

MEDIA RELEASE

AN AUSPICIOUS THREE WITH SI CHUAN DOU HUA'S CHINESE NEW YEAR 2023 MENU

- *The brand's three chefs, including new-joiner Chef Dave Lai, deliver contemporary takes on the Chinese New Year menu*
- *Menu celebrates long-time relationships, with the return of fugu yusheng and new partnerships with Vietnam-based Café RuNam and Moutai Bulao*
- *UOB, AMEX and DBS cardmembers get 15% off for selected items*

SINGAPORE, 8 NOV 2022 – Usher in 2023 with Si Chuan Dou Hua and celebrate the magic of trios – three outlets, three amazing chefs and three card partnerships to sweeten your Chinese New Year reunions from **6 January to 5 February 2023**. The Chinese New Year menu starts from **\$98++ per pax** for diners joining us physically at our respective outlets.

SOMETHING FOR EVERYONE

Aside from exciting dine-in set menus, guests can also look forward to the return of our **Home Delivery Menu** for TOP of UOB Plaza consisting of various items including *pencai* and *yusheng*, available from 21 January – 5 February exclusively for UOB cardmembers. Prices start from **\$588+ for 6 pax** and **\$888+ for 10 pax**.

For those looking for some sweet treats, the outlets at **TOP of UOB Plaza** and **PARKROYAL on Beach Road** offer **Chinese New Year goodies** starting from \$68+ for a *nian gao* and carrot cake combination, and \$78+ for a kueh lapis and your choice of nian gao or carrot cake. The goodies come with our **pu-erh tea cake** (普洱茶饼) which makes a great accompaniment to them. Cardmembers of UOB, DBS and AMEX enjoy 15% off their purchase earlier, from 9 January – 5 February.



Top: Home Delivery Menu (TOP of UOB Plaza); **Bottom:** Chinese New Year Goodies

Finally, for something lighter on the palate, TOP at UOB Plaza and PARKROYAL on Beach Road diners can order the **Chinese New Year High Tea** starting from \$48++, with a miniature *yusheng* for some 'huat' to go with your teatime. TOP at UOB Plaza guests can upgrade at \$58++ for a cocktail specially curated by 'Top 50 Bars' Chuan by Nutmeg & Clove to go with it.

To sweeten the deal for UOB cardmembers, for every 3 guests that select the high tea set menu, 1 dines free. The promotion runs from 21 January to the end of February 2023.



Chinese New Year High Tea with Cocktail (\$58++)

THREE TO PACK A PUNCH



Fugu Yusheng (河豚鱼生)

The three Executive Chefs have put their own spin on the Chinese New Year menu dishes this year. **Executive Chef Hoo Chee Keong** from TOP of UOB Plaza kicks things off with a fresh and contemporary **Fugu Yusheng** (河豚鱼生), available through the set menu and a la carte at \$198++. Placed upon a bed of fresh greens instead of shredded vegetables and drizzled with the yuzu sauce, the dish makes for a refreshing start to the set menu. The fugu sashimi is exclusive to all three outlets this Chinese New Year, being the only Chinese restaurant in Singapore to serve it.

Guests ordering the set menu can also enjoy the **Braised Rice with Mullet Roe, Lobster, Waxed Meat and Pumpkin** (乌鱼子龙虾腊味金瓜饭). The sweet pumpkin balances out the burst of flavour from the mullet roe, making it both enjoyable and extravagant.



Braised Rice with Mullet Roe, Lobster, Waxed Meat and Pumpkin (乌鱼子龙虾腊味金瓜饭)



Steamed King Garoupa with Spring Onion Sauce (碧绿葱香浸龙趸)

New to the brand but no stranger to Sichuan cuisine, **Executive Chef Dave Lai** has been delighting guests at PARKROYAL on Beach Road since he joined in March 2022. Making a splash this Chinese New Year will be his **Steamed King Garoupa with Spring Onion Sauce** (碧绿葱香浸龙趸) priced at \$40++. The Indonesia-bred king garoupa, which can grow up to more than 30kg, has been gaining popularity in recent years with its increasing freshness due to improved farming techniques.

Playing to Chef Lai's strength in Sichuan-style cooking, it is just as jam-packed with flavour as it is with spring onions. For those looking for a stronger punch, the Sichuan peppercorn on top is not for decoration, but for the distinctive numbing spice that we have come to know and love Sichuan cuisine for.

If you're looking to double down on Sichuan cuisine, look no further. Priced at \$20 per 100g during Chinese New Year, PARKROYAL on Beach Road brings back the beloved **Spicy Sichuan-style Lobster (香辣大龙虾)**, a hit with spice lovers.



Spicy Sichuan-style Lobster (香辣大龙虾)

At PARKROYAL on Kitchener Road, **Executive Chef Leong Wing Cheung** flexes his strength in applying traditional techniques to new delights. In his homely **Double-boiled Chicken Broth with Whole Conpoy, Dried Mussel and Preserved Vegetables (老菜脯原只干贝炖鸡汤)** at \$22++ per pax, the conpoy, dried mussels and preserved vegetables elevate the flavours of the unassuming chicken broth.



Double-boiled Chicken Broth with Whole Conpoy, Dried Mussel and Preserved Vegetables (老菜脯原只干贝炖鸡汤)

Delicate flavours are Chef Leong's expertise, and you see it in his **Fresh Pistachio Cream with Mini Glutinous Rice Dumplings** (开心果丸子露) at \$12.80++, with the mini rice dumplings in the pistachio cream signify little treasures aplenty this Chinese New Year.

Guests can also take in the masterful **Crispy Taro filled with Duck Fillet, Salted Egg Yolk and Grain Rice garnished with Pickles** (黄金荔茸鸭) from \$68++ for half a portion, a savoury treat with its unique blend of duck and salted egg yolk.



Top: Crispy Taro filled with Duck Fillet, Salted Egg Yolk and Grain Rice garnished with Pickles (黄金荔茸鸭); Bottom: Fresh Pistachio Cream with Mini Glutinous Rice Dumplings (开心果丸子露)

CELEBRATING RELATIONSHIPS

The restaurant is celebrating long-time relationships this year, being the first Chinese New Year with no dining restrictions since the pandemic hit in 2020. As families and friends get together freely, Si Chuan Dou Hua is celebrating a decade of friendship with the owners behind **Vietnam-based Café RuNam**, renowned for its exceptional coffee beans and quality in Vietnam. Its impressive coffee machine will soon make its debut at TOP of UOB Plaza, so diners can look forward to being asked “coffee or tea” at a Chinese restaurant for a change!

Finally, for every \$1,000 spend on the Chinese New Year set menu per table, diners will be presented with the delicate **Moutai Bulao (茅台不老)**. The smooth *baijiu* will be a hit for health-conscious drinkers, with natural ingredients like longan and wolfberries in its brew.

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