

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**



## **HAIRY CRAB SEASON IS BACK AT MIN JIANG & MIN JIANG AT DEMPSEY!** *Savour new and signature luxurious delights from 14 October to 17 November 2024*



*Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*

Singapore, October 2024 – The highly coveted Hairy Crabs return to the menu this season at **Goodwood Park Hotel's** Min Jiang 岷江 and Min Jiang at Dempsey 岷江在登布西山. Highly sought after for its exceptional taste, this delicacy is presented in a variety of dishes, ranging from set menus to à la carte options, and will be available from **14 October to 17 November 2024**, subject to seasonal availability.

Lovers of this prized crustacean may look forward to the **Baked Hairy Crab enhanced with Chef's Homemade Spiced Sea Salt**, a **new** dish at Min Jiang alongside signature mainstays like *Steamed Hairy Crab* and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*. Over at Min Jiang at Dempsey, the **new Braised Meat Ball stuffed with Crab Meat with Vegetables** and **Stir-fried Crab Meat and Egg White with Whole Abalone** are featured with the *popular Steamed Hairy Crab with Ginger Rice Wine*. To complete the experience, a slew of dishes that complement the succulent Hairy Crab will also be available.

For reservations:

**Min Jiang**

<https://www.tablecheck.com/en/shops/goodwood-park-hotel-min-jiang/reserve>

(65) 6730 1704

[min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com)

**Min Jiang at Dempsey**

<https://www.tablecheck.com/en/shops/goodwood-park-hotel-min-jiang-dempsey/reserve>

(65) 6774 0122

[mjdempsy@goodwoodparkhotel.com](mailto:mjdempsy@goodwoodparkhotel.com)

## **HAIRY CRAB SPECIALS AT MIN JIANG**

Available for both lunch and dinner

### **The 'Hairy Crab Bliss' Set Menu 幸福蟹逅**

Available for dine-in, \$168++ per person (min 2. persons)

Indulge in this six-course meal that features the perennial favourite *Steamed Hairy Crab*, served alongside a mouthwatering spread of *Sautéed Prawn with Minced Chilli Garlic Sauce*, *Crispy Roasted Pork Belly* and *Chicken with Sesame in Sichuan Style*; *Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage*; *Steamed Sea Perch with Bean Crumbs*; *Fragrant Fried Rice with Iberico 'Char Siew'* and *Black Sesame Glutinous Rice Dumpling in Ginger Tea accompanied with Sichuan Red Bean Pancake*.

### **The 'Hairy Crab Indulgence' Set Menu 纵横四海**

Available for dine-in, \$188++ per person (min 2. persons)

The epitome of an epicurean feast, this appetising six-course meal showcases the *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* together with a platter of *Steamed 'Xiao Long Bao' with Hairy Crabmeat*, *Sautéed Prawn with Minced Chilli Garlic Sauce and Roasted Crispy Pork Belly*; *Comforting Braised Fish Maw with Crabmeat*, *Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee*; *Braised Spare Rib in Chef's Blended Sauce* and the *Black Sesame Glutinous Rice Dumpling in Ginger Tea accompanied with Sichuan Red Bean Pancake*.

### **À La Carte Dishes (for dine-in)**

An array of enticing dishes await with dishes such as the *Min Jiang Trio Platter* comprising of *Steamed 'Xiao Long Bao' with Hairy Crabmeat*, *Sautéed Prawn with Minced Chilli Garlic Sauce and Roasted Crispy Pork Belly* (\$38++ per person). New to the line-up is the flavourful *Baked Hairy Crab enhanced with Chef's Homemade Spiced Sea Salt* (\$108++ each) while returning favourites include the *Steamed Hairy Crab* (\$108++ each) and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (\$108++ each).

