

# MAN FU YUAN CELEBRATES DRAGON BOAT FESTIVAL WITH HANDCRAFTED DELIGHTS OF TRADITIONS AND BEYOND



**Singapore, 18 April 2022 –** Award-winning Man Fu Yuan at InterContinental<sup>®</sup> Singapore welcomes the Dragon Boat Festival with a medley of handcrafted rice dumplings that showcases rich flavours of traditions and beyond. This year, the Chinese fine dining restaurant presents eight classic and contemporary delights, premium bundles for gifting presented in a uniquely designed limited edition rice dumpling carrier, as well as rice dumpling masterclasses led by Executive Chinese Chef Aaron Tan for an exclusive hands-on experience. The handcrafted rice dumplings are available for pre-orders from 18 April 2022 to 1 June 2022, and for dine-in, takeaway collection and delivery from 2 May to 3 June 2022.

### **FLAVOURS GALORE**

Taking your celebration up a notch this year is the all-new XXL Jumbo Rice Dumpling with Chicken, Mushrooms and Chinese Sausages wrapped in Lotus Leaf (\$39.50 nett). Generously packed with ginger chicken, mushrooms, spring onions, dried shrimps, Chinese sausages and salted yolk, this flavoursome giant bundle of joy is good for a party of four to five persons.





Spicing up this Dragon Boat Festival is the new **Spicy Mala Pork Belly and Abalone Rice Dumplings** (\$29.50 nett). Featuring pork belly braised to tender perfection in homemade spicy mala sauce with abalone, mushrooms and chestnuts, this rice dumpling teases the palate with a delicate tingle with every bite.

Back by popular demand, Man Fu Yuan's signature rice dumplings crafted with the award-winning restaurant's special homemade sauces continue to be part of the line-up this year - the **Signature X.O. Sauce Nyonya Rice Dumpling (\$17.50 nett)** that encases rich portions of minced pork marinated in X.O. chilli sauce, sweetened with strips of winter melon and dried shrimp; and the **Signature Black Bean Chicken Dumpling (\$17.50 nett)** packed with generous amounts of tender braised chicken thigh in black bean sauce, complemented with traditional fillings such as chestnuts, mushrooms, ginger and tangerine.

For a taste of tradition, the **Traditional Hokkien Style Premium Rice Dumpling** (**\$17.50 nett**) comprises chunks of mouth-watering pork belly braised in five spice and perfectly accompanied with chestnuts, mushrooms and dried shrimps. Those with a penchant for sweetness would be delighted by the well-loved **Black Sesame Rice Dumpling** (**\$12.50 nett**) with rich, nutty sesame paste and **Red Bean Rice Dumpling** (**\$12.50 nett**) made up of sweetened red bean paste and scented orange peels.

## A THOUGHTFUL GIFT OF TRADITION



This year, Man Fu Yuan offers two bundle sets that are ideal as thoughtful gifts for family, friends and business partners. Each gift set includes five assorted rice dumplings packed in a limited edition dumpling bag, such as the **Mastery Bundle (\$99.80 nett)**, which includes Man Fu Yuan's signature Pu-er tea in traditional tea canister. For a more premium selection, opt for the **Indulgence Bundle (\$118.80 nett)** that comes with a bottle of Bolla Prosecco (750ml).

Every order of five rice dumplings includes a complimentary whimsical pyramid-shaped rice dumpling carrier designed to replicate the experience of unwrapping a dumpling to reveal the treasures within. This reusable carrier retails at \$16.90 nett.





# **CONTINUING TRADITIONS**



The virtual Rice Dumpling Master Class will be making a comeback this year, conducted by Man Fu Yuan's Executive Chinese Chef Aaron Tan. The team aims to preserve the art of dumpling wrapping and pass on this taste of tradition to future generations.

For three consecutive Sundays on 15, 22 and 29 May 2022, Chef Aaron will conduct a 90-minute class on the art and technique of traditional dumpling wrapping. The class is priced from \$108 nett per person, and each participant will receive four dumplings in the limited edition dumpling carrier.

For more information and to place orders, please visit <u>singapore.intercontinental.com/dragonboat2022</u>, email <u>sinhbmanfuyuan.manfuyuan@ihg.com</u> or speak with us at +65 6825 1008. Guests who place their orders by 15 May 2022 will enjoy 25% early bird savings on their purchases (excluding bundle sets, delivery and customisation fee).

Chinese Rice Dumplings	Price (nett)
XO Sauce Nyonya Dumpling <sup>SIGNATURE</sup>	S\$17.50
招牌娘惹 XO 猪肉粽 <sup>招牌</sup>	
Minced Pork with Homemade XO Sauce, Sweetened Winter Melon and Dried Shrimp (300gm)	
Black Bean Chicken Dumpling <sup>SIGNATURE</sup>	S\$17.50
招牌豆豉鸡肉粽 <sup>招牌</sup>	
Tender Chicken Thigh Braised in Homemade Black Bean Sauce with Chestnuts, Mushrooms, Ginger (300gm)	
BBQ Honey Char Siew Dumpling	S\$17.50
碳烤蜜汁叉烧猪肉粽	
BBQ Pork Belly and Malt Sugar (300gm)	
Traditional Hokkien Style Premium Dumpling	S\$17.50
传统福建猪肉粽	
Five Spice Pork Belly, Chestnuts, Mushrooms, Dried Shrimp and Salted Yolk (300gm)	
Spicy Mala Pork Belly and Abalone NEW	S\$29.50
麻辣香菇鲍鱼猪肉粽 <sup>新口味</sup>	
Tender Pork Belly Braised in Homemade Spicy Mala Sauce with Mushrooms, Abalone and Chestnut (500gm)	
XXL Jumbo Dumpling with Chicken, Mushrooms and Chinese Sausages wrapped In Lotus Leaf NEW	S\$39.50
麻辣香菇鲍鱼猪肉粽 新口味	
Ginger Chicken, Mushrooms, Spring Onions, Dried Shrimps, Chinese Sausages and Salted Yolk (1kg)	





