

**MEDIA RELEASE
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**GOODWOOD PARK HOTEL UNVEILS
'MIN JIANG REIMAGINED: AN EXQUISITE SHOWCASE BY
FOUR CULINARY MASTERS'**

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An exclusive collaboration starring celebrity Michelin-starred chef couple Sam and Forest Leong, alongside Min Jiang and Min Jiang at Dempsey's very own Master Chefs! 22 to 28 July 2024



L-R: Master Chef Goh Chee Kong, Chefs Sam and Forest Leong, Master Chef Chan Hwan Kee

Singapore, June 2024 – Goodwood Park Hotel's 良木园酒店 renowned Cantonese and Sichuan restaurants Min Jiang 岷江川菜馆 and Min Jiang at Dempsey 岷江在登布西山, are thrilled to present '**Min Jiang Reimagined: An Exquisite Showcase by Four Culinary Masters**' – a momentous occasion that unites four culinary masters in a groundbreaking collaboration.

Fronted by revered guest husband-and-wife chefs Sam Leong and Forest Leong, alongside Min Jiang and Min Jiang at Dempsey's Master Chefs, Chan Hwan Kee and Goh Chee Kong respectively, this exceptional event brings together four maestros of the local culinary scene. Each boast extensive experience and 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 using only the best premium ingredients.

Taking place from 22 to 28 July 2024, the collaboration will feature an impressive repertoire of dishes that will be showcased in two exclusive set menus, available for dine-in only at Min Jiang at Goodwood Park Hotel.

Shares Chef Chan Hwan Kee: "We are truly excited to collaborate with this immensely talented couple for this year's culinary event. For myself and Chef Goh Chee Kong, it has been an honour and inspiration for the both of us to work alongside them. We are grateful and hope our diners will enjoy this gastronomic journey as much as we have enjoyed creating it."

Elaborates Chef Goh Chee Kong: “With the four of us coming together, we are eager to share a carefully crafted menu that is deeply personal to us. These dishes not only showcase our culinary expertise but also our passion and aspiration. We are deeply honoured to be a part of this journey, where we can share our collective experience and signature creations in new and exciting ways, for the enjoyment of our guests.”

Enthuse Chefs Sam Leong and Forest Leong: “We are extremely thrilled to have this opportunity to team up with the talented chefs from Min Jiang and Min Jiang at Dempsey. Drawing from our expertise in Modern Chinese and Asian cuisines, we are enthusiastic about sharing dishes that showcase a rich tapestry of flavours from diverse culinary traditions and we believe that this collaboration will allow us to forge memorable dining experiences.”

Located in the iconic Goodwood Park Hotel, Min Jiang is a multi-award-winning restaurant offering a distinguished dining experience in Cantonese and Sichuan cuisines. The restaurant features modern chinoiserie interiors across its three dining spaces – the main dining hall, private dining rooms, and alfresco terrace – creating an atmosphere of contemporary elegance and warm hospitality. Min Jiang has also hosted two trailblazing culinary events: the 8 Hands Culinary Showcase in 2022 and the 10 Hands Culinary Showcase in 2023, both of which celebrated the rediscovery of Cantonese Classics.

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>

FOUR HIGHLY-LAUDED CULINARY MASTERS

This year's culinary collaboration brings together four distinguished chefs with rich and diverse backgrounds.

Chef Sam Leong 梁兆基, a visionary in Modern Chinese cuisine, brings over 40 years of experience and a legacy of accolades, having led Michelin-starred establishments and served esteemed dignitaries. Chef Forest Leong, an expert in traditional Thai cuisine with a unique Chinese flair, has excelled as an instructor, private chef, and TV personality, continually inspiring culinary enthusiasts. Chef Chan Hwan Kee 曾繁基, with over three decades of experience, has honed his craft in prestigious establishments across Malaysia and Singapore and currently heads Min Jiang at Goodwood Park Hotel. Chef Goh Chee Kong 吴志光, with 36 years of culinary mastery, is celebrated for his innovative approach to Cantonese and Sichuan cuisines, leading the esteemed Min Jiang at Dempsey.

THE SET MENUS (FOR DINE-IN ONLY)

22 to 28 July 2024

6-course lunch menu for min. 2 persons at \$148++ per person

7-course dinner menu for min. 2 persons at \$188++ per person

Highlights:

[From both set menus](#)

King Crabmeat in Light Curry Sauce with Seasonal White Asparagus by Chef Forest Leong



Chef Forest Leong's culinary artistry shines in this invigorating Thai curry crab dish, where she skilfully merges her Thai heritage with contemporary French elements, 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.