*Menu is subject to seasonal availability, while stocks last.*

## **HAIRY CRAB SPECIALS AT MIN JIANG AT DEMPSEY**

Available for both lunch and dinner

### **The 'Hairy Crab Joy' Set Menu 欢乐蟹遇**

Available for dine-in, \$168++ per person (min 2. persons)

Beginning with the mouth-watering *Min Jiang Trio Platter* which comprises *Marinated Jellyfish*, *Crispy-fried Hairy Crabmeat with Shrimp Roll* and *Rice Crisp with Hairy Crabmeat in Egg white*, this six-course menu is followed by a belly-warming bowl of *Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower*, while the star of the show – *Steamed Hairy Crab with Ginger Rice Wine* awaits. The meal then continues with *Deep-fried Sea Perch with Plum Sauce*; *Steamed 'Mee Sua' with Live Prawns in Egg White* and *Chilled Mango Sago with Pomelo and Ice Cream*.

### **The 'Hairy Crab Supreme' Set Menu 至高无蟹**

Available for dine-in, \$188++ per person (min 2. persons)

Revel in a luxurious spread where besides the *Min Jiang Trio Platter* and signature *Steamed Hairy Crab with Ginger Rice Wine*, diners will get to enjoy other delightful creations like *Braised Fish Maw Soup with Crabmeat*

and Dried Scallops] Pan-fried U.S. Kurobuta Pork with Melted Onion; Stewed Noodles with King Prawn and Seasonal Greens and Peach Gum with Pear and Snow Lotus Seeds.

### **À La Carte Dishes (for dine-in)**

Apart from the fan-favourite *Steamed Hairy Crab with Ginger Rice Wine* (\$108++ per order), dine-in specials include the *Braised Crab Meat in Pomegranate Egg White Parcel with Golden Broth* (\$42++ per order), alongside debutantes like the *Braised Meat Ball stuffed with Crab Meat with Vegetables* (\$26++ per person) and *Stir-fried Crab Meat and Egg White with Whole Abalone* (\$35++ per person).

*Menu is subject to seasonal availability, while stocks last.*

### **CARD PRIVILEGES**

Goodwood Park Hotel Gourmet cardmembers will enjoy 10% off every hairy crab à la carte menu order. *Other T&Cs apply.*

*Note to editors: Prices stated are subject to 10% service charge and prevailing government taxes for dine-in. Digital images of food and interior, as well as full menus are available upon request.*

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### **GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

<b>Address</b>	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
<b>Mainline</b>	(65) 6737 7411
<b>Website</b>	<a href="http://www.goodwoodparkhotel.com">www.goodwoodparkhotel.com</a>
<b>Facebook</b>	<a href="https://facebook.com/GoodwoodParkHotel">facebook.com/GoodwoodParkHotel</a>
<b>Instagram</b>	<a href="https://www.instagram.com/goodwoodparkhotelsg">@goodwoodparkhotelsg</a>
<b>Hashtag</b>	#goodwoodparkhotel
<b>LinkedIn</b>	<a href="https://www.linkedin.com/company/goodwood-park-hotel">https://www.linkedin.com/company/goodwood-park-hotel</a>

#### **Summary**

An icon on Scotts Road, Goodwood Park Hotel is housed in a uniquely designed building that dates back to 1900. Regarded as a distinguished institution in hospitality circles, the Hotel is also one of the most reputable pioneers of the tourism industry. Much of her original beauty has been faithfully restored and her majestic air artfully accentuated with fluted columns, delicate woodworks, decorative plasterwork and graceful archways. Through the years, she has gained recognition for her exquisite elegance, legendary charm and tradition of excellence, with her Grand Tower gazetted a national monument in 1989. The Hotel has five distinctive restaurants, each providing a unique dining experience, along with a deli, a bar, two outdoor swimming pools and a fitness centre. The Hotel also gained its well-deserved recognition in the MICHELIN Guide Singapore 2024.

