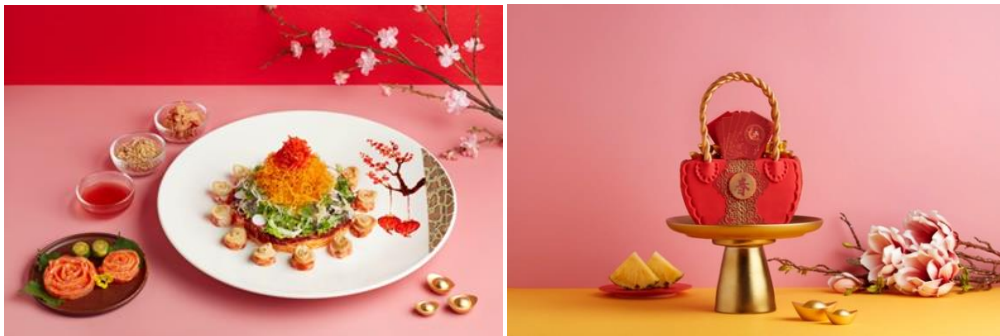


**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**



## **GOODWOOD PARK HOTEL CHARMS IN THE GOLDEN YEAR OF THE SNAKE**

*Wind your way through prosperity with enchanting festive delicacies  
and mesmerising culinary creations  
10 January to 12 February 2025*



*From L-R: Prosperity Blessings 'Lo Hei', Golden Fortune Bag (Pineapple Pound Cake)*

Singapore, November 2024 – As Singapore's grand dame of hospitality, **Goodwood Park Hotel** welcomes the arrival of spring with an exquisite collection of Lunar New Year offerings, available from 10 January 2025. Standing proudly in the heart of the city, this iconic heritage hotel continues its tradition of culinary excellence with a feast worthy of the Year of the Snake.

This auspicious season brings forth an enchanting array of new Lunar New Year delicacies, each crafted to delight both the eye and palate. Leading the collection is the **Blooming Prosperity Roll ('Mao Shan Wang' Durian Roll Cake)**. Fortune seekers will be drawn to the golden **Lucky Pineapple Ingot Tarts** and the prosperity-symbolising **Golden Fortune Bag (Pineapple Pound Cake)**. For those who appreciate whimsy with tradition, the **Fortune 'Fa' Cake (Butter Cake)** presents luck in the form of an expertly crafted butter cake shaped as the coveted *mahjong* tile.

Min Jiang and Min Jiang at Dempsey will also elevate the celebrations with sophisticated new additions to their menus. Min Jiang presents the luxurious **Double-boiled Abalone Soup with Handmade Crab Meatball & Fried Eel Fish Maw in Claypot**, alongside the sumptuous **Braised Whole Spring Chicken, Dace Fish stuffed in Radish, Goose Web and Sea Treasures in Pot**. At Min Jiang at Dempsey, guests may savour takeaway dishes including **Double-boiled Chicken Soup with Abalone, Bamboo Pith stuffed with Japanese Eel & Handmade Shrimp Balls in Claypot**, and the show-stopping **Typhoon Shelter Turbot Fish**.

The above-mentioned Lunar New Year festive selection will be available for takeaway from **The Deli, Min Jiang** (Goodwood Park Hotel) and **Min Jiang at Dempsey** (7A & 7B Dempsey Road).

*\*A selection of festive menus and buffets are available for dine-in at Min Jiang, Min Jiang at Dempsey, L'Espresso and Coffee Lounge.*

Guests may place their online orders at [goodwoodparkfestive.oddle.me](https://goodwoodparkfestive.oddle.me) for delivery or self-collection. Alternatively, guests may contact **Min Jiang 岷江** at (65) 6730 1704 / email: [min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com), **Min Jiang at Dempsey 岷江在登布西山** at (65) 6774 0122 / email: [midempsey@goodwoodparkhotel.com](mailto:midempsey@goodwoodparkhotel.com), and **The Deli** at (65) 6730 1786 / email: [deli@goodwoodparkhotel.com](mailto:deli@goodwoodparkhotel.com) to place their takeaway orders for self-collection only. Availability for all Lunar New Year specials is from 10 January 2025. Advance order of five days is required for takeaways and the last pre-order date is on 7 February 2025.

