

MEDIA RELEASE  
FOR IMMEDIATE RELEASE

## ABUNDANT TREASURES AT GOODWOOD PARK HOTEL *Exuberant Lunar New Year creations to usher in the Year of the Ox* 24 January to 26 February 2021

Singapore, January 2021 – Welcome new beginnings over heart-warming reunions and celebratory gatherings replete with gourmet delights abound from Goodwood Park Hotel. Beloved signatures as well as new goodies and lavish delicacies are available from **24 January to 26 February 2021**, to usher in auspicious tidings for the arrival of the Year of the Ox.

Sweet and savoury **Lunar New Year Treats** are perennial to the occasion, and newly introduced creations such as the **Maple Butter and Almond Garlic Lotus Root Chips** 枫糖牛油杏仁大蒜莲藕片; **Walnut Cookies** 核桃酥; **Lucky Fortune Oranges (kumquat butter cake and marble cake)** ‘六六大顺’ (金桔奶油蛋糕); **Gong Xi ‘Huat’ Cai! (pineapple crumble tart)** ‘恭喜发财’ (黄梨酥挞); and **Bountiful Box of Sweet Blessings** 幸福多彩祝福盒 – a stunning collection of 15 petit tarts and cakes in a medley of flavours to please family and friends.

Ring in prosperity, happiness and health with this year’s new elegantly presented ‘**Yu Sheng**’. Toss to new heights with the **Joyful Blessings ‘Lo Hei’** 欢乐三文鱼捞起 from Min Jiang, and **Auspicious Abundance ‘Lo Hei’** 鸿运金鲍帝皇蟹捞起 from Min Jiang at Dempsey.

Partake in a repertoire of **Abundant Feasting Specials**, masterfully prepared with symbolic ingredients. The line-up at Min Jiang includes the **MJ Five Fortune Takeaway Appetiser Platter** 岷江五福拼盘; **Double-boiled Abalone Soup and Eel Fish Maw with handmade Prawn Dumplings and Minced Pork Balls in Claypot** 金鲍鳗鱼鳔云吞汤; **Slow-braised Spicy Oxtail with Pickled Mustard and Enoki Mushrooms in Claypot** ‘牛’转乾坤 (酸辣牛尾骨); **Braised Spring Chicken with Pork Belly and Sea Treasures in Claypot** 富贵鲍鱼扣肉鸡煲; **Steamed Cassava ‘Nian Gao’ with Fresh Coconut** 金薯雪花年糕; and **Chilled D24 Durian ‘Nian Gao’ Roll** D24 榴槿年糕卷.

Min Jiang at Dempsey presents the **MJD Five Fortune Takeaway Appetiser Platter** 岷江在登布西山五福拼盘; **Braised Pork Belly, Meatball with Crabmeat in Beancurd Pockets and Sea Treasures in Claypot** 福袋金鲍海味锅; **Double-boiled Chicken Soup with Abalones and ‘Ba Wang Hua’** 霸王花鲜鲍干贝炖鸡汤; and **Bird’s Nest, Sweet Potato Jelly and Fresh Fruits in Dragonfruit accompanied by ‘Nian Gao’ with Teochew-style Candied Brittle** 燕窝紫薯果冻水果伴杏仁脆饼年糕.

The **Lunar New Year Treats** and **Abundant Feasting Specials** will be available for takeaway or delivery from **The Deli** and **Min Jiang** (Goodwood Park Hotel) as well as **Min Jiang at Dempsey**. *Information on dine-in set menus is available on page 11.*

Guests may place online orders at <https://goodwoodparkfestive.odde.me> for delivery or self-collection.

Alternatively, guests can contact **Min Jiang** at (65) 6730 1704 / email: [min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com), or **Min Jiang at Dempsey** at (65) 6774 0122/ email: [mjdempsey@goodwoodparkhotel.com](mailto:mjdempsey@goodwoodparkhotel.com), to place takeaway orders for self-collection only. Advance orders of five days are required for deliveries and takeaways. Availability for all Lunar New Year specials is from **24 January to 26 February 2021** and the last pre-order date is **21 February 2021, 12pm**.

