

MEDIA RELEASE

A 30-Year Legacy, A Lunar New Year of Heartfelt Traditions: Si Chuan Dou Hua Restaurant Presents a Refined Traditional Collection, Celebrating Authentic Festive Joy

三十年匠心传承，暖心年味迎新春：

四川豆花饭庄呈献精致传统贺岁佳肴，礼赞纯正喜庆年味

Singapore, 6 January 2026 – Ushering in the Year of the Horse with charm and vibrancy, Si Chuan Dou Hua Restaurant celebrates its 30th anniversary with an exquisite line-up of Lunar New Year specialities. From a signature fugu yusheng crowned with sturgeon caviar to nostalgic heritage dishes spotlighting humble ingredients such as salted threadfin, this year's collection reflects the brand's three decades of culinary finesse.

Available from **12 January to 7 March 2026**, the festive offerings span sumptuous dine-in menus, an elevated oriental high tea, thoughtfully curated festive goodies, and reunion takeaway sets made for heartfelt gatherings at home.



This year's culinary centrepiece is the **Prosperity Sturgeon Caviar and Fugu Yusheng with Organic Fresh Greens** (顶级鲟龙鱼籽河豚有机沙律菜捞生), a refined creation exclusive to TOP of UOB Plaza. Delicately sliced fugu – a speciality the restaurant has championed since 2016 – is paired with organic greens grown pesticide-free

through sustainable farming. A crown of premium sturgeon caviar adds a celebratory flourish and depth of umami, complementing the refreshing Balsamic-honey dressing.

Si Chuan Dou Hua Restaurants

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Equally celebratory is the **Double Prosperity Yusheng with Smoked Salmon and Crispy Fish Skin** (新春鱼皮三文鱼捞起), available at PARKROYAL on Beach Road. Layered with vibrant shredded vegetables, silky smoked salmon and house-fried fish skin, this classic rendition captures the abundance and conviviality of the season.



Year of the Horse specialities



A series of new dishes further enrich this year's menus. At TOP of UOB Plaza, diners can savour the comforting and restorative **Double-Boiled Fugu Soup with Moutai** (茅台酒香河豚骨鳍炖汤), simmered for over eight hours to achieve exceptional clarity, its delicate sweetness lifted by the aromatic notes of Kweichow Moutai "Golden Prince."

Other highlights include **Steamed Live Abalone with Kurobuta Pork Belly and Salted Threadfin** (咸香马友蒸活鲍鱼黑豚五花肉), a showcase of Cantonese finesse elevated by the prized umami of salted threadfin; **Braised Mackerel in Sichuan Spicy Sauce** (川味家常马鲛鱼), a homely yet flavourful tribute to Sichuan family kitchens; and the **Fragrant Pearl Rice with 30-Year Aged Radish in Whole Pumpkin** (三十年老菜脯金瓜盅珍珠饭), a vibrant feast of nostalgia.

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From left to right: Steamed Live Abalone with Kurobuta Pork Belly and Salted Threadfin, Braised Mackerel in Sichuan Spicy Sauce, and Fragrant Pearl Rice with 30-Year Aged Radish in Whole Pumpkin

At PARKROYAL on Beach Road, the **Stir-Fried Lobster with Diced Chilli and Cashew Nuts** (宫保龙虾尾)

delivers a polished take on the classic *gongbao* style,



while the **Black Truffle Stir-Fried Vegetables with Lily Bulb and Macadamia Nuts** (黑松露翠甜八景上素)

offers a delicate celebration of nourishing ingredients with a luxurious aromatic finish.



Communal celebrations are made complete with the **Treasure Pen Cai** (富贵鲍参肚盆菜), brimming with abalone, sea cucumber and other auspicious delicacies. Available at both outlets, the Pen Cai symbolises unity, wealth and new beginnings. Complementing this is the **Roasted Crispy Suckling Pig** (至尊化皮烤乳猪), charcoal-roasted to achieve its

signature crackling skin and tender meat. Offered in Ginger and Spring Onion or the classic Salt and Pepper styles, it is available at PARKROYAL on Beach Road in selected set menus or à la carte at \$488 each.



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From **12 January to 7 March 2026**, Si Chuan Dou Hua Restaurant's Lunar New Year set menus start from \$128 per person at PARKROYAL on Beach Road and \$158 per person at UOB Plaza. With a minimum spend of \$2,000, diners will receive a box of Auspicious Signature Bak Kwa (worth \$48.80) and a bottle of Kweichow Moutai 'Golden Prince' (worth \$168).

A festive boozy high tea experience



Si Chuan Dou Hua Restaurant presents its **Royal Imperial High Tea** (农历新年宫廷下午茶) with a festive twist, featuring a handcrafted cocktail alongside a curated selection of nine artisanal bites and premium Chinese teas. Guests can also partake in a miniature yusheng toss,

celebrating the Lunar New Year with blessings of prosperity and good fortune.

The Royal Imperial High Tea is available from **1 February to 7 March** at both UOB Plaza and PARKROYAL on Beach Road at \$68 per person.

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Festive goodies & takeaway sets

Thoughtful gifting and convenient home celebrations take centre stage this year with a collection of festive treats, handcrafted without preservatives.



The goodies include:

- Golden Prosperity Nian Gao (金玉满堂年糕)
- Blossom Fortune Sakura Prawn Carrot Cake (富贵樱花虾萝卜糕)
- Sweet Prosperity Red Date Cake (招福红枣糕)
- Golden Harmony Osmanthus & Water Chestnut Cake (金桂如意马蹄糕)
- Auspicious Signature Bak Kwa (金香富贵肉干)

Beautifully packed in Si Chuan Dou Hua Restaurant's signature floral tote bag crafted in collaboration with Extra•Ordinary People, these treats offer a blend of elegance, meaning and festive cheer.

For home reunions, the **Home Reunion Feast** (新春外卖套餐) feature crowd favourites such as yusheng and Pen Cai, starting from \$688 for six persons. Each set for ten persons (\$988) includes a complimentary box of Auspicious Signature Bak Kwa (worth \$48.80).



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High-resolution images can be downloaded from: <https://bit.ly/4aVxjiM>

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About Si Chuan Dou Hua Restaurant

Si Chuan Dou Hua Restaurant brings together the four streams of cuisine, culture, tea, and tradition, to present a multi-dimensional dining experience that is second to none. Authentic Sichuan and Cantonese cuisine are matched with premium Chinese tea brewed to perfection by expert tea masters, coupled with skilful tea-pouring displays from their long-nosed bronze kettles.

Opening its very first outlet at PARKROYAL on Beach Road in 1996, the restaurant tantalizes guests with its hot and numbing (*mala* 麻辣) flavours and acrobatic tea serving stunts. Adjoined to the restaurant is Tian Fu Tea Room, which boasts a unique Chinese tea room concept within a restaurant. Carrying a wide selection of over 30 types of premium Chinese teas in a cosy setting, it provides an ideal prelude to a delectable meal or a sweet culmination of a memorable dining experience.

Si Chuan Dou Hua Restaurant is the recipient of many reputed accolades, including the Singapore Prestige Brand Award 2012 under the Established Brands category and a "Highly Commended" citation at the annual Pacific Area Newspaper Publishers' Association Awards. Active in giving back to the community, the restaurant has also picked up the 'Excellence' award in the 'Partner of People's Association' category at the People's Association Community Spirit Awards for nine years since 2013.

For more information, please refer to <https://sichuandouhua.com>

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