



MEDIA RELEASE

Championing Sustainable Gastronomy Through Plant-Based Cuisine In Collaboration with Taiwan's Michelin Green Star, Yang Ming Spring

四川豆花饭庄携手台湾米其林绿星阳明春天
以精致蔬食推广永续理念

Singapore, 30 June 2026 – Building on more than a decade of culinary partnership, Si Chuan Dou Hua Restaurant returns with its annual plant-based dining collaboration alongside Taiwan's Michelin Green Star restaurant, Yang Ming Spring, presenting a refined showcase of sustainability, seasonality and contemporary Chinese gastronomy.

Available from **1 July to 30 September 2026** exclusively at PARKROYAL on Beach Road, the limited-time menus showcase the continued evolution of the long-standing partnership between both restaurants. This year's collaboration is further supported by Taiwan's Ministry of Agriculture (台湾农业部), whose efforts in advancing agricultural innovation and promoting Taiwan's premium produce complement the campaign's plant-based culinary direction. As Taiwan's central authority overseeing agriculture, food development and rural sustainability, the Ministry continues to play a key role in strengthening the global appreciation of Taiwan's agricultural heritage and produce craftsmanship.

Together, the collaboration highlights how thoughtfully sourced ingredients and refined culinary techniques can transform plant-based cuisine into an elegant and immersive dining experience.

As part of Pan Pacific Hotels Group, Si Chuan Dou Hua Restaurant continues to champion sustainability as part of its broader environmental commitments, aligned with the group's ISO14001-certified environmental management efforts.

Si Chuan Dou Hua Restaurants

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“Over the years, this collaboration has continually inspired us to explore new possibilities in plant-based Chinese cuisine while deepening our appreciation for the people behind sustainable agriculture,” said Ms Wee Wei Ling, Executive Director of Si Chuan Dou Hua Restaurant.

“We are grateful for the dedication of farmers and agricultural communities who continue to cultivate quality produce responsibly and sustainably. Through this meaningful partnership with Yang Ming Spring and the support of Taiwan’s Ministry of Agriculture, we hope to create greater appreciation for mindful dining experiences that celebrate both culinary artistry and ingredient provenance.”

The restaurant’s yearly plant-based collaboration presents its ongoing commitment towards responsible dining practices while reimagining Chinese cuisine through seasonal vegetables, natural flavours and sustainable ingredients.



A key highlight this year, Taiwan’s native “Mango-Pineapple” (台湾芒果鳳梨) that is specially shipped to Singapore through the support of Taiwan’s Ministry of Agriculture. Celebrated for its tropical fragrance, lower acidity and delicate sweetness, the fruit is creatively incorporated across the dining journey — from handcrafted

marmalade, locally inspired pickled *achar* to a refreshing dessert sorbet prepared specially for diners.

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Jointly curated by Si Chuan Dou Hua Restaurant, PARKROYAL on Beach Road's Head Chef David Yuan Kui and Yang Ming Spring's Executive Chef Sean Hsueh, the menu demonstrates the versatility and sophistication of modern plant-based Chinese cuisine.



The dining experience begins with the **Appetizer Combination of Four (四味拼盘)** featuring Garden Fresh Bell Pepper Sushi (灯笼椒寿司), Chilled Fresh Bamboo Shoot Jelly (绿竹笋冻), Steamed Crystal Mushroom Dumpling (黑松露水晶饺) and Deep-fried Potato Fritter with Mushroom (像生梨), where Chef

David Yuan Kui reimagines traditional appetisers through vibrant plant-based ingredients and delicate craftsmanship.

Showcasing the beauty of seasonal produce handled with minimal intervention and prized for its crisp texture and natural sweetness, **Fresh Bamboo Shoot with Oriental Beauty Tea Salt (东方美人茶盐绿竹笋)** by Chef Sean Hsueh, pairs air-flown fresh Taiwanese bamboo shoots with aromatic Oriental Beauty tea salt, allowing the purity and freshness of the ingredient to shine.



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Another standout dish, **Rice Crackers with Stir-fried Duo Mushroom and Macadamia Nut** (夏果杏鲍菇丝米香羊肚菌), layers earthy mushroom aromas with crisp textures and rich umami flavours, reflecting Yang Ming Spring's refined approach towards plant-based cuisine.



The plant-based tasting menus are available at **\$108++ and \$128++ per person from 1 July to 30 September 2026** exclusively at Si Chuan Dou Hua Restaurant, PARKROYAL on Beach Road.

For enquiries or dining reservations, please contact:

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

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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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