Abalone, Sea Cucumber, Wild-caught Eel Maw in Golden Organic Pumpkin Broth paired with Uni & Jamón Ibérico by Chef Sam Leong

This course begins with a tantalising *amuse-bouche*: 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 sea treasures of abalone, sea cucumber and premium eel maw. It is laboriously 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. For those who prefer, a tube of red vinegar is also available on the side to cut through the richness, enhancing the overall experience.



Typhoon Shelter Turbot Fish Fillet and Soft-shell Crab by Chef Goh Chee Kong



Experience the authentic taste of a '*Dai Pai Tong*' classic with Chef Goh's elevated Typhoon Shelter-style creation. Delicate strips of turbot fish are marinated in a blend of egg white and spices for four hours. Along with half a soft-shell crab, the pristine duo is then coated in a light batter and fried to perfection. A fragrant medley of breadcrumbs, scallions, garlic, curry leaf, dried chillies, and dried shrimp, expertly stir-fried to bring out the aromas, adds depth and complexity to the dish. Every bite promises a satisfying explosion of textures and flavours, with a hint of spice that will leave one craving for more.

Barley Pearl Congee with Handmade Shrimp Balls and Dried Scallops by Chef Sam Leong

This nourishing delight features silky smooth porridge cooked with a heady, opaque chicken broth, and includes celtuce, barley, as well as handmade shrimp balls crafted from fresh shrimp paste, water chestnuts, and coriander stems. Before serving, it is topped with crispy dried scallops and served with salted egg salmon skin for an irresistible crunch.



Crispy Crepes, Meringue and Gold Laced Threads with Assorted Berries Gelato by Chef Forest Leong



A vibrant ensemble echoing the bold flavours of *Khanom Bueang*, a traditional Thai street snack – Chef Forest Leong's deconstructed version is the epitome of the perfect sweet treat. Dressed in a plethora of colours, it boasts two mini round pieces of buttery crispy crepes propped up by dollops of salted caramel meringue buttercream; 'threads' of sweetened egg yolk flavoured with pandan; and studded with meringue kisses with dainty pink and white swirls. To add to its charm, this show-stopping dessert is completed with a sprinkle of crumble, fresh strawberries and blueberries. A scoop of assorted berries ice cream provides the finishing touch making it a treat for both the eyes and palate.

From the 6-Course Lunch Menu

***Slow-braised Kurobuta Pork Cheek with Organic Kabocha* by Chef Chan Hwan Kee**

This exceptional dish delivers a melt-in-the-mouth sensation with tender Kurobuta pork cheek, pan-seared and slow-braised for an hour in a robust mixture of aromatics, soy sauce, Chinese wine and shallots among other ingredients. The sumptuous sauce, reduced to a thick consistency, is generously drizzled over the moreish pork chunks. The dish is accompanied by an organic Kabocha, steamed to retain its moisture and then baked to a light char; shimeji mushrooms; and edible flowers for a pop of colour.



From the 7-Course Dinner Menu

***Slow-braised 'Live' South African Abalone in its jus* by Chef Chan Hwan Kee**



Known for being one of the most lavish ingredients in Cantonese cuisine, a South African abalone takes centre stage in this luxe creation executed by Chef Chan Hwan Kee. 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.

***Slow-braised Wagyu Beef Cheek with Japanese Daikon* by Chef Chan Hwan Kee**

This innovative creation seamlessly combines traditional Chinese culinary techniques with subtle Japanese flair, yielding a truly extraordinary dish. Tender beef cheek – slow-braised in a rich and aromatic blend of peppercorn, star anise and cinnamon – is elevated by Japanese condiments of miso, shoyu, sake, Japanese chilli oil, and a dash of mirin. This mouthwatering beef is paired with juicy Japanese daikon, cooked to perfect tenderness in a delicate beef broth. The presentation is thoughtfully arranged, with an elegant half-moon of Japanese daikon and edible flowers elegantly placed alongside the beef.



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

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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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.

FACT SHEET - MIN JIANG

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1704
Email min_jiang@goodwoodparkhotel.com
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.

FACT SHEET - MIN JIANG AT DEMPSEY

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

Summary

Min Jiang at Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmands. 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.