\*A la carte menu will not be available at Min Jiang and Min Jiang at Dempsey on 11 February for dinner (dine-in) as well as 11 to 14 February for takeaways or deliveries on the hotel's regular online ordering platform.

\*\*There are two dinner seatings on 11 February at both restaurants:

- 1<sup>st</sup> seating: 6.00pm to 8.00pm
- 2<sup>nd</sup> seating: 8.30pm to 10.30pm

**NEW HIGHLIGHTS FROM THE DELI**

Available for takeaway and delivery from The Deli

**Maple Butter and Almond Garlic Lotus Root Chips (left picture)**

枫糖牛油杏仁大蒜莲藕片

\$36.80 nett per bottle

A balance of sweet and savoury, these housemade deep-fried lotus root chips are lusciously coated with a maple butter syrup, and tossed with minced garlic and almond flakes to make them all the more delicious and moreish.

**Walnut Cookies**

核桃酥

\$28.80 nett per bottle

These crumbly, melt-in-your mouth cookies studded with walnuts are the perfect addition to any Lunar New Year goodies collection, and pairs well with a cup of fragrant tea or coffee.



**Lucky Fortune Oranges**

– Kumquat Butter Cake and Marble Cake

‘六六大顺’（金桔奶油蛋糕）

\$138 nett, 2kg

The perfect gift for corporates and house-visiting, the Lucky Fortune Oranges cake is a fitting alternative to giving oranges or ‘gold’ that bear wishes of wealth, happiness and good luck. An addition to the Hotel’s yearly tradition of handcrafting confectionery centrepieces, this cake features a lucky set of six kumquat butter cakes with a vanilla butter cream layer, donned in fondant in the likeness of mandarin oranges. They sit in a ‘box’ of moist marble cake covered in a rich red fondant decorated with symbolic greetings and designs.



**Gong Xi ‘Huat’ Cai! – Pineapple Crumble Tart**

‘恭喜发财’（黄梨酥挞）

Available in limited quantity

\$78 nett, 700g

Inspired by the Lunar New Year mainstay, this 14cm diameter pineapple crumble tart is a marriage of buttery goodness and refreshing, tart pineapple, ideal for sharing amongst loved ones. Almond cream forms the bottom layer in the tart, followed by small pineapple cubes caramelised with butter and brown sugar. It is topped with an almond pastry crumble and the ‘發’ Chinese character in icing and white chocolate coated in edible gold. Presented in a grand red and gold box, this treat makes for an impressive gift.



**Bountiful Box of Sweet Blessings – Assorted Petit Pastries**

幸福多彩祝福盒（什迷你糕点）

\$80 nett, a box of 15 pieces

The enticing sweets box has a little something for everyone and brings good luck and joy with its auspicious presentation. Clothed in festive colours and featuring symbolic motifs, the box of 15 petit treats to celebrate the 15 days of Lunar New Year includes *Chocolate Almond Tarts*; *Pineapple Crumble Tarts*; *Baked Cheesecakes*; *Orange Chiboust Cakes*; and *Coffee Vanilla Sponge Cakes*.



**NEW HIGHLIGHTS FROM MIN JIANG**



**Joyful Blessings ‘Lo Hei’ 欢乐三文鱼捞起**

Dine-in: \$188++ per large portion only

Takeaway/delivery: \$201.15 nett per large portion only

Created with a contemporary touch, this artful ‘yu sheng’ embodies the season with edible flowers, goldfish-shaped Japanese pickles ‘migrating to a new Spring’, and a hand-illustrated Chinese character ‘春’ or Spring signifying happiness, life and newness. Wasabi flying fish roe and dried kombu atop, raw salmon slices are delicately arranged in a circle to symbolise harmony and unity, finished with sea salt and a drizzle of extra virgin olive oil.

