

MEDIA RELEASE

SI CHUAN DOU HUA RESTAURANT & ZENXIN ORGANIC MARK FIVE YEARS OF PARTNERSHIP: A CELEBRATION OF WELLNESS AND LONGEVITY

四川豆花饭庄携手诚兴，五载同行共庆双节：健康与长寿的庆典

Singapore, 29 April 2025 – Si Chuan Dou Hua Restaurant (TOP of UOB Plaza 1), is delighted to continue its longstanding partnership with ZENXIN Organic for the upcoming Parent's Day campaign, available from **5 May to 30 June 2025**. Now in its fifth year, this collaboration celebrates the timeless values of wellness, longevity, and the special bond between families.

Rooted in ZENXIN Organic's guiding philosophy of 'Longevity,' the initiative highlights the profound connection between mindful eating, nutrition, and well-being. Diners are invited to celebrate love and togetherness with their parents and loved ones over a wholesome, indulgent meal, creating lasting memories around the table.



Tai Seng Yee, Executive Director of ZENXIN Agri-Organic Food, emphasizes the efficiency and accessibility of their organic produce, stating, "It only takes 24 hours for our fresh produce to reach Singapore from Cameron Highlands, ensuring that our customers enjoy the best quality, straight from farm to table. All produce is sustainably farmed, and are pesticide-free, which gives consumers peace of mind knowing they can indulge with confidence in the purity and quality of every bite."

Si Chuan Dou Hua Restaurants

PARKROYAL on Beach Road
7500 Beach Road,
Singapore 199591
Tel: (65) 6505 5722
Fax: (65) 6298 0716
douhua.prsin@parkroyalhotels.com

TOP of UOB Plaza
80 Raffles Place, #60-01, UOB Plaza 1,
Singapore 048624
Tel: (65) 6535 6006
Fax: (65) 6534 5875
top@sichuandouhua.com

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www.sichuandouhua.com

A Wholesome and Nourishing Celebration

Available exclusively at the flagship branch, the thoughtfully crafted Parent's Day set menu by Executive Chef Hoo Chee Keong showcases premium organic produce prepared with signature culinary finesse, honouring the richness of organic ingredients and a feast that nourishes both the body and the soul. Diners can look forward to bringing home a selection of fresh organic vegetables and fruits from the live farmer's market, or receive an organic hamper filled with wholesome delights worth \$68 — exclusively with selected set menu orders.



Carefully selected as an appetizer to stimulate the appetite, the **Organic Assorted Vegetables Shabu Shabu** (有机蔬菜涮涮锅) offers a refreshing twist on the traditional hotpot experience. While *shabu shabu* is often associated with ingredients such as thinly sliced meats, our version reimagines the dish with a vibrant medley of 10 different types of organic vegetables — a healthier alternative brimming with the natural goodness of fresh produce. This all-vegetable *shabu shabu* sets the stage for the meal ahead, awakening the senses with its clean, vibrant flavours. The umami-packed soup base, made from organic kombu, dried shiitake mushrooms, soya beans, and bone broth, forms the heart of the dish — rich in depth and flavour, yet light and

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wholesome. As the vegetables gently cook in the simmering broth, their natural sweetness and crisp textures are enhanced, creating a euphoria of flavour and nourishment.



Served sizzling on a hot stone, the **Stir-fried Diced Japanese Wagyu Beef with Sichuan Pepper Sauce** (椒麻石锅日本和牛粒) releases an irresistible aroma of fresh Sichuan peppercorns and garlic, teasing the senses with anticipation. Each bite of the tender, juicy Japanese Wagyu beef melts in your mouth, its marbled texture amplifying the rich flavours. The bold, numbing heat of

Sichuan peppercorns adds an exhilarating kick, making every mouthful a delightful fusion of spice and indulgence.

Following the umami-rich and refreshing start, the soup base is transformed into a comforting pot of **Poached Rice with Western Australia Lobster and Fresh Pumpkin Puree in Shabu Shabu** (二度汤底西澳龙虾金瓜泡饭), bringing a delightful second course to the experience.

The broth, infused with the natural sweetness of fresh vegetables and succulent lobster, takes on a golden hue from the addition of crispy bubble rice and pumpkin puree, creating a harmonious blend of both savoury and sweet notes. The crispy bubble rice adds a light crunch, while the lobster imparts a luxurious depth of flavour. This heartwarming dish not only satisfies the palate but also provides a sense of wholesome nourishment, making it a fulfilling conclusion to the savoury courses before dessert.



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The **Organic Tomato Ice Cream on Crispy Pancake** (有机番茄雪糕松饼) offers a refreshing and unexpected conclusion to the meal. The pancake's crisp and sweetness pairs harmoniously with the tangy, slightly savoury notes of the organic tomato ice cream and elevated by a delicate sour plum accent that adds a bright tantalising finish.

This dynamic contrast of flavours and textures makes for a truly inventive dessert that reimagines organic fruits and vegetables, extending their versatility beyond savoury dishes to sweet creations. A delightful surprise for the palate, it underscores the commitment to using fresh, organic produce in innovative ways, leaving a lasting impression as the perfect end to the meal.

Guests who prefer the convenience of dining at home can opt for our Parent's Day Organic Takeaway Set (双亲节有机蔬菜外卖套餐) at \$388+, perfect for 6 persons. Available for order via the Oddle or Foodpanda platforms, this hearty feast comes with a complimentary organic gift package worth \$28 — ensuring the warmth of togetherness and the joy of a wholesome meal can be savoured from the comfort of home.

Treat Mum & Dad to a Scenic Organic High Tea Delight

For those indulging in the exquisite **Parent's Day High Tea Set** (双亲节下午茶), savour handcrafted dim sum made with a selection of organic produce at \$48++ per person. Available for a minimum of four persons, enjoy even greater value when one diner dines complimentary when you pay with a UOB debit or credit card. To sweeten the occasion, each group will also receive a complimentary organic gift hamper.

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For enquiries or dining reservations, please contact:

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TOP of UOB Plaza,

80 Raffles Place, #60-01

UOB Plaza 1 Singapore 048624

Tel: 6535 6006

Email: top@sichuandouhua.com

High-resolution images can be downloaded from: <https://bit.ly/4iy0oRy>

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For media enquiries, please contact:

Linda Loke

Director of Restaurants, Bars & Events
Tel: +65 6535 6006
Email: linda.loke@sichuandouhua.com

Jolene Tan

Assistant Marketing Manager
Tel: +65 9028 2729
Email: jolene.tan@sichuandouhua.com

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 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.

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

About ZENXIN Agri-Organic Food Pte Ltd

As Malaysia's leading producer, distributor and retailer of organic produce, and also a member of International Federation of Organic Farm Movements (IFOAM), ZENXIN has since 2009, successfully created a completely certified organic production chain comprising compost factory, organic farms and organic wholesaler.

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

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