

FOR IMMEDIATE RELEASE

**PRESERVING DISAPPEARING TRADITIONAL FLAVOURS IN
'100 SICHUAN DELIGHTS, 1 GASTRONOMIC FEAST'**

“一菜一格，百菜百味” 传承川菜的精髓

(Singapore, 2 July 2019) – The popular ‘100 Sichuan Delights, 1 Gastronomic Feast’ promotion, returns for the fourth consecutive year from **8 July to 30 September 2019** at PARKROYAL on Beach Road. This year’s à la carte buffet sees 102 dishes in 26 flavour profiles. Available at **\$60 per adult**, diners can enjoy a complimentary glass of sake while children from the age of six to 12 dine at \$30 per pax.



A variety of Sichuan dishes available in this year’s menu, alongside frequently used spices in Sichuan cuisine
在今年菜单里一系列的菜肴以及香料

Resurfacing traditional flavours

A promotion stemmed from Executive Sichuan Chef Zeng Feng’s (执行四川主厨曾锋师傅) wish to showcase multiple facets of Sichuan cuisine beyond the popular “mala” flavour, he shares “it is important to retain traditional flavours as they represent the Sichuan culture and are characteristic of the cuisine.” The nutty Sesame and Pepper Sauce (麻酱) flavour and the fragrant and mildly numbing Sichuan Minced Pepper and Spring Onion Sauce (椒麻) flavour are two examples of distinct Sichuan flavours that are slowly disappearing.

Preserving disappearing traditional flavours in '100 Sichuan Delights, 1 Gastronomic Feast' /2



Four of the twenty new dishes from this year's menu
今年新菜里的其中四道

Another lesser known aspect of Sichuan cuisine is its unique repertoire of main dishes which are sweet in flavours, such as the *Steamed Pork Belly in Sweet Sauce* (龙眼甜烧白). A traditional Sichuan dish, its sweetness comes from the red bean paste that is intricately wrapped within thinly sliced pork belly.

This year's promotional menu also sees the addition of Fresh Pepper and Preserved Chilli (鲜椒与泡椒) dishes - a flavour that is a hit with fans of Sichuan cuisine. Apart from using red fresh chilli, green preserved chilli is used to create this appetising flavour that is both spicy and sour at the same time. In the promotional menu, this flavour is used to create dishes such as *Pork Knuckle with Fresh Chilli* (鲜椒肘子) and the *Marinated Chicken Feet with Preserved Chilli* (泡凤爪).



Pork Knuckle with Fresh Chilli
鲜椒肘子

Preserving disappearing traditional flavours in '100 Sichuan Delights, 1 Gastronomic Feast' /3

Catering to local diners

Having been with Si Chuan Dou Hua Restaurant since its founding in Singapore in 1996, Chef Zeng Feng had to introduce authentic Sichuan flavours at a time when the cuisine was not familiar to locals. He recalls having to make subtle changes to his recipes to cater to local diners.

One of the restaurant's most popular dish, "*Chong Qing*" *Diced Chicken with Dried Chilli* (重庆辣子鸡) is traditionally prepared with bone-in diced chicken. However, Chef Zeng Feng used boneless chicken instead for the convenience of the diners.

Sichuan being an inland province, does not incorporate seafood in their diet. Being a sea bound country however, seafood such as fish or squid are commonplace ingredients in Singapore. Hence Chef Zeng Feng experimented multiple rounds to create seafood dishes in authentic Sichuan flavours, such as the *Fresh Scallops with Minced Sichuan Pepper Sauce* (椒麻带子) and *Braised Fish in Spicy Bean Paste* (豆瓣鱼).

A total of 102 dishes will be featured in this year's '**100 Sichuan Delights, 1 Gastronomic Feast**' (一菜一格, 百菜百味) à la carte buffet, available exclusively at PARKROYAL on Beach Road from **8 July to 30 September 2019**. With a minimum of four diners to dine, the buffet is priced at **\$60++ per adult** and **\$30++ per child**, and available daily for both lunch and dinner.

UOB Cardmembers enjoy one dines free with three paying adults on the à la carte buffet.

For further enquiries and reservations, please contact Si Chuan Dou Hua Restaurant at:

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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, Malaysia 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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