

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

‘TIS THE SEASON TO BE JOLLY WITH AN EXTRAVAGANT CHRISTMAS SELECTION AT GOODWOOD PARK HOTEL

Kickstart the holiday season with an enchanting selection of festive treats and exclusive dining experiences

15 November 2024 – 1 January 2025



Goodwood Park Hotel's 2024 Festive Offerings

Singapore, October 2024 – Renowned for its rich heritage and timeless charm, Goodwood Park Hotel stands as a beacon of festive cheer and culinary excellence this Christmas season. Guests can indulge in a spectacular array of Christmas delights and promise to fill hearts with joy and tables with irresistible flavours for a truly unforgettable celebration. An exquisite array of takeaway treats, perfect for enjoying in the comfort of home will be available from 15 November, while exclusive dining experiences will be available at the hotel from 1 December.

Spread Christmas cheer with the hotel's star-studded line-up of **NEW** sweet and savoury creations. Not to be missed are the beautifully crafted **Baked Turkey Char Siew Snow Buns**, boasting fluffy buns with a crispy top, filled with turkey *char siew* that is seasoned to perfection. The culinary magic continues with the **Oven-Baked Rock Sugar Honey Glazed Turkey with Fragrant Vegetables Rice, Glaze Sauce and Chilli Sauce**; a unique **Butter Turkey with Cranberry Cheese Naan** and **Baked Potato Ribbon Pie**.

Step into a winter wonderland of **NEW** desserts with the **Winter Raspberry Bliss Log Cake**; **Holly Jolly Log Cake**; a nutty **Nutcracker Chocolate Pistachio Tart**; the refreshing **Merry Mistle-Crunch** or the timeless **Festive Chocolate Log Cake** that has been given a modern spin.

Takeaway festive offerings will be available from The Deli from 15 November 2024. Guests may place their orders at the Festive Online Shop goodwoodparkfestive.oddle.me for delivery or self-collection. Alternatively, guests may visit The Deli from 10am – 7pm; contact the Christmas Call Centre at (65) 6730 1867/68 from 10am – 6pm; or email festive@goodwoodparkhotel.com to place their takeaway orders for self-collection only. Advance order of five days is required for takeaways and the last pre-order date is on 19 December 2024.

NEW YULETIDE TREATS!



Winter Raspberry Bliss Log Cake

Takeaway/delivery: \$98 nett for 1 kg

It begins with a delicate almond sponge cake, tender and airy, crafted from a blend of almond flour and meringue. At the heart of this creation lies a divine grape filling, poached overnight in rich sherry wine, raspberry purée, and a touch of sugar, infusing it with a fruity depth. This is topped with a velvety pink cream, made from sherry wine syrup and whipped cream, adding a delightful creaminess. A crunchy pecan nut crumble adds a satisfying texture, nestled between layers of indulgent flavours. The Sablé Breton, with its buttery richness, forms the perfect base, while the entire dessert is encased in a smooth, shiny white chocolate glaze, made from premium 34% Opalys white chocolate. Sprinkled with edible snow powder, desiccated coconut flakes, and adorned with white chocolate Christmas tree painted in pastels, this dessert is a festive celebration of taste and elegance.

Merry Mistle-Crunch

Takeaway/delivery: \$88 nett for 700g

This exquisite dessert is a blend of tropical and earthy flavours, starting with a fresh pineapple centre, where juicy cubes of pineapple are delicately cooked with its purée and sugar, creating a tangy-sweet surprise. The matcha crèmeux, made from rich matcha powder, adds a bold, earthy depth, perfectly balancing the tropical notes. At the base, a hazelnut croustillant, with its crunchy texture and creamy Opalys chocolate, offers a delightful contrast. Light and airy mousse infused with the essence of pineapple and matcha envelop the fruity flavours within in a cloud of bliss. The dessert is elegantly finished with pipings of matcha Chantilly cream and a glaze for a glossy look. Adorned with red and gold chocolate ornaments, this sweet dish is a visual and gastronomic delight.



Nutcracker Chocolate Pistachio Tart

Takeaway/delivery: \$92 nett for 1 kg

Savour the rich and nutty decadence of the *Nutcracker Chocolate Pistachio Tart*. The tart shell, crisp and buttery, cradles a luxurious layer of pistachio praline, where roasted pistachios are caramelised, salted, and blended. This is topped with a velvety thin layer of pistachio crèmeux, nestled between a soft almond sponge and a rich Araguani chocolate mousse. The smooth pistachio ganache crowns the tart, holding in place the elegant decorations that complete this indulgent dessert, promising to leave a lasting impression on guests.



