

## MEDIA RELEASE

### REAPING PROSPERITY: SI CHUAN DOU HUA CHINESE NEW YEAR MENU FEATURES EDIBLE FLOWERS IN FIRST-TIME EXCLUSIVE

- *Si Chuan Dou Hua's Chinese New Year 2022 menu features curated combinations of edible flowers, bringing extra visuals and flavour*
- *As the only Chinese restaurant licensed to serve it, Si Chuan Dou Hua also brings back the exclusive fugu sashimi decorated in the face of a tiger*
- *Its Chinese New Year menu offers something for everyone, whether they decide to dine in or enjoy the festivities from home*

**SINGAPORE, 1 DEC 2021** – It's the little joys in life worth celebrating, a festive message that rings true throughout **Si Chuan Dou Hua Restaurant's Chinese New Year 2022 menu**. Every detail in the menu will speak volumes of the care, attention and well wishes poured into every guest that joins us.

From **10 January to 15 February 2022** starting at \$98++, guests may enjoy their meals at our restaurants or opt for our **Home Reunion Set** instead, packed and delivered to keep its freshness when it reaches your dinner table. See more menu highlights for dining in **Annex A** or home meals in **Annex B**.

### A TWIST TO THE CLASSICS



*Tiger-shaped Fugu Yusheng with Ice Plant, Fresh Greens  
& Edible Flowers (像生虎河豚鱼生)*

Direct from farm to plate, Si Chuan Dou Hua is proud to share its exclusive partnership with local farm **Petalicious** to source and curate **fresh edible flowers** for the dishes. Together with the Petalicious team, Si Chuan Dou Hua has selected fun combinations of edible flowers to deliver big flavour impact on our dishes.

In the **yusheng (鱼生)** for instance, a pairing of **Ulam Raja** and **Szechuan leaves** adds an extra burst of flavour. The Ulam Raja flowers add a tart mango taste, and the Szechuan leaves give you a warm buzz without the normal punch associated with its parent plant, the Szechuan peppercorn of *mala* (麻辣) fame.

To top off the dish, Si Chuan Dou Hua brings back its exclusive **Fugu yusheng (河豚鱼生)**, with the *fugu* (pufferfish) sashimi shaped in the face of a Tiger to welcome the year. The *fugu* sashimi is also a nod to its Japanese significance of happiness and prosperity for the year. As the first and only Chinese restaurant licensed to serve the *fugu*, we are equally proud to continue serving it in classic Chinese style.

## LITTLE TOUCHES MAKE ALL THE DIFFERENCE

Diners get to savour the little details that make all the difference. The PARKROYAL on Kitchener Road exclusive **Stir-fried Egg White, Diced Abalone, Milk and Crab Meat served in Crab Shell (顺德大良鲍鱼鲜蟹盖)** delivers the exciting experience of eating a crab straight out of its shell. And down the road at PARKROYAL on Beach Road, the menu stays close to its Sichuan roots with a mouth-watering **Lobster in Hot & Spicy Sauce (干锅麻辣开边龙虾)**.



(LEFT) Stir-fried Egg White, Diced Abalone, Milk and Crab Meat on Crab Shell  
(顺德大良鲍鱼鲜蟹盖) at PARKROYAL on Kitchener Road;

(RIGHT) Lobster in Hot & Spicy Sauce (干锅麻辣开边龙虾) at PARKROYAL on Beach Road

The menu weaves in various references to the Year of the Tiger as well, starting with the **Double-boiled French Spring Chicken Soup with Black Tiger's Paw Mushroom and Conpoy (黑虎掌螺头炖法国黄油鸡汤)** features a black tiger's paw mushroom to complement a nourishing warm treat. To cap off the meal, the adorable **tiger-shaped nian gao (像生虎年糕)** will be a hit with the youngsters.



The tiger-shaped nian gao 像生虎年糕 will be a delight for the family, especially once you get past its adorable face and pop it into your mouth



## WELL-BEING ESSENTIALS

Spread joy beyond the dinner table – in partnership with **Haw Par Corporation**, every table may bring home an assortment of **Tiger Balm essentials** to reinvigorate the body long after the meal is over, in a classy faux leather tote bag adorned with the face of a tiger.

Exclusively for UOB card members who prefer liquid courage over soothing balms to wind down, a single spend of \$1,000 at the restaurant will net you a **Glenfiddich 15 Years Single Malt Scotch whisky** with a **customised label**; for larger spends of at least \$1,500, have your name or a lucky friend's name on a **Glenfiddich 18 Years Single Malt Scotch whisky** instead. View the list of promotions in **Annex C**.

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## ANNEX A – Menu Highlights

Tiger-shaped Fugu Yusheng with Ice Plant,  
Fresh Greens & Edible Flowers  
像生虎河豚鱼生  
\$198++ per order

A visual and flavour delight, the Fugu sashimi makes its return for the 6<sup>th</sup> year at Si Chua Dou Hua, the only Chinese restaurant licensed to serve the pufferfish delicacy.