The ‘yu sheng’ also features jellyfish, agar agar strips, and an array of vegetables and fruit such as romaine lettuce, wild arugula, yellow frisee, red shiso, red, white and green radishes, purple shiso, red sorrel, pickled melon strips and fresh pomelo. On the side are deep-fried yam and sweet potato strips, crushed peanuts, white sesame seeds and pine nuts, as well as a dressing made from plum sauce, strawberry jam and calamansi juice.

**Min Jiang Five Fortune Appetiser Platter 岷江五福拼盘**

Takeaway/delivery: \$158.35 nett for six persons

An exquisite opening course in any reunion meal, the Min Jiang Five Fortune Takeaway Appetiser Platter comprises five tantalising appetisers – *Chilled Mini Abalones with Sweet Chilli Sauce*; *Deep-fried Prawns with Salted Egg Yolk and Pork Floss*; *Spicy Popcorn Chicken in Sichuan Style*; *Barbecued Sweet Glazed Unagi*; and *Marinated Jellyfish Flower*.

**Double-boiled Abalone Soup and Eel Fish Maw with handmade Prawn Dumplings and Minced Pork Balls in Claypot**

金鲍鳗鱼鳔云吞汤

Takeaway/delivery: \$265.35 nett for six persons

A decadent and flavoursome soup that warms the hearts and stomachs with a myriad of nourishing ingredients. Rich in collagen, Australian 10-head abalone, eel fish maw, handmade prawn dumplings and minced pork meatballs are combined in a 3-hour simmered chicken broth together with dried sole fish and white radish.



**Braised Spring Chicken with Pork Belly and Sea Treasures in Claypot 富贵鲍鱼扣肉鸡煲**

Takeaway/delivery: \$393.75 nett for six persons

An indulgent showcase of delicacies, the claypot is generously filled with 10-head Australian abalones, dried Brazilian mushrooms, dried oysters, dried scallops, sea cucumber and deep-fried taro. These gastronomic treasures are each prepared separately for flavours to fully develop. A whole spring chicken is first marinated with light soy sauce and deep-fried, while pork belly is also deep-fried till the skin is a golden crisp before braising in a soy paste, light soy sauce, dark soy sauce and rock sugar for two hours. Upon order, all ingredients are combined with deep-fried taro in a fragrant soya chicken sauce, and steamed for 45 minutes.



**Slow-braised Spicy Oxtail with Pickled Mustard and Enoki Mushrooms in Claypot**

‘牛’转乾坤（酸辣牛尾骨）

Takeaway/delivery: \$254.65 nett for six persons

A nod to the zodiac year, this mouth-watering claypot dish brimming with piquant, multi-layered Sichuan flavours highlights tender oxtail slow-braised for up to 4 hours. Aromatics like Sichuan peppercorn, fermented chilli bean paste, star anise, cinnamon sticks, garlic, onions, red chilli, spring onions and pickled mustard greens amalgamate for the flavours to be thoroughly infused into the pieces of oxtail and enoki mushrooms.

**Steamed Cassava ‘Nian Gao’ with Fresh Coconut 金薯雪花年糕**

Available for dine-in only at Min Jiang

\$28++ per order (6 pieces)

Min Jiang’s rendition of the ubiquitous ‘nian gao’ is a delightful dessert embellished with edible gold. Housemade ‘nian gao’ is layered with cassava blended with coconut milk for a rich taste; enjoyed with salted fresh grated coconut akin to a popular local tapioca kueh.

**Chilled D24 Durian 'Nian Gao' Roll** D24 榴梿年糕卷

Available in limited quantity

Dine-in: \$32++ per order (6 slices)

Takeaway/delivery: \$64.20 nett (2 rolls)

Min Jiang's irresistible Chilled D24 Durian 'Nian Gao' Roll speciality is back by popular demand. 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 sheet of 'nian gao', it is rolled with a mix of D24 durian puree and kaya, finished with a coating of fresh grated coconut.



