



◆ Commemorating 120 Years of Timeless Elegance ◆

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

YULETIDE CELEBRATIONS WITH TIME-HONOURED FAVOURITES

Goodwood Park Hotel commemorates 120 years with new festive takeaway sweets and savouries for home celebrations as well as lavish dining specials at its restaurants

Singapore, November 2020 – The world's most well-loved festive season is here again! This December, Goodwood Park Hotel draws a celebratory close to their 120th anniversary with an exquisite array of Christmas treats available for takeaway from 1 to 26 December 2020 as well as festive dining specials from 1 December 2020 to 2 January 2021.

Inspired by the hotel's heritage and its iconic landmark, the 2020 new festive takeaway repertoire showcases impressive sweet creations such as the majestic **Ivory Christmas Celebration Log Cake**, enchanting **Christmas Holiday Cabin Log Cake**, attractive **Chocolate Nutty and Berries Tart** and the decadent **Goodwood Black Thorn Durian Christmas Log Cake**.



Ivory Christmas Celebration Log Cake



'Har Cheong' Turkey and vegetable rice accompanied with spicy Thai-style dip and scallion sour cream

Complementing the Yuletide sweets are highly anticipated festive savouries. This year's collection once again showcases creative interpretations of the traditional roast turkey, a time-honoured Christmas classic. Highlights of the Asian-inspired fare include **'Har Cheong' Turkey with Vegetable Rice accompanied by housemade spicy Thai-style dip and scallion sour cream**, **Shredded Turkey with Leek in Sesame Pockets**, and **Crispy 'Char Siew' Turkey with Pine Nuts Kataifi**. The scrumptious **Mini Turkey Shepherd's Pie with Duo Potato and Cheese Crumble** is another festive rendition of a classic English dish.

The hotel's renowned dining establishments – Coffee Lounge, Gordon Grill, and L'Espresso – will also present Christmas and New Year set menus as well as festive spread. More information on festive dine-in promotions is shared on Pages 7 to 10.



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Christmas is also a special time for demonstrating one's heartfelt thanks and spreading the joys of the season:

- All healthcare personnel will receive a special discount of 20% on festive takeaway highlights (except Combo Specials, Durian Log Cakes and Durian Ice Cream Tubs).
- 10% of the sales of the hotel's Christmas log cakes will be donated to The Straits Times School Pocket Money Fund.

Takeaway gourmet treats will be available at The Deli from 1 to 26 December 2020. Advance orders of five days are required. Guests may place their online orders at goodwoodparkfestive.oddle.me for delivery or self-collection. Alternatively, guests may visit The Deli (10am to 7pm from 1 to 26 December) or contact the Christmas Call Centre at (65) 6730 1867/68 from 10am to 6pm or email festive@goodwoodparkhotel.com to place their takeaway orders for self-collection only. Last pre-order date is 19 December 2020, 12pm.

New Festive Takeaways from The Deli

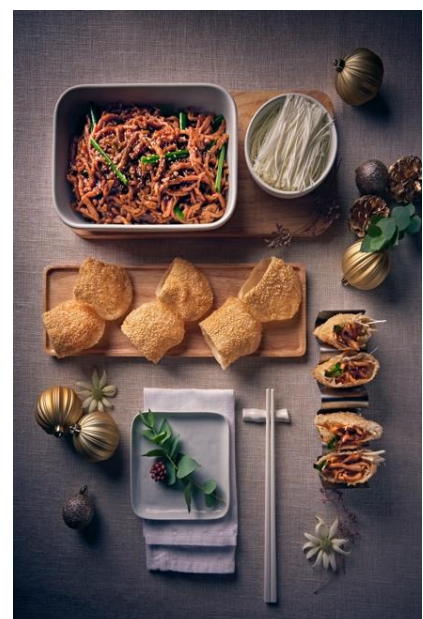
Savoury Selections

'Har Cheong' Turkey and Vegetable Rice with Spicy Thai-style Dip and Scallion Sour Cream (\$118 nett; 8 pieces of turkey; serves 4)

The new Asian-inspired Christmas turkey draws on the flavours of a well-loved local dish – 'har cheong gai' (prawn paste chicken). This festive rendition is steeped in prawn paste over two days and skilfully fried to perfection. The impeccable centrepiece boasts crispy skin and succulent meat with robust 'har cheong' flavour. The turkey is complemented with flavoursome vegetable rice and served with housemade dips of piquant Thai-style sauce and scallion sour cream. The former is a moreish staple of Jasmine rice steamed with stir-fried 'xiao bai cai', minced ginger and dried shrimps.