### **NEW FESTIVE GOODIES**

Available for takeaway or delivery from The Deli.



#### **Blooming Prosperity Roll ('Mao Shan Wang' Durian Roll Cake) 锦上添花(猫山王蛋糕卷)**

Takeaway/delivery: \$148 nett, 800g

Indulge in the Blooming Prosperity Roll, where premium 'Mao Shan Wang' durian meets artisanal craftsmanship. This elegant creation layers rich, creamy 'Mao Shan Wang' durian between delicate almond sponge cake, all wrapped in a pillowy vanilla cake and enrobed in white chocolate. Adorned with pink and red spring blooms, it is a beautiful marriage of luxurious flavour and artistic presentation that captures the essence of the season.

#### **Golden Fortune Bag (Pineapple Pound Cake) 黄金福袋 (凤梨酥)**

Takeaway/delivery: \$138 nett, 1.3kg

Celebrate prosperity with this charming creation shaped like an auspicious red festive bag, complete with lucky red packets peeking out. This luxurious pineapple pound cake is crafted with hand-cut fresh pineapple cubes and aromatic pineapple purée, folded into a perfectly buttery, golden batter. Each bite reveals a delightful harmony of sweet-tangy fruit and rich, velvety buttercream, while intricate icing details transform this delectable treat into an edible work of art that symbolises abundance.



#### **Fortune 'Fa' Cake (Butter Cake) “發” 财蛋糕 (牛油蛋糕)**

Takeaway/delivery: \$128 nett, 1.5kg

Fortune comes in delicious form with this playful butter cake, artfully designed as the *mahjong* 發 ('fā') tile. This classic treat features layers of rich, moist butter cake generously filled with silky buttercream, while intricate icing work recreates the iconic tile design. It is a whimsical and lucky indulgence that serves as a measure of good luck and is sure to spark conversations.

### **‘PONG!’ (Trio of Mini Butter Cakes) “碰” (牛油蛋糕)**

Takeaway/delivery: \$22.80 nett, 3 pcs

This bite-sized treats present a delightful trio of mini butter cakes, perfectly replicating the larger *mahjong* tile in a more shareable format. These petite treats retain the same buttery richness and intricate design, making them an ideal choice for festive gatherings or as a charming gift.



### **Ingot ‘Nian Gao’ with Purple Sweet Potato**

#### **(招财进宝) 迷你紫薯元宝年糕**

Takeaway/delivery: \$56 nett, 8 pcs

Dine-in at Min Jiang and Min Jiang at Dempsey: \$16++, 2 pcs

Conclude the reunion feast on a prosperous high with a distinctive twist on the cherished local dessert. This golden-hued treat, shaped like a traditional ingot to symbolise wealth and fortune, features a soft, chewy exterior that gives way to a smooth, subtly sweet filling of purple sweet potato.

### **Lucky Pineapple Ingot Tarts 发财元宝挞 (黄梨挞)**

Takeaway/delivery: \$68 nett, 8 pcs

These golden ingot-shaped treasures elevate a beloved classic with exquisite craftsmanship. They each cradle a generous filling of hand-cooked pineapple paste, meticulously prepared from fresh fruit to achieve the perfect balance of sweetness and tang. The filling is embraced by a melt-in-your-mouth buttery pastry that crumbles delicately with each bite, while a touch of real gold leaf crowns each piece, adding both elegance and prosperity to this festive treat.

