

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

A HEARTFELT TRIBUTE TO MUM WITH LAVISH DINING EXPERIENCES AT GOODWOOD PARK HOTEL

*From elegant buffets to artisanal cakes, discover meaningful ways
to say “thank you” this Mother’s Day
1 to 11 May 2025*



Special Dining Experiences at Goodwood Park Hotel this Mother’s Day

Singapore, April 2025 – This May, **Goodwood Park Hotel** invites families to honour the incredible women in their lives with an exquisite line-up of dining experiences and charming activities as part of its Mother’s Day 2025 celebration, taking place from **1 to 11 May 2025**. This year’s celebration is made even more special as it coincides with the hotel’s 125th anniversary, paying tribute to its rich heritage of heartfelt hospitality and culinary excellence.

Guests can look forward to a selection of curated dining experiences at the hotel’s renowned restaurants – from indulgent set menus at Min Jiang and Min Jiang at Dempsey specialising in Cantonese and Sichuan cuisine, the popular Taiwan Porridge with Durian Dessert Buffet at Coffee Lounge, deluxe set menus at Gordon Grill as well as a lavish Afternoon Tea Buffet at the elegant L’Espresso.

NEW! MOTHER’S DAY ETHEREAL BLUSH CAKE



The Deli | 1 to 11 May 2025
Takeaway/delivery: \$56 nett for 500g

A refreshing twist on a classic treat, this *Ethereal Blush Cake* is a light yet luscious mousse cake that features a refreshing blend of velvety soursop and strawberries, layered with soft vanilla sponge and a vibrant house-made strawberry compote bursting with natural sweetness. Elegantly finished with a glossy chocolate, fresh strawberries and blueberries, it is the perfect cake that captures the essence of motherhood.

NEW! EXCLUSIVE TAKEAWAY GOURMET BOX

The Deli | 1 to 11 May 2025
Takeaway/delivery: \$188 nett

Sincerely curated like a mother's heartfelt embrace, The Deli's Mother's Day *Exclusive Gourmet Box* is a celebration of flavours. The elegant ensemble features delicate *Mini Sandwiches*, *Baked Norwegian Salmon & Spinach Phyllo Pie*, and *Spring Chicken Ballotine with Foie Gras, Wild Mushroom & Sage Butter*, complemented by *Crispy Herb Marble Potato & Grilled Vegetables*. A medley of handcrafted sweets completes the experience, including *Plain and Bak Kwa Scones served with Butter, Clotted Cream & Strawberry Jam*, *Assorted Tartlets, Madeleines, Cookies* and a luscious *Marble Bundt Cake*.



Pre-orders can be made on The Deli Online Shop [here](#) for delivery or self-collection. 3-days' advance notice is required with the last pre-order date on 8 May 2025.

A PERSONAL TOUCH: PAY-AS-YOU-WISH CARICATURE SESSIONS

Adding a fun and personal twist to the celebrations, guests can enjoy on-the-spot caricature drawings by Michelle, an 11-year old caricature artist from caricaturist.sg. A pay-as-you-wish initiative, these illustrations make for a whimsical keepsake that mums will treasure.

A HEARTWARMING MOTHER'S DAY SET LUNCH AND DINNER

Min Jiang and Min Jiang at Dempsey | 3, 4, 10 & 11 May 2025
\$108++ and \$128++ per person (minimum number of persons applies for each menu)



Embark on a refined culinary journey through Cantonese and Sichuan cuisine, expertly curated by Master Chefs Chan Hwan Kee of Min Jiang and Goh Chee Kong of Min Jiang at Dempsey. Guests can choose from a few thoughtfully crafted set menus, each showcasing bold flavours and refined techniques.

At Min Jiang, highlights include the *Deep-Fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee* and the *Stir-Fried Fresh Prawn and Hong Kong Kai Lan with Preserved Olive*, brimming with wok hei and savoury depth. Over at Min Jiang at Dempsey,

standout dishes include *Crispy Silver Hill Duck Served with Homemade Crepes*, and the indulgent *Stewed Handmade Noodles with King Prawn*, a comforting and umami-rich delight.

As a thoughtful touch, all set menus are accompanied by complimentary handcrafted buns – *Flower Buns with Lotus Paste* at Min Jiang and *Longevity 'Char Siew' Buns* at Min Jiang at Dempsey – perfect for sharing with loved ones.

Reservations for Min Jiang can be made online at www.goodwoodparkhotel.com/dining/min-jiang or guests can call 6730 1704.

Reservations for Min Jiang at Dempsey can be made online at www.goodwoodparkhotel.com/dining/min-jiang-dempsey or guests can call 6774 0122.

MOTHER'S DAY ENGLISH AFTERNOON TEA BUFFET

L'Espresso | 1st seating: 12pm to 2.30pm; 2nd seating: 3pm to 5.30pm

3 & 4 May 2025: \$78++ per adult; \$53++ per child

10 & 11 May 2025: \$98++ per adult; \$58++ per child

Set against the charming ambience of L'Espresso, the afternoon tea buffet promises a lavish and leisurely affair with an impressive repertoire of sweet and savoury delights. Alongside signature petite sandwiches, buttery croissants, a selection of artisanal cheeses, and comforting hot savouries, diners can look forward to a carving station showcasing succulent meats carved to order, adding a hearty touch to the experience.