**New Highlights from Min Jiang at Dempsey**



**Auspicious Abundance 'Lo Hei'** 鸿运金鲍帝皇蟹捞起

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

Takeaway/delivery: \$286.75 nett per large portion only

Of grandeur and beauty, this magnificent 'yu sheng' is crowned with steamed Alaskan crab leg meat in a crunchy rice cracker, laid on a bed of vegetables such as romaine lettuce, wild arugula, yellow frisee, red, white and green radishes, pickled ginger, and fresh pomelo. Baby abalones individually adorned with flying fish roe, and segments of sweet peaches encircle the yusheng. Presented with deep-fried gluten, yam and sweet potato strips, crushed peanuts, sesame seeds, pine nuts, and a dressing of plum sauce, rosella jam and lime juice.

**Min Jiang at Dempsey Five Fortune Appetiser Platter** 岷江在登布西山五福拼盘

Takeaway/delivery: \$158.35 nett for six persons

Start the feasting with this inviting takeaway platter that offers variety with five different scrumptious appetisers. Savour *Deep-fried Prawns with Macadamia Nuts*; *Pan-fried Chicken in Marmite Sauce*; *Deep-fried Soft Shell Crab with Garlic and Shallots*; *Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber*; and *Marinated Jellyfish*.

**Double-boiled Chicken Soup with Abalones and 'Ba Wang Hua' (Night-blooming Cereus)**

霸王花鲜鲍干贝炖鸡汤

Dine-in: \$38++ per person | Takeaway/delivery: \$254.65 nett for six persons

Reap the benefits of this nutritious and fortifying soup after having one too many snacks this Lunar New Year. Chicken meat, chicken feet, pork meat, dried scallops, and whole abalones are double-boiled for 2.5 hours with 'Ba Wang Hua' or Night-blooming Cereus, which has 'cooling' and detoxification properties.

**Braised Pork Belly, Meatball with Crabmeat in Beancurd Pockets and Sea Treasures in Claypot**

福袋金鲍海味锅

Takeaway/delivery: \$393.75 nett for six persons

A Lunar New Year feast is not without the quintessential 'pen cai' and Min Jiang at Dempsey's variation is lavished with premium ingredients such as Australian 10-head abalone, pork belly, flower mushrooms, dried oysters, dried scallops, sea cucumber, and 'fa cai' (black moss). One of the highlights of this dish is the beancurd 'money' bags or pockets filled with meatballs made with pork belly, crab meat, turnip, prawns and prawn roe. Each ingredient is fastidiously prepared separately including the pork belly that is firstly braised for 2.5 hours, strained of its sauce, then further steamed with red wine lees, garlic, shallots, spring onions, 'hua diao' Chinese wine, light soy sauce and rock sugar, for another 2.5 hours before deep frying till golden brown.



**Bird's Nest, Sweet Potato Jelly and Fresh Fruits in Dragonfruit accompanied by 'Nian Gao' with Teochew-style Candied Brittle**

燕窝紫薯果冻水果伴杏仁脆饼年糕

Available for dine-in only at Min Jiang at Dempsey

\$20++ per person

Round up a meal with a delectable dessert of bird's nest, purple sweet potato aiyu jelly, cubes of fresh dragonfruit, kiwi and mango, served in a hollowed dragonfruit. Alongside is a housemade 'nian gao' sandwiched between two candied brittle made with almond flakes, pumpkin seeds, sunflower seeds, black and white sesame seeds mixed with maltose, then baked till crunchy.

## Abundant Feasting Specials Back by Popular Demand

### **Steamed Carrot Cake with Preserved Meat and Steamed Yam Cake with Dried Shrimp**

萝卜糕与芋头糕

Takeaway/delivery: \$51.35 nett for 600g each, or \$94.15 nett for a set at 1.2kg

From Min Jiang

The Steamed Carrot Cake with Preserved Meat and Steamed Yam Cake with Dried Shrimp are moreish savouries full of umami. Combined, they make for a delicious edible gift welcomed by all.

