

FOR IMMEDIATE RELEASE

**TUCK INTO 15 SUMPTUOUS CLAYPOT SPECIALTIES AND
CLAYPOT RICE CREATIONS FROM 1 SEPTEMBER TO 30 NOVEMBER 2015**
享受 15 道传统炭烧砂煲美味

Enjoy the claypot dishes with a nourishing selection of double-boiled soups specially created with superior ingredients.

(Singapore, 19 August 2015) - Adding another feather to his hat of masterful signatures such as the Roast Suckling Pig and nostalgic dim sum spread, Executive Chef Leung Wing Chung (梁永祥) has unveiled a tantalising menu of 15 charcoal-roasted claypot dishes available exclusively at Si Chuan Dou Hua Restaurant, PARKROYAL on Kitchener Road, from **1 September to 30 November 2015**.



Executive Chef Leung slow-cooking Claypot Rice with Assorted Waxed Meat over a charcoal stove.

梁师傅细心的用炭炉烹煮东莞城腊味煲饭。

Requiring just as much culinary finesse to perfect, the essence of excellent claypot dishes lies in the smoky flavours skilfully imbued into the ingredients under traditional charcoal fire. This nostalgic dining experience begins when diners enter the restaurant, where they will be greeted by a rustic set-up of claypots cooking on traditional charcoal stoves, permeating the restaurant with the inviting aroma of sumptuous home-style food.

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Diners can select from six varieties of claypot rice such as the classic Claypot Rice with Assorted Waxed Meat (东莞城腊味煲饭) or Chef Leung's new creations like the Claypot Rice with Chicken, Live Frog and Black Garlic (黑金蒜双鸡煲饭), or the Claypot Rice with Cordyceps Flower, Sliced Pork and Salted Fish (虫草花咸鱼花腩煲饭). Claypot rice lovers will be delighted to know they can also customise their orders with additional ingredients such as the all-time favourites salted fish, Chinese sausage and frog's legs. Available at \$28++ a pot, UOB cardholders enjoy a fabulous deal of just **\$5 a pot for the second order of claypot rice.**

Also available and prepared in claypots is a mouth-watering selection of Chef Leung's specialties, priced from \$16++ a pot. The Braised Spare Ribs in "Wuxi" style (无锡排骨煲) features the meat steeped in gorgeous red gravy of Chinese Shaoxing wine, fresh ginger and star anise. Accompanying the dish is a side of Pan-fried buns with Chanterelle mushrooms (鸡油菌生煎包), with which the delicious gravy can be mopped up. Another star item is the Braised Oxtail with Porcini (牛肝菌焖牛尾煲), with its soft meat wonderfully slow cooked with wild porcini mushrooms from Yunnan.

Complementing the menu of 15 claypot items is a nourishing selection of double-boiled soups featuring superior ingredients like deer tendon (鹿根), morel (羊肚菌) and matsutake (松茸) mushrooms. Chef Leung's now signature menu of charcoal roasts and nourishing soups make the restaurant a great venue for family gatherings and birthday celebrations.

The **Claypot Delights (炭烧佳味)** promotion is available from **1 September to 30 November 2015**. UOB cardmembers enjoy the second order of claypot rice and claypot specialties at only **\$5++**, as well as **20% off** double-boiled soups and claypot set menus.

For 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, designed to add value to PARKROYAL Hotels & Resorts, is renowned for the quality and authenticity of its Sichuan and Cantonese dishes. The original team of master chefs opened Singapore's first branch in PARKROYAL on Beach Road with such success that a second restaurant was opened on the 60th floor of UOB Plaza 1 in 2002. A third followed in 2003 at PARKROYAL Kuala Lumpur in Malaysia and in 2007, a fourth outlet opened in Tokyo, Japan, all continuing the fine tradition of bringing the authentic tastes of China to the world.

In 2011, it opened its fifth restaurant at PARKROYAL on Kitchener Road, Singapore, serving authentic Sichuan cuisine in the culturally iconic Little India, one of Singapore's most vibrant enclaves.

Besides the authentic cuisine, a unique aspect of dining at Si Chuan Dou Hua is the presence of the traditional tea master who delicately combines martial arts, dance and gymnastics in the traditional art of tea-pouring.

Adjoined to Si Chuan Dou Hua restaurant is **Tian Fu Tea Room**, which offers a wide variety of tea and snacks in a cosy setting. Guests can adjourn to the teahouse before or after their meals to enhance and/or complete their dining experience.

For more information, please refer to www.sichuandouhua.com.



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