### **Water Lily Pops with Sour Cream 酸奶油水莲爆米花**

Takeaway/delivery: \$32.80 nett per bottle

Each airy, bite-sized pop is made from water lily seeds and is perfectly dusted with a sour cream seasoning, balancing light, crispy texture with a savoury, mouth-watering flavour.

### **Kueh Bangkit 椰香番婆饼**

Takeaway/delivery: \$32.80 nett per bottle

For the first time ever, Goodwood Park Hotel presents its own take on the beloved *kueh bangkit*, an iconic Lunar New Year treat. Delicately crafted to achieve that perfect light and crumbly texture, they are infused with fragrant coconut, adding a tropical richness to each bite.

## **ABUNDANT FEASTING SPECIALS FROM MIN JIANG**



### **Min Jiang Five Fortune Appetiser Platter**

**(五福临门) 岷江五福拼盘**

Takeaway/delivery only: \$183.10 nett for 6 persons

An exquisitely presented takeaway platter to commence the reunion meal with, this tantalising assortment of appetisers comprises of Prawn Medallion with Honey Mustard Sauce, Chilled Baby Abalone with Spicy Lime Sauce, Honey-glazed Barbecued Iberico Pork, Pan-fried Chicken with Garlic Sweet Sauce and Marinated Sea Jelly with Sesame.

### **Double-boiled Abalone Soup with Handmade Crab Meatball & Fried Eel Fish Maw in Claypot**

**(风生水起) 蛇来运转鲍鱼汤**

Takeaway/delivery: \$324.80 nett for 6 persons, includes pot

Served in a heat-retaining claypot, this exquisite dish features delicately handmade crab and shrimp meatballs, tender scallops, and premium 8-head abalone, accompanied by velvety fried eel fish maw. Infused with radish and mushroom, the broth is a silky, clear chicken stock simmered for over four hours, capturing deep flavours and a refined clarity that highlights every ingredient. A luxurious and comforting start to any feast, this soup offers a nourishing, umami-rich experience in every sip.



### **Braised Whole Spring Chicken, Dace Fish stuffed in Radish, Goose Web and Sea Treasures in Pot**

**(年年有余) 鹅掌鲛鱼玉环海味鸡锅**

Takeaway/delivery: \$422.90 nett for 6 persons, includes pot

Savour the rare delicacy of dace fish, celebrated in Cantonese cuisine for its distinct flavour that is brought out through intricate preparation. The flesh of the fish is meticulously removed, deboned, minced and seasoned into a paste and stuffed in radish.

A whole spring chicken that is first fried and steamed in a rich sauce infused with aromatics for over an hour, is paired with the fish and enhanced by whole 8-head abalone, goose web, earthy shiitake mushrooms, fried fish maw, bean gluten, and 'Tientsin' cabbage. Each ingredient is thoughtfully combined, resulting in a dish that not only celebrates authentic flavours but also brings family and friends together around the table.

## **ABUNDANT FEASTING SPECIALS FROM MIN JIANG AT DEMPSEY**



### **Double-boiled Chicken Soup with Abalone, Bamboo Pith stuffed with Japanese Eel & Handmade Shrimp Balls in Claypot 新春吉祥(菜胆双宝酿虾滑鲍鱼鸡汤)**

Takeaway/delivery: \$324.80 nett for 6 persons, includes pot  
Dine-in: \$48++ per person

Indulge in the heartwarming depth of this nourishing soup. Prepared by double-boiling fresh chicken, pork, and dried scallops over four hours, the rich, clear broth captures the essence of each ingredient.

This dish highlights the delicate abalone and the earthy bamboo pith, which is filled with tender Japanese eel and handmade shrimp balls to create a harmonious balance in every spoonful and add depth to this wholesome dish.

