

MEDIA RELEASE

FIRST-OF-ITS-KIND YUSHENG WITH 32 VARIETIES OF FRESH GREENS LEADS SI CHUAN DOU HUA'S SLATE OF LUNAR NEW YEAR SPECIALITIES

由 32 款新鲜蔬菜拼凑的首创鱼生引领四川豆花饭庄农历新年特色菜肴

Singapore, 22 November 2024 – Inspired by the spirit of renewal and elegance the Year of the Snake symbolises, Si Chuan Dou Hua Restaurant is unveiling a first-of-its-kind yusheng that comprises over 30 varieties of delicious greens, cresses and edible flowers. The resplendent yusheng ushers in the restaurant's slate of Lunar New Year specialities, available from **6 January to 12 February 2025**.



*Si Chuan Dou Hua Restaurant's yusheng is composed with 32 varieties of fresh greens and can be enjoyed with smoked salmon or fugu sashimi.
(This photo is for illustration purposes only.)*

Available exclusively at the flagship UOB Plaza branch, guests can choose premium toppings for the wholesome yusheng, such as smoked salmon or *fugu* (pufferfish) sashimi. Displayed in the likeness of a snake, the latter is air-flown from Shimonoseki in Yamaguchi prefecture, often considered Japan's *fugu* capital.

Si Chuan Dou Hua Restaurants

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7500 Beach Road,
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A handful of the vegetables are cultivated pesticide-free in the restaurant using a smart indoor farming system, which removes the distance from farm to table and reduces the wastage of nutrients and water. As part of this unique dining experience, guests can also see how some of these vegetables are grown indoors.

This year, in its continued support of the arts and disability causes, Si Chuan Dou Hua Restaurant has collaborated with artist Mr Lee Jun Le to develop a range of red packets bearing the auspicious greeting “蛇来运转” (A Turn of Fortune). Having practised his script daily since he was diagnosed with autism at the age of three, Mr Lee’s signature calligraphic script adds a touch of whimsy to the gift envelopes. Every table that dines in during the festive period will receive a pack of eight red packets bearing his signature script.

Year of the Snake specialities

Heading up their respective outlets at UOB Plaza and PARKROYAL on Beach Road, Executive Chef Hoo Chee Keong and Executive Chef Dave Lai have conceived a sumptuous repertoire of dishes that guests can ring in the Year of the Snake with.

The Braised **Bird’s Nest and Alaskan Crab Meat Soup with Crab Roe** (金丝燕条蟹黄阿拉斯加蟹肉羹)

combines the most luxurious of ingredients in a broth that is double-boiled for eight hours to extract the natural sweetness of the wild-caught crustacean. The individual ingredients in the soup are delicacies on their own and each beholds a rich symbolism – the resourceful and majestic crab signifies resilience and



harmony, while the nourishing bird’s nest represents longevity and youthful vitality. The dish is available only at **UOB Plaza** as part of selected set menus, or at \$108 per person.

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A perennial favourite at Lunar New Year celebrations, the **Crispy Suckling Pig with 5 Dipping Sauces** (五味醬全体脆皮乳猪) is charcoal-grilled to crisp perfection. It is available in three flavourful styles – the classic Ginger and Spring Onion, bold black pepper, or piquant Sichuan Bean Paste. Served with five delectable dips – the *ma la* dry spice, classic suckling pig

sauce, a refreshing mint jelly, zesty plum sauce and tangy mustard – this is available only at **PARKROYAL on Beach Road** in selected set menus, or at \$428 each.

Shaped like a chrysanthemum flower in full bloom, Chef Hoo's **Deep-fried Cod with Eggplant in Garlic and Chilli** (鱼香茄子炸菊花鳕鱼) is delicately battered and cooked in high heat to ensure the fish retains its shape and soft interior. The succulent fish is nestled in a luxurious Sichuan garlic and chilli sauce, and is available only at **UOB Plaza** as part of selected set menus, or at \$30 per person.



Succulent lobster tails – prized for their tender and meaty flesh – are stir-fried with a medley of nutritious and crunchy greens such as black truffle, lily bulbs and asparagus. A delightful and mildly spicy kick accompanies the **Stir-fried Lobster Tails with Fresh Peppercorn** (鲜花椒八景爆龙虾尾), available only at **PARKROYAL on Beach Road** in selected set menus.

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Australian Wagyu beef is stir-fried with Sichuan preserved vegetables over high heat, which imparts an irresistible *wok-hei* to this dish. Presented in an eye-catching *Yin-Yang* style, the **Wagyu Beef Fried Rice with Sichuan Preserved Vegetables** (芽菜双色和牛炒饭) perfectly juxtaposes the robust flavours and marbly texture of the beef with the tanginess and earthy aromas of the pickled vegetables. This dish is available only at **PARKROYAL on Beach Road** in selected set menus.