Shredded Turkey with Leek in Sesame Pockets (\$38 nett; 10 pockets; serves 4 to 6)

Another mouth-watering Asian take on the Christmas bird is the **Shredded Turkey with Leek in Sesame Pockets**. This crowd-pleasing festive snack highlights tender shredded turkey breast cooked with fermented bean paste, black bean sauce, and soy sauce. It is served separately with freshly julienned leeks and crispy sesame pockets for revellers to fill with their desired portion of meats and greens.





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Crispy 'Char Siew' Turkey with Pine Nuts Kataifi (\$38 nett for 8 pieces)

As the name suggests, **Crispy 'Char Siew' Turkey with Pine Nuts Kataifi** is inspired from the well-loved dim sum pastry – 'char siew sou' or barbecued pork pastry. This delicate snack is generously filled with juicy 'char siew' turkey breast encased in crisp kataifi pastry. The savoury essence of the golden parcels lies in the preparation of the 'char siew' turkey filling. Turkey breast meat is marinated in housemade 'char siew' sauce for a day, roasted, then meticulously diced to equal sizes. Roasted pine nuts are then tossed in with 'char siew' sauce to deepen the flavour and add texture. The result: an irresistible party snack that takes effort to stop at one.

Mini Turkey Shepherd's Pie with Duo Potato and Cheese Crumble (\$38 nett for 6 ramekins)

The new mini shepherd's pies are perfect accompaniments for all celebratory tables. These unassuming petite-sized pies, served in 6 ceramic ramekins, are packed with rich and hearty flavours. Each ingredient is prepared separately – the minced turkey meat is first slow-cooked in tomato sauce, aromatics and herbs for over an hour to achieve its deep flavourful profile. The half-and-half topping is luscious potato and sweet potato puree, crowned with cheese crumble.





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Festive Sweets Selections

An enchanting spread of sweets rings in the merry season. Three new log cakes that draw inspiration from the hotel's 120 years of heritage join the festive celebrations this year, along with more delightful new pastries as well as the hotel's signatures and traditional favourites.

Ivory Christmas Celebration Log Cake (\$108 nett for 1kg; available in limited quantity only for self-collection orders which have to be placed directly with The Deli)

The elegant **Ivory Christmas Celebration Log Cake** presents a picturesque centrepiece embellished with gold flakes and chocolate pastillas snowflakes, perfect for festive revelry. The delicate white chocolate sheets are trimmed by hand to form Goodwood Park Hotel's distinguished Grand Tower wing, which was gazetted a national monument in 1989 by the Singapore National Heritage Board. Another intricate feature is a car that represents a restored Fiat Brevetti vintage automobile from 1906, currently on display at the Tower driveway as part of the 120th anniversary celebrations. A Napoleon cake with roasted macadamia nuts and lemon crèmeux is blanketed in creamy Valrhona ivory chocolate mousse, completing the winter wonderland.

Christmas Holiday Cabin Log Cake (\$82 nett for 1kg; available in limited quantity)

Resembling a cosy log house, the charming **Christmas Holiday Cabin Log Cake** offers the classic flavours of Black Forest – an homage to the hotel's German beginnings in 1900 as the Teutonia Club. The milk chocolate 'walls' enclose soft chocolate sponge layered with chocolate cream, studded with dark sweet cherries prepared in a compote of cherry juice and red wine. Adorning the cake are iconic facets of the hotel – its Venetian windows are transformed into hand-piped arched windows, and the Grand Tower wing is marked as a golden silhouette. The roof comprising housemade ladyfingers is graced with a light 'snowfall' of Chantilly cream, and for a dash of sparkle, silver and gold white chocolate beads and gold flakes.



Christmas Holiday Cabin Log Cake



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Goodwood Black Thorn Durian Christmas Log Cake (\$88 nett for 500g)

Not to be missed is the irresistible **Goodwood Black Thorn Durian Christmas Log Cake** made with charcoal vanilla sponge and premium Black Thorn durian purée. Ardent fans of the hotel's renowned Durian Fiesta may find this stunning treat a familiar sight – the log cake echoes a popular favourite from 2017 that features golden stars scattered across the night sky.



Goodwood Black Thorn Durian Christmas Log Cake



Chocolate Nutty and Berries Tart

Chocolate Nutty and Berries Tart (\$68 nett for 8 pieces)

Celebrations are further elevated with the vibrant festive-inspired colours of the **Chocolate Nutty and Berries Tart**, conveniently portioned into eight servings in individual chocolate tart bases. Blueberries and raspberries rest atop vanilla pastry cream, while roasted whole pistachios and almonds blanket a luscious ganache of Valrhona Équatoriale Dark 55% chocolate.

