

MEDIA RELEASE

EMBARK ON AN ELEVATED PLANT-BASED JOURNEY CURATED BY SI CHUAN DOU HUA RESTAURANT, YANG MING SPRING AND NISHIKANE

四川豆花饭庄再攀新高峰, 与米其林绿星阳明春天和 日本割烹风格餐厅 Nishikane 携手推出蔬食飨宴

Singapore, 27 June 2024 – Taking its annual showcase of plant-based menus up a notch, Si Chuan Dou Hua Restaurant is joining hands with Taiwan’s MICHELIN Green Star restaurant **Yang Ming Spring** and Japanese Kappo restaurant **Nishikane** to present two exquisite tasting menus from **1 July to 31 August 2024**. The strength of this line-up marries premium seasonal produce from Japan and Taiwan, and the expertise of three distinct chefs, who infuse their respective culinary ethos into meat-free dishes that are as sumptuous as they are exquisite.



Si Chuan Dou Hua Restaurant’s Chef Hoo Chee Keong, Yang Ming Spring’s Chef Sean Hsueh and Nishikane’s Chef Nobuhiro Nishi jointly create the artfully presented appetiser (left image) and dessert (right image) medleys in the tasting menus.

Amongst the dishes that diners can look forward to are the seasonal favourite Taiwanese Bamboo Shoots served with a tangy salad, Summer Somen presented in a bowl hand-carved from pure ice, and a vegan interpretation of the traditional Hakka Abacus Seeds, reimagined by Si Chuan Dou Hua’s Executive Cantonese Chef Hoo Chee Keong.



“Plant-based cuisine is a rising culinary trend and we are thankful for our partners Yang Ming Spring and Nishikane, who join us in pushing boundaries to show that meat-free dishes can be delicious and enjoyable too. This creates a more inclusive dining environment for guests who have different preferences,” said Ms Wee Wei Ling, Executive Director of Si Chuan Dou Hua Restaurant.

Si Chuan Dou Hua Restaurant’s plant-based tasting menus are priced at **\$118++** and **\$148++** per person, and are available exclusively at the **TOP of UOB Plaza** branch. Selected dishes can be enjoyed à la carte. UOB Cardmembers enjoy 15% savings.

Pushing boundaries and preserving heritage



(From left to right): Nishikane’s Chef Nobuhiro Nishi, Yang Ming Spring’s Executive Chef Sean Hsueh and Si Chuan Dou Hua Restaurant’s Executive Chef Hoo Chee Keong

In line with Yang Ming Spring’s vision of creating vegan dishes that are healthy for both mind and spirit, the trinity of chefs has created meat-free dishes that are also free of alcohol. This has especially creatively challenged Chef Nobuhiro Nishi, who has had to lean on his

foundational kaiseki training to extract the world-coveted Japanese umami flavour purely from vegetables. Together, they have created an impressive line-up of dishes influenced by their respective cultural backgrounds.



Reimagining the classic Hakka Abacus Seeds from his childhood, Chef Hoo has substituted minced pork, dried shrimp and cuttlefish with a trio of mushrooms to create the vegan **Hakka Taro Abacus Seeds with Mushrooms** (三菌客家算盘子).

Popular in Chinese cuisine for its symbolism of prosperity, the disc-shaped “abacus seeds” are

handmade with top quality taro and

tapioca flour. Chef Hoo then stir-fries them with deep-fried, thinly shredded king oyster mushrooms which – together with shiitake and brown mushrooms – impart a crunchy texture and rich umami to the dish.



Freshly harvested and air flown from Taipei, the **Taiwanese Fresh Bamboo Shoots** (台湾绿竹笋伴果醋沙拉) have been a permanent fixture in these plant-based tasting menus.

Reminiscent of verdant bamboo forests, their crisp flavours are best complemented with just a simple tea-infused salt dip. A summer salad

dressed with nutritious fruit vinegar is served on the side to complete this masterpiece.



Japanese kaiseki prioritises aesthetic and taste equally, and this especially shines through in Chef Nobuhiro's **Kyoto served with Summer Greens** (夏日京都贺茂茄子时蔬). He dresses Kyoto's Kamo eggplant with a dainty medley of summer vegetables including young corn, okra and zucchini, and completes his creation with a drizzle of finely grated homemade Japanese mountain yam.



Often served in an cold ice bath during Japan's summer months, somen noodles are the perfect indulgence in tropical climates. Chef Nobuhiro Nishi, the sixth-generation chef of his family restaurant Nishikane, elevates his signature **Summer Somen served in Ice Bowl** (冰水晶日本素面) with stunning presentation. He goes to lengths to hand carve a beautiful, crystal

clear ice bowl that is frozen at a specific temperature to facilitate slow freezing, which removes all impurities from the ice. Somen noodles are gently laid in the ice vessel and topped with summer okra, sweet corn and micro tomatoes from Japan.

Paired with Premium Oolong tea Dong Fang Mei Ren, the plant-based promotional tasting menus are available at \$118++ or \$148++ per person from 1 July to 31 August 2024, exclusively at TOP of UOB Plaza. UOB Cardmembers enjoy 15% savings.



High-resolution images can be downloaded from <https://bit.ly/45BFo7l>.

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About Si Chuan Dou Hua Restaurant

Si Chuan Dou Hua Restaurant brings together the four streams of gourmet, culture, tea, and tradition, to present a multi-dimensional dining experience that is second to none. Authentic Sichuan and Cantonese cuisine is 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 cozy 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.

Si Chuan Dou Hua Restaurant