

**MEDIA RELEASE
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**MIN JIANG AT GOODWOOD PARK HOTEL PRESENTS
10 HANDS CULINARY SHOWCASE: A REDISCOVERY OF CANTONESE CLASSICS**

十手连环，美味无限

*Highly-lauded collaboration returns for a second year with five notable chefs
and Gourmet Ambassador Moses Lim*

13 to 20 July 2023



Left: Gourmet Ambassador Moses Lim

Right L-R (seated): Chef Yim Yiu Wing, Chef Chan Kwok, Chef Cheng Hon Chau

Right L-R (standing): Chef Chan Hwan Kee, Chef Ho Chee Hee

Singapore, June 2023 – Following the success of last year's trailblazing '8 Hands Culinary Showcase', renowned Cantonese and Sichuan restaurant Min Jiang 岷江 at Goodwood Park Hotel 良木园酒店 is raising the bar this year with an impressive '**10 Hands Culinary Showcase: A Rediscovery of Cantonese Classics**' 十手连环，美味无限.

Headlined by respected veteran guest Chefs Chan Kwok 陈国, Yim Yiu Wing 严锐荣, Cheng Hon Chau 郑汉州 and Min Jiang's Chefs Chan Hwan Kee 曾繁基 and Ho Chee Hee 何志熙 – five culinary maestros who each possess an impressive wealth of experience of up to 50 years under their belts, in collaboration with Gourmet Ambassador Moses Lim 林益民, who offers a wealth of cuisine knowledge, the gastronomical affair will bring the spotlight back onto rarely-seen traditional Cantonese dishes; some with history dating back at least three decades. These classics require hours of elaborate preparation and masterful execution, and were acclaimed back in the day for its intricate flavours and unique presentations.

Running from 13 to 20 July, the meticulously-crafted repertoire of dishes will be showcased in two exclusive set menus.

Shares Chef Chan Hwan Kee: "We are excited to present this collaboration for the second year after receiving many positive reviews from our guests last year. It has been both an honour and inspiring experience for myself and Chef Ho Chee Hee to work with veterans like Chef Chan Kwok, Chef Yim Yiu Wing and Chef Cheng Hon Chau to create these menus with such iconic dishes from the past. We hope our diners will enjoy this epicurean journey as much as we do."

Elaborates Chef Chan Kwok: "As a collective effort of five experienced chefs, we look forward to presenting a brand-new and exciting line-up of nostalgic dishes. Many of the dishes evoke special memories for us and we are happy to be a part of this showcase to share our experience as well as reintroduce these once-familiar flavours for diners to relish."

Elaborates Gourmet Ambassador Moses Lim: "In this year's showcase, each dish has been thoughtfully-shortlisted and expertly-executed to an exacting standard to preserve its authenticity. The chefs' combined expertise will no doubt deliver an unforgettable experience and we look forward to impressing diners with these almost-forgotten recipes that still deserve a spot in the limelight."

Located in the heritage Goodwood Park Hotel, Min Jiang is a multi-award-winning restaurant that presents a dining concept in Cantonese and Sichuan cuisines. Boasting modern chinoiserie interiors throughout its three dining spaces – the main dining hall, private rooms and alfresco terrace, the esteemed dining destination exudes an ambience of contemporary elegance and heartfelt service, providing an idyllic setting to savour these nostalgic dishes of the past.

Dine-in reservations may be made via phone: 6730 1704, email: min_jiang@goodwoodparkhotel.com and <https://www.tablecheck.com/en/shops/goodwood-park-hotel-min-jiang/reserve>

FIVE DISTINGUISHED CHEFS

Joining forces this year are five notable chefs who are well-respected in the dining scene for their distinguished careers.

Originally from Hong Kong, Chef Chan Kwok 陈国, is best known for helming Hua Ting Restaurant in Orchard Hotel for 16 years; Chef Cheng Hon Chau 郑汉州 had spearheaded establishments such as Li Bai Cantonese Restaurant in Sheraton Towers and Cherry Garden in Mandarin Oriental Singapore and Chengdu's Dynasty Hotel; and Chef Yim Yiu Wing 严锐荣, was most recently the Executive Chef of China Club, where he had been at the helm for 20 years. Leading the brigade at Min Jiang, Master Chef Chan Hwan Kee 曾繁基, as well as the restaurant's expert BBQ Chef Ho Chee Hee 何志熙 with over four decades of experience garnered collectively, fly the flag high for the hotel for this event. Well-known actor, host, comedian, celebrity food critic and food connoisseur Moses Lim 林益民 lends his invaluable knowledge and expertise, along with a 'cameo' dish to contribute to the stellar menu.

THE EXQUISITE SET MENUS (FOR DINE-IN ONLY)

Available for dinner on 13 July:	8-course menu for min. 8-10 persons at \$168 per person
Available for lunch & dinner from 14 to 20 July:	6-course menu for min 4-6 persons at \$138 per person
	8-course menu for min. 8-10 persons at \$168 per person

Highlights include:

From the 6-Course Menu for min. 4 to 6 persons

Baked Stuffed Crab Shell & Roasted Silver Hill Irish Duck with Sliced Mango in Sweet Plum Sauce
釀焗鮮蟹蓋拼香芒鴨 by Chef Chan Kwok and Chef Ho Chee Hee



A popular dish served at wedding banquets in the 60s and 70s, this appetiser epitomises Hong Kong's East-meets-West culinary culture. Handpicked Sri Lankan crab meat is combined with onions and shiitake mushrooms in a *bechamel*-like cream sauce and baked in a crab shell till golden brown. This moreish creation is paired with succulent roast Silver Hill Irish Duck complemented with sweet and juicy fresh mango and a tangy homemade plum sauce.

