

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**



GOODWOOD PARK HOTEL WELCOMES A BOUNTIFUL YEAR OF THE DRAGON!

*Celebrate new beginnings with delectable festive takeaway offerings
and sumptuous culinary delights
18 January to 24 February 2024*



Festive Dining in Goodwood Park Hotel

Singapore, December 2023 – A distinguished heritage hotel, and an icon amid Singapore’s vibrant cityscape, **Goodwood Park Hotel** is proud to present a festive line-up of Lunar New Year delights from 18 January to 24 February 2024, just in time to welcome the arrival of spring!

Heralding the Year of the Dragon is a brand-new array of indulgent Chinese New Year goodies and confections which include the **Auspicious Firecracker** (**‘Mao Shan Wang’ Durian Roll Cake**), delectable **Pandan Pineapple ‘Huat’ Tarts**, a resplendent **Lucky Fortune Bamboo (Orange Pound Cake)** as well as the **Dragon Boat of Bountiful Blessings (Marble Pound Cake)** – a remarkable chocolate marble cake crafted in the silhouette of a dragon adorned with golden chocolate coins and ingots, symbolising an abundance of good luck and success. A popular gifting choice, the **Flourishing Prosperity Tier** featuring a variety of intricately-crafted pastries also makes its return this year.

Min Jiang and Min Jiang at Dempsey will also introduce a line-up of new savoury delicacies including Min Jiang’s **Braised Whole Spring Chicken, Whole Dace Fish stuffed with Liver Sausage & Black Moss, and Sea Treasures in Pot**; and Min Jiang at Dempsey’s **Double-boiled Chicken Soup with 6-head Abalones, Dragon Claw Fungus and Dried Scallops in Claypot**.

The Chinese 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, Gordon Grill, L’Espresso and Coffee Lounge.*

Guests may place their online orders at 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, **Min Jiang at Dempsey 岷江在登布西山** at (65) 6774 0122 / email: mjdempsey@goodwoodparkhotel.com, and **The Deli** at (65) 6730 1786 / email: deli@goodwoodparkhotel.com to place their takeaway orders for self-collection only. Availability for all Lunar New Year specials is from **18 January to 24 February 2024**. Advance order of five days is required for takeaways and the last pre-order date is on 19 February 2024.

NEW FESTIVE GOODIES

Available for takeaway or delivery from The Deli.



Auspicious Firecracker ('Mao Shan Wang' Durian Roll Cake) 炮竹庆丰年 (猫山王榴梿蛋糕卷)

Takeaway/delivery: \$138 nett, 800g

Highlighting luscious 'Mao Shan Wang' puree enveloped within a soft, vibrant vermillion chiffon cake, this eye-catching festive delight resembles the iconic firecracker. Adorned with chocolate pieces in the shape of auspicious symbols like a dragon emblem, peach blossoms, oranges, coins and ingots, it serves as a measure of good luck and is sure to spark conversations.

Lucky Fortune Bamboo (Orange Pound Cake)

吉桔向荣 (桔子蛋糕)

Takeaway/delivery: \$148 nett, 1.5 kg

Perfectly suited to usher in the festivities, this exquisite cake is intricately crafted to emulate the lucky bamboo plant. The 'pot' is made with orange pound cake infused with orange zest and a layer of buttercream in the middle. Crowned with white chocolate bamboo stalks and ingots, symbolising strength and prosperity, this masterpiece is the ideal centrepiece for any Lunar New Year gathering.



Dragon Boat of Bountiful Blessings (Marble Pound Cake)

龙年行大运 (巧克力大理石磅蛋糕)

Takeaway/delivery: \$138 nett, 1.2 kg

Radiating opulence and abundance, this striking confection is made with a decadent and moist butter cake, complemented by the subtle sweetness of chocolate swirls. Encased within an artfully sculpted white chocolate 'dragon boat' brimming with dark chocolate ingots and gilded coins, this cake is a sight to behold.

