

## MEDIA RELEASE

### FEAST ON SEAFOOD FROM AROUND THE WORLD IN THE “GIFT OF THE SEAS” SPECIAL

四川豆花饭庄呈现“海之鲜，味之和”美食体验

- *Promotional menu features two beautifully presented seafood platters with a selection of sustainably sourced items, a first for the restaurant*
- *“Gift of the Seas” will be available from 15 October till the end of the year only at TOP of UOB Plaza, with four set menus starting from \$68++ per person*

**SINGAPORE, 15 OCT 2021** – Si Chuan Dou Hua Restaurant invites guests on an epicurean journey at the TOP of UOB Plaza with their “**Gift of The Seas**” special, featuring the best that the ocean has to offer from around the world this season. The promotional menu runs from 1 October 2021 till the end of the year, featuring two signature seafood platters and four set menus priced from \$68++ per person.

#### THE WORLD ON A PLATTER



The best from the bountiful seas presented in Chef Hoo's seafood degustation platter. 体验鲜味，由执行广东主厨何志强精心炮制的御品海鲜霸王盘开始。

As imagined by Executive Cantonese Chef Hoo Chee Keong (中餐行政总厨何志强), the journey starts off with the **Imperial Seafood Platter** (御品鲜海霸王, \$158++), an umami platter of treasures. Perfect for up to four persons, this highly Instagrammable treat features eight types of seafood from around the world:

- **Alaskan king crab legs;**
- **Crabs and live abalone** from South Africa;

- Scottish **bamboo clams**;
- **Green mussels** from New Zealand;
- **Live prawns** from Vietnam;
- **Scallops** from China, and
- **Boston lobsters** hailing from the United States

Sustainably-sourced lobsters and prawns star in the **Blossom Seafood Platter** (缤纷海鲜大集会 \$88++), alongside crabs, scallops, bamboo clams and green mussels.

You can take your pick – or dip – with **six types of sauces**, inspired by the Restaurant's roots in Sichuan cuisine. They include Sichuan delights *yuxiang* (鱼香) and *mala* (麻辣); a sharp garlic sauce; black pepper sauce; as well as two sauces – miso and wasabi – which are recipes from Si Chuan Dou Hua Restaurant's branch in Tokyo.

"Gift of the Seas" also serves up Chef Hoo's newly created steamed and wok-fried seafood treats such as **Traditional Steamed Bamboo Clam with 30-year Orange Peel** (三十年老陈皮豉汁蒸竹蚌 \$12++), **Traditional Steamed Abalone with Soy Sauce and 30-year Orange Peel** (三十年老陈皮豉汁蒸鲍鱼 \$38++/per pc), and the delectable **Stir-fried Fresh Abalone and Sliced Pork with Leek in Spicy Sauce** (回锅肉香辣炒鲜鲍 \$48++), among others.

Champagne lovers can jazz up the seafood degustation experience with a range of **Charles Heidsieck and Piper Heidsieck champagnes**.

## SUSTAINABLY SOURCED INGREDIENTS

The oceans hold much treasure, being the planet's largest ecosystem and supporting many habitats and livelihoods of people, and Si Chuan Dou Hua Restaurant is humbled to be able to take a small step in securing the seas. The platters feature sustainable seafood items, reflecting the restaurant's values when it comes to ingredient sourcing.

Live prawns were sourced from **GAP (Good Aquaculture Practices)-certified farms**, adhering to stringent guidelines on food safety, ecological and environmental care, among other criteria.

Meanwhile, the platters' **MSC (Marine Stewardship Council)-certified lobsters** are harvested using baited traps, designed to allow smaller lobsters to escape. This allows smaller lobsters to grow and reproduce, thereby increasing the lobster population and helping to prevent overfishing.

## AMEX CARD SPECIALS

From 1 October till the end of the year, American Express Premium Cardmembers will enjoy 15% savings off the “**Gift of the Seas**” set and a la carte menus during lunch and dinner, exclusively at Si Chuan Dou Hua at TOP of UOB Plaza.

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### About Si Chuan Dou Hua Restaurant

The Si Chuan Dou Hua group of restaurants is renowned for the quality and authenticity of its Sichuan and Cantonese dishes. Since its inception in Singapore in 1996, the group has successfully built a regional presence in Japan, Malaysia and Myanmar through its stable of five restaurants. The exceptional dining experience is complemented with a skilled Tea Master who combines acrobatics, gymnastics and dance in the traditional art of tea-pouring, as well as a selection of more than 30 types of premium Chinese teas from the adjoining Tian Fu Tea Room.

For more information, please refer to [www.sichuandouhua.com](http://www.sichuandouhua.com).