## **FACT SHEET - MIN JIANG**

**Address** Goodwood Park Hotel, 22 Scotts Road,  
Singapore 228221  
**Reservations Tel** (65) 6730 1704  
**Email** [min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com/dining](http://www.goodwoodparkhotel.com/dining)

### **Summary**

Established in 1982 and named after the Min River of Sichuan, Min Jiang at Goodwood Park Hotel is a multi-award-winning restaurant that presents a lavish dining concept in Cantonese and Sichuan cuisines. In addition to signatures, dim sum and barbecued specialties, the menus by Master Chef Chan Hwan Kee feature new creations showcasing inspired flavour combinations and renditions of classics. The restaurant's sophisticated chinoiserie aesthetics, ambience of contemporary elegance and heartfelt service provide an idyllic setting for feasting pleasures on any occasion.

## **FACT SHEET - MIN JIANG AT DEMPSEY**

**Address** 7A and 7B Dempsey Road, Singapore 249684  
**Reservations Tel** (65) 6774 0122  
**Email** [mjdempsey@goodwoodparkhotel.com](mailto:mjdempsey@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com/dining](http://www.goodwoodparkhotel.com/dining)

### **Summary**

Min Jiang at Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmards. The restaurant features extensive dining facilities, including a bar and alfresco space, and a contemporary chinoiserie interior. Alongside signature and specialty favourites, Master Chef Goh Chee Kong, a veteran of Min Jiang, serves a new menu showcasing Cantonese and Sichuan cuisines; with creations that conserve familiar flavours, but with contemporary presentations. With its prime lifestyle location, exquisite food and service, and chic ambience, Min Jiang at Dempsey is the perfect setting for any occasion, and a destination for lovers of fine Chinese cuisine.

## **ANNEX – HAIRY CRAB DELIGHTS AT MIN JIANG & MIN JIANG AT DEMPSEY**

<b>Restaurant</b>	<b>Menu</b>	<b>Details</b>	<b>Availability</b>	<b>Price</b>
Min Jiang	The 'Hairy Crab Bliss' 幸福蟹逅	Six-course menu	14 Oct to 17 Nov	\$168++ per person, minimum 2 persons
	The 'Hairy Crab Indulgence' 纵横四海	Six-course menu		\$188++ per person, minimum 2 persons
	Min Jiang Trio Platter 岷江三拼	Steamed 'Xiao Long Bao' with Hairy Crabmeat, Sautéed Prawn with Minced Chilli Garlic Sauce, Roasted Crispy Pork Belly 大闸蟹粉小笼包, 干烤虾球, 脆皮烤肉		\$38++ per person
	Steamed Hairy Crab 清蒸大闸蟹	For à la carte dine-in		\$108++ each
	Baked Hairy Crab enhanced with Chef's Homemade Spiced	For à la carte dine-in (NEW!)		\$108++ each

	Sea Salt 香辣粗盐焗 大闸蟹			
	Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket 笼仔蒸糯米大闸蟹	For à la carte dine-in		\$108++ each
Min Jiang at Dempsey	The 'Hairy Crab Joy' 欢乐蟹遇	Six-course menu	14 Oct to 17 Nov	\$168++ per person, minimum 2 persons
	The 'Hairy Crab Supreme' 至高无蟹	Six-course menu		\$188++ per person, minimum 2 persons
	Steamed Hairy Crab with Ginger Rice Wine 姜米酒蒸大闸蟹	For à la carte dine-In		\$108++ each
	Braised Meat Ball stuffed with Crab Meat with Vegetables 红烤蟹粉酿肉球伴田远 菜	For à la carte dine-In (NEW!)		\$26++ per person
	Stir-fried Crab Meat and Egg White with Whole Abalone 芙蓉超蟹粉扒鲜鲍	For à la carte dine-In (NEW!)		\$35++ per person
	Braised Crab Meat in Pomegranate Egg White Parcel with Golden Broth 石锅金汤海鲜蟹粉酿石 榴球	For à la carte dine-In		\$42++ per person