

MEDIA RELEASE

Si Chuan Dou Hua's Iconic 100-Dish Experience Returns, Reimagined with Sichuan and Cantonese Favourites

"A Hundred Expressions, One Masterpiece" presents 100 small plates in celebration of the restaurant's 30th anniversary.

四川豆花饭庄经典百菜百味美食体验十年回归，
以川粤风味焕新呈现，献礼三十周年

Singapore, 6 October 2026 – 10 years after Si Chuan Dou Hua Restaurant first challenged diners to experience 100 dishes in a single sitting, its most ambitious dining experience is returning. In celebration of 30 years of culinary craftsmanship, "**A Hundred Expressions, One Masterpiece (百道一席)**" will bring together the vast culinary landscapes of Sichuan and Cantonese cuisine in 100 small plates, served in an unlimited tasting format.

At the helm are two chefs from different chapters of the restaurant's story. Master Sichuan Chef Zeng Feng, who served as Si Chuan Dou Hua's Executive Chef for more than 20 years after its founding, returns to the kitchen alongside Executive Chef Hoo Chee Keong, who leads the restaurant today. Together, they reimagine familiar favourites while bringing back lesser-seen preparations that are slowly disappearing from contemporary dining tables.

While Sichuan cuisine is often reduced to the familiar "*ma la*" combination of chilli heat and Sichuan peppercorn, the 2026 experience looks well beyond it. Across more than 15 flavour profiles, diners can discover a cornucopia of Sichuan expressions that stretch the imagination of taste — alongside the restraint and refinement of Cantonese cooking. The result is an epicurean journey through the many forms of Chinese cuisine, available from **12 October 2026 to 10 January 2027** exclusively at Si Chuan Dou Hua Restaurant's flagship restaurant at UOB Plaza.

Si Chuan Dou Hua Restaurants

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Three Decades of Craftsmanship, One Continuing Legacy

Established in 1996, Si Chuan Dou Hua Restaurant is widely regarded as a pioneer of authentic Sichuan cuisine in Singapore, while its culinary repertoire has evolved over three decades to encompass the finest traditions of both Sichuan and Cantonese cuisine.

“A Hundred Expressions, One Masterpiece” will feature a “**30th Anniversary Signatures**” collection of Cantonese dishes conceived by Chef Hoo, presenting dishes prepared with ingredients that have been aged for over three decades. From 30-year-old Chinese wine and preserved radish to aged tangerine peel, vinegar and Pu’er tea, each brings a uniquely vintage quality to his creations.



In the **Fresh Prawn with 30-Year Chinese Wine & Herbs** (三十年绍兴酒药膳鲜), the natural sweetness of live prawns is lifted by the mellow warmth and rounded depth of 30-year-old Chinese wine, with fragrant Chinese herbs adding a gentle savoury finish.

Another highlight is the **Steamed Cod with 30-Year Preserved Radish** (三十年老菜圃蒸鳕鱼), where delicately steamed cod takes on more robust, savoury notes from 30-year preserved radish – its mature sweetness and umami gently permeating the fish without overpowering its natural tenderness.

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The **Jellyfish with 30-Year Aged Vinegar** (三十年陈醋伴菊花海蜇) is skilfully cut and shaped like a chrysanthemum. It is then dressed with 30-year aged vinegar which brings a bright, mellow acidity and lightly tangy finish that refreshes the palate.

Diners can also look forward to savouring a wide selection of Sichuan dishes that challenge the common perception that Sichuan cuisine begins and ends with “*ma la*”. In “A Hundred Expressions, One Masterpiece”, this diversity takes centre stage through an array of flavour profiles including Chilli Oil (红油味), Tomato Sauce (茄汁味), Sichuan Minced Pepper and Spring Onion Sauce (椒麻味), Ginger Flavour (姜汁味), Homemade Sichuan Sauce (家常味), Sweet and Sour Sauce (糖醋味), among others.

Guests will enjoy familiar favourites such as the **Minced Meat Dumpling in Chilli Oil** (红油水饺), **Stir-fried Chinese Cabbage with Dried Chilli** (炆炒莲白) and **Fresh Scallop in Minced Sichuan Pepper Sauce** (椒麻鲜贝), and have the rare opportunity to savour centuries-old Sichuan dishes that are vanishing from contemporary dining tables.

Chef Zeng, a Chengdu native, who is intimately familiar with the disappearing heritage of Sichuan cuisine, has recreated special dishes such as **Braised Pork Belly in Honey Sauce** (樱桃肉) and **Traditional Minced Chicken Soup with Fungus** (鸡茸豆花汤), to bring diners an experience that has been lost through time.

“Even with 100 dishes, we have only begun to scratch the surface of Sichuan and Cantonese flavours. For our 30th anniversary, we hope our guests can taste the craftsmanship, history and thoughtfulness behind the infinite richness and variety of each cuisine,” said Executive Chef Hoo Chee Keong.

“A Hundred Expressions, One Masterpiece (百道一席)” is available at **\$108++ per person** from 12 October 2026 to 10 January 2027 for a minimum of four diners during lunch and dinner periods on weekend, eve of Public Holidays and Public Holidays, and dinner on weekdays. **UOB Cardmembers enjoy 15% savings when dining in a group of four or more adults.**

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High-resolution images can be downloaded from: <https://bit.ly/3U7fBms>

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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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