Festive Chocolate Log Cake

Takeaway/delivery: \$88 nett for 1 kg

Embrace the holidays with the *Festive Chocolate Log Cake*, a festive favourite reimagined for the season. The base is a flourless chocolate sponge, wonderfully moist and rich, folded with Italian meringue, sabayon, and a dusting of cocoa powder. Rolled up with a creamy semi-sweet dark chocolate mousse, this cake is a true celebration of chocolate in every bite. The exterior is adorned with a

dark chocolate ganache, made with 55% dark chocolate, and the sides are dressed with dark chocolate couverture. A light dusting of cocoa powder with chocolate mushrooms and acorns on top complete this classic Christmas dessert, making it a must-have for the holiday celebrations.

Holly Jolly Log Cake

Takeaway/delivery: \$98 nett for 1 kg

At its heart of this dessert lies an almond sponge base, layered with a tangy apricot compote then chilled to set its vibrant flavours. The strawberry crèmeux adds a creamy, fruity contrast, paired beautifully with the nutty, crunchy almond praline. The Jivara chocolate mousse, made with 40% chocolate, wraps the dessert in a rich, smooth embrace, while a brown-orange glaze adds a glossy, festive touch. Finished with delicate Chantilly cream, raspberry-coated corn, and elegant white chocolate decorations, this dessert is as visually stunning as it is delicious to treat your loved ones with.



NEW! HOT FROM THE KITCHEN



Oven-Baked Rock Sugar Honey Glazed Turkey with Fragrant Vegetable Rice, Glaze Sauce, and Chilli Sauce

Takeaway/delivery: \$268 nett, serves 8-12 persons

A heartwarming dish that is sure to be the centrepiece of Christmas feasts. Marinated for two days in a proprietary blend of aromatic spices, the turkey is boiled to tender perfection in a concoction of soy sauce and rock sugar, then oven-baked with a luscious honey glaze that imparts a beautiful golden hue. Accompanied by fragrant vegetable rice, cooked with succulent fried shrimp, ginger and *bok*

choy in rich chicken stock, and served with a side of black soy sauce and zesty ginger chilli sauces, this dish is a harmonious medley of flavours that will leave guests craving for more.

Baked Turkey Char Siew Snow Buns

Takeaway/delivery: \$48 nett for 10pcs

These homemade buns are a delightful fusion of East meets West, featuring tender turkey meat seasoned with oyster sauce for a touch of sweetness. The buns are baked to a beautiful golden brown and crowned with a crunchy crust that resembles snow that adds a satisfying contrast to the soft, pillowy interior.



Butter Turkey with Cranberry Cheese Naan

Takeaway/delivery: \$68 nett serves 4-6 persons

Give your festive feast an exotic touch with the *Butter Turkey with Cranberry Cheese Naan*, created by the hotel's resident Indian Chef whose menu at Coffee Lounge has been steadily winning over guests for years. Tender cubes of turkey breast are marinated in a fragrant blend of ginger, garlic paste, mustard oil and spices for six hours before being smothered in a butter sauce made from cashews, shallots, and a medley of aromatic herbs. The dish is elevated with the addition of a

homemade *naan*, generously sprinkled with grated parmesan and cranberries for a festive twist.

Baked Potato Ribbon Pie

Takeaway/delivery: \$48 nett serves 4 persons

For a hearty and comforting dish that is perfect for sharing, look no further than the *Baked Potato Ribbon Pie*. This savoury pie features succulent turkey breast and thigh meat, paired with smoky strips of bacon and earthy porcini mushrooms as the filling, all enveloped in a rich sauce made from Port wine and caramelised shallots. It is topped with beautifully folded potatoes, each layer brushed with a generous amount of butter and parmesan cheese.



RETURNING FAVOURITES

DIY Turkey Popiah with Homemade Sambal Chilli

Takeaway/delivery: \$86 nett for up to 10 persons

A returning crowd favourite, the *DIY Turkey Popiah with Homemade Sambal Chilli* is back by popular demand and makes for a fun and interactive choice for a convivial potluck. Included in the set are essential ingredients such as finely grated sweet turnips, carrots, Chinese mushrooms, dried shrimps, lettuce leaves, bean sprouts, eggs, and peanuts along with tender morsels of turkey breast, sweet sauce and a piquant homemade sambal, making it a breeze for all to try their hands at assembling this moreish snack.

'Mao Shan Wang' Durian Christmas Log Cake

Takeaway/delivery: \$156 nett, 800g

This signature indulgent treat is packed with creamy 'Mao Shan Wang' goodness within layers of vanilla sponge, bound to excite all durian lovers.

