



Executive Cantonese Chef Hoo Chee Keong Opens A New Chapter At Si Chuan Dou Hua With His Refined Interpretations of Cantonese Cuisine

精心精巧，有姿有味，执行广东主厨何志强精致料理为四川豆花饭庄揭开新篇章

(Singapore, 24 Jun 2021) Executive Cantonese Chef Hoo Chee Keong is changing times at Si Chuan Dou Hua Restaurant, Top of UOB Plaza with his refined takes on Cantonese Cuisine.

Since April 1 this year, the newly minted executive chef has been devoting himself to curating a dining experience of finesse, updating the menu with refreshing and enlivening interpretations, anchored on traditional cooking values and techniques.

Chef Hoo's reverence for premium fresh seasonal produce is evident as he injects the menu with premium boutique finds of Kanto sea cucumber, black garlic, pacific cod and organic produce.

"With great produce, you naturally get inspired and want to deliver your personal best to treat it. We do not use MSG in the restaurant, so the flavours you get are fully and originally derived from the ingredients and the combination of it, retained and elevated for diners using good old cantonese cooking."

Epicureans would be pleased to find contemporary approaches on Chef Hoo's instagrammable plates, presented with creative flair and a quiet elegance.

His new signatures for Si Chuan Dou Hua are available à la carte or in a highly approachable 6 course tasting menu at \$88++.

Kick off this all new Tasting Menu with the Four Delicacies Combination (豆花精品四拼, \$28++ /per person), comprising an umami laden Chilled Homemade Beancurd with Century Egg, Crispy Fish Skin with Fish Roe, Pan Fried Goose Liver with Watermelon and Shredded Celtuce with Sake and Fresh Crab meat.



Next on the line up is a full bodied Double Boiled Japanese Black Garlic Kanto Sea Cucumber Soup (养生黑蒜关东辽参炖鸡汤, \$38++ /per person) . The star of this nourishing clear soup is a specially selected Kanto Sea Cucumber, which came dried with a hefty price tag of close to a thousand dollars per kilogram. Treatment of the sea cucumber requires days of soaking in cold and hot water to open the sea cucumber up before cleaning can be done.



Rejuvenate the body with this nourishing clear soup featuring the Kanto Sea Cucumber! 黑蒜关东辽参炖鸡汤温补滋润。

Chicken is an important ingredient for double boiled soups. All for personalised service, the attentive Chef Hoo had the chicken steamed and bones removed before double boiling the soup for an hour and a half. The sea cucumber is then added in the last half hour of cooking. For natural sweetness, Japanese black garlic is used and the power of the black garlic greets you once the lid of the soup bowl is removed.

Armed with the intention to create surprising moments on the table, Chef Hoo goes on to explore forms in food. The Deep Fried Cod with Cordyceps Flower in Homemade Soybean Stock (野珍菌豆浆浸鳕鱼, \$26++ /per person) shows the cod off in a dramatic golden bloom.



"This dish is a nod to the many late night suppers I had after work. For me, supertime is always Teochew fish head steamboat time. Some steamboat joints use milk in the soups, but I much prefer boiling fish bones and white cabbage to a milky white broth, to which I would add homemade non GMO soybean milk for a touch of soybean accent. This is not only healthier but harks back to the restaurant's brand and signature beancurd delights it is known for."



Inspired by Teochew Fish Head Steamboat, this dish of cod features an infusion of homemade soybean milk. 潮州鱼头炉启发的这道菜，创意融入四川豆花自制豆浆。

He slices the pacific cod lengthways and sideways before dabbing it with a blend of starch and immediately deep frying it. In one to two minutes, the cod pulls off a bloom and he dresses this on a plate with cordyceps flower and mushrooms. A table side serving of the soy infused soup stock invites you to dig in.

"The key to deep frying a nice piece of cod would be oil or temperature control. We have to deep fry it immediately after starching, otherwise, moisture would seep out of the fish and end up cloying everything. The bloom you look for would not show up. It is also important to use medium heat for frying and afterwards, high heat to drive the oil out."