Pandan Pineapple 'Huat' Tarts 富贵旺梨发挞 (香兰黄梨挞)

Takeaway/delivery: \$68.80, 8 pieces

Drawing inspiration from the timeless pineapple tarts, these glorious treats are filled with glistening homemade pineapple chutney and aromatic pandan flavoured almond cream, nestled within a crumbly tart crust. Promising a perfect balance of buttery and creamy goodness in every bite, this crowd-pleasing treat is finished with a lattice design and an auspicious white chocolate wealth pot or 發 ('fā') topper.



Traditional Charcoal-Grilled Love Letters 传统木炭蛋卷

Takeaway/delivery: \$36.80 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 鸡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.

Flourishing Prosperity Tier 步步高 (糕点礼盒)

Takeaway/delivery: \$118 nett for 16 pieces; 2 pieces per flavour



Savour eight pairs of meticulously-crafted bite sized entremets, each resembling auspicious symbols in a vibrant array of colours and intricate silhouettes, skilfully designed and executed by Goodwood Park Hotel's pastry chefs. Elegantly presented in an impressive packaging reminiscent of a bonsai plant, this ensemble adds a touch of sophistication to the celebrations.

It includes:

- *Dragon Macaron* filled with caramel cream, and decorated with chocolate to resemble the face of a dragon
- *Chocolate Coffee Mousse* with coffee chocolate mousse and orange confit
- *Gula Melaka Pandan Cake* with pandan sponge and 'gula melaka' jelly surface

- *Orh-ni Swiss Roll* of almond sponge and yam paste
- *Strawberry Yoghurt and Lychee Petite Gateaux* with almond sponge, strawberry yoghurt mousse, lychee bits with an exterior that resembles a firecracker
- *Pineapple Choux Pastry* filled with pineapple chutney and cream
- *Mini Red Date Cake* topped with white fungus and gold flakes
- *Peanut Chocolate Tartlet* filled with peanut cream and peanut praline, and topped with chocolate ingot and red packet decoration



Fortune Koi Fish ‘Nian Gao’ filled with Black Glutinous Rice

如鱼得水 (迷你黑糯米鲤鱼年糕)

Takeaway/delivery: \$52.80 nett, 8 pieces

Dine-in at Min Jiang and Min Jiang at Dempsey: \$20++ per pair

Conclude the reunion feast on a prosperous high with a distinctive twist on the beloved local dessert. Crafted in the enchanting shape of a Koi fish – a symbol of good fortune, this chewy ‘nian gao’ rendition first made its debut in 2020 with a red bean filling. Making a reappearance this Lunar New Year, it now showcases a delicious filling of black glutinous rice.

ABUNDANT FEASTING SPECIALS AT MIN JIANG

Min Jiang Five Fortune Appetiser Platter 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 Chilled Baby Abalone with Spicy Lime Sauce; Steamed ‘Live’ Tiger Prawn with Superior Soy Sauce; Marinated Jellyfish Flower; Fried Pork Belly marinated with ‘Nam Yee’ Sauce and Sautéed Chicken Thigh with Homemade Fragrant Pear Sauce.

Double-boiled Abalone Soup with Handmade Lobster Paste and Matsutake Mushrooms in Claypot 龙飞凤舞鲍鱼汤

Takeaway/delivery: \$335.70 nett for six persons, includes pot

Luxuriate in this comforting soup featuring delectable ingredients such as homemade lobster paste, earthy matsutake mushrooms, fried eel fish maw and tender 8-head abalone. Slow-cooked for five hours with succulent chicken, umami dried sole fish, and radish, these exquisite ingredients harmoniously meld, creating a broth that emanates unparalleled sweetness and depth.



Braised Whole Spring Chicken, Whole Dace Fish stuffed with Liver Sausage & Black Moss, and Sea Treasures in Pot

年年有余海中宝鸡锅

Takeaway/delivery: \$422.90 nett for six 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, then stuffed back into its original form with a blend of fish paste, finely-diced liver sausage and black moss. The whole fish is then steamed and deep-fried till crisp.

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 sliced fish and enhanced by whole 8-head abalone, savoury dried oysters, earthy shiitake mushrooms, fried fish maw, bean gluten, and 'Tientsin' cabbage. Every ingredient adds to a harmonious fusion of flavours, elevating the overall taste of the dish.