Double-boiled French Spring Chicken Soup  
with Black Tiger's Paw Mushroom and  
Conpoy  
黑虎掌螺头炖法国黄油鸡汤  
\$78++ per order  
*\*TOP of UOB Plaza exclusive*

The premium French Spring Chicken is accompanied by the black tiger's paw mushroom, a nod to the Year of the Tiger.



Waxed Meat Rice with Foie Gras served in  
Bamboo Stem  
鹅肝腊味竹筒饭  
*Only available with purchase of set menu*  
*\*TOP of UOB Plaza exclusive*

Like yin and yang, the waxed meat rice with foie gras is paired off with a minced meat dumpling to balance the senses in your mouth.



**Lobster in Hot & Spicy Sauce**

干锅麻辣开边龙虾

\$18++ per 100g

*\*PARKROYAL on Beach Road exclusive*

Si Chuan Dou Hua's Beach Road menu will pay homage to its Sichuan roots, kicking things off with a deep bowl of hot & spicy lobster.



**Steamed Tiger Grouper with Preserved Chilli**

剁椒蒸老虎斑

\$16++ per 100g

*\*PARKROYAL on Beach Road exclusive*

Just as we hope for abundance every year, the steamed Tiger Grouper will come with a healthy surplus of preserved chilli.



**Stir-fried Tiger Prawn with Soya Bean Crisps and Shiso Leaf in Osmanthus Sauce**  
 桂花香酥老虎虾

\$22++ per pax

*\*PARKROYAL on Kitchener Road exclusive*

Fresh succulent prawns go perfectly well with soya bean crumbs for that extra crunch in your mouth.



Stir-fried Egg White, Diced Abalone, Milk  
 and Crab Meat served in Crab Shell  
 顺德大良鲍鱼鲜蟹盖  
 \$48++ per order  
 \*PARKROYAL on Kitchener Road exclusive

Almost like eating it fresh out of its shell, the  
 luxurious combination of crab meat and  
 abalone is bound to delight.



Steamed Grouper Fish Roll with Truffle  
 Sauce  
 碧绿伴红斑鱼卷  
 \$32++ per pax  
 \*PARKROYAL on Kitchener Road exclusive

Its small size make up for big flavour, with  
 the freshness of the steamed groupa and  
 the punch of truffle sauce.



Tiger-shaped Nian Gao  
 像生虎年糕  
 \$12++ for 3 pieces  
 \*TOP of UOB Plaza exclusive

Destined to be a crowd favourite, the tiger-  
 shaped nian gao can be popped straight  
 into your mouth.



Lunar New Year Imperial High Tea  
 农历新年宫廷下午茶  
 \$48++ at PARKROYAL on Beach Road  
 \$58++ with Tropical Glow Cocktail at TOP  
 of UOB Plaza exclusive (see photo on right)



**ANNEX B – Home Delivery / Self pick-up Options**

Lunar New Year Home Reunion Set  
 新春外卖套餐  
 \$288+ for up to 4 pax  
 \*TOP of UOB Plaza exclusive



CNY Goodies (Assortment of Carrot Cake, Nian Gao & Kueh Lapis)  
 新年贺礼  
**Prosperity Set:** \$38.80+ for Carrot Cake & Nian Gao  
**Happiness Set:** \$58.80+ for Kueh Lapis and Choice of Carrot Cake OR Nian Gao  
**Fortune Set:** \$78.80+ for 2 x Kueh Lapis  
 \*TOP of UOB Plaza and PARKROYAL on Beach Road exclusive





<p>CNY Goodies (Pan-fried New Year Cake with Soya Bean Crisps)                  新年贺礼 (皇沙酥元宝年糕)                  \$36.80+                  *PARKROYAL on Kitchener Road exclusive</p>	
<p>CNY Goodies (Pan-fried Yam Cake with Sakura Shrimps and Fish Skin)                  新年贺礼 (金虎鱼皮樱花虾香芋糕)                  \$46.80+                  *PARKROYAL on Kitchener Road exclusive</p>	

**ANNEX C – Promotions**

Promotion	Validity
20% off ala carte menu for the first three days from 1 – 3 February 2022	Exclusive for UOB, AMEX and HSBC card members
Glenfiddich 15 Years Single Malt Scotch Whisky with customisable label	Exclusive for UOB card members with a spend of \$1,000 per receipt
Glenfiddich 18 Years Single Malt Scotch Whisky with customisable label	Exclusive for UOB card members with a spend of \$1,500 per receipt
Tiger Balm Well-being Essentials Tote Bag	With every spend of \$600 on a set menu per receipt
Free Chinese New Year Home Delivery	With spend of \$200 and above on CNY Goodies