### **Fortune Delight Crispy Silver Hill Duck with Glutinous Rice**

香酥糯米爱尔兰鸭

Takeaway/delivery: \$254.65 nett for eight persons

From Min Jiang at Dempsey

Renowned for its smooth texture and delicate flavour, the prized Silver Hill duck is chosen for this house speciality. Literally Cantonese for 'fragrant floss', '*heung song*' describes the preparation of the duck, which is marinated with soy sauce, cooking wine, ginger, spring onions and star anise, deep-fried to fragrant crisp, then finely shredded to resemble 'floss'. Served with fluffy glutinous rice, this creation is befitting for a reunion dinner.



### **Deep-fried Pork Knuckle with Pickled Cabbage 酥炸元蹄伴酸菜**

Dine-in: \$88++ per order (Limited quantity per day; 1-day advance order is recommended for dine-in)

Takeaway/delivery: \$94.15 nett for four persons

From Min Jiang at Dempsey



A traditional German dish with a unique Chinese take, the deep-fried pork knuckle is a winning creation with its crispy and crunchy exterior that cracks open to tender and juicy meat. The knuckle is marinated with Sichuan peppercorn and salt to give it a distinct Asian flavour, then baked for 4 hours and deep fried to a golden crisp. Accompanied with a zesty mixture of cabbage and pineapples that have been pickled in vinegar and calamansi juice, this dish is a perfect balance of flavours.



### Prosperity Sea Treasures in Wooden Pot ('pen cai') 富贵木盆菜

Takeaway/delivery: \$522.15 nett for six persons  
From Min Jiang & Min Jiang at Dempsey

This quintessential dish is a 'melting pot' of top-grade ingredients such as whole Australian abalones, Min Jiang's homemade roast pork, fresh scallops, 'live' prawns, fish maw, sea cucumber, dried oysters, Tientsin cabbage and 'fa cai' (black moss).



### Claypot Reunion Rice 腊味砂煲饭

Takeaway/delivery:  
\$115.55 nett for four to six persons | \$179.75 nett for eight to ten persons  
From Min Jiang & Min Jiang at Dempsey

This Cantonese specialty crowned with a sumptuous selection of preserved Chinese pork sausages, liver, waxed duck leg and succulent pork belly is a choice pick for a Lunar New Year feast.

### Fortune Koi Fish 'Nian Gao' with Red Bean Paste

迷你红豆鲤鱼年糕

Takeaway/delivery: \$45.80 nett for 8 pieces  
From Min Jiang, Min Jiang at Dempsey & The Deli

A symbol of prosperity and good fortune, these petite koi fish 'nian gao', filled with a delectably smooth red bean paste, are a treat to both the palate and eyes. Great for sharing at gatherings or gifting to send wishes for great success.



### FESTIVE TREASURES TAKEAWAY 6-COURSE MENUS

Partake in the festivities in the comfort of your home with **Min Jiang's Festive Treasures Takeaway 6-Course Menu** 合家团圆套餐, which consists of the new **Min Jiang Five Fortune Appetiser Platter** 岷江五福拼盘 and **Braised Spring Chicken with Pork Belly and Sea Treasures in Claypot** 富贵鲍鱼扣肉鸡煲, as well as perennial favourites such as the **Deep-fried Sea Perch with Spicy Lime Sauce** 西施汁炸鲈鱼扒 and **Steamed Glutinous Rice with Chinese Sausage wrapped in Lotus Leaf** 荷叶腊味饭.

Min Jiang at Dempsey's **Festive Treasures Takeaway 6-Course Menu** 新春喜庆精选套餐 highlights the **Min Jiang at Dempsey Five Fortune Appetiser Platter** 岷江在登布西山五福拼盘 and **Braised Pork Belly**,

**Meatball with Crabmeat in Beancurd Pockets and Sea Treasures in Claypot** 福袋金鲍海味锅, as well as other classics like the **Claypot Reunion Rice** 腊味沙煲饭 and **Chilled Mango Sago with Pomelo** 杨枝甘露.

Both menus include 'Yu Sheng' and are available at \$843.15 nett for six persons.

