

MIN JIANG

名廚联手 *Reimagined:*
品味无限

An Exquisite Showcase by Four Culinary Masters

22 — 28 JULY 2024



Fronted by Celebrity Guest Chefs Sam Leong 梁兆基 and Forest Leong (2nd and 3rd from left),
Min Jiang's Master Chef Chan Hwan Kee 曾繁基 (rightmost) and
Min Jiang at Dempsey's Master Chef Goh Chee Kong 吴志光 (leftmost)

Goodwood Park Hotel is thrilled to present 'Min Jiang Reimagined:
An Exquisite Showcase by Four Culinary Masters'
— a momentous unity of creative talents.

This gastronomic event brings together four maestros of our
culinary scene. Each boasts extensive experience & expertise,
and will present stellar dishes that meld tradition with creativity.
Set against the backdrop of Min Jiang's renowned reputation for
excellence in Cantonese and Sichuan cuisines, this collaboration
is a testament of the chefs' culinary prowess, inviting diners on
an extraordinary epicurean journey of Modern Chinese and Asian
flavours. The impressive repertoire of dishes will be showcased in
2 exquisite set menus.

6-Course Lunch Menu
\$148 per person (min. 2 persons)

7-Course Dinner Menu
\$188 per person (min. 2 persons)

7-COURSE DINNER MENU



海胆金汤海中宝

Abalone, Sea Cucumber and Wild-caught Eel Maw in Golden Organic Pumpkin Broth paired with Uni and Jamón Ibérico

A spoonful of creamy sea urchin paired with exquisite Jamón Ibérico, creating a perfect harmony of umami flavours. Following this, tuck into a bowl of hearty golden Cantonese-style pumpkin broth, which has been enriched with abalone, sea cucumber and premium eel fish maw. It is rendered by simmering an old hen on low heat for six hours, then turning up the heat for the last 30 minutes to achieve a milky, collagen-rich consistency. Finally, pumpkin is added to infuse the stock with natural sweetness.

南洋风味蟹肉白芦笋

King Crabmeat in light Curry Sauce with Seasonal White Asparagus

Starring an impeccable pairing of jumbo lump crab meat with the spring delicacy of white asparagus, all bathed in a rich and aromatic vibrant yellow curry sauce. The sauce's depth of flavour coupled with a savoury kick of heat is achieved by sautéing shallots, garlic, Thai curry powder, and chili paste, simmered in a homemade seafood stock for an hour. The addition of evaporated milk and a beaten egg thickens the sauce, creating a luscious and velvety consistency that perfectly complements the dish.



鲍汁南非鲜鲍, 日本秋葵

Slow Braised 'Live' South African Abalone in its jus

Known for being one of the most lavish ingredients in the Cantonese culinary scene, a South African abalone takes centre stage in this luxe creation. The coveted shellfish is slow-braised for two hours in a full-bodied concoction of abalone sauce, old hen, pork, chicken feet, 'Jinhua' ham and pork lard. The prized abalone is complemented by a refreshing counterpart – lightly fried okra adds a delightful textural contrast.



- | | | |
|---|--|-----------------------------------|
| 1 | <p>海胆金汤海中宝
<i>A Sea of Treasures</i>
Abalone, Sea Cucumber & Wild-caught Eel Maw
in Golden Organic Pumpkin Broth
paired with Uni & Jamón Ibérico</p> | <p>梁兆基
Chef Sam Leong</p> |
| 2 | <p>南洋风味蟹肉白芦笋
<i>The Ocean's Embrace</i>
King Crabmeat in light Curry Sauce
with Seasonal White Asparagus</p> | <p>Chef Forest Leong</p> |
| 3 | <p>鲍汁南非鲜鲍,日本秋葵
<i>A Dream So Deep</i>
Slow Braised 'Live' South African Abalone in its jus</p> | <p>曾繁基
Chef Chan Hwan Kee</p> |
| 4 | <p>避风塘多宝鱼软壳蟹
<i>The Perfect Calm</i>
Typhoon Shelter Turbot Fish Fillet
and Soft-shell Crab</p> | <p>吴志光
Chef Goh Chee Kong</p> |
| 5 | <p>慢火和牛颊肉,日本白玉
<i>From the Prairies to Harmony</i>
Slow-braised Wagyu Beef Cheek with Japanese Daikon</p> | <p>曾繁基
Chef Chan Hwan Kee</p> |
| 6 | <p>脆口瑶柱虾滑薏米粥
<i>Smooth as Silk</i>
Barley Pearl Congee with Handmade Shrimp Balls
and Dried Scallops</p> | <p>梁兆基
Chef Sam Leong</p> |
| 7 | <p>缤纷白霜果浆淇淋球
<i>Playground in My Mind</i>
Crispy Crepes, Meringue and
Gold Laced Threads with Assorted Berries Gelato</p> | <p>Chef Forest Leong</p> |

\$188 *per person*
for a table of minimum 2 persons

慢火和牛颊肉,日本白玉
***Slow-braised Wagyu Beef Cheek
with Japanese Daikon***

Tender beef cheek, slow-braised in a rich blend of peppercorn, star anise and cinnamon are elevated by Japanese condiment. This mouth-watering beef is paired with juicy Japanese daikon, cooked to perfect tenderness in a delicate beef broth. Thoughtfully presented, with an elegant half-moon of Japanese daikon and edible flowers artfully arranged alongside the beef.