Back by popular demand

Traditional Christmas Chocolate Log Cake (\$68 nett for 1kg)

A firm favourite for many, the hotel's **Traditional Christmas Chocolate Log Cake** celebrates the 2020 festive season with a brand-new look. Pretty as a picture, the homely yule log stump is decked in dark chocolate ganache accentuated with rum, mushroom-shaped meringues, redcurrants, and an ethereal sprinkle of icing powder – reminiscent of early wintertime in a quaint woodland setting.





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Traditional Christmas Fruit Cake (\$66 nett for 1.2kg; \$36 nett for 500g)

For those who love the **Traditional Christmas Fruit Cake** laced with dark rum, the classic dessert continues to be available as a 1.2kg cake. The hotel has also introduced a new design for the petite 500g option topped with icing and mini macarons, ideal for intimate gatherings.

Slow-roasted Ibérico Pork Belly with Crackling, Pickled Cabbage, Apple Sauce and Pork Jus, accompanied with Potato Gratin (\$368 nett; serves 6 to 8; limited to 25 orders daily)

The flavoursome Ibérico pork belly is roasted for over three hours with sherry vinegar and white wine. This year, the succulent pork belly is presented unfurled, and paired with a classic potato gratin made with delicate slices of new potatoes, garlic, onions, and leek, and topped with a scrumptious blend of Gruyère and Parmesan cheese. Accompanying the festive delights are tangy pickled white cabbage, Pommery mustard, housemade Granny Smith apple sauce, and pork jus that has been infused with flavourful smoked bacon.

To add a local touch to the celebrations, indulge in a selection of Goodwood Park Hotel's signature durian desserts such as:

- **Goodwood 'Mao Shan Wang' Durian Christmas Log Cake** (\$118 nett for 800g)
- **D24 Durian Crepe** (\$88 nett for 8 pieces)
- **D24 Durian Puff** (\$45 nett for 10 pieces)
- **Black Thorn Durian Ice Cream** (\$39 nett per 16oz tub)
- **'Mao Shan Wang' Durian Ice Cream** (\$29 nett per 16oz tub)

Christmas Combo Specials

Local Christmas Combo (\$158 nett; usual à la carte price \$201 nett)

Traditional Christmas Combo (\$316 nett; usual à la carte price \$398 nett)

Enjoy indulgent festive feasts in the comfort of your own home with the Christmas Combo Specials. The **Local Christmas Combo** showcases new Asian-inspired turkey creations such as the **'Har Cheong' Turkey and Vegetable Rice with Spicy Thai-style Dip and Scallion Sour Cream** (8 turkey pieces; serves 4) and **Crispy 'Char Siew' Turkey with Pine Nuts Kataifi** (8 pieces), accompanied by 10 pieces of the signature **D24 Durian Puff**.

For revellers who prefer classic options, the **Traditional Christmas Combo** presents a splendid **Traditional Christmas Turkey with Stuffing, Giblet Gravy and Cranberry Sauce** (serves 8 to 12). Complementing the Christmas celebrations are the **Honey-glazed Boneless Ham with Vanilla-pineapple Sauce** (serves 4 to 6), and the crowd-pleasing **Traditional Christmas Chocolate Log Cake** (1kg).



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Festive Feasting at Goodwood Park Hotel

From **1 to 25 December 2020**, indulge in a selection of Yuletide fare while dining in at Goodwood Park Hotel's renowned establishments.

The newly refurbished Min Jiang offers the **Crispy 'Char Siew' Turkey with Pine Nuts Kataifi** (\$13.80++ for 3 pieces) and **Shredded Turkey with Leek in Sesame Pockets** (\$21.80++ for 6 pockets; serves 2 to 4) for diners within its rejuvenated ambience of contemporary elegance.

Exclusively available for dine-in at Min Jiang, Coffee Lounge, and L'Espresso is the decadent **Black Thorn Black Rice Pudding** (\$18++ per serving) – a mesmerising union of black glutinous rice and charcoal vanilla sponge with intense bittersweet Black Thorn durian pulp.

More festive dining specials are available from 1 December 2020 to 2 January 2021. For further details on these offers, please refer to Pages 8 to 10.

A Family Getaway at Goodwood Park Hotel

The festive season offers the perfect chance for an idyllic respite with one's family in the heart of the city. From now to 30 June 2021, the **Goodwood Family Staycation** package highlights the hotel's charming Deluxe Mayfair Rooms that feature a balcony overlooking lush greenery or the Balinese-inspired Mayfair Pool.

