETURNS WITH TWO
TANTALISING NEW FLAVOURS**

The promotional set menu also includes four different ways to enjoy the delicacy.

大鸿乳猪宴以两个全新口味再次推出

(Singapore, 12 May 2015) – Four years since its inception, Si Chuan Dou Hua Restaurant at PARKROYAL on Kitchener Road has firmly established its forte in roast meats. Suckling pig fans will hence be thrilled to learn that the restaurant's wildly popular **Suckling Pig Feast (大鸿乳猪宴)** is making a return from **now till 30 June 2015**, unveiling two tantalising new flavours - the **Barbecued Crispy Suckling Pig with Fermented Bean Curd (南乳脆皮乳猪)** and **Whole "Pi Pa" Suckling Pig with Minced Black Garlic and Pineapple Sauce (琵琶乳猪配黑金蒜酱)**.

Jointly developed by Barbecue Chef Zheng Guang Liang (烧腊师傅郑广良) and Executive Cantonese Chef Leung Wing Chung (广东执行总厨梁永祥), the speciality is available as an a la carte order or in a specially designed set menu at \$428 for six persons or \$688 for 10 persons.

In one of the new renditions, fermented bean curd is thoroughly rubbed into the suckling pig before it is put in the grill, giving the Barbecued Crispy Suckling Pig with Fermented Bean Curd its distinctively piquant flavour. The other rendition sees the skin of the suckling pig sliced together with its meat and tendons, providing a satisfying crunch. This rendition is accompanied by the new Minced Black Garlic and Pineapple Sauce, which reduces the greasiness of the dish and gives the palate a refreshing experience.

Apart from the first course where the crispy skin of the suckling pig is consumed with fluffy handmade buns and scallions, the meat is also employed in three other dishes in the set menu. It adds flavour when steamed with the Pearl Garoupa in Preserved Vegetables (粵式蒸



Barbecue Chef Zheng Guang Liang (烧腊师傅郑广良) skillfully slicing the skin of the roast suckling pig.



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龙虎班) and takes centre stage in the flavourful and memorable Stir-fried Fillet of Pork with Salt and Pepper (双脆淮香爆猪丁).

In the choice of rice or noodle, guests can select from the superbly executed Roasted Barbecued Pork with Dried Scallops in Superior Pork Rib Congee (瑶柱菜干火骨米皇粥) or the uniquely interpreted Roasted Barbecued Pork with Preserved Vegetable in "Mee Sua" Soup (芥菜头手汤面线). Either option gives a comforting finish to a truly indulgent meal, along with the restaurant's signature Homemade Fine Bean Curd with Wolfberry (枸杞甜豆花).

The Suckling Pig Feast (大鸿乳猪宴) is available exclusively at Si Chuan Dou Hua Restaurant at PARKROYAL on Kitchener Road from now till 30 June 2015. UOB cardholders enjoy the delicacy at a special price of \$168 (U.P. \$238) or 20% off the promotional set menu.

For dining reservations, please call Si Chuan Dou Hua Restaurant at:

PARKROYAL on Kitchener Road +65 6428 3170
181 Kitchener Road
Singapore 208533

- End -

For more information and high-resolution pictures, please contact:

Pamela Tan
Marketing Communications Manager
Tel: +65 6508 2310
Email: pamela.tan@sichuandouhua.com

Cleo Lau
Marketing Communications Manager
DID: (+65) 6428 3242
cleo.lau@parkroyalhotels.com

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.

About PARKROYAL on Kitchener Road

PARKROYAL on Kitchener Road presents Singapore at its colourful, cosmopolitan best. Situated at the edge of the cultural district of Little India and within easy access to the Central Business District and major attractions, the hotel is just a three-minute walk to Farrer Park Mass Rapid Transit (MRT) station. The hotel offers 534 stylish rooms with ergonomic in-room workstations that make it ideal for business or leisure travellers. With a choice of seven ballrooms and meeting rooms, PARKROYAL on Kitchener Road can host events for up to 450 persons. Guests will also be able to enjoy local and international buffet spreads at Spice Brasserie, authentic Sichuan cuisine at Si Chuan Dou Hua Restaurant, tea appreciation at Tian Fu Teahouse or unwind at Club 5. For more information, visit parkroyalhotels.com.



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Issued by: Dou Hua Restaurants Pte Ltd

Singapore

PARKROYAL on Beach Road

7500 Beach Road, Singapore 199591
Tel: (65) 6505 5722
Fax: (65) 6298 0716

TOP of UOB Plaza

80 Raffles Place, #60-01, UOB Plaza 1,
Singapore 048624
Tel: (65) 6535 6006
Fax: (65) 6534 5875

PARKROYAL on Kitchener Road

181 Kitchener Road
Singapore 208533
Tel: (65) 6428 3170
Fax: (65) 6434 3184

Malaysia

PARKROYAL Kuala Lumpur

Jalan Sultan Ismail, 50250 Kuala Lumpur, Malaysia
Tel: (603) 2782 8303
Fax: (603) 2145 2352

Japan

Tokyo, Japan

Shin Marunouchi Building 6F, 1-5-1 Chiyoda-ku,
Tokyo, Japan 100-0005
Tel: (03) 3211 4000
Fax: (03) 3211 4002

Myanmar

PARKROYAL Yangon

33 Alan Pha Phaya Road,
Dagon Township, Yangon, Myanmar
Tel: (95) 67 810 6088