SINGAPORE, April 2016 – In remembrance of the great Chinese poet Qu Yuan, Summer Palace celebrates Dragon Boat Festival (端午节) with two seasonal dumplings: an unusual but exquisite Crocodile Meat and X.O. Sauce Rice Dumpling; and a nostalgic treat of Black Sesame Rice Dumpling.

Crocodile Meat and X.O. Sauce Rice Dumpling (酱爆鳄鱼肉果蒸粽)
Combining Chef Leong’s dumpling making expertise and Executive Chinese Chef Liu Ching Hai’s signature X.O. sauce, this exotic glutinous rice dumpling marries spicy X.O. sauce with crunchy chestnuts and flavourful black mushrooms. Marinated overnight, the crocodile meat is tenderised to perfection; lending a delicious aroma and slightly chewy texture to the dumpling. The concoction of marinade is measured with precision to ensure that the steaming process enhances the distinct umami flavour of Chef Liu’s signature X.O. sauce in every bite.

Black Sesame Rice Dumpling (黑芝麻茸枧水粽)
Black sesame is no stranger to those familiar with Chinese desserts. This glutinous rice dumpling is a simple yet comforting treat. Honey is served on the side to enhance the flavour, allowing one to choose the level of sweetness desired.

Looking for a more traditional savoury glutinous rice dumpling? The all-time classic Abalone Rice Dumpling (鲍鱼果蒸粽) is a favourite to-go. For those with a preference for a healthier alternative can indulge in the Eight Treasures Vegetarian Rice Dumpling (罗汉八宝粽) for a nutritious blend of seven grains and hearty ingredients.
“Especially here in Singapore where food is so important, I hope that bringing new and exciting flavours will keep the younger generation interested in traditions. At the same time, there are also those that seek comfort in familiar recipes so it is always important to offer familiar flavours that resonates with everyone,” says Chef Leong of his new dumpling creations.

Marinated, wrapped and steamed in-house, Chef Leong and his team take pride in ensuring the tradition of glutinous rice dumplings is not lost while introducing new creations; bringing comfort and refreshing delights to both young and old.

Glutinous Rice Dumplings from Summer Palace

**Crocodile Meat and X.O. Sauce Rice Dumpling (酱爆鳄鱼肉果蒸粽) | $22  *NEW**
Steamed rice dumpling with crocodile meat in X.O. sauce, black mushrooms and chestnuts

**Black Sesame Rice Dumpling (黑芝麻茸枧水粽) | $13  *NEW**
Steamed rice dumpling with black sesame paste, served with honey

**Abalone Rice Dumpling (鲍鱼果蒸粽) | $38**
Steamed rice dumpling with abalone, black mushrooms, chestnuts, green beans, dried scallops, roasted duck and salted egg yolk

**Eight Treasures Vegetarian Rice Dumpling (罗汉八宝粽) | $22**
Steamed mixed-grains rice dumpling with eight treasures (morel mushrooms, bamboo piths, oats, barley, sweet corn, black mushrooms, chestnuts and green beans)

Chef Leong's glutinous rice dumplings are available from June 1 to 9, 2016. For orders or reservations, please call 6725 3288/9 or email summerpalace.rsn@fourseasons.com

*Note: All prices quoted are subject to 10% service charge and other applicable government taxes. Advanced order at least one (1) day prior to collection date is required.*

**Fact Sheet**

Summer Palace, Level 3
+65 6725 3288/9
summerpalace.rsn@fourseasons.com

**Lunch:** 12 to 2:30 p.m. (Monday to Saturday)
11:30 a.m. to 2:30 p.m. (Sunday)

**Dinner:** 6:30 to 10:30 p.m.

**Seating Capacity**
82 guests (main dining hall)
Two private dining rooms available
(can seat between 20 to 50 guests)
About Regent Singapore, A Four Seasons Hotel
As the world's leading operator of luxury hotels, Four Seasons Hotels and Resorts currently manages 97 properties in 41 countries. Open since 1982, Regent Singapore, A Four Seasons Hotel, provides a preferred address for both business and leisure travellers, and the highly personalised, anticipatory service that Four Seasons guests expect and value around the world. Recent awards and honours include #1 Hotel in Singapore - Condé Nast Traveler Readers' Choice Awards 2015, ASEAN Green Hotel Award and Smart Travel Asia's Best in Travel (Business Hotel) Award. For more information on Regent Singapore, A Four Seasons Hotel, visit www.regenthotels.com/EN/Singapore or check us out on www.facebook.com/RegentSingapore.

About Summer Palace
Summer Palace is the Hotel's award-winning Chinese restaurant specialising in Cantonese cuisine. Helmed by two Hong Kong chefs and feted time and again for both its exquisite cuisine and traditional interior, the restaurant is a favourite among Singaporeans and International guests alike. From nutritious double-boiled soups to handcrafted dim sum delights, our chefs seek to innovate while keeping to the authenticity of the cuisine, making the restaurant the perfect venue for classical Cantonese favourites with a uniquely contemporary twist. Two private dining rooms are available for business and private functions.

For more information, please contact:
Andreana Soh
Director of Public Relations and Communications
Regent Singapore, A Four Seasons Hotel
1 Cuscaden Road, Singapore 249715
DID. +65 6725 3190
andreana.soh@fourseasons.com

or

Janice Yeo
Public Relations and Communications Executive
Regent Singapore, A Four Seasons Hotel
1 Cuscaden Road, Singapore 249715
DID. +65 6725 3192
janice.yeo@fourseasons.com