

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

HAIRY CRAB GALORE AT MIN JIANG & MIN JIANG AT DEMPSEY



Singapore, October 2021 – With the arrival of autumn, the well-loved hairy crab makes a comeback this season. Exclusively available in the fall, the hairy crab is a gourmet indulgence coveted for its natural sweetness and rich, buttery golden roe.

From **29 October to 30 November 2021**, award-winning Chinese restaurants, **Min Jiang** and **Min Jiang at Dempsey**, present a delectable selection of creations featuring hairy crabs from the ideal, pristine environment of Lake Tai that lies on the border of Jiangsu and Zhejiang provinces in China. Prepared in varying styles to showcase the flavours of this delicacy, the dishes are available as à la carte options and in thoughtfully curated set menus. Complimentary warming housemade ginger tea is served to every diner at the table or for self-pick and delivery when selected dishes are ordered.

Dine-In at Min Jiang

Choose from a range of à la carte hairy crab dishes to add to an elegant meal at Min Jiang. To start, delight in the **Hairy Crab Trio (\$28++ per person)**, featuring *Steamed 'Xiao Long Bao' with Hairy Crabmeat*, *Deep-fried Shelled Prawn with Mentaiko Sauce*, and *Crispy Roasted Pork Belly*. Hairy crab aficionados will relish the **Steamed Hairy Crab (\$88++ each)** and enjoy the crustacean

in its purest form. The **Braised Hairy Crabmeat and Roe with Beancurd (\$88++ per order)** combines soft tofu with mushrooms as well as the prized crab roe and crabmeat in a delectable gravy. Umami and fragrant, the **Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket (\$88++ per order)** is a menu highlight as glutinous rice is prepared separately with aromatics such as dried shrimps and mushrooms, then steamed with halved pieces of hairy crab including the shell filled with lush roe, before a light broth is drizzled over.

Indulge in two set menus with a **minimum of two diners**. The **'Hairy Crab Bliss' Set Menu (\$155++ per person)** features the perennial favourite – *Steamed Hairy Crab*, amongst other complementary signatures such as *Min Jiang Hot and Sour Soup*, and *Fried Rice with Baby Abalones and Crabmeat*, rounding up with *Black Sesame Glutinous Rice Dumpling in Ginger Tea*.

The **'Hairy Crab Indulgence' Set Menu (\$175++ per person)** is an epicurean feast with the must-have *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*, together with other decadent dishes such as the *Pan-fried King Prawn with Minced Garlic Chilli Sauce accompanied by 'Man Tou'*, and *Braised Sea Cucumber with 'Ling Zhi' Mushroom and Broccoli*.

Dine-In at Min Jiang at Dempsey

Savour à la carte hairy crab specials amidst Min Jiang at Dempsey's idyllic surrounds, like the classic **Steamed Hairy Crab with Ginger Rice Wine (\$88++ each)** enhanced by the scent of perilla leaves, and **Homemade Tofu with Hairy Crabmeat, Assorted Mushrooms and Seasonal Greens (\$48++ per order)** – a rendition of the restaurant's signature elevated with the season's hairy crab harvest. Enoki, fresh Shiitake and button mushrooms, hand-minced prawns, and tofu are mixed to create a housemade tofu, complemented by a savoury sauce of hairy crabmeat and roe, with baby spinach. In the **Braised Pork Belly with Hairy Crabmeat (\$28++ per order)**, hand-chopped pork belly, crabmeat, turnip, prawns, and prawn roe are shaped into meatballs, steamed, and served with a similar accompanying sauce enriched with succulent hairy crabmeat and roe.

Revel in a spread of hairy crab highlights with two set menus curated for a **minimum of two diners**. The **'Hairy Crab Joy' Set Menu (\$155++ per person)** celebrates the treasured ingredient with the *Min Jiang Trio Platter* of Baked Hairy Crabmeat in Mushroom, Crisp-fried Hairy Crabmeat with Shrimp Roll, and Rice Crisp with Hairy Crabmeat and Egg White. Also on the menu is the quintessential *Steamed Hairy Crab with Ginger Rice Wine*, and exquisite creations such as the *Deep-fried Sea Perch Fillet with Plum Sauce*.

