

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**



THE ICONIC DURIAN FIESTA RETURNS TO GOODWOOD PARK HOTEL

*Indulge in tantalising new desserts and beloved classics that pay homage to the king of fruits
1 March to 10 August 2025*



From L - R: Mini D24 Spikey Duo; Durian Dessert Buffet at Coffee Lounge; D24 Ice Cream Ring of Joy

Singapore, February 2025 – Goodwood Park Hotel invites durian enthusiasts to embark on a mouth-watering journey as the renowned Durian Fiesta returns from **1 March to 10 August 2025**. A yearly affair that transforms the hotel into a paradise for durian lovers, this legendary event takes on extra significance this year, as it coincides with the hotel's remarkable 125th anniversary, making it a truly special occasion. First launched in 1983, Durian Fiesta has consistently captivated guests with a unique selection of indulgent pastries that push the boundaries of tradition and celebrate the revered King of Fruits.

Be prepared to be enchanted by a delightful array of sumptuous durian treats, expertly crafted by the hotel's skilled pastry chefs. **New** creations debuting this year are the **Mini D24 Spikey Duo**, **D24 Blossoming Trio**, **D24 Lychee Lime Sensation**, and **D24 Ice Cream Ring of Joy**.

Starting 4 April to 10 August 2025, the crowd's favourite Durian Dessert Buffet will be available at Coffee Lounge every Friday to Sunday, where dedicated fans of the spikey fruit can indulge in **new** buffet live station highlights like the **Torched Marshmallow Durian Ice Cream**, **Fluffy Durian Pancake** and **D24 Sourdough Pizza** – alongside beloved classics and non-durian desserts.

Guests may place their orders online at <https://thedeligoodwoodparkhotel.oddle.me> for delivery or self-collection from 1 March to 10 August 2025. Alternatively, guests may contact **The Deli** at (65) 6730 1786 or email their order form (available at <https://www.goodwoodparkhotel.com/promotions/durian-fiesta>) to deli@goodwoodparkhotel.com to place their takeaway orders for delivery or self-collection. Advance order of three days is required and the last pre-order date is 7 August 2025.

For dine-in, guests can contact **Coffee Lounge** at (65) 6730 1746 or email coffee_lounge@goodwoodparkhotel.com.

NEW DELECTABLE CREATIONS



MINI D24 SPIKEY DUO

Takeaway at The Deli: \$12.50 nett per pair
Dine-in at Coffee Lounge, L'Espresso, Min Jiang & Min Jiang at Dempsey: \$12.50++ per pair

Crafted with artistic precision, these enticing desserts are carefully shaped to resemble split-open durians, complete with intricate spikey details. Each creation starts with a crisp biscuit base, layered with rich D24 durian mousse and light vanilla sponge, then topped with a fragrant pandan and durian mousse that beautifully captures the essence of local flavours.

**Bear not included.*

As part of Goodwood Park Hotel's 125th-anniversary celebrations, a special treat awaits – from 1 to 30 April, guests who purchase 10 pairs of the Mini D24 Spikey Duo (\$125 nett) will receive a complimentary Spikey The Durian Bear!

D24 BLUEBERRY DREAM

Takeaway at The Deli: \$22 nett (per piece)
Dine-in at Coffee Lounge, L'Espresso & Min Jiang: \$20.20++ per piece

Designed to resemble a plump blueberry, this decadent confection features a crunchy hazelnut base beneath a light almond sponge. Refreshing blueberry jelly and mousse add a fruity contrast to the rich durian mousse at the core. Coated with a glossy blueberry glaze, this gorgeous dessert is topped with fresh cream, sliced fresh blueberries, white chocolate accents, edible flowers and a light sprinkle of decorative sugar.



D24 BLOSSOMING TRIO

Takeaway at The Deli: \$32 nett (3 pieces)
Dine-in at Coffee Lounge L'Espresso, Min Jiang & Min Jiang at Dempsey: \$29.35++

A visually stunning creation, each piece is layered with durian mousse and sculpted into an elegant flower atop a crisp sable biscuit base. From left, the plush white flower is made from a rich coffee sponge base while the lilac petals have been infused with a subtle hint of sweet potato; The second flower boasts a fragrant pandan sponge cake enveloped in pandan-flavoured Chantilly cream; Beneath the deep purple hue of the third flower, a rich chocolate brownie base is complemented by the earthiness of sweet potato cream.



D24 LYCHEE LIME SENSATION

Takeaway at The Deli: \$20 per slice; \$120 (1.2 kg)
Dine-in at Coffee Lounge, L'Espresso & Min Jiang:
\$18.35++ per slice; \$110.10++ (1.2kg)

A zesty and invigorating dessert, this cake boasts a crisp biscuit base topped with a delicate almond sponge and velvety durian mousse, perfectly complemented by a layer of refreshing lychee jelly and a tangy lychee mousse infused with lime zest. Encased in a glossy lychee glaze and garnished with fresh lychees, white chocolate, lime zest, and a touch of gold leaf, the cake is finished with delicate white chocolate pearls for an extra touch of elegance.



D24 ICE CREAM RING OF JOY

Takeaway at The Deli: \$22 nett per pair
Dine-in at Coffee Lounge, L'Espresso & Min Jiang:
\$20.20++ per pair

This toothsome goodie features creamy durian ice cream shaped into a 'doughnut' ring. Available in two chocolate coatings, a white chocolate base tinted with a blush pink hue and classic milk chocolate, the 'doughnut' is drizzled with extra chocolate for added richness and beautifully adorned with delicate icing flowers, pearl accents, and silver flakes, giving it a sophisticated look.