Available from **6 January to 12 February 2025**, Si Chuan Dou Hua Restaurant's Lunar New Year set menus start from \$118 per person at PARKROYAL on Beach Road and \$148 per person at UOB Plaza. With a minimum spend of \$1,000 at UOB Plaza, diners will receive barbecued pork (*Bak Kwa*) in either black pepper or original flavour, worth \$48.80.

The most scenic high tea in town



The festive edition of Si Chuan Dou Hua Restaurant's high tea is one of the best-kept secrets in town. Diners can enjoy sweeping views of Singapore's city skyline from the 60th floor, while indulging in a set of nine menu items paired with premium Chinese tea and a handcrafted cocktail. Among the menu items is a miniature yusheng that diners can toss for a blessing of fortune and prosperity.

The **Royal Imperial High Tea** (农历新年宫廷下午茶) is available from **28 January to 28 February** only at **UOB Plaza** at \$60 per person.

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Festive goodies and takeaway sets

Gifting between family, friends and business associates during Lunar New Year conveys respect and well wishes for the year ahead. Guests can look forward to a wide range of gift options including **Fortune Nian Gao with Red Bean** (福运红豆年糕 - pictured on right).



6 or 7-course festive takeaway sets, comprising evergreen favourites such as yusheng and Pen Cai, are also available for home reunion feasts, starting from \$688 for 6 persons.

Please refer to **Appendix A** for more details.

High-resolution images can be downloaded from <https://bit.ly/3OheY3m>.

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About Si Chuan Dou Hua Restaurant

Si Chuan Dou Hua Restaurant brings together the four streams of cuisine, culture, tea, and tradition, to present a multi-dimensional dining experience that is second to none. Authentic Sichuan and Cantonese cuisine is matched with premium Chinese tea brewed to perfection by expert tea masters, coupled with skilful tea-pouring displays from their long-nosed bronze kettles.

Opening its very first outlet at PARKROYAL on Beach Road in 1996, the restaurant tantalizes guests with its hot and numbing (*mala* 麻辣) flavours and acrobatic tea serving stunts. Adjoined to the restaurant is Tian Fu Tea Room, which boasts a unique Chinese tea room concept within a restaurant. Carrying a wide selection of over 30 types of premium Chinese teas in a cozy setting, it provides an ideal prelude to a delectable meal or a sweet culmination of a memorable dining experience.

Si Chuan Dou Hua Restaurant is the recipient of many reputed accolades, including the Singapore Prestige Brand Award 2012 under the Established Brands category and a "Highly Commended" citation at the annual Pacific Area Newspaper Publishers' Association Awards. Active in giving back to the community, the restaurant has also picked up the 'Excellence' award in the 'Partner of People's Association' category at the People's Association Community Spirit Awards for nine years since 2013.

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Appendix A

Si Chuan Dou Hua Restaurant's Festive Gifting and Home Reunion Feasts

| Item | Description | Price |
|---|---|---------|
|  | Fortune Nian Gao with Red Bean 福运红豆年糕 Available at UOB Plaza only | \$28.80 |
|  | Traditional Nian Gao 传统年糕 | \$22.80 |
| | Sakura Prawn Carrot Cake 樱花虾萝卜糕 | \$22.80 |
| | Kueh Lapis with Prunes 西梅千层糕 | \$38.80 |
| | Bak Kwa in Black Pepper or Original flavour 双味肉干 | \$48.80 |

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Home Reunion Feast

新春外卖套餐

\$688
 (6 persons)

- Prosperity Smoked Salmon Yusheng with Fresh Greens drizzled with Yuzu Sauce (柚子酱烟熏三文鱼有机沙律菜捞生)
- Imperial Pen Cai in Fish Bone Collagen Broth (深海鱼骨汤御品盆菜)
- Deep-fried Marble Goby "Soon Hock" in Superior Soya Sauce (豉油王油浸顺壳)
- Braised Pork Belly with Sichuan Bean Sprouts (四川芽菜扣肉)
- Lotus Leaf Rice with Waxed Meat and Sakura Prawn (樱花虾腊味荷叶饭)
- Pan-fried Chinese Nian Gao (香煎新春年糕)

\$988
 (10 persons)

Available at UOB Plaza only

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Abundant Reunion Feast

团圆满福宴

- Double Prosperity Yusheng with Smoked Salmon & Crispy Fish Skin (新春鱼皮三文鱼捞起)
- Steamed Sliced Tiger Garoupa with Chinese Ham and Mushroom (古法麒麟蒸老虎班)
- Braised Iberico Pork Ribs with Orange Peels (古法陈皮伊比利亚排骨)
- Treasure Pot Pen Cai (富贵盆菜)
- Waxed Meat Fried Rice (腊味炒饭)
- Stir-fried Scallops with Lily bulbs, Asparagus, Chinese Yam and Macadamia Nuts (夏果八景上素带子)
- Pan-fried Chinese Nian Gao (香煎新春年糕)
- Chilled Peach Resin with Lotus Seeds (红莲炖桃胶)

Available at PARKROYAL on Beach Road only

\$588

(6 persons; excludes the Treasure Pot Pen Cai 富贵盆菜)

\$888

(10 persons)

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