

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**



**AN AUSPICIOUS FEAST AT GOODWOOD PARK HOTEL!**  
*Celebrate the Year of the Tiger with delectable Festive Goodies  
and indulgent Lunar New Year Specials  
7 January to 15 February 2022*



*L-R: Double-boiled Seafood Soup with Abalone & Handmade Black Moss Meatballs in Claypot from Min Jiang;  
Auspicious Abundance 'Lo Hei' from Min Jiang at Dempsey; Tiger Gâteau from The Deli*

Singapore, December 2021 – A distinguished heritage hotel, and an icon amid Singapore's vibrant cityscape, **Goodwood Park Hotel** is proud to present a prosperous line up of Lunar New Year delights from 7 January to 15 February 2022, just in time for a roaring start to the Year of the Tiger!

New festive creations this year include adorable sweet treats commemorating the Zodiac of the year, starring the decadent '**Mao Shan Wang**' **Tiger Swiss Roll** and delightful **Tiger Gâteau**, as well as, for the first time, an exquisite **Sweet Abundance Tier Set** featuring an assortment of delicate hand-crafted pastries. A definite highlight is the **Golden Fortune Bucket** – a stellar showpiece of golden coins and ingots, exuding prosperity and abundance.

Min Jiang and Min Jiang at Dempsey will also offer a line-up of new savoury indulgences including Min Jiang's **Braised Spring Chicken with Iberico Pork Rolls & Abalone in Pot** and Min Jiang at Dempsey's **Double-boiled Chicken Soup with Abalone & Matsutake Mushrooms 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.oddl.me](https://goodwoodparkfestive.oddl.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 Dempsey** 岷江在登布西山 at (65) 6774 0122 / email: [mjdempsey@goodwoodparkhotel.com](mailto:mjdempsey@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 **7 January to 15 February 2022**. Advance order of five days is required for takeaways and the last pre-order date is on 10 February 2022.

## **LUNAR NEW YEAR GOODIES**

Available for takeaway or delivery from The Deli.

### **'Mao Shan Wang' Tiger Swiss Roll 虎年财源滚滚 (猫山王瑞士卷)**

Takeaway/delivery: \$133 nett, 1kg

Featuring decadent Mao Shan Wang puree rolled in pillow-soft orange-vanilla sponge cake, this enticing festive treat adorned in cocoa powder 'tiger stripes' is a definite conversation starter.



### **Tiger Gâteau 福虎吉祥 (香草蛋糕)**

Takeaway/delivery: \$98 nett, 1kg

A whimsical creation that is bound to elicit smiles, the *Tiger Gâteau* is a vanilla pound cake with orange and brown layers as well as meticulously hand-piped brown-tinted buttercream to represent stripes. The cake is then completed with an adorable touch of ears and a tail made with icing.

### **Golden Fortune Bucket 黄金满屋 (凤梨蛋糕)**

Takeaway/delivery: \$138 nett, 1.5kg

Exuding prosperity and abundance, the *Golden Fortune Bucket* is a showpiece of fruitful wealth! Made with a pineapple pound cake base, pineapple puree and compote, and layered with buttercream, it is enveloped in a hand-crafted icing 'bucket' and handle, topped with dark chocolate ingots and gilded coins.



### **Pan-fried 'Nian Gao' with Pumpkin & Coconut 香煎椰丝金瓜年糕**

Takeaway/delivery: \$26.80 nett for 6 pieces

Dine-in: \$26.80++ for 6 pieces only at Min Jiang



A reimagined traditional classic, the *Pan-fried 'Nian Gao' with Pumpkin & Coconut* presents a triple-layer delight – hand-made 'nian gao' (traditional glutinous sweet treat) made with gula melaka is sandwiched between a bottom layer of steamed fresh coconut flakes, gula melaka and coconut milk, and a top layer of steamed pumpkin puree, coconut milk and glutinous flour. Lightly pan-fried before serving, this comforting snack is perfect with hot tea.

### **Sweet Abundance Tier Set 甜蜜幸福礼盒**

Takeaway/delivery: \$98 nett for 16 pieces; 2 pieces per flavour

Delight in eight pairs of bite-sized entremets, intricately crafted into auspicious icons of different colours, shapes and designs by Goodwood Park Hotel's pastry chefs. Presented in an impressive tier set packaging, designed to resemble a Chinese-style display cabinet, it is a statement piece for convivial festive gatherings.



It includes:

- *Mandarin Orange Pound Cake* dressed in buttercream and white chocolate
- *Pineapple Ingot Tart* topped with a mini ingot of white chocolate
- *Pineapple Pound Cake* with a hand-piped exterior to resemble the fruit
- *Berries and Dark Chocolate Tart* filled with dark chocolate ganache

- *Mango Pomelo Roll* with almond sponge, mango mousse, mango and pomelo bits and topped with pink Chantilly cream, pomelo and gold flakes
- *Strawberry-lemon Swiss Roll* topped with hand-made fire cracker icing décor
- *Cassis Cake* of almond sponge and blackcurrant mouse
- *Lychee Crumble Tartlet* filled with almond cream and lychee bits, topped with a mini icing Sakura

### **'Fu Lu Shou' Buns Tier Set 福禄寿祝贺礼盒**

Takeaway/delivery: \$88 nett for 18 pieces; 6 pieces per flavour



Elegantly presented in a packaging designed like a Chinese-style display cabinet, the 'Fu Lu Shou' Buns Tier Set is the ideal meaningful festive gift. Savour house-made steamed buns of salted egg yolk custard with a vibrant '福' stamped on pristine white skin; red bean paste with Japanese green tea-infused skin topped with gold flakes; and longevity buns filled with white lotus seed paste and coconut flakes, made to represent blessings of happiness, prosperity and longevity respectively.