DURIAN DESSERT BUFFET

4 April to 10 August 2025

\$65++ per adult, \$39++ per child (Dessert Buffet with Exclusive Durian Desserts only)

\$50++ per adult, \$30++ per child (Top Up* for Dessert Buffet with Exclusive Durian Desserts)

Available for Friday dinner, Saturday lunch and dinner, Sunday lunch, as well as on the eve of public holidays for dinner and public holidays for lunch

To celebrate this beloved event, this year's Durian Dessert Buffet returns to Coffee Lounge from 4 April to 10 August 2025, and promises to bring joy with new additions like the **Torched Marshmallow Durian Ice Cream** – an indulgent dessert that features creamy D24 durian ice cream centre wrapped in a soft marshmallow, which is then gently torched to create a warm, caramelised outer layer. The contrast of the smoky marshmallow and the rich durian ice cream offers a harmonious balance of textures and flavours for a truly memorable treat.

Other buffet-exclusive menu highlights include the **Fluffy Durian Pancake**, **D24 Sourdough Pizza** alongside signature favourites **D24 Mousse Cake**, **D24 Puffs**, as well as a tempting assortment of non-durian desserts to cater to all tastes. Guests can enjoy the selection of durian confectioneries on its own or top off the dining experience with savouries from Coffee Lounge's a la carte and set menus.

**Top up applies for a la carte items under main course & set menus only.*

125TH ANNIVERSARY SPECIAL BUNDLES

1 March to 31 March 2025

\$125 nett per bundle

In celebration of Goodwood Park Hotel's 125th anniversary, look forward to two exclusive takeaway bundles showcasing a selection of the hotel's most-loved durian treats.

125th Anniversary Special: Extravagant Durian Dessert Bundle (Usual Price at \$152.50)

Includes the **Mini D24 Spikey Duo (1 pair)**, **D24 Crepe (1 piece)**, **D24 Puffs (6 pieces)**, **D24 Mousse Cake (1 slice)**, **D24 Lychee Lime Sensation (1 slice)** and **Mao Shan Wang Durian Ice Cream (1 tub)**.

125th Anniversary Special: Classic Durian Dessert Bundle (Usual Price at \$172.50)

Includes the **D24 Durian Mousse Cake (1kg)**, **D24 Puff (10 pieces)** and **D24 Crepe (1 piece)**.

RETURNING SIGNATURES



From L- R: D24 Mousse Cake, D24 Puff, D24 Crêpe

D24 MOUSSE CAKE

\$20 nett per slice, \$100 nett for 1kg, \$200 nett for 2kg, \$300 nett for 3kg

A masterpiece that debuted at the inaugural Durian Fiesta in 1983, this iconic cake is the pinnacle of indulgence, featuring generous layers of rich, pulpy D24 mousse.

D24 PUFF

\$38 nett for 6 pieces, \$60 nett for 10 pieces

A celebrated favourite at Goodwood Park Hotel, these indulgent pastries boast rich, creamy D24 mousse nestled between light and airy choux pastry shells.

D24 CRÊPE

\$20 nett per piece, \$99 nett for 8 pieces

This exceptional dessert offers a generous portion of velvety D24 pulp, delicately wrapped in a paper-thin crêpe, making for a simple yet indulgent bite.



From L- R: D24 Ice Cream Tub, D24 Strudel

D24 ICE CREAM

\$28 nett per tub

D24 STRUDEL

Takeaway/Delivery: \$22 nett (per slice); \$110 nett (whole)

First introduced in 2009, this irresistible durian delight makes a highly-anticipated return, with velvety D24 durian pulp and vanilla sponge nestled between delicate layers of golden-brown pastry.



THE DURIAN FIESTA MASCOT – SPIKEY THE DURIAN BEAR

\$30.55 nett per bear; available [online](#) or at The Deli

Cuddled up in an adorable durian shell 'onesie', this teddy bear makes for a charming companion and a heartfelt keepsake.

To view the complete brochure and price list, please click [here](#).

TAKEAWAY PROMOTIONS*

Hotel Gourmet Cardmembers enjoy 20% off

Citi, DBS/POSB, OCBC and UOB Credit/Debit Cardmembers enjoy 15% off

**Not valid for Durian Ice Cream, 'Mao Shan Wang' products, or with other offers and vouchers.*

MAO SHAN WANG SELECTION

The highly anticipated Mao Shan Wang Mousse Cake and Mao Shan Wang Power Puff will be available exclusively from 2 May onwards, offering durian lovers an indulgent treat to look forward to.

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Note: All takeaway/delivery prices quoted are inclusive of prevailing GST, unless otherwise stated. Prices quoted for dine-in items are subject to 10% service charge and prevailing government taxes. Digital images of the durian pastries are available upon request. Please refer to Appendix for a summary of prices and availability.

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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
LinkedIn	https://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. The Hotel also gained its well-deserved recognition in the MICHELIN Guide Singapore 2024.

FACT SHEET – COFFEE LOUNGE

Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel	(65) 6730 1746
Email	coffee_lounge@goodwoodparkhotel.com
Online reservations	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.