

**FOR IMMEDIATE RELEASE**

**FEAST ON SUMPTUOUS SICHUAN STREET FOOD AT SINGAPORE'S  
FIRST EVER SICHUAN FOOD FESTIVAL**

Also debuting at the festival is the 'ma la' fish coldpot, a unique Sichuan delicacy.

**四川豆花饭庄首次呈献四川美食节**

**(Singapore, 23 April 2015)** – Chengdu's vibrant food culture comes alive at Singapore's first ever **Sichuan Food Festival (四川美食节)**, presented by Si Chuan Dou Hua Restaurant from now till **31 May 2015**. Replicating the liveliness of ancient Sichuan's gastronomic thoroughfare, the pioneer of Sichuan fine dining in Singapore has specially created a Sichuan Food Street nestled in the very premises of its restaurant at PARKROYAL on Beach Road, transporting diners back in time. A traditional tea master performance will also take place at 12.30pm and 7.30pm every Monday to Friday, showcasing the acrobatic art of tea pouring through a long-spout bronze kettle.



The Sichuan Food Street (四川美食街)



Preparing live the Sichuan Dan Dan Noodle (四川担担面)

Lined with mobile food stalls adorned with vivid Sichuan face masks and manned by chefs donned in traditional Chinese server costumes, the Sichuan Food Street sees plenty of action with authentic Sichuan street food such as the Sichuan Dan Dan Noodle (四川担担面) and the fiery Homemade Fine Bean Curd in Sichuan Chili and Pepper Sauce (麻辣豆花) prepared live for guests. With any order of the Sichuan Food Festival speciality set menus priced **from \$43.80 to \$58.80 per person**, guests enjoy unlimited servings of appetisers and desserts from the Sichuan Food Street.

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Sichuan 'Ma La' Fish Coldpot (四川麻辣冷锅鱼)

Debuting at the festival is the Sichuan 'Ma La' Fish Coldpot (四川麻辣冷锅鱼), a unique Sichuan delicacy introduced by Executive Chef Zeng Feng (曾锋), a Sichuan native. Unlike traditional hotpot which arrives at the table with raw ingredients waiting to be cooked, the coldpot arrives with premium Soon Hock fish already cooked and immersed in a deliciously fragrant broth of chilli oil, green peppercorn, scallions,

fresh and dried chilli and a variety of other condiments. Upon consumption of the fish, the heat is turned on to turn the coldpot into a hotpot so that other fresh ingredients such as the Homemade Meat Ball with Chinese Parsley, Sliced Beef and Enoki Mushrooms can be cooked in the traditional hotpot manner. The Sichuan 'Ma La' Fish Coldpot is available for dinner only.



Minced Meat Glutinous Rice  
 Dumpling (叶儿粑)



Mini Panda with Red Bean Paste  
 (迷你熊猫)

Other highlights of the festival include the Minced Meat Glutinous Rice Dumpling (甜咸叶儿粑), available in not just the usual savoury rendition but also a sweet version filled with red bean paste, as well as the satiating Sweet Potato Noodle in Sichuan 'Ma La' Style (四川特色冒菜), brimming with ingredients such as live prawns and meat balls.



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Wrapping up the meal on a distinctly Sichuan note, diners will be happy to learn that the restaurant has reintroduced the adorable Miniature Panda with Red Bean Paste (迷你熊猫) specially for the festival. A single serving of the irresistible dessert is available for every diner who dines on the Sichuan Food Festival speciality menus.

The Sichuan Food Festival is available exclusively at Si Chuan Dou Hua Restaurant at PARKROYAL on Beach Road from now to 31 May 2015, from \$43.80++ per person.

UOB Cardmembers enjoy 20% off promotional set menus.

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

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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 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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