



**Suntec**  
S I N G A P O R E  
International Convention &  
Exhibition Centre

**MEDIA RELEASE**

## **Famed Pearl River Palace Dumplings Returns 14 May – 16 June 2010**

### **A Palate of Flavours Awaits**

**Singapore, 3 May 2010** - Sweet, savory, hearty and healthy. The renowned Pearl River Palace dumplings are back!

This Dumpling Festival, come celebrate and savour tasty and scrumptious Hong Kong style dumplings and indulge in Pearl River Palace's delicious selection of perennial hot favourites. Inspired by a variety of uniquely Singaporeans favourite flavours, two new flavours have been specially created to distinctively dazzle - thrilling even the most jaded taste buds.

#### ***Pearl River Dragon Dumpling***

Pearl River Palace's signature dumpling! A hearty delight of pork belly, dried scallops, salted egg yolk, roast duck, green beans, lotus seeds, chestnuts and mushrooms.

#### ***Cantonese Five Spices Dumpling***

Pearl River Palace's best seller in 2009! An infusion of pork belly, salted egg yolk, green beans, chestnuts and mushrooms.

#### ***Pork Belly and Preserved Vegetables Dumpling***

A delectable mix of pork belly, preserved vegetables and a dollop of peanuts.

## ***Famed Pearl River Palace Dumplings Returns***

### ***Herbal Chicken Dumpling (New)***

A wholesome treat of chicken, chestnuts, mushrooms and chinese herbs.

### ***Vegetarian Multi-Grain Dumpling***

Vegetarians and the health-conscious will love our **Vegetarian Multi-Grain Rice Dumpling**, prepared with a variety of mock char siew and meat floss filled with chestnuts, mushrooms, turnips and a wholesome mix of unpolished rice, multi-grain pearl barley and other grains.

### ***Kaya Dumpling (New)***

A sweet treat for kaya lovers and those who appreciate a twist, this is to be savoured.

Dumplings are customarily prepared on the fifth day of the fifth lunar month. This year the festival falls on 16 June 2010. They are angular rice balls wrapped in reed or bamboo leaves. The Chinese celebrate Dumpling Festival in remembrance of Qu Yuan, a legendary patriot and poet who drowned himself in protest against political corruption. To save him, the locals paddled out in boats, pounding drums and throwing rice into the river to scare off fish. Although they failed, they started a century-old tradition of racing dragon boats and eating rice dumplings on his death anniversary.

***Famed Pearl River Palace Dumplings Returns***

Pearl River Palace dumplings will be on sale daily from 14 May – 16 June 2010, 11am -7pm at the lobby of Suntec Singapore International Convention and Exhibition Centre. Prices range from \$2.80 nett to \$16.80 nett\*. Bundled packages are also available.

For more information, please call 6825 2076 or visit [www.suntecsingapore.com](http://www.suntecsingapore.com)

\* For dine-in at Pearl River Palace, prices are subjected to service charge and prevailing government taxes.

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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, 6 museums 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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