### **Braised Pork Belly, Chicken Wing stuffed with Flower Mushroom, Water Chestnut & Lotus Seeds, and Sea Treasures in Pot 福满人间(大鹏展翅金鲍海味煲)**

Takeaway/delivery: \$433.80 nett for 6 persons, includes pot

Deboned chicken wings are marinated in a blend of salt and potato starch for three hours, then carefully stuffed with a savoury filling of minced Iberico pork, diced flower mushrooms, and crunchy water chestnuts. Once roasted to perfection, they are joined by tender abalone, sea cucumber, dried oysters, and 'Tientsin' cabbage.



The dish is completed with a fragrant sauce made by simmering pork belly in a blend of soy sauce, oyster sauce, cinnamon, ginger and other aromatics in a rich chicken broth until deeply flavourful.



### **Typhoon Shelter Turbot Fish 如鱼得水(避风塘多宝鱼)**

Takeaway/delivery: \$259.40 nett for 6 persons

This delectable dish is prepared with a Hong Kong-inspired twist. Turbot fish, a prized variety, is first cut into bite-sized pieces and coated in a light batter before being fried to a crisp golden perfection. It is then tossed with a fragrant blend of aromatic curry leaves, dried chilli, and a spicy shrimp paste for an irresistible flavour infusion. The fish is generously coated with a crispy, savoury mix of fried garlic, shallot, and breadcrumbs, adding layers of texture to every bite.

### **Deep-Fried Kataifi 'Nian Gao' Roll with Red Bean Paste accompanied with Salak (Snake Fruit) Gelato 步步高升(龙须豆沙年糕卷拼蛇皮果雪糕)**

Dine-in only: \$18++ per person

Indulge in the exquisite Deep-Fried Kataifi 'Nian Gao' Roll with Red Bean Paste, served alongside a unique *Salak* (Snake Fruit) Gelato. This delightful treat features traditional '*nian gao*' and velvety red bean paste wrapped in a crispy *kataifi* and fried, offering a delightful contrast of textures – crispy outside, soft and chewy inside. The homemade '*nian gao*' is made with a rich blend of palm sugar syrup, glutinous rice, and wheat flours, then steamed for hours to achieve the perfect consistency. Paired with the refreshing and tangy *salak* gelato made from freshly juiced snake fruit, this dessert is a harmonious blend of sweet and sour, crispy and creamy, providing a memorable and symbolic end to a Lunar New Year feast.

## **PROSPERITY 'YU SHENG' AT MIN JIANG AND MIN JIANG AT DEMPSEY**



### **Year of Snake Prosperity Blessings 'Lo Hei' 卯蛇贺岁齐捞起**

Available only at Min Jiang

Takeaway/delivery: \$324.80 nett per large portion

Dine-in: \$328++ per large portion

Reunite with loved ones and toss to prosperity with Min Jiang's vibrant 'yu sheng', featuring a medley of premium ingredients like succulent lobster, 6-head abalone, and salmon. Fresh arugula, romaine lettuce, radish, and cranberries bring a refreshing burst of flavours, while deep-fried yam and sweet potato strips add the

perfect crunch. White and red carrot ribbons and pine nuts add layers of texture, while a bright dressing of yuzu purée, calamansi juice, peanut oil and apple jam adds a tangy, refreshing finish.

Exclusively for dine-in orders, this lavish 'yu sheng' is presented with an intricate illustration of snakeskin skilfully hand-painted by Min Jiang's Master Chef Chan Hwan Kee.

### **Auspicious Abundance 'Lo Hei' 喜庆欢乐三星捞起**

Available only at Min Jiang at Dempsey

Takeaway/delivery: \$292.10 nett per large portion

Dine-in: \$268++ per large portion

Min Jiang at Dempsey's Master Chef Goh Chee Kong has crafted an elegant 'yu sheng' featuring velvety slices of salmon sashimi, luxurious abalone topped with *tobiko*, juicy shrimps, crispy eel and a unique medley of refreshing fruits like watermelon and kiwi, representing prosperity and renewal. Carefully arranged to resemble a Chinese lantern, the shrimps and colourful fruit accents add a delightful visual, paying homage to tradition with a modern twist. Crisp and vibrant, the platter includes a classic mix of julienned carrots, radish, and cabbage alongside a medley of garnishes – pine nuts, sesame and peanuts for added crunch.