Braised Boneless Pork Knuckle, Beancurd 'Fortune Bags' stuffed with Chicken & Water Chestnuts, and Sea Treasures in Pot 幸福元蹄福袋海味锅

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

The collagen-rich pork knuckle undergoes a three-hour braising process until it becomes effortlessly fall-off-the-bone, then carefully deboned. To balance out the meatiness of the dish, the pot brims with a treasure trove of delicacies: whole 8-head abalones, sea cucumber, dried oysters, fried fish maw, bean gluten, black moss, Chinese mushrooms, radish and homemade beancurd 'fortune bags' teeming with minced chicken and water chestnuts, all immersed in a robust sauce made from the pork knuckle braise, chicken broth and oyster sauce.



ABUNDANT FEASTING SPECIALS AT MIN JIANG AT DEMPSEY

Double-boiled Chicken Soup with 6-head Abalones, Dragon Claw Fungus and Dried Scallops in Claypot 龙爪菌干贝鲍鱼鸡汤

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

Dine-in: \$48++ per person



Indulge in the richness of this nourishing soup that is prepared by simmering a combination of fresh chicken, pork, dried scallops and abalone for three and a half hours to create a heartwarming broth. This specialty dish stars two unique ingredients – the Dragon Claw fungus, resembling a dragon's claw, is soaked in water for two days and then stewed for an additional six hours, resulting in a tender and crunchy mouthfeel; and balls of Chinese yam, reminiscent of dragon pearls (龙珠, lóngzhū) that symbolise wisdom and power, add depth and texture to this wholesome dish.

Braised Pork Belly, Baked Chicken Thigh, Beancurd Pockets stuffed with Shrimp Mousse & Dried Scallops, and Sea Treasures in Pot 金鲍元宝凤凰海味煲

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

Prepared with succulent chicken thigh meat marinated for one and a half hours in a blend of soy sauce, ginger, spring onions and rock sugar, then baked for seven minutes to retain its moisture, this dish is complemented by steamed beancurd pockets filled with a mélange of shrimp paste, turnip and a whole dried scallop. Alongside, it features slices of tender braised pork belly, simmered slowly with aromatics for two hours as well as an array of lavish ingredients like abalone, dried oysters, sea cucumber, dried scallops, black moss, flower mushrooms, and 'Tientsin' cabbage.



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

Dragon Prosperity Blessings 'Lo Hei' 金龙年贺岁齐捞起

Available only at Min Jiang

Takeaway/delivery: \$324.80 nett per large portion

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



Reunite with loved ones and usher in prosperity and abundance with a toss of Min Jiang's new 'yu sheng', starring lobster, 6-head abalone, salmon sashimi and jellyfish flower. Served with fresh and julienne vegetables like arugula, sorrel, yellow frisée, romaine lettuce, red shiso, carrots, radish and pickled cucumber, it is also garnished with pomelo and red ginger, along with deep-fried sweet potato strips, pine nuts, peanuts, white sesame seeds and crackers for that perfect crunch. It is accompanied by a tangy dressing of orange jam, calamansi juice, peanut oil and 'yu sheng' sauce.

Exclusively for dine-in presentations, this lavish 'yu sheng' features a stunning illustration of a majestic dragon skilfully hand-painted by Min Jiang's Master Chef Chan Hwan Kee.

Auspicious Abundance 'Lo Hei' 鱼跃龙门金鲍捞起

Available only at Min Jiang at Dempsey

Takeaway/delivery: \$324.80 nett per large portion

Dine-in: \$298++ per large portion

As an homage to the Year of the Dragon, Min Jiang at Dempsey's Master Chef Goh Chee Kong has plated up a dish spotlighting fresh lobster (龙虾, lóngxiā). This stellar creation includes an abundance of ingredients such as velvety slices of salmon sashimi topped with tobiko and abalone. Encircling a medley of julienne carrots, romaine lettuce, red cabbage, radish, embellished with edible flowers and a crispy vermicelli sphere, are dragon fruit balls and osmanthus jelly ingots filled with mini orbs of red dragon fruit.



Just before mixing, pine nuts, sesame, peanuts, deep-fried sweet potato strips, deep-fried yam strips, and deep-fried golden pillows are added. A delightful dressing comprises plum sauce, and a fruit-based concoction of pineapples, apples and calamansi, is drizzled over this ensemble symbolising a sweet start to the Lunar New Year celebrations.

