

FOR IMMEDIATE RELEASE



A BRILLIANT LINE-UP OF CHINESE NEW YEAR SPECIALITIES INSPIRED BY GEMSTONES

Especially on the 10th day of Lunar New Year, also Valentine's Day, diners will receive a pair of rubies or sapphires when they dine on the \$168 per person menu.

四川豆花饭庄农历新年菜肴-展现美食与珠宝的结合

(Singapore, 6 December 2018) – Welcoming the year of the Pig (猪 zhu), Si Chuan Dou Hua Restaurant unveils a line-up of Chinese New Year dishes inspired by jewellery (珠宝 zhu bao), playing on the pronunciation of the Chinese character 'pig'. The restaurant group's head chefs – made up of Executive Sichuan Chef Zeng Feng (执行四川主厨曾锋师傅), Executive Cantonese Chef Leung Wing Chung (执行广东主厨梁永祥师傅) and Consultant Chef Peter Tsang (顾问曾镜雄师傅) – also introduce their creative interpretations of the ingredient pork.

From **14 January to 19 February 2019**, the restaurant's **Lunar New Year set menus** are available from **\$888** onwards for 10 persons.



Prosperity Silver Bait & Homemade Bakkwa with Fresh Greens Yusheng accompanied with Pig-shaped *fugu* sashimi (野菜银鱼蜜制肉干捞生)

Headlining the creations is the *fugu* (pufferfish) sashimi, delicately arranged in the shape of an adorable pig, with Si Chuan Dou Hua Restaurant once again being the only Chinese restaurant to offer it with the prosperity yusheng toss.

The sashimi can be enjoyed with the **Prosperity Silver Bait & Homemade Bakkwa with Fresh Greens Yusheng** (野菜银鱼蜜制肉干捞生), available only at the TOP of UOB Plaza outlet from \$198.





Catering to the increasingly health-conscious crowd with the use of vegetables such as rocket leaves and ice plants, and replacing the sweet yusheng sauce with balsamic vinegar and olive oil, this yusheng also includes homemade tender *Bakkwa* (肉干) and deep-fried Silver Bait that gives the dish a crisp texture.

Over at PARKROYAL on Beach Road, the fugu sashimi can be savoured with the **Auspicious Lo Hei with Crispy Pork Floss and Shredded Jade Abalone** (猪年 千丝吉祥捞起), comprising tasty homemade mala-infused Crispy Pork Floss, alongside julienned radish and carrots at \$98 onwards.

Year of the Pig specialities

Moulded into the shape of adorable piglets, the **Piglet-shaped** *Nian Gao* (猪仔年糕) takes inspiration from the yellow-orange colour of amber, which is formed through the fossilisation of tree resin and said to have healing powers. Each piglet, handmade by our Dim Sum chefs, contains sweet and soft *nian* gao wrapped in yellow-orange coloured skin that is derived naturally from pumpkin.

Available in set menus at TOP of Plaza.

Auspicious Lo Hei with Crispy Pork Floss and Shredded Jade Abalone 猪年千丝吉祥捞起



Piglet-shaped Nian Gao 猪仔年糕

Already a favourite among Si Chuan Dou Hua Restaurant's regular diners, the **Roast Suckling Pig (**猪大 哥贺岁) is stuffed with myriad healthy ingredients such as lotus seeds, green beans, lily buds, millet and chestnuts.

Available at \$328 per order at PARKROYAL on Kitchener Road.



Roast Suckling Pig 猪大哥贺岁





Only available at the TOP of UOB Plaza, the juicy and flavourful **Roasted Pork Ribs with Fermented Bean Paste (金米南乳脯排)** is moist on the inside, yet crunchy on the outside. It is served with a homemade fragrant and tangy sauce of fermented bean paste and sesame, and finished with a lavish sprinkle of golden rice symbolising success and prosperity.

Available from \$48 onwards per order at TOP of UOB Plaza.

With various ingredients stuffed into a whole pig tripe, the **Double-boiled Whole Pig Tripe Soup (**家肥屋润) resembles a treasure-filled pouch, containing premium ingredients such as fish maw, dried scallop, sea whelk and kampong chicken. This hearty soup dish requires at least four hours of slow-cooking before it is served.

Available from \$138 (4-6 pax) per order at PARKROYAL on Kitchener Road.

The luxurious Braised Whole Abalone with Minced Meat in Pumpkin Sauce (玉盘托珠) is inspired by the radiance of a jade bangle - known to bring balance and good luck. A whole abalone lies atop zucchini wrapped around minced pork and is drizzled with golden pumpkin sauce before it is served.

Available at \$56 per order at PARKROYAL on Beach Road.



Roasted Pork Ribs with Fermented Bean Paste 金米南乳腩排



Double-boiled Whole Pig Tripe Soup 家肥屋润



Braised Whole Abalone with Minced Meat in Pumpkin Sauce 玉盘托珠



Encased in a dainty box, the **Peace and Harmony Gift Box (四季平安)** makes an elegant festive gift for family and work associates alike and represents the four colours of the seasons - a snow-white carrot cake, orange *nian gao*, light green water chesnut cake and a golden osmanthus cake.

Available for takeaway at \$32 per box at all outlets.

An auspicious gathering over high tea

Offering a refreshing option for a reunion of family and friends, the **Reunion Imperial High Tea (新春** 团圆宫廷下午茶) comprises nine hand-crafted dim sum items and two Chinese teas, including a yusheng that is customised to the party size. With differing menus at the TOP of UOB Plaza (at \$48 per person) and PARKROYAL on Beach Road outlet (at \$40 person), the former menu includes an *Abundant Luck* cocktail (橘祥如意) made with mandarin oranges while the latter is accompanied by a mocktail.

Valentine's Day Special

On the 10th day of Chinese New Year, which also falls on Valentine's Day, a special menu sold at \$168 per person will be available at TOP of UOB Plaza, PARKROYAL on Beach Road and PARKROYAL on Kitchener Road. With a minimum of two to dine, diners will receive a pair of sapphires or rubies per table, per bill, while stocks last. Sourced from Mozambique, the raw stones are worth over \$200 per pair and can be used to create earrings, pendants or even cufflinks.



Peace and Harmony Gift Box (四季平安)





Si Chuan Dou Hua's Lunar New Year set menus are available from \$888 onwards for 10 persons, from 14 January to 19 February 2019. UOB Cardmembers will be able to enjoy 20% savings on the first three days of Chinese New Year, from 5 to 7 February 2019.

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

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Dou Hua Restaurant

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.



Si Chuan Dou Hua Restaurant

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