

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**

## **Commemorating Mid-Autumn and 120 Years of Legacy at Goodwood Park Hotel** 25 August (1pm) to 1 October 2020

Singapore, July 2020 – Mid-Autumn Festival celebrates the strong bonds of family and loved ones through familial gatherings and the gifting of mooncakes. Goodwood Park Hotel continues to uphold this time-honoured tradition with an exquisite collection of mooncakes to foster family bonding and social connection.

In honour of its 120<sup>th</sup> anniversary, the hotel unveils a grand **120<sup>th</sup> Anniversary Mooncake** (limited pieces available) with 12 sumptuous salted egg yolks in a lavish white lotus seed paste baked mooncake spanning 16.5cm wide. Elevating the celebrations is an exclusive **Legacy Bundle** that brings together festive highlights in an attractively priced package.

Together with the impressive commemorative mooncake, Goodwood Park Hotel heralds the annual festival with its much-anticipated collection of new creations, signatures and all-time favourites from 25 August to 1 October. This year sees the introduction of two delightful new snowskin mooncakes – **Orange with Grape** and **Japanese Sweet Potato with Pumpkin-Coconut Centre**.



Goodwood Park Hotel's Mid-Autumn treats: from classic baked mooncakes such as the 120<sup>th</sup> Anniversary Mooncake (left), to elegant snowskin mooncakes (right)

Other charming Mid-Autumn delicacies include traditional baked mooncakes and an enticing range of snowskin creations, all freshly made with no preservatives. Goodwood Park Hotel's signature durian snowskin mooncakes continue to mesmerise all durian lovers. The hotel was among the first in Singapore to launch durian mooncakes in the late 1980s.

The Mid-Autumn Festival is also a time to convey gratitude through mooncakes. In appreciation of the tireless efforts by the nation’s healthcare workers, the hotel is extending a special discount of 20% on mooncakes (except the *Black Thorn Durian*) for all healthcare personnel.

For full ordering details, please refer to Page 5. Discounts and prices are available under the appendices on Page 7 to 9.

## Honouring the 120-Year Legacy

### **120<sup>th</sup> Anniversary Mooncake – limited edition**

Marking 120 years of heritage is the elegant *120<sup>th</sup> Anniversary Mooncake*, a resplendent work of art presented in a grand gold and red gift box flaunting intricate floral motifs. The lavish traditional baked mooncake is guaranteed to make a stunning impression – nestled within white lotus paste are 12 golden salted egg yolks, representing each decade of the hotel’s rich history.



### **Legacy Bundle**

Goodwood Park Hotel shares the joy of its momentous anniversary with a *Legacy Bundle* priced at \$120 nett (à la carte price \$177 nett). The exclusive bundle offers a wonderful array of popular and new highlights with 1 box of *Baked Combo*, 1 box of *Snowskin Combo*, and 2 pieces of *Japanese Sweet Potato with Pumpkin-Coconut Centre* snowskin mooncakes.

## New This Year – Snowskin Mooncakes

### **Orange with Grape**



The *Orange with Grape* snowskin mooncake is this year’s newcomer to Goodwood Park Hotel’s signature collection of fruit-based snowskin creations. The refreshing mooncake features juicy bites of red grape with crisp fruity notes, nestled within a citrusy mousse enlivened with fresh orange juice.

### Japanese Sweet Potato with Pumpkin-Coconut Centre

Another dazzling addition to this year's mooncake collection is the *Japanese Sweet Potato with Pumpkin-Coconut Centre* snowskin mooncake. This exquisite creation is deeply inspired by the Japanese sweet potato, an autumn harvest also known as satsumaimo. The handcrafted treat masterfully strikes a balance between the creamy blend of luscious Japanese sweet potato flesh and a silky core of pumpkin purée with desiccated coconut. Its sumptuous golden yellow and orange filling is cocooned in a snowskin boasting the distinct reddish-purple hue of satsumaimo.



### Enchanting snowskin delicacies

The hotel is famed for its delectable durian confections. This year's tantalising durian collection highlights the remarkable fruit with **D24 Durian** snowskin mooncake, a rich yellow mooncake that resembles a captivating full moon. Dressed in luxurious white snowskin, the **'Mao Shan Wang' Durian** offers lovely bittersweet notes, while the **Black Thorn Durian**, clad in a distinguished black snowskin, is a must-try with its intense and bitter flavours. The **Premium Duo**, which made its debut last year, pairs *Black Thorn and 'Mao Shan Wang' Durian* snowskin mooncakes to create an enthralling couple of highly desired durian varieties.



Black Thorn Durian



'Mao Shan Wang' Durian

A returning favourite from 2018, the **Blue Pea Flower with White Lotus Seed Paste and Melon Seeds** draws the eyes with ethereal strokes of blue on white snowskin, enveloping aromatic traditional ingredients.