D24 Puffs

A time-honoured signature of the hotel, these full-bodied treats feature lavish swirls of heavenly durian encased within fluffy choux pastry shells.

D24 Crêpe

Delicate layers of soft, paper-thin crêpes envelop a rich and creamy D24 durian filling for a bold, distinctive flavour.

D24 & Mao Shan Wang Ice Cream Tub

A creamy delight that brings together the sweet, buttery richness of D24 durian, complemented by the robust, bittersweet flavour of ‘Mao Shan Wang’ in an ice cream tub.

DELI PROMOTIONS

Citi, DBS/POSB, OCBC, UOB Cardmembers

15 November - 13 December: 20% off

14 December - 26 December: 15% off

Hotel Gourmet Cardmembers

15 November - 13 December: 25% off

14 December - 26 December: 20% off

FESTIVE DINING SPECIALS AT GOODWOOD PARK HOTEL

Goodwood Park Hotel is the place to bookmark for festive reveries this year with various buffets and set menus available at Coffee Lounge, L’Espresso and Gordon Grill from 1 December 2024 to 31 December 2024.

Coffee Lounge (6730 1746 | coffee_lounge@goodwoodparkhotel.com)

	Adult	Child
1 to 31 December		
Lunch (12PM – 2.30PM): Except Saturday, Sunday, 25 Dec		
Dinner (6PM – 10.30PM): Except Friday, Saturday, 24 Dec & 31 Dec		
Christmas Set Menu with Festive Dessert Buffet		
3-course set lunch	\$48	NA
3-course set dinner	\$58	NA
Taiwan Porridge Set Menu with Festive Dessert Buffet		
Set Menu for 2	\$78	NA
Set Menu for 4	\$146	NA
Local Degustation Set with Festive Desserts Buffet		
3-course set	\$40	NA
4-course set	\$45	NA

1 to 31 December Lunch (12PM – 2.30PM): Every Saturday, Sunday Dinner (6PM – 10.30PM): Every Friday, Saturday		
Festive Weekend Buffet with Asian Live Stations & Festive Desserts Weekend Lunch Buffet Weekend Dinner Buffet <i>Only Regular A La Carte Menu will be available for Lunch & Dinner</i> <i>#LoveLocal High-Tea Set will not be available</i> <i>*Citi, DBS/POSB, OCBC, UOB Cards Offer: 15% off every adult diner</i> <i>*Hotel Gourmet Card Exclusive Offer: 20% off every adult diner</i> <i>*Not valid for child price, menus with alcohol or top-up options. Offers are not stackable.</i>	\$68 \$88	\$40.80 \$52.80
Lunch (12PM – 2.30PM): 25 December Dinner (6PM – 10.30PM): 24, 25 & 31 December		
International Buffet Dinner with Live Stations, Seafood on Ice, Festive Desserts <i>All other menus will not be available</i>	\$138	\$76.80
All Day Promotion		
Beverage Package: Top Up \$66+ + for free flow of Champagne, Wine, Beer, Soft Drink, Juice Top Up \$55++ for free flow of Sparkling Wine, Wine, Beer, Soft Drink, Juice Top Up \$33++ for free flow of Soft Drink & Juices		
24, 25, 31 December & 1 January		
<u>In Room Dining Set Menu</u> 3-course set lunch 4-course set dinner <i>Regular IRD menu will still be available</i>	\$68 \$78	

L'Espresso (6730 1743 | lespresso@goodwoodparkhotel.com)

	Adult	Child
1 to 31 December Mon – Thur: 1st Seating (2PM – 5.30PM) Fri – Sun: 1st Seating (12PM – 2.30PM), 2nd Seating (3PM – 5.30PM) *Except 24, 25, 31 December & 1 January		
Festive English Afternoon Tea Buffet with Carving Station Monday – Thursday Friday – Sunday <i>Existing seatings apply</i> *Citi, DBS/POSB, OCBC, UOB Cards Offer & Hotel Gourmet Card: 10% off Weekend Festive English Afternoon Tea Buffet (1st Seating Only) *Not valid for child price, menus with alcohol or top-up options	\$68 \$70	\$40.80 \$42
24, 31 December & 1 January		
Festive English Afternoon Tea Buffet with Carving Station, Seafood on Ice (2 seatings)	\$78	\$48
25 December		
Festive Brunch Buffet 1 st seating: 10:30AM - 1:00PM 2 nd seating: 2:00PM - 4:30PM With free flow soft drinks & juices With free flow house champagne, house wine, beer, soft drinks & juices *Citi, DBS/POSB, OCBC, UOB Cards Offer: 15% off Christmas Brunch on 25 Dec 2024 for every adult diner. (1st seating:10:30AM – 1PM only & full payment to be made by 8 Dec 2024) *Not valid for child price, menus with alcohol or top-up options.	\$168 \$198	\$100.80 NA
31 December		
COUNTDOWN PARTY with Live Band 10PM till 1AM For dine-in and in-house guest Walk-in and Non-dine-in guest Cover charge includes light snacks platter, party favours 10PM to 11PM: free flow beer, soft drinks & juice 11PM to 1AM: free flow beer, soft drinks, juice, house champagne & house wine	\$88 \$98	NA NA