The **'Hairy Crab Supreme' Set Menu (\$175++ per person)** features the *Min Jiang Trio Platter* and *Steamed Hairy Crab with Ginger Rice Wine* as well, in addition to a fortifying *Braised Shredded Fish Maw with Sea Treasures Soup*, and *Stewed Noodles with King Prawn and Seasonal Greens*.

Self Pick-Up & Delivery from at Min Jiang & Min Jiang at Dempsey

Luxuriate in the season at home with the option of self pick-up or have the restaurants' hairy crab specialties delivered. Two exquisite, hand-picked dishes are available for orders via the Online Shops – **Steamed Hairy Crab in Bamboo Basket (\$208+* for 2 pieces of hairy crab)** and **Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket (\$208+* for 2 pieces of hairy crab)**.

*Prices differ for orders made directly with the restaurants.

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DETAILS AT A GLANCE

Min Jiang (Goodwood Park Hotel) & Min Jiang at Dempsey
29 October to 30 November 2021, daily lunch & dinner

Dine-In:

A la carte dishes starting from \$28++ per person/order

Set menus from \$155++ per person (min. 2 persons)

Self Pick-Up & Delivery:

Selected a la carte dishes at \$208+ via Online Shops

To place orders for same-day takeaway or delivery, please visit the Online Shops at:

<https://goodwoodparkhotel.oddle.me> for Min Jiang's orders

<https://minjiangdempsey.oddle.me> for Min Jiang at Dempsey's orders

Terms & Conditions:

- Prices stated on the Online Shops are subject to prevailing government tax.
- No minimum order required for self pick-up orders.
- Minimum order of \$50 for deliveries, with a delivery fee of \$15 nett to one location (except Jurong Island).
- Free delivery to one location (except Jurong Island) for orders of \$120 nett and above.
- Prices and menus may vary on the Online Shops

Self Pick-Up & Delivery Hours:

Lunch: 12pm – 3pm; Dinner: 7pm – 10pm

Hairy Crab A La Carte Highlights

For Dine-In at Min Jiang

大闸蟹拼盘

(大闸蟹粉小笼包、明太子酱炸虾球、脆皮烧肉)

Hairy Crab Trio

Steamed 'Xiao Long Bao' with Hairy Crabmeat,
Deep-fried Shelled Prawn with Mentaiko Sauce, Crispy Roasted Pork Belly
\$28++ per person

清蒸大闸蟹

Steamed Hairy Crab
\$88++ each

大闸蟹粉焖滑豆腐

Braised Hairy Crabmeat and Roe with Beancurd
\$88++ per order

笼仔蒸糯米大闸蟹

Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket
\$88++ per order

For Dine-In at Min Jiang at Dempsey

姜米酒蒸大闸蟹

Steamed Hairy Crab with Ginger Rice Wine
\$88++ each

大闸蟹粉扒豆腐

Homemade Tofu with Hairy Crabmeat, Assorted Mushrooms and Seasonal Greens
\$48++ per order

蟹粉狮子头

Braised Pork Belly with Hairy Crabmeat
\$28++ per order

For Self Pick-Up & Delivery from Min Jiang & Min Jiang at Dempsey

清蒸大闸蟹

Steamed Hairy Crab in Bamboo Basket
\$208+ per order (2 pieces of hairy crab) via Online Shops

笼仔蒸糯米大闸蟹

Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket
\$208+ per order (2 pieces of hairy crab) via Online Shops

Prices are subject to 10% service charge and prevailing government taxes for dine-in.
Prices are subject to prevailing government taxes for self pick-up and delivery.

The 'Hairy Crab Bliss' Dine-In Set Menu at Min Jiang

明太子酱炸虾球、川式芝麻口水鸡、凤尾虾烧卖
Deep-fried Shelled Prawns with Mentaiko Sauce,
Chicken with Sesame in Sichuan-style,
Steamed Phoenix Prawn 'Siew Mai'

岷江酸辣羹
Min Jiang Hot and Sour Soup

秘制排骨
Slow-Braised Spare Rib in Chef's Blended Sauce

清蒸大闸蟹
Steamed Hairy Crab

竹叶鲍鱼仔蟹肉炒饭
Fried Rice with Baby Abalones and Crabmeat

姜茶黑芝麻汤圆
Black Sesame Glutinous Rice Dumpling
in Ginger Tea

\$155++ per person
(Min. 2 persons)

Prices are subject to 10% service charge and prevailing government taxes for dine-in.