Prosperity 'Yu Sheng'

From \$88++ to \$188++ for dine-in

Guests can also relish in classic varieties of the 'yu sheng' featuring crisp julienned vegetables like white turnips, carrots, and yam accompanied by pickled ginger and jellyfish, all bathed in an invigorating house-made sauce, which are available for both dine-in and takeaway.

Min Jiang presents a selection of four 'yu sheng' variations, including lobster, raw salmon, abalone, and a vegetarian option. Meanwhile, Min Jiang at Dempsey offers five enticing choices, a crispy salted egg yolk fish skin alternative in addition to the four variations.

LUNAR NEW YEAR SET MENUS FOR DINE-IN ONLY

Eight Prosperity Reunion Dinner Menu 八方財來

Available at Windsor Ballroom

Dine-in: \$188++ per person

Available on 9 February 2024 (Eve of CNY) for two seatings: 5.45pm to 7.30pm; 8.15pm to 10.30pm

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* 岷江爱尔兰烤鸭 and *Slow-braised Abalone with Sea Cucumber, Black Moss and Lettuce* 发财鲍鱼海参西生菜.

Festive Menus

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

Restaurant	Menu	Details	Availability	Price
Min Jiang	Prosperous Harvest 盆满钵满	Seven-course menu	18 Jan to 24 Feb 2024	\$159++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	Seven-course menu	18 Jan to 24 Feb 2024	\$208++ per person, minimum 2 persons
	Joyful Abundance 欢乐丰盛	Six-course menu	18 Jan to 24 Feb 2024	\$1,288++ per table of 6 persons
	Great Blessings 四季平安	Six-course menu	18 Jan to 24 Feb 2024	\$1,499++ per table of 6 persons
	Double Happiness 洪福齐天	Six-course menu	18 Jan to 24 Feb 2024	\$1,988++ per table of 10 persons
	Flourishing Wealth 富贵荣华	Six-course menu	18 Jan to 24 Feb 2024	\$2,288++ per table of 10 persons
	Prosperity Treasures (Vegetarian) 金银满屋	Six-course menu	18 Jan to 24 Feb 2024	\$138++ per person, minimum 2 persons
Min Jiang at Dempsey	Prosperous Harvest 盆满钵满	Six-course menu	18 Jan to 24 Feb 2024	\$168++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	Seven-course menu	18 Jan to 24 Feb 2024	\$208++ per person, minimum 4 persons
	Auspicious Prosperity 富贵吉祥	Eight-course menu	18 Jan to 24 Feb 2024	\$1,588++ per table of 6 persons \$1,988++ per table of 8 persons \$2,388++ per table of 10 persons
	Vegetarian Set	Six-course menu	18 Jan to 24 Feb 2024	\$138++ per person

Gordon Grill	Three-course Lunch menu	29 Jan to 24 Feb 2024	\$78++ per person, minimum 2 persons
	Four-course Lunch menu	29 Jan to 24 Feb 2024	\$88++ per person, minimum 2 persons
	Five-course Dinner menu	29 Jan to 24 Feb 2024	\$108++ per person, minimum 2 persons
L'Espresso	CNY Festive English Afternoon Tea Buffet with Live Stations & Local Favourites 12pm – 2.30pm • 3pm – 5.30pm	3, 4, 17, 18 & 24 Feb 2024	\$70++ per adult; \$42++ per child
	CNY Festive English Afternoon Tea Buffet with Seafood on Ice, Live Stations & Local Favourites 12pm – 2.30pm • 3pm – 5.30pm	10, 11 & 12 Feb 2024	\$78++ per adult; \$46.80++ per child
Coffee Lounge	Taiwan Porridge À La Carte Buffet with Festive Desserts	10, 11 & 12 Feb 2024	\$52++ per adult; \$31.20++ per child

FESTIVE GOODIES BACK BY POPULAR DEMAND

Available for takeaway at The Deli.



Goodwood 'Bak Kwa' 良木园肉干

\$66 nett for 600g and \$98 nett for 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 to perfection, every slice promises tender and juicy meat with an irresistible smokiness and is conveniently sized for easy enjoyment.