This vibrant display is topped with a delightful dressing of plum sauce for sweetness, symbolising sweet blessings for the New Year.

## **LUNAR NEW YEAR SET MENUS FOR DINE-IN ONLY**

### **Eight Prosperity Reunion Dinner Menu 八方财来**

Available at Windsor Ballroom

Dine-in: \$188++ per person, minimum 6 persons per table

Available on 28 January 2025

Dine in the elegant Windsor Ballroom for the all-important reunion dinner with an eight-course menu of gourmet classics and festive specials prepared by the Min Jiang culinary team. Highlights include the restaurant's signature *Roasted Silver Hill Irish Duck* and *Slow-braised 6-Head Abalone with Sea Cucumber, Black Moss and Lettuce*.

\*Enjoy 10% off by booking and paying in full before 31 December 2024.

### **Festive Menus**

Indulge in an array of festive set menus and buffets at Min Jiang, Min Jiang at Dempsey, Coffee Lounge and L'Espresso for a satisfying and abundant dining experience.

Restaurant	Menu	Details	Availability	Price
Min Jiang	Prosperous Harvest 盆满钵满	Seven-course menu	10 Jan to 12 Feb 2025	\$162++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	Seven-course menu	10 Jan to 12 Feb 2025	\$208++ per person, minimum 2 persons
	Joyful Abundance 欢乐丰盛	Six-course menu	10 Jan to 12 Feb 2025	\$1,288++ per table of 6 persons
	Great Blessings 四季平安	Six-course menu	10 Jan to 12 Feb 2025	\$1,498++ per table of 6 persons
	Double Happiness 洪福齐天	Six-course menu	10 Jan to 12 Feb 2025	\$1,988++ per table of 10 persons
	Flourishing Wealth 富贵荣华	Six-course menu	10 Jan to 12 Feb 2025	\$2,288++ per table of 10 persons
	Prosperity Treasures (Vegetarian) 金银满屋	Six-course menu	10 Jan to 12 Feb 2025	\$138++ per person, minimum 2 persons
Min Jiang at Dempsey	Prosperous Harvest 盆满钵满	Six-course menu	10 Jan to 12 Feb 2025	\$168++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	Seven-course menu	10 Jan to 12 Feb 2025	\$208++ per person, minimum 4 persons
	Auspicious Prosperity 富贵吉祥	Eight-course menu	10 Jan to 12 Feb 2025	\$1,688++ per table of 6 persons \$1,988++ per table of 8 persons \$2,388++ per table of 10 persons
	Vegetarian Set	Six-course menu	10 Jan to 12 Feb 2025	\$138++ per person
L'Espresso	CNY English High Tea with Seafood Bar Buffet Menu  12pm – 2.30pm • 3pm – 5.30pm		29, 30, 31 Jan, 1 & 2 Feb 2025	\$88++ per adult; \$52.80++ per child
	CNY English High Tea Buffet Menu  12pm – 2.30pm • 3pm – 5.30pm		25 & 26 Jan, 8 & 9 Feb 2025	\$78++ per adult; \$46.80++ per child
Coffee Lounge	CNY Festive Set Menu with Dessert Buffet for 2 persons		28, 29, 30, 31 Jan, 1 & 2 Feb 2025	\$78++ per person
	CNY Festive Set Menu with Dessert Buffet for 4 persons		28, 29, 30, 31 Jan, 1 & 2 Feb 2025	\$148++ per person

## **FESTIVE GOODIES BACK BY POPULAR DEMAND**

*Available for takeaway at The Deli.*

### **Goodwood 'Bak Kwa' 良木园肉干**

Price/weight: \$66 / \$98 nett, 600g / 1kg

Satiate 'bak kwa' cravings with Goodwood Park Hotel's signature version of the savoury delight. Marinated in a proprietary blend of spices and grilled in-house to perfection, every slice promises tender and juicy meat with an irresistible smokiness and is conveniently sized for easy enjoyment.