Black Sesame Lye Dumpling	S\$12.50
黑芝麻甜味枧水粽	
Sweetened Black Sesame Paste with Glutinous Rice (300gm)	
Red Bean Lye Dumpling	S\$12.50
橙皮红豆甜味枧水粽	
Sweetened Red Bean Paste, Scented Orange Peel with Glutinous Rice (300gm)	

Chinese Rice Dumplings Gift Set	Price (nett)
Mastery Bundle Set	S\$99.80
Five (5) pieces of dumplings*, one (1) Man Fu Yuan Signature Pu-er Tea in Canister, one (1) Man Fu Yuan Signature Black Pepper Sauce, one (1) limited edition dumpling bag	
*Dumpling flavours consist of One XO Sauce Nyonya, One BBQ Honey Char Siew, One Black Bean Chicken, One Traditional Hokkien Style, and One Red Bean Lye	
Indulgence Bundle Set	S\$118.80
Five (5) pieces of dumplings*, one (1) bottle of Bolla Prosecco (750ml), one (1) limited edition dumpling bag	
*Dumpling flavours consist of One XO Sauce Nyonya, One BBQ Honey Char Siew, One Black Bean Chicken, One Traditional Hokkien Style, and One Red Bean Lye	

Rice Dumplings Masterclass by Executive Chinese Chef Aaron Tan Sundays - 15 May, 22 May, 29 May	Price (nett)
Rice Dumpling Masterclass (90 minutes)	S\$108.00
Four (4) pieces of dumplings*, one (1) Man Fu Yuan Signature Pu-er Tea in Canister, one (1) limited edition dumpling bag	
* Including two (2) pieces of dumplings made during class	
Rice Dumpling Masterclass (90 minutes) Four (4) pieces of dumplings one (1) bottle of Bolla Prosecco (750ml), one (1) limited edition	S\$128.00
dumpling bag * Including two (2) pieces of dumplings made during class	

High resolution images may be downloaded from here.

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#### Media Enquiries:

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### Notes to Editors:

# About InterContinental<sup>®</sup> Singapore

A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is deeply rooted in the heritage of the arts and cultural districts of Bugis and Bras Basah. Positioned in proximity to established





historical enclaves including Arab Street, Kampong Glam and Little India, InterContinental Singapore is also conveniently located next to Bugis Junction shopping complex, Singapore's first glass-covered air-conditioned shopping street.

Drawing on the city's rich heritage and multi-faceted cultures inspired by the surrounding locale, the 403guestroom hotel exudes a residential charm that harmoniously marries luxury and elegance with hints of locality. Comprising a Main Tower that suitably blends heritage-inspired furnishings with modern-day comforts, and a Heritage Wing which is distinctly reflective of the Peranakan culture, all rooms and suites incorporate a touch of historic charm.

With its award-winning restaurants and Michelin-starred trained culinary talents, InterContinental Singapore is well-positioned as one of the most sought-after dining destinations in the city.

For more information, visit <u>singapore.intercontinental.com</u>, <u>twitter.com/interconsin</u>, <u>facebook.com/ICSingapore</u> or <u>instagram.com/interconsin</u>.

### **About Club Icon**

Club Icon is an exciting dining loyalty programme exclusive to InterContinental® Singapore. Membership privileges include 25% off dining bill at participating restaurants as well as special rates for room stays. Other benefits include complimentary parking, special occasion treats, exclusive invites to membersonly events as well as a set of dining and room stay vouchers.

For more information, please visit <u>clubicon.sg</u>or call +65 6825 1270.

### About InterContinental® Hotels & Resorts

InterContinental Hotels & Resorts has 204 hotels located in more than 60 countries with local insight that comes from over 70 years of experience. As a brand, we believe that superior, understated service and outstanding facilities are important, but what makes us truly different is the genuine interest we show in our guests. Our desire is to help guests make the most of their time. We connect our well-traveled guests to what's special about a destination, by sharing our knowledge, so they enjoy authentic experiences that will enrich their lives and broaden their outlook.

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IHG franchises, leases, manages or owns approximately 5,900 hotels and nearly 882,000 guest rooms in more than 100 countries, with over 2,000 hotels in its development pipeline. IHG also manages <u>IHG<sup>®</sup> Rewards Club</u>, our global loyalty programme, which has more than 100 million enrolled members.

<u>InterContinental Hotels Group PLC</u> is the Group's holding company and is incorporated in Great Britain and registered in England and Wales. More than 400,000 people work across IHG's hotels and corporate offices globally.

Visit <u>www.ihg.com</u> for hotel information and reservations and <u>www.ihgrewardsclub.com</u> for more on IHG Rewards Club. For our latest news, visit: <u>https://www.ihgplc.com/en/news-and-media</u> and follow us on social media.

