



FOR IMMEDIATE RELEASE

**MA LA LOBSTER ROLL AND CRISPY NOODLES WITH FRESH LOBSTER
FEATURE IN AN ALL-NEW BABY LOBSTER BUFFET**

Diners who dine at one outlet can enjoy a 30% discount when they dine at the second outlet during the promotional period.

川椒辣酱小龙虾馒头及浓汁小龙虾脆面是全新小龙虾单点自助餐的亮点

(Singapore, 4 March 2019) – From now till 31 May 2019, “A Tale of Twin Baby Lobsters” (双龙出海) debuts at Si Chuan Dou Hua Restaurant, presenting unlimited servings of baby lobsters alongside 40 other Sichuan and Cantonese dishes. Available only at Si Chuan Dou Hua Restaurant at TOP of UOB Plaza and PARKROYAL on Beach Road, menus at both outlets differ to offer diners a greater variety of dishes. Guests who dine at one outlet will enjoy **30% savings** when they dine at the second outlet.



Baby Lobster in Preserved Wild Chilli served with “Man Tou” (川椒辣酱小龙虾馒头)



Crispy Noodles with Baby Lobster (浓汁小龙虾脆面).

The highlights of what can be considered the best Sichuan buffet in town are the unique one-time order dishes. At TOP of UOB Plaza, the classic lobster roll takes on an enticing *ma la* spin. A footlong deep-fried crispy “*Man Tou*” envelops flavourful stir-fried *Baby Lobster in Preserved Wild Chilli* (川椒辣酱小龙虾馒头), exciting the palate with its slight spicy and numbing homemade sauce.

Over at PARKROYAL on Beach Road, Executive Sichuan Chef Zeng Feng serves up *Crispy Noodles with Baby Lobster* (浓汁小龙虾脆面), pairing the succulent crustacean with *Sheng Mian* deep-fried to a crispy perfection, accompanied with flavourful broth that has been boiled down for long hours with lobster shells.



Ma la Lobster Roll and Crispy Noodles with Fresh Lobster feature in all-new baby lobster buffet /2



Fragrant Sichuan Spicy Sauce (香锅小龙虾)

Apart from the one-time orders, unlimited servings of baby lobsters are available in **10 different Sichuan styles** across the two outlets, including the *Stir-fried Baby Lobster with Fragrant Sichuan Spicy Sauce (香锅小龙虾)* and *Sautéed Baby Lobster with Dried Chilli (糊辣小龙虾)*.

Accompanying the seafood feast are 40 other classic Sichuan and Cantonese dishes, such as *Sliced Pork with Minced Garlic and Chilli Sauce (蒜泥白肉)* and *“Chong Qing” Diced Chicken with Dried Chilli (重庆辣子鸡)*.

With a minimum of two adults to dine, “A Tale of Twin Baby Lobsters” is available from now till 31 May 2019 at the following prices:

Dinner from Monday to Thursday

\$78 per adult

Lunch on Saturday and Sunday

Dinner from Friday to Sunday

\$88 per adult

Only available at TOP of UOB Plaza, diners will be able to enjoy their meal with craft beers brewed by homegrown labels, Brewlander and Good Luck, from the adjacent restaurant bar - Chuān @ The Sixtieth (川). A perfect pairing with the fiery Sichuan flavours, diners can choose between the Good Luck Tropical Pilsner or Brewlander Hope (Summer Ale) at a promotional price of \$12 a pint. Craft beers are not entitled to further discounts.

Children from the age of six to eleven will be able to enjoy the buffet at half the adult’s price. AMEX Cardmembers enjoy a 15% savings on their total food bill, with a minimum of four to dine.



Ma la Lobster Roll and Crispy Noodles with Fresh Lobster feature in all-new baby lobster buffet / 3

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

TOP of UOB Plaza

+65 6535 6006

top@sichuandouhua.com

80 Raffles Place, #60-01 UOB Plaza 1

Singapore 048624

PARKROYAL on Beach Road

+65 6505 5722

douhua.prsin@parkroyalhotels.com

7500 Beach Road, The Plaza,

Singapore 199590

- END -

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

Pamela Tan

Assistant Director of Marketing Communications

Si Chuan Dou Hua Restaurants

Tel: +65 9190 1484

Email: pamela.tan@sichuandouhua.com

Zen Yip

Marketing Communications Manager

PARKROYAL on Beach Road

Tel: +65 6505 5608

Email: zen.yip@parkroyalhotels.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.



Ma la Lobster Roll and Crispy Noodles with Fresh Lobster feature in all-new baby lobster buffet / 4

Issued by: Dou Hua Restaurants Pte Ltd

Singapore

PARKROYAL on Beach Road

7500 Beach Road, Singapore 199590

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

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

Our Tampines Hub, 1 Tampines Walk,

Festive Mall #01-99,

Singapore 529684

Tel: (65) 6386 8113

Fax:(65) 6386 8110

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