



## **MEDIA RELEASE**

### **PEARL RIVER PALACE BRINGS YOU WHOLESOME HERBAL INFUSIONS THAT ENERGISES, NOURISHES AND INVIGORATES**

**Singapore, 27 August 2008** – Are you stressed at work and need a dose of herbal infusion? Battling a cough and still not recovering? Then head to Pearl River Palace at Suntec Singapore for a bout of nourishing and nutritious herbal treats.

For a limited time only, from 20 - 31 October 2008, food lovers with a penchant for tantalising herbs and tonic can savour a multitude of hearty Cantonese herbal fare and cuisine from Pearl River Palace located at Level 3 of Suntec Singapore International Convention and Exhibition Centre.

Herbal Infusion is a traditional Chinese health concept that has been incorporated into a unique dining experience where the secrets of herbal medicine are blended with the culinary skills of master chefs to provide healthy gourmet dishes. It aids in relaxation and helps to invigorate the senses.

With prices starting from just \$6++ for appetizers to \$28 for *a la carte* dishes and set menus starting at \$78++ for two, guests can enjoy an array of nourishing treats and an assortment of flavours and aromas made from nutritious ingredients that can relieve even the most common of ailments.

Chinese medicinal cuisine or the use of herbs in Chinese cooking is unique in China and has a long history. They are widely used in Chinese cuisine. The use of Chinese herbs is a very popular tradition. These several herbal drugs invigorate and energise the body, nourish the blood, calm tension and other health benefits. There are over three hundred herbs that are commonly being used today that have a history that goes back at least 2,000 years.

Based on traditional Chinese herbal medicine practice, Chinese medicinal cuisine combines strictly processed traditional Chinese medicine with traditional culinary materials to produce delicious food with health restoring qualities. Most Chinese herbs are usually used to help build and strengthen the body and is commonly used in Chinese daily cooking. These herbs and ingredients will be delightfully blended in new ways to enhance the flavours of the food as well as to augment the nutritional benefits to the consumer.

Pearl River Palace, located on Level 3 of Suntec Singapore International Convention & Exhibition Centre has an award-winning and dedicated culinary team headed by Master Chef Mok Kit Keung, an experienced culinary expert specialising in Cantonese cuisine. The “Herbal Infusion” promotion will showcase Chef Mok's creativity encompassing an extensive range of foods prepared in ways that highlights the vibrancy, flavor and benefits of herbal cuisine.

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**About Suntec Singapore**

Suntec Singapore is a world-class venue located at the heart of Asia's most integrated meetings, conventions and exhibitions hub. With 100,000sqm of versatile floor space over six levels, this award-winning facility can cater to events from 10 to 20,000 persons. In addition, Suntec Singapore - Asia's Convention City offers direct access to 5,200 hotel rooms, 1,000 retail outlets, 300 restaurants and the region's newest centre for the performing arts, Esplanade - Theatres on the Bay. While only 20 minutes from Changi International Airport, Suntec Singapore is conveniently located adjacent to the Central Business District and just minutes from the city's entertainment and cultural attractions.

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