Blue Pea Flower with White Lotus Seed Paste and Melon Seeds

Not to be missed is the **Snowskin Combo**, which offers a set of the hotel's popular fruit-based mooncakes. Each box contains one piece each of *Orange with Grape*, *Mango with Pomelo*, *D24 Durian*, and *Cempedak* snowskin mooncakes – the perfect 'fruit hamper' this season to demonstrate appreciation for loved ones!

### Tastes of tradition

Mid-Autumn celebrations are incomplete without traditional baked mooncakes. Indulge with six timeless choices:

- **Lotus Seed Paste with Melon Seeds**
- **Lotus Seed Paste with Double Yolk**
- **Lotus Seed Paste with Four Yolks**
- **Assorted Nuts with Ham ("Kum Toy")**
- **White Lotus Seed Paste with Single or Double Yolk**

For those who relish variety, the **Baked Combo** offers an excellent selection of classic mooncakes. The set comprises one piece each of *Lotus Seed Paste with Melon Seeds*, *Lotus Seed Paste with Double Yolk*, *White Lotus Seed Paste with Single Yolk* and *Assorted Nuts with Ham ("Kum Toy")* baked mooncakes.

Rekindling nostalgic memories is the **Traditional Piglet Biscuit**. Filled with lotus seed paste and encased in a traditional woven basket, the pastry is set to delight children and those reminiscing their fond childhoods.



Baked Combo



Traditional Piglet Biscuit

## **Mid-Autumn Festival 2020 – Details at a glance**

### **Availability**

- From 1pm on 25 August to 1 October 2020.
- The last pre-order date is 24 September 2020, 5pm.
- Direct purchases and self-pick-up of mooncakes at The Deli

### **Festive Online Shop**

From 25 August (1pm), mooncakes are available for pre-orders for delivery and self-pick-up at [goodwoodparkfestive.oddle.me](http://goodwoodparkfestive.oddle.me)

### **Terms & Conditions:**

- Prices stated are inclusive of prevailing government tax.
- 5 days' advance notice is required for pre-orders.
- Minimum online order of \$100 is required for self-pick-up or deliveries, with a delivery fee of \$20 nett to one location (except Jurong Island).
- Free delivery to one location (except Jurong Island) for online orders of \$500 nett and above.
- Some items may contain or have come in contact with allergens. Guests may check directly with Goodwood Park Hotel staff for assistance.

**Guests can also contact Goodwood Park Hotel directly to order for self-pick-up.**

### **Mooncake Call Centre**

- Call:
  - o General enquiries: (65) 6730 1868
  - o Corporate enquiries: (65) 6730 1867
- Operating hours
  - o 9am to 7pm (Mondays to Fridays)
  - o 9am to 1pm (Saturdays, Sundays, and public holidays)

### **Via Email**

- Order form is available at the hotel or at [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)
- Email to: [mooncake@goodwoodparkhotel.com](mailto:mooncake@goodwoodparkhotel.com)

### **Terms & Conditions:**

- 5 days advance order is required from order date for collection.
- Minimum order of 5 boxes of 4pcs is required for pre-orders through The Deli or Mooncake Call Centre.

**Media Contact:**

Gladys Ng  
Senior Manager – Brand & Communications  
Gastro-Sense Pte Ltd  
gladys.ng@gastro-sense.com

Zhihan Lou  
Senior Account Executive – Brand & Communications  
Gastro-Sense Pte Ltd  
zhihan.lou@gastro-sense.com

Justina Loh  
Director of Marketing Communications  
Goodwood Park Hotel  
justina.loh@goodwoodparkhotel.com

Stella Chiang  
Senior Marketing Communications Executive  
Goodwood Park Hotel  
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/goodwoodparksg](https://pinterest.com/goodwoodparksg)

