**PRESS RELEASE**

**Indulge in Exquisite Handcrafted Rice Dumplings from Hai Tien Lo**

*****Premium Rice Dumpling Gift Set*

**Singapore, 10 April 2019** – Celebrating the traditional Dragon Boat Festival (端午节) in epicurean style, Hai Tien Lo (海天楼) presents an exquisite ensemble of handcrafted rice dumplings including perennial favourites and new creations. Available from **6 May to 7 June 2019**, savour the luxurious treats made up of premium glutinous rice and superb ingredients, meticulously hand-wrapped in bamboo leaves.

**NEW! Classic Pork Belly and Salted Fish Dumpling,** 咸鱼花腩粽 **(SGD18.80 per piece)**

A tasty highlight this Dragon Boat Festival is Hai Tien Lo’s **Classic Pork Belly and Salted Fish Dumpling.** This irresistible delicacy was inspired by the well-loved classic Cantonese dish of “Steamed Pork Belly with Salted Fish” originating from Guangdong Province, and conjures up nostalgic feelings of home for Executive Chef Ben Zeng. The delicious rice dumpling is packed with tender pork belly, salted fish, mushrooms, peanuts and premium glutinous rice.

**NEW! Crystal Dumpling with Red Bean and Sago,** 红豆水晶西米粽 **(SGD8.80 per piece)**

Those revelers with a sweet tooth will love this delicate crystal beauty that’s generously packed with sweet red beans and chewy sago, two familiar flavours that combine perfectly together. This creation was inspired by the traditional dessert “Red Bean Soup with Sago”, often served at the end of a meal in Cantonese households.

**SIGNATURE! Traditional Jumbo Rice Dumpling** 五香腩肉、燒鴨、腊肠、润肠、日本花菇、瑤柱、咸蛋黄、甘香粟子、暹逻绿豆、湖南湘莲子、顶级糯米 **(SGD33.80 per piece)**

Back by popular demand, Hai Tien Lo’sTraditional Jumbo Rice Dumpling returns this dumpling festival with a new ingredient addition - roasted duck. A perfect sharing size for joyous gatherings with friends and loved ones, this sumptuous treat also contains exceptional ingredients of succulent pork belly, assorted preserved meat, Japanese mushrooms, dried scallops, salted egg yolk, chestnuts, green beans, lotus seeds and premium glutinous rice.

Other handcrafted flavours include **Cantonese Pork Dumpling with Salted Egg Yolk** 廣東咸蛋鮮肉粽 **(SGD13.80 per piece)** featuring pork belly, salted egg yolk and green beans as well as **Traditional Nyonya Dumpling** 南洋娘惹粽 **(SGD9.80 per piece)** filled with pork, candied melon, Japanese mushrooms, shallots and garlic.

**Exquisite Rice Dumpling Gift Sets (SGD68.90 or SGD88.90)**

****Perfect gift sets to commemorate the treasured Chinese festival, Hai Tien Lo presents the **Classic Rice Dumpling Gift Set** 端午套装and **Premium Rice Dumpling Gift Set** 端午金装, comprising three delectable flavours exquisitely packaged with a bottle of Hai Tien Lo’s Signature Homemade XO Chilli Sauce or Fragrant Spicy Dried Shrimp Sauce. Upholding the timeless tradition, guests may look forward to gastronomic gatherings with their loved ones and have fun exploring different rice dumpling flavours in the process.

Available from **6 May to 7 June 2019**, enjoy these flavourful rice dumplings while dining at Hai Tien Lo, or purchase as them takeaways from the restaurant. Alternatively, orders can be placed by emailing [**dining.ppsin@panpacific.com**](mailto:dining.ppsin@panpacific.com) or calling **6826 8240**, or via online orders at **pacificmarketplace.sg** from 6 May 2019. Rice Dumplings are to be collected at Hai Tien Lo. Guests can enjoy complimentary delivery to one location in Singapore with orders of SGD500 and above. For all other orders, a delivery charge of SGD50 per location applies.

**Dragon Boat Festival – Exquisite Handcrafted Rice Dumplings Promotion  
Date:** **6 May to 7 June 2019**  
**Price:** From SGD8.80 to SGD33.80 (per piece), SGD68.90 or SGD88.90 (per set)   
**Venue:** Hai Tien Lo (Level 3), 7 Raffles Boulevard, Singapore 039595  
**Opening Hours:** 11:30am to 2:30pm; 6:30pm to 10:30pm

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| **Items** | **Price** |
| **New! Classic Rice Dumpling Gift Set端午套装**   * *Cantonese Pork Dumpling with Salted Egg Yolk* * *Traditional Nyonya Dumpling* * *Crystal Red Bean with Sago Dumpling* * *Fragrant Spicy Dried Shrimps Sauce* | **SGD68.90 per set** |
| **Premium Rice Dumpling Gift Set端午金装**   * *Traditional Jumbo Rice Dumpling* * *Classic Pork Belly and Salted Fish Dumpling* * *Crystal Red Bean with Sago Dumpling* * *Hai Tien Lo’s Signature Homemade XO Chilli Sauce (Bottle)* | **SGD88.90 per set** |
| **SIGNATURE! Traditional Jumbo Rice Dumpling 一品粽**   *Pork Belly, Roasted Duck, Assorted Preserved Meat, Japanese Mushroom, Dried Scallops, Salted Egg Yolk, Chestnuts, Green Beans, Lotus Seeds and Premium Glutinous Rice* | **SGD33.80 per piece** Serves four to six |
| **New! Classic Pork Belly and Salted Fish Dumpling咸鱼花腩粽**  *Pork Belly, Salted Fish, Mushroom, Peanuts and Premium Glutinous Rice* | **SGD18.80 per piece**  Serves up to three |
| **New! Crystal Dumpling with Red Bean and Sago 红豆水晶西米粽**  *Red Bean and Sago* | **SGD8.80 per piece**  Serves one |
| **Traditional Nyonya Pork Dumpling 南洋娘惹粽** *Pork, Candied Melon, Japanese Mushroom, Shallots, Garlic and Premium Glutinous Rice* | **SGD9.80 per piece**  Serves one |
| **Cantonese Pork Dumpling with Salted Egg Yolk 廣東咸蛋鮮肉粽** *Pork Belly, Salted Egg Yolk, Green Beans and Premium Glutinous Rice* | **SGD13.80 per piece**  Serves one |

Prices quoted are subject to prevailing Goods & Services tax for takeaway, as well as 10% service charge and prevailing Goods & Services tax for dine-in.

For dining reservations and enquiries, please speak with us at +65 6826 8240 or email [dining.ppsin@panpacific.com](mailto:dining.ppsin@panpacific.com).

High-resolution Images can be downloaded [**here**.](https://www.dropbox.com/sh/eq0iegzybrcanb3/AACVjPabeZsdNg6DQv2sFapga?dl=0)

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**About Hai Tien Lo**

Helmed by Executive Chef Ben Zeng, Hai Tien Lo epitomises traditional Cantonese dining with a contemporary twist. Enjoy exquisite dim sum, double boiled soups, Peking duck and classic braised dishes, in addition to modern interpretations like the “Australian Abalone with Japanese Mushrooms and Black Truffles” or “Double-boiled Chicken Soup with Abalone, Dried Scallops, Fresh Prawns and Chinese Mushrooms served in Young Coconut”.