### **PROSPERITY 'YU SHENG'**

Customers may also enjoy other popular varieties of 'yu sheng' at Min Jiang and Min Jiang at Dempsey, served with crisp julienned vegetables such as white turnips, carrots, yam as well as accompaniments like pickled ginger and jellyfish in a piquant house-made sauce.

<b>Available for dine-in and takeaway at Min Jiang and Min Jiang at Dempsey, unless otherwise stated.</b> Prices stated are subject to 10% service charge and 7% GST for dine-in, or 7% GST for takeaway/delivery.		
<b>Variety</b>	<b>Small</b>	<b>Large</b>
Abalone	\$108	\$168
Cooked Lobster (for dine-in at Min Jiang at Dempsey only)	\$108	\$168
Crispy Silver Bait Fish (for dine-in at Min Jiang at Dempsey only)	\$78	\$118
Raw Salmon (Min Jiang only)	\$88	\$128
Crispy Salted Egg Yolk Fish Skin (not available for takeaway from Min Jiang)	\$88	\$128
Vegetarian	NA	\$88

### **WINDSOR BALLROOM REUNION DINNER CELEBRATION**



**Available on 11 February 2021 (one seating only, 6.30pm to 8.30pm)**

Celebrate the all-important reunion dinner in the grand setting of the hotel's Windsor Ballroom. A specially curated set menu to herald in the Lunar New Year is priced at \$838++ for a table of six persons and \$1108++ for a table of eight persons. Its highlights include the luxe Braised Abalones with Sea Cucumber in Seasonal Greens and Poached Kampong Chicken with Century Egg and Sesame in Sichuan Style.

**DINE-IN HIGHLIGHTS**

Restaurant	Menu / Promotion	Availability	Price	Operating Hours
<b>Min Jiang</b> T: (65) 6730 1704	6-Course Set Menus	24 January to 26 February 2021	Starting from \$138++ per person (min. 2 persons)	Lunch: 11.30am – 2.30pm (Mon – Fri)  Lunch: 11am – 2.30pm (Sat – Sun)  Dinner: 6.30pm – 10.30pm  Lunar New Year Reunion Dinner (11 Feb): 6pm - 8pm (1st seating)   8.30pm – 10.30pm (2nd seating)
	8-Course Set Menus		Starting from \$888++ for a table of 6 persons, \$1168++ for a table of 8 persons	
	9-Course Set Menu		\$1608++ for a table of 6 persons, \$2088++ for a table of 8 persons	
	Vegetarian 9-Course Set Menu		\$128++ per person (min. 2 persons)	
<b>Min Jiang at Dempsey</b> T: (65) 6774 0122	6-Course Set Menu	24 January to 26 February 2021	\$138++ per person (min. 2 persons)	Lunch: 11.30am – 2.30pm  Dinner: 6.30pm – 10.30pm  Lunar New Year Reunion Dinner (11 Feb): 6pm - 8pm (1st seating)   8.30pm – 10.30pm (2nd seating)
	7-Course Set Menu		\$168++ per person (min. 4 persons)	
	8-Course Set Menu		\$2088++ for a table of 8 persons	
	Vegetarian 6-Course Set Menu		\$128++ per person	
<b>Coffee Lounge</b> T: (65) 6730 1746	Taiwan Porridge A La Carte Buffet (min. 2 persons)	11 February to 14 February 2021	\$42++ per adult \$25.20++ per child (6 to 11 years of age)	Lunch: 12noon – 2.30pm  Dinner: 6pm – 10.30pm
	Top-up of Festive Dessert Buffet with Durian Delights with any a la carte main course order*, Taiwan Porridge a la carte buffet or local degustation menu		\$36++ per adult/child	

	* Not applicable for Taiwan Porridge A La Carte dishes.			
	Festive Dessert Buffet with Durian Delights		\$46++ per adult/child	
<b>L'Espresso</b> T: (65) 6730 1743	Festive English Afternoon Tea Buffet	11 February to 14 February 2021	\$68++ per adult \$48++ per child (6 to 11 years of age)	11 Feb: 2pm – 5.30pm 12 to 14 Feb: 12noon – 2.30pm (1st seating)   3pm – 5.30pm (2nd seating)

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

Available for takeaway and delivery from *The Deli*.



