



FOR IMMEDIATE RELEASE

**PRESENTING FOR THE FIRST TIME – FLAMBÉ SUCKLING PIG
WITH SIX HOMEMADE DIPS**

This latest effort is testament to Si Chuan Dou Hua Restaurant's spirit to continually bring new experiences to its diners.

四川豆花饭庄不断创新，首次呈现火焰乳猪，搭配六款自制酱

(Singapore, 15 June 2016) – As part of its 20th anniversary celebrations this year, Si Chuan Dou Hua Restaurant at PARKROYAL on Kitchener Road presents the **Flambé Suckling Pig Feast (火焰乳猪宴)** from **15 June to 30 September 2016**. This rendition of its popular Suckling Pig Feast presents a flambé twist to the delicacy, as well as six homemade dips catered to different palates.

Following its wholly vegetarian yusheng introduced during Chinese New Year and its vegetable-forward guest chef promotion earlier this year, this latest Flambé Suckling Pig Feast is testament to the restaurant's commitment to continually bring new dining experiences to its diners.



Flambé Suckling Pig with six homemade dips 火焰乳猪，搭配六款自制酱

(From left to right 左到右): Traditional Cantonese Dip (传统乳猪酱), Creamy Foie Gras Dip (香滑鹅肝乳猪酱), Spicy Sichuan Dip (豆花麻辣乳猪酱), Matsutake Mushroom and Parsley Dip (松茸野菌乳猪酱), Refreshing Pineapple Dip (清爽黄梨乳猪酱) and Black Garlic Dip (黑金蒜乳猪酱).



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Marrying Eastern and Western cooking techniques, Executive Cantonese Chef Leung Wing Chung (梁永祥师傅) borrows inspiration from the French flambé, torching the sides of the suckling pig with a Chinese wine glaze and igniting it with a dancing flame, giving the tableside presentation a dramatic flourish.

The Chinese wine adds an additional nuance to the smoky flavours of the suckling pig, and this surprise is followed by six vibrant homemade dips that are as much a feast for the eyes as they are for the palate. In addition to the classic Traditional Cantonese Dip (传统乳猪酱), Chef Leung employs premium ingredients in the Matsutake Mushroom and Parsley Dip (松茸野菌乳猪酱), which is a delightful mix of earthy and refreshing flavours, and the Creamy Foie Gras Dip (香滑鹅肝乳猪酱), combining the decadent texture of Foie Gras with ground sesame seeds.

He also uses nutritious ingredients and fruity flavours to create the well-liked Black Garlic Dip (黑金蒜乳猪酱) and the refreshing Pineapple Dip (清爽黄梨乳猪酱). Those who love their chilli will enjoy the Sichuan Spicy Dip (豆花麻辣乳猪酱), which boasts the trademark spiciness of Sichuan cuisine.

The Flambé Suckling Pig paired with its six different dips is available from **15 June till 30 September 2016** at **\$258++**, or as part of the Flambé Suckling Pig Feast Set Menu featuring seafood delicacies at **\$368++** for 6 persons and **\$588++** for 10 persons, only at Si Chuan Dou Hua Restaurant, PARKROYAL on Kitchener Road.

UOB cardholders will enjoy **20% savings** and receive a **complimentary pair of Nostalgic Dim Sum Buffet Feast vouchers** (valued at \$64++), while HSBC cardholders will enjoy **20% savings**.

For dining 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, 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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