The room package is priced from \$288++ for a Deluxe Mayfair Room per night and includes:

- Complimentary breakfast for 2 adults and 2 children below 6 years of age
- Taiwan Porridge Bento for 2 adults (4 menu choices) and Kids Meal for 2 children (4 menu choices) at Coffee Lounge during lunch or dinner, per room per stay (one-time)
- One Goodwood Park Concierge Teddy Bear or Spiky the Durian Mascot Teddy Bear per room per stay
- Cookies with 2 servings of milk during turndown service per room per stay (one-time)
- Upgrade to next room category on availability
- One complimentary extra bed for child below 12 years or baby cot

Supplement your "Singapoliday" with a special extension rate. Additional nights at the Deluxe Mayfair Room are priced at \$198++ per room per night (inclusive of breakfasts for 2 adults and 2 kids below 6 years of age).

For room reservations, please book online at www.goodwoodparkhotel.com, call 6730 1811 or email rmresv@goodwoodparkhotel.com.

Room package terms and conditions apply.



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Festive Dining Specials at Goodwood Park Hotel

1 December 2020 to 2 January 2021

Coffee Lounge (6730 1746)

Lunch 12noon – 2.30pm • Dinner 6pm – 10pm

	Adult	Child
1 – 23 & 28 – 30 December		
Festive Desserts & Durian Delights Buffet <i>(Includes Black Thorn, 'Mao Shan Wang' and D24 Pastries)</i>	\$62	\$37.20
Top-up of Festive Desserts & Durian Delights with À La Carte Main Course order	\$51	\$30.60
Taiwan Porridge À La Carte Buffet with Festive Desserts & Durian Delights <i>(for min. 2 persons)</i>	\$76	\$45.60
Design Your Own Local Degustation Menu with Festive Desserts & Durian Delights		
3-Course	\$65	\$39
4-Course	\$69	\$41.40
24 – 27 December		
Festive Desserts & Durian Delights Buffet <i>(Includes Black Thorn, 'Mao Shan Wang' and D24 Pastries)</i>	\$64	\$38.40
Taiwan Porridge À La Carte Buffet with Festive Desserts & Durian Delights <i>(for min. 2 persons)</i>	\$78	\$46.80
3-Course Local Set Lunch / Dinner with Festive Desserts & Durian Delights <i>(Set menu includes Kueh Pie Tee, Cabbage Soup with Chicken Meatball & Carrot and Hainanese Turkey with Fragrant Rice & Condiments)</i>	\$78	\$46.80
31 December & 1 – 2 January		
Taiwan Porridge À La Carte Buffet with Festive Desserts & Durian Delights <i>(for min. 2 persons)</i>	\$78	\$46.80



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L'Espresso (6730 1743)

	Adult	Child
1 – 23 & 28 – 30 December Mon – Fri 2pm – 5.30pm Sat & Sun 12noon – 2.30pm (1st seating) • 3pm – 5.30pm (2nd seating)		
Festive English Afternoon Tea Buffet <i>(inclusive of turkey carving)</i>		
Monday – Thursday	\$54	\$33
with a glass of champagne <i>(additional champagne at \$28 per glass or \$130 per bottle)</i>	\$74	-
Friday – Sunday	\$58	\$35
with a glass of champagne <i>(additional champagne at \$28 per glass or \$130 per bottle)</i>	\$78	-
24 & 26 – 27 December 12noon – 2.30pm (1st seating) • 3pm – 5.30pm (2nd seating)		
Festive English Afternoon Tea Buffet <i>(inclusive of turkey & beef carvings)</i>		
	\$70	\$42
with a glass of champagne <i>(additional champagne at \$28 per glass or \$130 per bottle)</i>	\$90	-
25 December 10.30am – 1pm (1st seating) • 2pm – 4.30pm (2nd seating) ^ Christmas Day Early Bird Offer – Enjoy 10% off for the 1st seating		
Christmas Brunch Buffet <i>(featuring a sumptuous spread of more than 65 menu items and turkey & beef carvings)</i>		
	\$150	\$90
with free flow of champagne or wine	\$190	-
31 December 12noon – 2.30pm (1st seating) • 3pm – 5.30pm (2nd seating)		
New Year's Eve English Afternoon Tea Buffet <i>(inclusive of turkey & beef carvings)</i>		
	\$70	\$42
with a glass of champagne <i>(additional champagne at \$28 per glass or \$130 per bottle)</i>	\$90	-
1 – 2 January 12noon – 2.30pm (1st seating) • 3pm – 5.30pm (2nd seating)		
New Year's English Afternoon Tea Buffet <i>(inclusive of beef carving)</i>		
	\$60	\$36
with a glass of champagne <i>(additional champagne at \$28 per glass or \$130 per bottle)</i>	\$80	-

^ Valid for dining reservations confirmed with full payment made by 11 December 2020.



