

**MEDIA ALERT  
FOR IMMEDIATE RELEASE**



## **MIN JIANG AT DEMPSEY CELEBRATES 5TH ANNIVERSARY**



*Selection of Min Jiang at Dempsey 5<sup>th</sup> Anniversary 5-Course Set Menu – Superior Appetiser Trio; Pan-fried U.S. Kurobuta Pork with Chef's Secret Sauce and Crabmeat Omelette; and Steamed Japanese 'Mee Sua' with Langoustine, Caviar and Egg White in Golden Broth*

Goodwood Park Hotel's elegant Min Jiang at Dempsey is celebrating its fifth anniversary on 23 April this year and is excited to unveil an impeccable repertoire of dishes in light of this joyous occasion. Available from **1 April to 31 May 2024**, guests can anticipate five new dishes thoughtfully created by Master Chef Goh Chee Kong, highlighting the restaurant's expertise in Cantonese and Sichuan cuisine. These exclusive anniversary dishes revolve around the versatile egg – a timeless symbol of new beginnings and longevity in Chinese culture – and will be available as both à la carte and set menu options for lunch and dinner.

For reservations, guests may contact Min Jiang at Dempsey at (65) 6774 0122 / email: [mjdempsey@goodwoodparkhotel.com](mailto:mjdempsey@goodwoodparkhotel.com), or online at <https://www.goodwoodparkhotel.com/dining>.

### **ANNIVERSARY SPECIALS**

#### **5-Course Set Menu**

Available for dine-in, \$138++ per person (minimum 2 persons)

Guests can relish in a sumptuous 5-course set menu, featuring new creations like the *Superior Appetiser Trio; Crabmeat with Bamboo Pith in Pomegranate Egg White Parcel and Whole Abalone in Double-boiled Superior Soup; Pan-fried U.S. Kurobuta Pork with Chef's Secret Sauce and Crabmeat Omelette; Steamed Japanese 'Mee Sua' with Langoustine, Caviar and Egg White in Golden Broth; and Deep-fried Purple Sweet Potato Egg Lava Ball with Pistachio Gelato* for a sweet finale.

As a token of appreciation, diners will receive a complimentary mini bottle of Min Jiang at Dempsey's homemade dried shrimp XO sauce (55ml) with every order of the anniversary 5-course Set Menu.

#### **À La Carte**

Available for dine-in

#### **Superior Appetiser Trio, \$26++ per portion**

- An exquisitely presented assortment of egg-focused creations comprising the *Chilled Quail Egg with Cantaloupe; Crispy Fried Scallop with Salted Egg Yolk; and Morel Mushroom*

*stuffed with Shrimp Paste accompanied with Steamed Egg.*

**Crabmeat with Bamboo Pith in Pomegranate Egg White Parcel and Whole Abalone in Double-boiled Superior Soup, \$35++ per portion.**

- Savour the richness of this nourishing broth, slow-cooked for three hours, featuring delectable ingredients such as crabmeat, dried scallops and bamboo pith enveloped within a delicate pomegranate egg white parcel. Crowned with a goji berry and accompanied by a tender piece of abalone, this dish is a true masterpiece.

**Pan-fried U.S. Kurobuta Pork with Chef's Secret Sauce and Crabmeat Omelette, \$22++ per portion**

- Prepared with succulent U.S. Kurobuta Pork, this dish presents an elevated rendition of one of Chef Goh's signatures, harking back to the days when Min Jiang was located at Rochester Park. Enhanced with a piquant proprietary homemade sauce made from a blend of black vinegar, chilli powder, curry powder, dried chillies and peppercorn, it rests on a bed of fluffy eggs fried with crabmeat and spring onion.

**Steamed Japanese 'Mee Sua' with Langoustine, Caviar and Egg White in Golden Broth, \$50++ per portion**

- Undoubtedly the highlight on this exclusive menu, this creation showcases a bed of silky Japanese 'Mee Sua', served alongside a whole langoustine and luscious steamed egg white custard. This ensemble is bathed in a golden broth crafted from simmering prawn shells and topped with caviar, creating a dish that is both flavourful yet light on the palate.

**Deep-fried Purple Sweet Potato Egg Lava Ball with Pistachio Gelato, \$16++ per portion**

- Satisfy sweet cravings with this dessert, reminiscent of an egg in a bird's nest. Each bite offers a delightful contrast of crispiness from the outer layer and the decadence of the purple sweet potato custard filling within. Paired with creamy pistachio gelato, this dessert is the ultimate indulgence.

For more information on these limited-time-only dishes and set menu at Min Jiang at Dempsey, please refer to the menus as well as the link to the high-res images [here](#).

**About Min Jiang at Dempsey**

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

**About Goodwood Park Hotel**

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.