

MEDIA RELEASE

The Feasting Continues: Si Chuan Dou Hua's All-You-Can-Eat À La Carte Dim Sum Buffet Returns Post-CNY

四川豆花饭庄于新春佳节后再度推出任点任食式点心自助餐

Singapore, 20 March 2026 – The Lunar New Year celebrations may have drawn to a close, but the feasting spirit lives on at Si Chuan Dou Hua Restaurant. Beloved for its refined Cantonese and Sichuan fare, the restaurant invites diners to continue the season of indulgence with the return of its highly anticipated All-You-Can-Eat À La Carte Dim Sum Buffet – a perennial favourite among Singaporeans seeking both quality and value.



Available exclusively at PARKROYAL on Beach Road, the buffet presents a wide selection of **60 handcrafted Cantonese and Sichuan delights**, thoughtfully curated by **Master Dim Sum Chef Andy Ching Wei Meng**.

With over 15 years of experience in high-end Chinese restaurants, Chef Andy is an accomplished and passionate culinary professional who has honed his expertise in both traditional and contemporary dim sum.

Each dim sum creation is freshly made and meticulously handcrafted daily, reflecting Chef Andy's dedication to precision, artistry, and quality – a key to this well-loved culinary tradition.

Si Chuan Dou Hua Restaurants

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Among the must-try highlights are three exquisite signatures:

- Steamed Blue Pea Dumpling with Lobster (蝶豆花龙虾饺) – Naturally tinted with butterfly pea flower, this jewel-toned dumpling encases sweet, succulent lobster meat, delivering a delicate bounce with every bite and a clean, oceanic finish.
- Steamed Dumpling with Wild Mushroom, Truffle and Fish Roe (黑松露鱼子野菌水晶饺) – A crystal dumpling reveals an umami-rich filling of earthy wild mushrooms, perfumed with black truffle and lifted by bursts of briny fish roe for a luxurious, layered mouthfeel.
- A selection of more than 30 classic Cantonese and Sichuan favourites, including Barbecue Meat Trio Combination (烧味三拼), "Chong Qing" Diced Chicken with Dried Chilli (重庆辣子鸡), and Sweet and Sour Pork (糖醋荔枝咕佬肉), offering endless variety with every order.

Available from **20 March to 31 July 2026**, every Friday to Sunday for lunch (11.30am to 2.30pm), the All-You-Can-Eat À La Carte Dim Sum Buffet is priced at **S\$68++ per adult** (minimum four to dine) and S\$34++ per child (6 to 12 years old). Guests can look forward to a refined yet approachable dim sum experience, set within an elegant space imbued with timeless cultural charm.

To make the experience even more rewarding, Citibank and UOB cardmembers enjoy 15% off the À La Carte Dim Sum Buffet with a minimum of four full-paying adults.

Beyond the dining room, guests can also savour their meal at the restaurant's alfresco area – a welcoming, pets-friendly space where furry companions are invited to join in the occasion. As a special highlight, diners who visit for high tea can enjoy one complimentary Pets-Friendly Imperial High Tea set (worth S\$55++ per person) with a group of four dine-in guests and one pet – a thoughtful extension of hospitality that celebrates togetherness in every form.

For promotional details, please visit [Si Chuan Dou Hua Restaurant's dining offers page](#).

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High-resolution images can be downloaded from: <https://bit.ly/4bo2zGW>

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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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