

FOR IMMEDIATE RELEASE

AN EXUBERANT MID-AUTUMN CELEBRATION WITH SI CHUAN DOU HUA

繁华似锦，四川豆花饭庄特备低糖月饼礼盒伴您欢度中秋

(Singapore, 8 June 2021) – Si Chuan Dou Hua Restaurant invites you to partake in an exuberant Mid Autumn Celebration with its collection of delicate low-sugar mooncakes this year.

Elegantly tucked into an imperial red and blue regal floral clutch showcasing luxuriant peony blooms, Si Chuan Dou Hua 's mooncakes will be available for sale from 12 July to 21 September 2021. In the clutch is an exquisite pouch gift, containing Si Chuan Dou Hua's very own custom tea blend *Noble* (天府藏茶), presented as a gift with every purchase of a box of four mooncakes.



White Lotus Double Yolk Mooncakes alongside Si Chuan Dou Hua Restaurant's gift box and pouch containing Si Chuan Dou Hua's Custom Tea Blend Noble
四川豆花今年的中秋特备精美礼盒。有您钟爱的低糖月饼如双黄白莲蓉月饼及首发的天府藏茶

Plentiful Abundance, Regal Celebration

Symbolising plentiful abundance, this year's repertoire of low-sugar delicate mooncakes come encased in an imperial red and blue clutch with a wooden handle.

The regal clutch shows off rapturous peony blooms, signifying the promise of prosperity, good fortune and good times, making this an exceptional gift this season.

Find customary favourites such as the classic White Lotus Single and Double Yolks (低糖单黄/双黄白莲蓉) baked to golden perfection. The onyx black Charcoal White Lotus Macadamia Nuts (低糖夏威夷果白莲蓉), an addictive treat for all ages, features crunchy macadamias and a soft lotus seed paste. This visually attractive mooncake is dusted with gold and is a popular favourite that has made its return this Mid-Autumn.

Debuting this year is the Lychee Paste with Rose (低糖荔枝玫瑰香), exuding gentle floral tones, and is accompanied by the sweet scent of fresh lychees.



Lychee Paste with Rose is an elegant new flavour this year.

四川豆花饭庄今年呈现的新口味低糖荔枝玫瑰香

Luxuriate in this beautiful collection of low-sugar delicate mooncakes with Si Chuan Dou Hua's Custom Tea Blend *Noble* (天府藏茗), presented to you in an exquisite pouch gift.

Composed of a base of premium grade green tea leaves, balanced with imported organic rose and spiced with theine free rooibos, this custom blend not only adds another dimension to your mooncake tasting experience but also nicely complements Sichuan and Cantonese cuisine.

Light and refreshing, with a grassy tone and a floral accent of soft rose notes, the blend also presents a slight chocolatey and nutty mouthfeel. Ideal as a warm beverage but equally joy inducing in cold

brew fashion, the latter is a style of tea appreciation that is quickly growing traction as its slow gentle steeping process creates a smoother tasting tea.

In the month of September, the brand new Si Chuan Dou Hua Custom Tea Blend *Noble* will be served to all guests who dine at Si Chuan Dou Hua's restaurants.

Eat Well, Do Good

As you celebrate reunion with your family and friends, rejoice knowing that each and every box of mooncakes you purchase helps in providing job opportunities and support for beneficiaries of Extra.Ordinary People who have been roped in to pack the mooncakes individually into boxes.

Mid-Autumn Imperial High Tea 中秋宫廷下午茶

Plan for an intimate Mid-Autumn high tea session with your loved ones while enjoying the panoramic views at Si Chuan Dou Hua, TOP of UOB Plaza or PARKROYAL on Beach Road outlet.

This season, the Mid Autumn Imperial High Tea menu is showcasing handmade dim sum items and mooncakes alongside *Noble*, Si Chuan Dou Hua's Custom Tea Blend. At the TOP of UOB Plaza outlet, the menu includes a refreshing cocktail from adjacent bar Chuān @ The Sixtieth (川), prepared by infusing *Noble*.



Mid Autumn Imperial High Tea menu offers not only handmade dim sum items but also mooncakes alongside Si Chuan Dou Hua's custom tea blend *Noble* debuting for the first time.

中秋宫廷下午茶不但有四川豆花饭庄手制的点心，也包含月饼以及今年首次登场的天府藏茶饮品。



For the entire month of September, the Mid-Autumn Imperial High Tea set is available at TOP of UOB Plaza and PARKROYAL on Beach Road outlets at \$48 and \$38 respectively. UOB Cardmembers enjoy a 1-for-1 promotion on this themed high tea set.

Wee Wei Ling, Executive Director of Si Chuan Dou Hua Restaurants says, "Reunions are on our mind this season, so are people who are less privileged or have been made even more disadvantaged due to the uneventful situations brought forth by Covid-19. We sincerely hope that our efforts this year add cheer and uplift spirits to all families out there as festivities begin."

Early Bird Specials

This year, an early bird special of 25% is applicable from 12 July till 22 August 2021. Thereafter, enjoy 15% savings from 23 August to 21 September 2021 for your mooncake purchases with Si Chuan Dou Hua Restaurant. Savings can be enjoyed by paying with credit cards from the following banks and you can start picking up your mooncakes from 26 July at all three Si Chuan Dou Hua outlets.

1. UOB
2. Maybank
3. Bank of China
4. DBS/POSB
5. HSBC
6. Citibank
7. AMEX

Si Chuan Dou Hua's repertoire of low-sugar delicate mooncakes will be available online at www.sichuan.douhua.com from 12 July 2021.

As a token of our appreciation, every box of mooncake purchase lets you take home a \$20 Si Chuan Dou Hua Restaurant dining voucher, valid at all three Si Chuan Dou Hua outlets (T&Cs apply).

Customisation of corporate logos are available for orders of 100 boxes and above. Complimentary delivery can be arranged for purchase of 30 boxes and above, otherwise, a delivery charge of \$12 per location applies.



Si Chuan Dou Hua's Mid-Autumn Treats 2021

White Lotus Double Yolk (低糖双黄白莲蓉)

Price (Box of four pieces)* \$72

White Lotus Single Yolk (低糖单黄白莲蓉)

Price (Box of four pieces)* \$70

White Lotus Macadamia Nuts (低糖夏威夷果白莲蓉)

Price (Box of four pieces)* \$68

Lychee Paste with Rose (低糖荔枝玫瑰香)

Price (Box of four pieces)* \$68

The full press kit is available here

<https://www.dropbox.com/sh/j817r1tofgkerdn/AAB5fIJsRQ410heQDAMNujOIa?dl=0>

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