

MEDIA RELEASE

DISCOVER “A WORLD OF FLAVOURS” WITH SPECIALLY CRAFTED MOUTAI BULAO SET MENUS

四川豆花饭庄呈现茅台不老特别套餐

Singapore, 22 February 2023 – Si Chuan Dou Hua Restaurant has partnered Moutai Bulao (茅台不老) to launch “A World of Flavours”, a series of set menus featuring dishes infused with the world-famous Chinese baijiu. Designed by Executive Chef Hoo Chee Keong, three seasonal set menus will be available exclusively at TOP of UOB Plaza from **now to 31 May 2023**, starting from **\$108++ per person**.



Double-boiled Dried Fugu Fin Soup with Moutai Bulao
(茅台不老河豚鱼骨炖汤)



Sliced King Garoupa in Moutai Bulao with Luffa
(茅台酒香胜瓜浸龙躉鱼片)

Distilled from fermented sorghum and rice and brewed using a 1000-year-old traditional technique, Moutai Bulao is the first spirit in the Kweichou Moutai portfolio to include longans, wolfberries, hawthorn and angelica dahurica, deriving a liquor that is smoother than ever. Each batch takes between three to five years of ageing and production to complete.

Going beyond simply pairing baijiu with Chinese cuisine, Chef Hoo employs its unique flavours in creating brand new dishes. Brilliantly combining the premium liquor with the equally luxurious fugu (pufferfish) fin, he first soaks the dried fin in premium baijiu for 24 hours before double-boiling it to extract the complex flavours of the exotic concoction. The resulting Double-boiled Dried Fugu Fin Soup with Moutai Bulao (茅台不老河豚鱼骨炖汤) is equal parts indulgent and comforting. With Si Chuan Dou Hua being the only Chinese restaurant in Singapore to serve fugu, this is one dish that cannot be enjoyed anywhere else!

Chef Hoo's Cantonese culinary talents shine in his Sliced King Garoupa in Moutai Bulao with Luffa (茅台酒香胜瓜浸龙趸鱼片). Using King Garoupa that can grow up to more than 30kg, he cooks the fish to just the right level of doneness, adding a dash of Moutai Bulao for a subtle and sweet fragrance.

For those who enjoy more fiery flavours, the Steamed Cod Fish with Moutai Bulao in Preserved Chilli (茅台酒不老酒秘制剁椒蒸鳕鱼) will delight. The fresh, flaky meat of the oily white fish is perfectly complemented with the bold, spicy flavours of chillies infused with Moutai Bulao and painstakingly fermented for five days.

These dishes feature in the "A World of Flavours" set menus, alongside Chef Hoo's specialities such as **Braised Six-head Abalone served with Homemade Bean Curd with Spinach and Broccoli (六头鲍鱼碧菠豆腐伴西兰花)** and **Deep Fried Fugu Milt with Truffle Salt (松露盐脆河豚鱼白)**.

Our “A World of Flavours” set menus are available from \$108++ per person from now to 31 May 2023, exclusively at TOP of UOB Plaza. UOB Cardmembers enjoy 15% savings on promotional set menus and will receive a complimentary Moutai Bulao Gift Set (worth \$170) with a minimum spend of \$1,000 on the highest-tiered set menu, priced at \$148 per person.

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For media enquiries and high-resolution pictures, please contact:

Abigail Chang

Lifestyle Marketing Manager

Tel: +65 65354968

Email: abigail.chang@pphg.com

Linda Loke

Director of Restaurants, Bars & Events

Tel: +65 6535 6006

Email:

linda.loke@sichuandouhua.com

For dining reservations, please contact Si Chuan Dou Hua Restaurant at:

TOP of UOB Plaza

80 Raffles Place, #60-01

UOB Plaza 1, Singapore 048624

+65 6535 6006 OR top@sichuandouhua.com

About Si Chuan Dou Hua

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.