### **Traditional Charcoal-Grilled Love Letters 传统木炭蛋卷**

Takeaway/delivery: \$38.80 nett per tin

Relish in the crispness and aroma of this moreish treat, lovingly handmade from a time-honoured recipe spanning at least 80 years. Each batch is prepared with quality ingredients, including freshly grated coconut, and batter that is slow-cooked over charcoal fire for hours using a classic iron mould press.

### **Spicy Salted Egg Yolk Lotus Root Chips with Chicken Floss 肌肉松辣金沙莲藕脆片**

Takeaway/delivery: \$36.80 nett per bottle

Delight in these irresistibly addictive lotus root chips – thin, crispy and generously sprinkled with savoury notes of salted egg yolk, and flavourful chicken floss that will leave one craving for more.



### **Traditional New Year Cookies and Chips**

From \$32.80 to \$36.80 nett per jar

Goodwood Park Hotel's quintessential festive snacks that have garnered a loyal following include the addictive *Crispy Kang Kong with Cheese & Sour Cream*, the popular *Cashew Nut Cookies* and *Macadamia & Chocolate Chip Cookies*.

### **Chilled D24 Durian 'Nian Gao' Roll (步步高升) D24 榴梿年糕卷**

Takeaway/delivery: \$80 nett for 2 rolls from The Deli and Min Jiang

A returning favourite, Min Jiang brings back the absolute must-try Chilled D24 Durian 'Nian Gao' Roll. A 'nian gao' paste is first made by simmering glutinous rice flour, rice flour, *gula melaka* and rock sugar, then spreading into a sheet before steaming. After chilling, the 'nian gao' sheet is then rolled with a blend of D24 durian puree and kaya, before coating with freshly grated coconut.

## **125<sup>th</sup> ANNIVERSARY STAYCATIONS**

In 2025, Goodwood Park Hotel proudly celebrates its 125<sup>th</sup> Anniversary with a series of exclusive heritage indulgence promotions.

### **Lunar Staycation: Best Available Rates with \$88 nett F&B dining credit at Coffee Lounge only\***

*(Applicable to all room types)*

Book period: 25 Nov 2024 to 10 Feb 2025

Stay period: 10 Jan to 12 Feb 2025

Rates: Best Available Rates

\*Advance booking of at least 48 hours is required. Room package bookings are non-refundable and non-cancellable. Room is subject to availability upon booking confirmation. Extra bed is chargeable at \$70++ per room per night. No extra bed is allowed for room categories: Deluxe Premier Room and Heritage Room. For suite bookings, extra bed and breakfast is chargeable at \$108++ per room per night. Advance dining reservations for the restaurant are highly recommended. Dining credit is per night, non-accumulative, only applicable during the stay and is not exchangeable for cash in part or full. Any unused credit amount is not extendable or redeemable for cash value. Dining credit is applicable for a la carte menus only at Coffee Lounge. Not valid for other restaurants, The Deli, room service, with other promotions, discounts and vouchers, unless otherwise stated. Splitting or combining of bills not allowed. The Hotel reserves the right to terminate or change promotional details without prior notice.

Experience a serene stay in the **Heritage Room\*\*** inclusive of breakfast for two at Coffee Lounge and \$125 nett dining credit at all hotel-operated restaurants except Min Jiang at Dempsey and The Deli.

Book period: 1 Feb to 28 Sep 2025

Stay period: 1 Mar to 30 Sep 2025 (Black-out dates apply)

Rates: \$410++ per room per night

Relax in the **Junior Suite\*\*** inclusive of breakfast for two and \$125 nett dining credit at all hotel-operated restaurants except Min Jiang at Dempsey and The Deli.