#### **'Bak Kwa' 良木园肉干**

\$56 nett for 600g | \$88 nett for 1kg

Marinated in a proprietary blend of spices and barbecued by the hotel's Chinese chefs, the moreish 'bak kwa' is sold pre-cut in small slices for convenience.

#### **Duo of Prosperity Fish 年年有余 (Mango with Pomelo & Sago and Durian Pudding)** \$128 nett for ten persons

Ideal as a gift or for enjoying as a befitting sweet finale, this auspicious pair is brimming with tropical fruit flavours. Guests can also opt to purchase a pair of Durian Pudding fishes for \$138 nett.



#### **Crispy Kang Kong with Cheese & Sour Cream 酥炸芝士酸奶油蕹菜 (left picture)** \$28.80 nett per bottle

An irresistibly addictive snack, these new house-made kangkong crisps are generously coated with cheese powder and sour cream for a mouth-watering treat this festive season.

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

Goodwood Park Hotel's all-time favourite festive snacks that have garnered a loyal following include the Macadamia and Chocolate Chip Cookies (\$23.80 nett per bottle), the Sweet Cashew Nuts (\$22.80 nett per bottle), the Chocolate Gold Coins (\$22.80 nett per bottle) and the ever-popular 'Chiku' Arrowhead Chips (\$28.80 nett per bottle).

*Note: All prices stated are in Singapore dollars, subject to 10% service charge and 7% GST for dine-in, or indicated as 'nett' for takeaway which is inclusive of 7% GST. Child price is applicable for 6 to 11 years old. Selected visuals are available upon request. All information is correct at time of release.*

For media enquiries and assistance, please contact:

Merissa Chong  
Account Manager – Brand & Communications  
Gastro-Sense Pte Ltd  
[merissa.chong@gastro-sense.com](mailto:merissa.chong@gastro-sense.com)

Jamie Soh  
Junior Account Executive – Brand & Communications  
Gastro-Sense Pte Ltd  
[Jamie.soh@gastro-sense.com](mailto:Jamie.soh@gastro-sense.com)

Justina Loh  
Director of Marketing Communications  
Goodwood Park Hotel  
[justina.loh@goodwoodparkhotel.com](mailto:justina.loh@goodwoodparkhotel.com)

Stella Chiang  
Senior Marketing Communications Executive  
Goodwood Park Hotel  
[Stella.chiang@goodwoodparkhotel.com](mailto:Stella.chiang@goodwoodparkhotel.com)

#### **GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

**Address** Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
**Mainline** (65) 6737 7411  
**Website** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)  
**Facebook** [facebook.com/GoodwoodParkHotel](https://facebook.com/GoodwoodParkHotel)  
**Instagram** [@goodwoodparkhotelsg](https://@goodwoodparkhotelsg)  
**Hashtag** #goodwoodparkhotel  
**Pinterest** [pinterest.com/goodwoodparksq](https://pinterest.com/goodwoodparksq)

#### **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 – 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](http://www.goodwoodparkhotel.com)  
**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 – L’ESPRESSO**

**Address** Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
**Reservations Tel** (65) 6730 1743  
**Email** [lespresso@goodwoodparkhotel.com](mailto:lespresso@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)

#### **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.

### **FACT SHEET - MIN JIANG**

**Address** Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
**Reservations Tel** (65) 6730 1704  
**Email** [min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)

#### **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**

**Address** 7A and 7B Dempsey Road, Singapore 249684  
**Reservations Tel** (65) 6774 0122  
**Email** [mjdempsey@goodwoodparkhotel.com](mailto:mjdempsey@goodwoodparkhotel.com)  
**Online reservations** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)

#### **Summary**

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.