Earlier on in 2015, Chef Hoo had represented Singapore in a "Gourmet Master Chefs" culinary contest with this dish and came in Silver.



The Cod bloom, deep fried to perfection, is also offered with passion fruit sauce on yet another palate pleaser of Deep Fried Cod served with Passion Fruit Sauce (百香果酱脆太平洋鳕鱼, \$22++ /per person) , perfect for the young and old alike.

Meat lovers would enjoy Chef Hoo's showcase of Smoked Spare Rib with Lychee Wood Crumb (荔枝木烟燻酱香排骨, \$18++ /per person). Pork ribs are fried, steamed before seasoning with a blend of sauce and spice, then drenched in oil. Just before service, Chef Hoo applies a modern approach to smoking the ribs with apple wood and lychee wood for an added dimension of flavour.



Pork Ribs are smoked with apple and lychee wood for an added dimension of flavour. 挑逗味蕾也刺激视觉，美好滋味的呈现可以如此精彩。

Illustrative of Chef Hoo's values and philosophy in cooking, Pan Fried Australian Wagyu Beef served with Si Chuan Green Chilli and Soya Sauce (豉油王虎皮青椒澳洲和牛, \$40++ /per serving 120g) marries premium Japanese produce with



uncomplicated cooking methods. Flavours are uplifted with premium soy and Si Chuan Green Chilli, an ingredient which reminds diners of the restaurant's journey in Si Chuan cuisine.

We highly recommend the Braised Vermicelli with Fresh Clam and Bittergourd (啦凉瓜焖白米粉, \$12++ /per person or \$24++ /per portion good for 2-3pax), a comforting treat which is perfect anytime, anyday. The magic of this dish lies in soaking the vermicelli one day ahead of cooking and shallow frying the vermicelli before cooking with clams and soup stock for that unmissable wok hey.

Another signature is the Braised Boston Lobster with Pearl Rice and Crispy Rice Toppings (波士顿龙虾珍珠饭, \$68++ /per portion good for 3-4pax) , prepared with pearl rice in a full bodied, rich stock made from boiling crustacean shells. Lobster is drenched in oil before adorning the fragrant pearl rice in a mini claypot, while crispy rice toppings make for yet another dimension of playful textures.



All the richness of this rice dish is in the robust stock, prepared by boiling crustacean shells for rich flavour.
精心炮制的龙虾饭，有壳类海鲜熬制的高汤精华。

End your exquisite meal with Pink Guava with Sago Cream topped with Sour Plum Ice Cream (粉红俏佳人, \$12++ /per person) or a refreshing Double Boiled Pear with Peach Gum Yuzu Tea (桃花柚子茶炖梨, \$15++ /per person). Packham pears are cored then steamed in yuzu tea for an hour. Separately, peach resin is also steamed with yuzu tea before plating them and dressing with flowers.



四川豆花飯莊
Si Chuan
Dou Hua
Restaurant

Like a breath of fresh air you experience on a bright summer's day, this dessert speaks of Chef Hoo's pursuit for purity of flavours.



End your meal with this pretty treat of a dainty steamed pear sitting atop yuzu tea and peach resin.
精巧精致的炖梨甜品，添入柚子茶，清爽可口。

All of the above new dishes are available à la carte, otherwise, we invite you to indulge in a 6 course tasting menu to fully experience Chef Hoo's cooking. Wee Wei Ling, Executive Director of Si Chuan Dou Hua Restaurants says, "We have always wanted to showcase to diners exquisite dining experiences with finesse. With Chef Hoo's new repertoire of beautiful presentations with flavour full on, we want to excite dinners and open a new chapter for dining at Si Chuan Dou Hua."

The images are available here <https://www.dropbox.com/sh/kf865wjeld4ce4g/AADaQv-sc-RCQtF9Iz34f-tsa?dl=0>



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