Book period: 1 Feb to 28 Sep 2025

Stay period: 1 Mar to 30 Sep 2025 (Black-out dates apply)

Rates: \$580++ per room per night

For room reservations, guests can book online at <https://www.goodwoodparkhotel.com/promotions> call 6730 1811, or email [rmresv@goodwoodparkhotel.com](mailto:rmresv@goodwoodparkhotel.com).

\*\*Rates are subject to 10% service charge and prevailing government tax. No extra bed is allowed in Heritage Room. For Junior Suite bookings, extra bed and breakfast is chargeable at \$108++ per person per night. Room is subject to availability upon booking confirmation. Advance booking of at least 48 hours is required. **Room package bookings are non-refundable and non-cancellable.** Dining credit is per night, non-accumulative, and applicable for a la carte menus only at hotel-operated restaurants (except Min Jiang at Dempsey) – Coffee Lounge, Gordon Grill, L'Espresso and Min Jiang (at the Hotel). Not exchangeable for cash in part or full, and is not valid at Min Jiang at Dempsey, The Deli, room service or with other promotions, discounts and vouchers unless otherwise stated. Not valid for events and catering services. Package perks are subject to availability and changes. Other terms and conditions apply.

## **CARD PRIVILEGES FOR LUNAR NEW YEAR TAKEAWAYS**

### **Citi, DBS/POSB, OCBC and UOB Credit/Debit Cardmembers**

- 20% off selected festive takeaways from 10 January to 19 January 2025,
- 15% off selected festive takeaways from 20 January to 12 February 2025

*Note: No festive dining promotions for credit/debit cards*

**- END -**

*Prices stated are subject to 10% service charge and GST for dine-in, or indicated as 'nett' for takeaway (inclusive of GST). Digital images of food, as well as full menus are available upon request. All information is correct at time of release.*

For media enquiries and assistance, please contact:

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**GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

<b>Address</b>	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
<b>Mainline</b>	(65) 6737 7411
<b>Website</b>	<a href="http://www.goodwoodparkhotel.com">www.goodwoodparkhotel.com</a>
<b>Facebook</b>	<a href="https://facebook.com/GoodwoodParkHotel">facebook.com/GoodwoodParkHotel</a>
<b>Instagram</b>	<a href="https://www.instagram.com/goodwoodparkhotelsg">@goodwoodparkhotelsg</a>
<b>Hashtag</b>	#goodwoodparkhotel
<b>LinkedIn</b>	<a href="https://www.linkedin.com/company/goodwood-park-hotel">https://www.linkedin.com/company/goodwood-park-hotel</a>

**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 – MIN JIANG**

<b>Address</b>	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
<b>Reservations Tel</b>	(65) 6730 1704
<b>Email</b>	<a href="mailto:min_jiang@goodwoodparkhotel.com">min_jiang@goodwoodparkhotel.com</a>
<b>Online reservations</b>	<a href="http://www.goodwoodparkhotel.com/dining">www.goodwoodparkhotel.com/dining</a>

**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 specialties, 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**

<b>Address</b>	7A and 7B Dempsey Road, Singapore 249684
<b>Reservations Tel</b>	(65) 6774 0122
<b>Email</b>	<a href="mailto:mjdempsey@goodwoodparkhotel.com">mjdempsey@goodwoodparkhotel.com</a>
<b>Online reservations</b>	<a href="http://www.goodwoodparkhotel.com/dining">www.goodwoodparkhotel.com/dining</a>

**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.

**FACT SHEET – COFFEE LOUNGE**

**Address** Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
**Reservations Tel** (65) 6730 1746  
**Email** [coffee\\_lounge@goodwoodparkhotel.com](mailto:coffee_lounge@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com/dining](http://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](mailto:gordon_grill@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com/dining](http://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  
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**Email** [lespresso@goodwoodparkhotel.com](mailto:lespresso@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com/dining](http://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.