Traditional New Year Cookies and Chips

From \$32.80 nett to \$36.80 nett per jar

Goodwood Park Hotel's quintessential festive snacks that have garnered a loyal following include the new and addictive *Spicy Salted Egg Yolk Lotus Root Chips with Chicken Floss*, the popular *Cashew Nut Cookies*, *Macadamia & Chocolate Chip Cookies*, *Crispy Kang Kong with Cheese & Sour Cream*, and the all-time favourite '*Chiku*' (arrowhead) *Chips*.

Chilled D24 Durian 'Nian Gao' Roll

Dine-in: \$48++ for 6 slices at Min Jiang only

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.

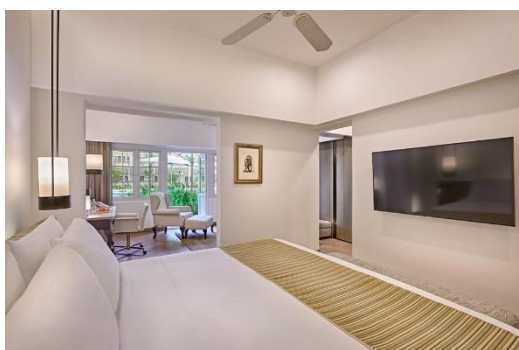
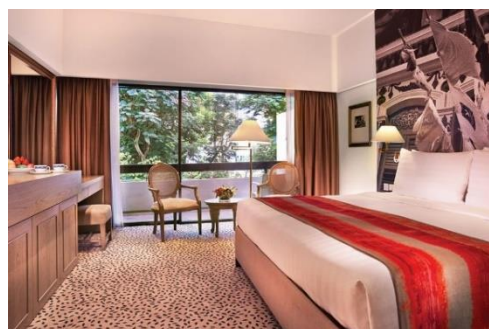
BLISSFUL STAYCATIONS AT GOODWOOD PARK HOTEL

Lunar Staycation

Book Period: Now till 16 February 2024
Stay Period: 12 January to 18 February 2024

Rates: \$388++ per room per night

Experience a serene holistay in the **Deluxe Mayfair Room** inclusive of breakfast for 2 at Coffee Lounge and \$88 nett dining credit* at Coffee Lounge or L'Espresso.



Prosperous Suitecation

Book Period: Now till 16 February 2023
Stay Period: 12 January to 18 February 2023

Rates: From \$608++ per room per night

Relax in the tranquil **Poolside Suite** inclusive of breakfast for two at Coffee Lounge and \$128 nett dining credit* at Coffee Lounge or L'Espresso.

For room reservations, guests can book online at <https://www.goodwoodparkhotel.com/promotions/lunar-new-year-staycations>, call 6730 1811, or email rmresv@goodwoodparkhotel.com.

*Rates are subject to 10% service charge and prevailing government taxes. Extra bed and breakfast is chargeable at \$108++ per room per person. 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 only valid on à la carte menu at Coffee Lounge and L'Espresso only. Not exchangeable for cash in part or full, and is not valid at other restaurants, 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 staycation packages terms and conditions apply.

CARD PRIVILEGES FOR LUNAR NEW YEAR TAKEAWAYS

20% off selected festive takeaways from 18 January to 4 February 2024, and 15% off selected festive takeaways from 5 to 24 February 2024 for Citi, DBS/POSB, HSBC, Maybank, OCBC and UOB Credit/Debit Cardmembers.

Note: No festive dining promotions for credit/debit cards

Note: 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 and interior, as well as full menus are available upon request. All information is correct at time of release.

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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.

FACT SHEET - MIN JIANG

Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel	(65) 6730 1704
Email	min_jiang@goodwoodparkhotel.com
Online reservations	www.goodwoodparkhotel.com/dining

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
Online reservations www.goodwoodparkhotel.com/dining

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.

FACT SHEET – GORDON GRILL

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1744
Email gordon_grill@goodwoodparkhotel.com
Online reservations 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
Reservations Tel (65) 6730 1743
Email lespresso@goodwoodparkhotel.com
Online reservations 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.

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.