Seafood lovers will be drawn to the chilled seafood bar, featuring ocean-fresh freshly shucked *Japanese oysters*, *snow crab legs*, *Chardonnay-poached tiger prawns*, *white clams*, and *black mussels*.



To conclude on a sweet note, indulge in a delightful array of confections such as the warm *Baked Banana Crumble with Vanilla Sauce*, tropical *Mango Éclair*, and the elegant *Green Tea Pistachio Cake*. The experience is made complete with the much-loved Scone Bar, offering six irresistible flavours paired with a variety of classic and creative condiments – a true highlight of this refined afternoon indulgence.

Reservations for L'Espresso can be made online at www.goodwoodparkhotel.com/dining/l-espresso or guests can call 6730 1743.

AN INDULGENT MOTHER'S DAY 4-COURSE LUNCH AND 5-COURSE DINNER

Gordon Grill | 10 & 11 May 2025

\$98++ per person (4-Course Set Lunch)

\$128++ per person (5-Course Set Dinner)



A beloved destination for fine dining connoisseurs, Gordon Grill sets the stage for an elegant and memorable celebration with Mum. Renowned for its polished service and Continental classics, the specially curated Mother's Day lunch and dinner menus showcase seasonal ingredients and modern finesse.

The experience begins with delicately crafted starters such as the *Smoked Salmon Carpaccio*, paired with creamy avocado purée, crisp radish, and a refreshing lemon lime sorbet; and the *White Asparagus* with Parma ham, grated egg, and

velvety hollandaise – a prized delicacy available for a limited time only during its peak season.

Those enjoying the five-course menu will be treated to an additional savoury course – the luxurious *Squid Ink Linguine*, crowned with a grilled king prawn and finished in an aromatic bouillabaisse sauce.

Guests can then take their pick from three indulgent main courses – the *Black Angus Beef Fillet*, served with silky potato purée, broccolini, tomato confit and a rich Bordelaise sauce; the *Fillet of Red Snapper*, accompanied by sautéed spinach and kombu-infused *beurre blanc*; or the *Duck Leg Confit*, elevated with Brussels sprouts and a peppercorn sauce for depth and warmth.

The meal concludes on a decadent note with *Sweet Devotion* – a delicate harmony of strawberry, lychee crèmeux and chocolate gelato, specially created for this occasion.

Guests can reserve online at www.goodwoodparkhotel.com/dining/gordon-grill or call 6730 1744.

MOTHER'S DAY TAIWAN PORRIDGE WITH DURIAN DESSERT BUFFET

Coffee Lounge | 3, 10 & 11 May 2025 (Lunch & Dinner), 4 May 2025 (Only Lunch)
\$88++ per adult | \$53++ per child

Best known for its comforting Taiwan Porridge that warms both heart and belly, **Coffee Lounge** offers an inviting, laid-back setting perfect for a meaningful Mother's Day meal. This year, the buffet experience is taken up a notch at its indulgent live durian dessert station – a dream come true for fans of the king of fruits, which highlights the **NEW** insta-worthy *Torched Marshmallow D24 Durian Ice Cream*.



Other items on the buffet line include the **NEW** *D24 Blossoming Coffee Delight*, and *D24 Blueberry Dream*, served alongside timeless favourites like the *D24 Mousse Cake* and *D24 Puffs*, as well as a variety of non-durian desserts to round off the spread.

Guests can reserve online at www.goodwoodparkhotel/dining/coffee-lounge or call 6730 1746.

EARLY BIRD PROMOTIONS

To sweeten the celebration, early bird promotions will be available at L'Espresso and Coffee Lounge. Hotel Gourmet Cardmembers and Citibank cardmembers will enjoy 10% off, for bookings made from now until 2 May 2025. For the latter, simply quote "CitiGWPMMD" upon reservation and payment must be made with a Citi debit or credit card.

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Prices stated are subject to 10% service charge and GST for dine-in. Digital images of food, as well as full menus are available upon request. All information is correct at time of release.

For media enquiries and assistance, please contact:

Sixth Sense PR

Clarissa Chen, PR Associate

Tel: 6423 0096

Email: clarissa@sixthsense.com.sg

Noelle Tan, Director

Tel: 6423 0096

Email: noelle@sixthsense.com.sg

Jewel Cha, PR Associate

Tel: 6423 0096

Email: jewel@sixthsense.com.sg

Goodwood Park Hotel

Sherrill Lee, Director of Marketing Communications

Tel: 6730 1715

Email: sherrill.lee@goodwoodparkhotel.com

Bernice Fong, Marketing Communications Manager

Tel: 6730 1885

Email: bernice.fong@goodwoodparkhotel.com

Kyra Ng, Marketing Communications Executive

Tel: 6730 1830

Email: kyra.ng@goodwoodparkhotel.com