

FOR IMMEDIATE RELEASE

**CHEFS FROM SINGAPORE, TAIWAN AND JAPAN CO-CREATE
EXCEPTIONAL VEGETARIAN CUISINE**

New vegetarian menus this year will feature various premium seasonal ingredients

新加坡，台湾及日本厨师联手推出蔬食料理

(Singapore, 30 May 2019) – From 1 June to 31 July 2019, Si Chuan Dou Hua Restaurant introduces its popular vegetarian promotion for the fourth consecutive year. This year, "Vegetables without Borders (精进料理)" witnesses the collaboration of **Executive Chef Zeng Feng (执行四川主厨曾锋师傅)** from Singapore's **Si Chuan Dou Hua Restaurant** with **Guest Chef Sean Hsueh (薛永鸿师傅)** from Taipei's **Yang Ming Spring Green Kitchen (阳明春天)**, as well as **Guest Chefs Minoru Yazaki (矢崎 稔师傅)** and **Takao Inoue (井上 高男师傅)** from Tokyo's **Si Chuan Dou Hua Restaurant**. As a result of this unique collaboration, the meatless set menus will include dishes with the influences of Sichuan, Taiwanese and Japanese cuisines, with many creations featuring ingredients native to these areas.



An array of the ingredients used in this year's creations
在今年的菜肴里所使用的一些食材

"Vegetables without Borders" promotional menus are available at TOP of UOB Plaza at **\$78 and \$98 per person** and at PARKROYAL on Beach Road at **\$68 and \$78 per person**, with a minimum of two to dine. UOB Cardmembers enjoy 15% savings on all set menus.



Winner, SPBA - Established Brands

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Use of premium ingredients



Fresh Bamboo Shoot with Tea Salt
茶盐绿竹笋

Coined by the Japanese as the “King of Forest Vegetables”, fresh bamboo shoots are low in sugar and calories. These shoots are in season currently and are imported directly from Taiwan. To allow diners to savour the corn-like sweetness of the fresh bamboo, **Guest Chef Sean Hsueh** prepares the **Fresh Bamboo Shoot with Tea Salt (茶盐绿竹笋)** with a simple boil and serves it with fragrant homemade tea salt.

There is a Japanese saying that Matsutake mushrooms have a better aroma, but Honshimeji mushrooms have a better taste (香り松茸、味占地). Directly imported from Taiwan where a company has successfully cultivated Honshimeji mushrooms (coined 松本茸), the ingredient will be used in many creations such as the **Mushroom Steak with Deep-fried Honshimeji Mushrooms (黑椒猴头菇拼酥炸松本茸)** and **Pan-fried Zucchini and Honshimeji Mushrooms Slices with Black Pepper Sauce (黑椒南瓜松本茸片)**.

Dishes with Sichuan, Taiwanese and Japanese influences



Poached Japanese Pearl Rice with
Taiwanese Oolong Tea and Matsutake
乌龙茶松茸泡饭

Using fragrant Taiwanese Oolong Tea instead of soup stock, **Guest Chef Takao Inoue's** interpretation of the **Poached Japanese Pearl Rice with Taiwanese Oolong Tea and Matsutake (乌龙茶松茸泡饭)** is gentle on the stomach and suitable for diners of all ages. The Japanese Pearl Rice gives a chewy texture to the dish.

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Japanese Turnip with Kombu Broth
昆布炖京都蕪菁

Created by **Guest Chef Minoru Yazaki** from Tokyo's Si Chuan Dou Hua Restaurant, the **Japanese Turnip with Kombu broth (昆布炖京都蕪菁)** sees the use of a whole Japanese turnip (*kabu*) that is known for its high nutrient count and low calorie density. The nutty, sweet root vegetable is served with broth made with kombu. Also known as “the king of seaweeds” due to its high iodine content, kombu is an ingredient often used by the Japanese to make *umami*-filled soup stock.



Bi-coloured Sichuan Chilled Noodles
双色冷面

A twist of the famous spicy and numbing Sichuan Spicy Cold Noodles street snack, this aesthetically pleasant dish is the creation of **Executive Chef Zeng Feng**. Spinach and beetroot are used to create the vibrant green and red noodles in **Bi-coloured Sichuan Chilled Noodles (双色冷面)**. Diners who prefer non-spicy food will be able to enjoy an alternative version of these noodles seasoned with sesame oil.

For enquiries or dining reservations, please call Si Chuan Dou Hua Restaurant at:

TOP of UOB Plaza +65 6535 6006
80 Raffles Place, #60-01
UOB Plaza 1, Singapore 048624

PARKROYAL on Beach Road +65 6505 5722
7500 Beach Road, Singapore 199591

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For more information and high-resolution pictures, please contact:

Pamela Tan

Neo Weiqi

Assistant Director of Marketing Communications

Marketing Communications Executive

Tel: +65 9190 1484

Tel: +65 6808 8990

Email: pamela.tan@sichuandouhua.com

Email: neo.weiqi@sichuandouhua.com

About Si Chuan Dou Hua Restaurants

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 and Myanmar through its stable of six 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.



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Issued by: Dou Hua Restaurants Pte Ltd

Singapore

TOP of UOB Plaza

80 Raffles Place, #60-01, UOB Plaza 1,
Singapore 048624
Tel: (65) 6535 6006
Fax: (65) 6534 5875

Our Tampines Hub

1 Tampines Walk, #01-99 Festive Mall,
Singapore 528523
Tel: (65) 6386 8113
Fax: (65) 6386 8110

PARKROYAL on Beach Road

7500 Beach Road, Singapore
199591 Tel: (65) 6505 5722
Fax: (65) 6298 0716

PARKROYAL on Kitchener Road

181 Kitchener Road
Singapore 208533
Tel: (65) 6428 3170
Fax: (65) 6434 3184

Japan

Tokyo, Japan

Shin Marunouchi Building 6F, 1-5-1 Chiyoda-ku,
Tokyo, Japan 100-0005
Tel: (03) 3211 4000
Fax: (03) 3211 4002

Myanmar

PARKROYAL Yangon

33 Alan Pya Phaya Road, Dagon Township, 11191, Yangon,
Myanmar Tel: (95) 1 250 388
Fax: (95) 1 252 478