The 'Hairy Crab Indulgence' Dine-In Set Menu at Min Jiang

风尾虾烧卖、脆皮烧肉、蒜泥白肉卷
Steamed Phoenix Prawn 'Siew Mai'
Crispy Roasted Pork Belly
Sliced Pork Roll with Shredded Cucumber and Garlic Sauce

金汤蟹肉金钱翅
Braised Shark's Fin with Crabmeat in Golden Superior Stock

干烧大虾伴馒头条
Pan-fried King Prawn with Minced Garlic Chilli Sauce accompanied by 'Man Tou'

蚝皇海参灵芝菇西兰花
Braised Sea Cucumber with 'Ling Zhi' Mushroom and Broccoli

笼仔蒸糯米大闸蟹
Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket

杨枝甘露
Chilled Mango Sago with Pomelo

\$175++ per person
(Min. 2 persons)

Prices are subject to 10% service charge and prevailing government taxes for dine-in.

The 'Hairy Crab Joy' Dine-In Set Menu at Min Jiang at Dempsey

岷江三拼盘

(鲜冬菇焗大闸蟹粉、酥脆蟹粉虾丸、蟹粉芙蓉锅巴)

Min Jiang Trio Platter

Baked Hairy Crabmeat in Mushroom, Crisp-fried Hairy Crabmeat with Shrimp Roll,
Rice Crisp with Hairy Crabmeat and Egg White

虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower

姜米酒蒸大闸蟹

Steamed Hairy Crab with Ginger Rice Wine

金丝梅酱鲈鱼扒

Deep-fried Sea Perch Fillet with Plum Sauce

银鱼仔海鲜炒饭

Fried Rice with Crispy Silver Fish and Assorted Seafood

杨枝雪糕

Chilled Mango Sago with Pomelo and Ice Cream

\$155++ per person
(Min. 2 persons)

**The 'Hairy Crab Supreme'
Dine-In Set Menu at Min Jiang at Dempsey**

岷江三拼盘

(鲜冬菇焗大闸蟹粉、酥脆蟹粉虾丸、蟹粉芙蓉锅巴)

Min Jiang Trio Platter

Baked Hairy Crabmeat in Mushroom, Crisp-fried Hairy Crabmeat with Shrimp Roll,
Rice Crisp with Hairy Crabmeat and Egg White

海味鱼鳔羹

Braised Shredded Fish Maw with Sea Treasures Soup

姜米酒蒸大闸蟹

Steamed Hairy Crab with Ginger Rice Wine

洋葱美国黑猪扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

虾皇菜园捞面

Stewed Noodles with King Prawn and Seasonal Greens

雪莲子桃胶雪梨

Chilled Peach Resin with Pear and Snow Lotus Seeds

\$175++ per person
(Min. 2 persons)

Prices are subject to 10% service charge and prevailing government taxes for dine-in.

Media Contact:

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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| 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 | 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. 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.

FACT SHEET – MIN JIANG

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| Address | Goodwood Park Hotel, 22 Scotts Road, Singapore 228221 |
| Reservations Tel | (65) 6730 1704 |
| Email | min_jiang@goodwoodparkhotel.com |
| Online reservations | www.goodwoodparkhotel.com |
| Dine-in Operating Hours | 11.30am – 2.30pm (Mon – Fri), 11am – 2.30pm (Sat & Sun) 6.30pm – 10.30pm (Daily) |

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

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|--------------------------------|--|
| Address | 7A and 7B Dempsey Road, Singapore 249684 |
| Reservations Tel | (65) 6774 0122 |
| Email | mjdempsey@goodwoodparkhotel.com |
| Online reservations | www.goodwoodparkhotel.com |
| Dine-in Operating Hours | 11.30am – 2.30pm (Mon – Fri), 11am – 2.30pm (Sat & Sun) 6.30pm – 10.30pm (Daily) |

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.