All Day Promotion

Beverage Package:

Top Up \$66+ + for free flow of Champagne, Wine, Beer, Soft Drink, Juice

Top Up \$55++ for free flow of Sparkling Wine, Wine, Beer, Soft Drink, Juice

Top Up \$33++ for free flow of Soft Drink & Juices

Gordon Grill (6730 1744 | gordon_grill@goodwoodparkhotel.com)

	Adult	Child
1 to 31 December Lunch (12PM – 2.30PM): Except 24, 25 & 31 December Dinner (6.30PM – 10PM): Except 24 & 31 December		
Festive Set Menu (Christmas) 3-course lunch 4-course lunch 5-course dinner <i>Festive ala carte menu available only, normal ala carte not available</i>	\$78 \$88 \$118	NA NA NA
Lunch (12PM – 2.30PM): 24 & 31 December Dinner (6.30PM – 10PM): 24 & 31 December		
Festive Set Menu (Christmas Edition) 3-course lunch 4-course lunch 5-course dinner <i>Festive ala carte menu available only, normal ala carte not available</i>	\$88 \$98 \$178	NA NA NA
25 December		
Festive Brunch Buffet 1 st seating: 10:30am - 1:00pm 2 nd seating: 2:00pm - 4:30pm With free flow soft drinks & juices With free flow house champagne, house wine, beer, soft drinks & juices *Citi, DBS/POSB, OCBC, UOB Cards Offer: 15% off Christmas Brunch on 25 December 2024 for every adult diner. (1st seating:10:30AM – 1PM only & full payment to be made by 8 December 2024) *Not valid for child price, menus with alcohol or top-up options.	\$168 \$198	\$100.80 NA

All Day Promotion

Beverage Package:

Top Up \$66+ + for free flow of Champagne, Wine, Beer, Soft Drink, Juice

Top Up \$55++ for free flow of Sparkling Wine, Wine, Beer, Soft Drink, Juice

Top Up \$33++ for free flow of Soft Drink & Juices

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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.

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Mainline	(65) 6737 7411
Website	www.goodwoodparkhotel.com
Facebook	facebook.com/GoodwoodParkHotel
Instagram	@goodwoodparkhotelsg
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. The Hotel also gained its well-deserved recognition in the MICHELIN Guide Singapore 2024.

FACT SHEET – COFFEE LOUNGE

Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel	(65) 6730 1746
Email	coffee_lounge@goodwoodparkhotel.com
Online reservations	www.goodwoodparkhotel.com/dining

Summary

Since 1977, Coffee Lounge has been a favoured haunt of Singaporeans and tourists, who enjoy its authentic local fare and international favourites. Housed in the prominent Grand Tower wing of the hotel which was gazetted a national monument in 1989, it was revamped in 2007 and now welcomes guests to classic and contemporary surroundings with

the same stellar cuisine and service that have garnered many fans over the years. Perennial favourites like the local high tea buffet and Taiwan Porridge remain. The local degustation menus were also introduced then and quickly became popular with many locals and foreigners alike.

FACT SHEET – GORDON GRILL

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1744
Email gordon_grill@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com/dining

Summary

Gordon Grill has built a reputation for serving some of the finest steaks and refined Continental cuisine since its establishment in 1963. From the restaurant's rich history of being part of the heritage hotel, the restaurant exudes an elegant and welcoming ambience with its timeless style of sophistication in its interiors. Gordon Grill offers a unique dining experience with a remarkable range of gourmet dishes and a meat trolley service reminiscent of old European grill rooms.

FACT SHEET – L'ESPRESSO

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1743
Email lespresso@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com/dining

Summary

Since its establishment in 1968, L'Espresso has earned a reputation as the destination for elegant teatime pursuits. In particular, the English Afternoon Tea – available daily at this cosy restaurant – is the main attraction with a dazzling assortment of dainty sandwiches, salads, savouries, pastries, desserts and traditional English scones.