Pan-fried Dace Fish Meat, Liver Sausage and Orange Peel stuffed in whole Dace Fish 順德釀鯪魚
by Chef Chan Kwok and Chef Yim Yiu Wing

A time-honoured recipe from Shunde district in Guangdong, China that requires hours of elaborate preparation, the flesh of dace fish; a freshwater fish popular in Hong Kong, is first skilfully removed, meticulously-deboned, then blended into a fish paste, before adding orange peel which imparts a heady citrus note, as well as finely-diced savoury liver sausage. This flavourful fish paste is carefully stuffed back into the dace fish and pan-fried till crisp. An oyster sauce-based dip is served on the side.



Crispy Wontons with Pork and Seafood in Sweet and Sour Sauce 錦綉前程 (錦滷云吞) by Moses Lim



The humble dish of deep-fried wontons is one that Moses Lim has fond memories of – he recalls how much he loved them as a child when he first savoured them dipped into sweet and sour sauce at a 'cha chaan teng' or teahouse, in Hong Kong. For this menu, he sought to recreate this tasty snack with an elevated touch; traditionally stuffed with ground pork or shrimp, Moses' version features succulent Ibérico 'char siew' wrapped within wonton skin. An appetising sweet and sour sauce chockful of ingredients such as pork slice, pork liver, 'live' prawn, Australian scallop, pineapples, red and green pepper is the perfect foil to this crispy bite.

From the 8-Course Menu for min. 8 to 10 persons

Steamed Diced Chicken in Pomegranate Egg White Parcel with Seasonal Greens, Crab Roe and Superior Stock 蟹黃菊花石榴雞 by Chef Chan Kwok and Chef Yim Yiu Wing

Aptly named for its resemblance to a chrysanthemum and pomegranate, this Cantonese delicacy is a study in refinement. Made from scratch with egg white and flour, each delicate pastry skin envelopes a melange of finely and evenly diced chicken, celery, dried shiitake and carrots. Each parcel is then crowned with luscious crab roe, steamed and served in a robust superior stock.



Boneless Chicken Thigh stuffed with Bird's Nest and Yunnan Ham in Double-boiled Superior Soup
燕液酿凤腿 by Chef Cheng Hon Chau and Chef Yim Yiu Wing

A signature offering in most fine Cantonese restaurants even till this day, double-boiled soups are notoriously laborious to concoct. This nourishing creation takes about 12 hours to prepare – a stock is first rendered after eight hours of simmering with premium ingredients, then fortified with Yunnan ham and deboned chicken thighs stuffed with quality bird's nest, and double-boiled for an additional three hours. This multi-step process extracts maximum flavour and distils the essence from the ingredients to yield pure unadulterated goodness.



Wok-fried Crispy Silver Hill Irish Duck with Yam Paste accompanied by Mushroom Brown Sauce 香酥荔茸鸭 by Chef Chan Hwan Kee and Chef Ho Chee Hee

This rendition of crispy duck proffers a symphony of textures. A whole Silver Hill Irish duck is steamed for two hours then padded with a layer of mashed taro accentuated with five-spice and wok-fried till golden brown; every bite is fragrant, fluffy, juicy and crispy all at once.

Whole Hokkaido Conpoy stuffed in 3-Head Abalone 鲍鱼酿瑶柱 by Chef Cheng Hon Chau

A luxurious addition to the nostalgic feast, this outwardly simple-looking dish showcases the chef's culinary prowess with its depth of flavours and preparation method. Japanese conpoy, lauded for its rich umami flavour is stuffed within a 3-head abalone and expertly-braised for eight hours till tender for eight hours. This flavoursome dish is completed with an invigorating abalone sauce and crunchy *nai bai*.

From all set menus

Crispy-fried Water Chestnut with Apricot accompanied by Chilled D24 Pandan Gula Melaka Rice Roll
杏甫马蹄条拼D24榴梿翡翠卷 by Chef Chan Hwan Kee



A duo of sweet treats marks the finale for both set menus. Typically enjoyed during the summer months in Hong Kong for its 'cooling' properties, this Cantonese dessert stars fresh water chestnuts – they are finely diced, mixed with water chestnut flour, and steamed to form a delicate translucent 'cake' with a springy texture. The steamed water chestnut cake is coupled with dried apricot, coated in a thin batter and fried to perfection. Incorporating the Hotel's signature creamy D24 durian pulp, each handmade *Chilled D24 Pandan Gula Melaka Rice Roll* is lusciously soft and slightly chewy; a drizzle of Gula Melaka syrup provides the finishing touch.

Note: Prices stated are subject to 10% service charge and prevailing GST for dine-in. All information is correct at time of release. Full menu and high-res visuals are available upon request.

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Hashtag

#goodwoodparkhotel

LinkedIn

<https://www.linkedin.com/company/goodwood-park-hotel>

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. Committed to ensuring a safe and clean environment for all, the Hotel has been certified as a SG Clean establishment by the Singapore Government, where hygiene and sanitation measures have been inspected and endorsed by appointed assessors.

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Online reservations

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 specialities, 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.