**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 – THE DELI**

**Address** Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
**Enquiries Tel** (65) 6730 1786

## APPENDIX A – Discounts

Discount Type	Duration	Details	Remarks
<b>Early Bird Offer</b>  <i>Available for direct purchase with the Hotel and via Festive Online Shop</i>	25 to 31 August 2020	25% off with a minimum purchase of 2 boxes	<ul style="list-style-type: none"> <li>• Not applicable for 'Mao Shan Wang' Durian, Black Thorn Durian, Premium Duo, 120<sup>th</sup> Anniversary Mooncake and Traditional Piglet Biscuit.</li> <li>• For walk-in purchases with immediate collection at The Deli.</li> <li>• Pre-orders for self-pick-up or delivery available through the Festive Online Shop. Orders must be collected by 31 August 2020.</li> </ul>
<b>Legacy Bundle</b>  <i>Available for direct purchase with the Hotel and via Festive Online Shop</i>	25 August to 11 September 2020	Bundle price of \$120 nett (à la carte price \$177 nett)  Bundle comprises: <ul style="list-style-type: none"> <li>• 1 box of Baked Combo</li> <li>• 1 box of Snowskin Combo</li> <li>• 2 pieces of Japanese Sweet Potato with Pumpkin-Coconut Centre</li> </ul>	<ul style="list-style-type: none"> <li>• For walk-in purchases with immediate collection at The Deli.</li> <li>• Pre-orders for self-pick-up or delivery available through the Festive Online Shop. Orders must be collected by 11 September 2020.</li> </ul>
<b>Exclusive for Healthcare Workers</b>  <i>Only available at The Deli</i>	25 August to 1 October 2020	20% off mooncakes	<ul style="list-style-type: none"> <li>• Not applicable for Black Thorn Durian</li> <li>• For walk-in purchases with immediate collection at The Deli. Not valid for pre-orders.</li> <li>• To present staff ID/pass upon purchase.</li> </ul>

<p><b>Card Exclusive (Citi, DBS/POSB, OCBC, UOB Credit &amp; Debit Cardmembers)</b></p> <p><i>Only available at The Deli</i></p>	<p>12 &amp; 13 September 2020</p>	<p>20% off mooncakes</p>	<ul style="list-style-type: none"> <li>• Not applicable for 'Mao Shan Wang' Durian, Black Thorn Durian, Premium Duo, 120<sup>th</sup> Anniversary Mooncake and Traditional Piglet Biscuit.</li> <li>• For walk-in purchases with immediate collection at The Deli. Not valid for pre-orders.</li> </ul>
<p><b>Regular Card Privileges (Citi, DBS/POSB, OCBC, UOB Credit &amp; Debit Cardmembers)</b></p>	<p>25 August to 1 October 2020</p>	<p>15% off mooncakes</p>	<ul style="list-style-type: none"> <li>• Not applicable for Black Thorn Durian</li> <li>• Pre-orders for self-pick-up or delivery available through the Festive Online Shop.</li> </ul>



## APPENDIX B – Mooncake Price List 2020

Items			2 pcs	4 pcs
<b>BAKED SELECTION 烘皮月饼</b>				
1	Limited Edition 120 <sup>th</sup> Anniversary Mooncake (White Lotus Seed Paste with 12 Yolks)	良木园周年庆 (十二黄白莲蓉)	\$108/pc	-
2	Lotus Seed Paste with Melon Seeds	瓜仁莲蓉	\$39	\$62
3	Popular Lotus Seed Paste with Double Yolk	双黄莲蓉	\$43	\$72
4	Lotus Seed Paste with Four Yolks	四黄莲蓉	\$47	\$76
5	Assorted Nuts with Ham ('Kum Toy')	良木园金腿	\$47	\$76
6	Popular White Lotus Seed Paste with Single Yolk	单黄白莲蓉	\$43	\$72
7	Popular White Lotus Seed Paste with Double Yolk	双黄白莲蓉	\$45	\$74
8	Baked Combo (1 pc each – Lotus Seed Paste with Melon Seeds, Lotus Seed Paste with Double Yolk, White Lotus Seed Paste with Single Yolk, Assorted Nuts with Ham ('Kum Toy'))	传统组合	-	\$68
9	Traditional Piglet Biscuit (filled with lotus seed paste)	猪仔饼	\$8.80/pc	-
<b>SNOWSKIN SELECTION 冰皮月饼</b>				
1	New Orange with Grape	冰皮橙子葡萄	\$37	\$58
2	Popular Mango with Pomelo	冰皮杨枝甘露	\$37	\$58
3	Signature D24 Durian	冰皮D24榴梿	\$47	\$72
4	Popular Cempedak	冰皮金蜜	\$41	\$66
5	Snowskin Combo (1 pc each – Orange with Grape, Mango with Pomelo, D24 Durian, Cempedak )	冰皮组合	-	\$68
6	New Japanese Sweet Potato with Pumpkin-Coconut Centre	冰皮日本番薯南瓜椰丝	\$41	\$66
7	Popular Blue Pea Flower with White Lotus Seed Paste and Melon Seeds	冰皮蝶豆花瓜仁白莲蓉	\$45	\$68
8	Signature 'Mao Shan Wang' Durian	冰皮猫山王榴梿	\$57	\$90
9	Popular Black Thorn Durian	冰皮黑刺榴梿	\$69	\$110
10	Popular Premium Duo: Black Thorn and 'Mao Shan Wang' Durian	冰皮黑白精选	\$63	\$100

- Minimum 5 boxes of 4 pieces required for pre-orders through The Deli and Mooncake Call Centre. Minimum \$100 purchase for online orders. Terms and conditions apply, and differ for online orders.

- All takeaway prices quoted above are inclusive of prevailing government tax.