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Gordon Grill (6730 1744)

	Per Person
1 – 23 & 26 – 30 December Lunch 12noon – 2.30pm • Dinner 7pm – 10.30pm	
Festive 3-Course / 4-Course Lunch	\$70 / \$80
Festive 5-Course Dinner	\$130
24 December Lunch 12noon – 2.30pm • Dinner 7pm – 10.30pm	
Christmas Eve 4-Course Lunch	\$90
Christmas Eve 5-Course Dinner	\$170
25 December 10.30am – 1pm (1st seating) • 2pm – 4.30pm (2nd seating) ^Christmas Day Early Bird Offer – Enjoy 10% off for the 1st seating Dinner 7pm – 10.30pm	
Christmas Brunch Buffet <i>(featuring a sumptuous spread of more than 65 menu items and turkey & beef carvings)</i> with free flow of champagne or wine	\$150 per adult \$90 per child \$190 per adult
Christmas Day 4-Course / 5-Course Dinner	\$140 / \$150
31 December Lunch 12noon – 2.30pm • Dinner 7pm – 10.30pm	
New Year's Eve 4-Course Lunch	\$90
New Year's Eve 5-Course Dinner	\$170
1 – 2 January Lunch 12noon – 2.30pm • Dinner 7pm – 10.30pm	
New Year's 4-Course Lunch	\$80
New Year's 5-Course Dinner	\$130

^ Valid for dining reservations confirmed with full payment made by 11 December 2020.

Dine-in prices are subject to 10% service charge and prevailing government taxes. Not applicable with any other discounts, promotions or vouchers. Child price is for children 6-11 years of age. Some menu items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Selected visuals are available upon request. All information is correct at time of release.



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DETAILS AT A GLANCE

Christmas 2020 with Goodwood Park Hotel

FOR ORDERS PLACED VIA THE FESTIVE ONLINE SHOP

Available for:

- Self-collection from 10am to 6pm.
- Delivery from 11am to 6pm.

Pre-orders for festive treats can be placed here: <https://goodwoodparkfestive.oddle.me>

Terms & Conditions

- Prices stated are inclusive of prevailing government tax.
- 5 days' advance notice is required for pre-orders.
- Minimum online pre-order of \$100 nett (after discount) is required for self-collection or deliveries, with a delivery fee of \$21.40 nett to one location (except Jurong Island). There may be a \$3 nett delivery surcharge fees during peak periods implemented by the delivery provider.
- Free delivery to one location (except Jurong Island) for online orders of \$800 nett (after discount) and above.
- Some items may contain or have come in contact with allergens. Guests may check directly with Goodwood Park Hotel staff for assistance.

FOR ORDERS PLACED DIRECTLY WITH THE HOTEL

Available for self-collection only at The Deli between 10am to 6pm.

Pre-orders of self-collection orders via phone or email:

- Call: +65 6730 1867/68 (from 10am to 6pm).
- Email: festive@goodwoodparkhotel.com

Terms & Conditions

- Orders must be placed at least 5 days in advance for all festive treats
- No minimum spend required for walk-in purchases or pre-orders for self-collection at The Deli.
- Prices are inclusive of prevailing government tax.
- Some items may contain or have come in contact with allergens. Guests may check directly with Goodwood Park Hotel staff for assistance.
- Please note that walk-in purchases at The Deli may not be available due to demand.



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CARD DISCOUNTS

For takeaway Christmas treats at The Deli:

- **Citi, DBS/POSB, OCBC, UOB Credit & Debit Cardmembers enjoy:**
 - 20% off from 1 to 13 December 2020
 - 15% off from 14 to 26 December 2020
- **Hotel Gourmet Cardmembers enjoy:**
 - 25% off from 1 to 13 December 2020
 - 20% off from 14 to 26 December 2020

Terms & Conditions:

- Discounts not valid for Combo Specials, 'Mao Shan Wang' and Black Thorn durian items.
- Last pre-order date: 19 December, 12pm
- Please allow 5 days from order date for collection/deliveries.
- Deliveries are only applicable for online orders through Hotel's festive online shop. Delivery terms and fees apply. Pre-orders placed through The Deli are for self-collection only.
- Items are subject to availability. While stocks last.
- Not valid for dine-in or with other promotions unless otherwise stated



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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
Pinterest	pinterest.com/goodwoodparksg
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. Committed to ensuring a safe and clean environment for all, the Hotel has been certified as a SG Clean establishment by the Singapore Government, where hygiene and sanitation measures have been inspected and endorsed by appointed assessors.

For media enquiries and assistance, please contact:

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