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

#### **Braised Boneless Pork Knuckle with Abalone Gold Bags in Pot 岷江元蹄鲍鱼福袋煲**

Takeaway/delivery: \$393.76 nett for six persons, includes pot

Dine-in: \$368++ for six persons

Australian pork knuckle, lauded for its collagen-packed properties, is braised for three hours until fall-off-the-bone tender before deboning. Another highlight is the six 'golden bags' of Japanese 'inari' beancurd, each brimming with a whole abalone, oyster and minced chicken. They are combined with Chinese shiitake mushrooms, sea cucumber, braised lotus root, radish, beancurd skin and 'fa cai', then simmered with chicken stock.



#### **Braised Spring Chicken with Ibérico Pork Rolls & Abalone in Pot 福贵金鲍西班牙花腩卷鸡煲**

Takeaway/delivery: \$361.66 nett for six persons, includes pot

Dine-in: \$338++ for six persons



Traditional goose web, an ingredient rarely used due to a lengthy and challenging preparation process, are deep-fried then braised with chicken, Chinese 'Jinhua' ham, ginger and spring onions for two hours. The goose web are then combined with whole spring chicken that is deep-fried then steamed for over an hour with aromatics; Ibérico pork belly rolls that have been grilled and braised; whole abalone; moreish dried oysters; Shiitake mushrooms; and fried fish maw.

#### **Double-boiled Seafood Soup with Abalone & Handmade Black Moss Meatballs in Claypot 鲍鱼发财肉丸海鲜汤**

Takeaway/delivery: \$308.16 nett for six persons, includes claypot

Dine-in: \$288++ for six persons

Savour this comforting dish featuring luxurious ingredients such as Australian 10-head abalone, fried eel fish maw, deep-fried fresh grouper slices, fresh tiger prawns, as well as steamed then deep-fried handmade black moss meatballs with pork and turnip. They are all boiled with chicken, dried sole fish and radish for three hours to render the rich broth.



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

### **Braised Pork Belly, Sea Treasures & Baked Whole Chicken in Pot 古法富贵鸡海味花肉煲**

Takeaway/delivery: \$415.16 nett for six persons, includes pot

Dine-in: \$388++ for six persons



Prepared with flavourful whole kampung chicken that is marinated overnight with spring onions, shallots, ginger, and light and dark soy sauce, then roasted at low heat for over an hour to retain moisture, this dish is then completed with succulent pork belly which is slow-cooked with aromatics for two hours then steamed for three hours, as well as Australian 10-head abalone, sea cucumber, dried oysters, black moss, dried scallops and Tientsin cabbage.

### **Double-boiled Chicken Soup with Abalone & Matsutake Mushrooms in Claypot 松茸鲍鱼干贝炖鸡汤**

Takeaway/delivery: \$254.66 nett for six persons, includes pot

Dine-in: \$238++ for six persons

This hearty soup is prepared by boiling fresh chicken, matsutake mushrooms, pork, dried scallops and Australian six-head abalone for two hours – a flavoursome and satisfying addition to the festive feast!



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

### **Trio of Prosperity Blessings 'Lo Hei' 三星报喜齐捞起**

Available only at Min Jiang

Takeaway/delivery: \$254.66 nett per large portion

Dine-in: \$238++ per large portion; \$188++ per small portion



Toss to a year of happiness, prosperity and longevity with a unique rendition of 'yu sheng' at Min Jiang, starring lobster, abalone and raw salmon. Served with fresh and julienne vegetables like affilla cress, arugula, yellow frisee, romaine lettuce, red shiso, carrots, radish, beetroot, it is also garnished with gold flakes and edible flowers, along with deep-fried yam strips, pine nuts, peanuts and crackers for that perfect crunch. It is accompanied by an invigorating dressing of plum sauce, strawberry sauce, calamansi juice, lemongrass, ginger flower and chilli padi.

Exclusively for presentation during dine-in, this magnificent 'yu sheng' is adorned with a beautiful illustration of a tiger that is personally hand-painted by Master Chef Chan Hwan Kee of Min Jiang.

### **Auspicious Abundance 'Lo Hei' 鸿运金鲍虎虾捞起**

Available only at Min Jiang at Dempsey

Takeaway/delivery: \$243.96 nett per large portion

Dine-in: \$228++ per large portion; \$168++ per small portion

Featuring fresh tiger prawns as an ode to the Year of the Tiger, this masterful creation by Master Chef Goh Chee Kong is bound to impress with its abundant ingredients and exquisite presentation. Diners will love the prawns and abalone that have been arranged to resemble firecrackers, while a medley of julienne carrot, romaine lettuce, affilla cress, pomelo and watermelon balls are topped with an orb of deep-fried shredded purple sweet potato for added crunch and colour.



Just before tossing, sesame, peanuts, deep-fried sweet potato strips, deep-fried yam strips, and deep-fried spring roll skin are added, along with a delightful dressing made with plum sauce, kumquat juice, strawberry sauce, ginger flowers and sesame oil.

### Prosperity 'Yu Sheng'

Guests may also enjoy traditional 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><br>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        |
| Raw Salmon (Min Jiang only)   | \$88         | \$128        |
| Crispy Salted Egg Yolk Fish Skin (Min Jiang at Dempsey only)  | \$88         | \$128        |
| Vegetarian  | NA           | \$88         |

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

### **Eight Prosperity Reunion Dinner Menu 八方財來**

Available at Windsor Ballroom

Dine-in: \$168++ per person

Available on 31 January 2022 for two seatings: 6pm to 7.45pm; 8.15pm to 10.30pm

Dine in the resplendent Windsor Ballroom for the all-important reunion dinner with an eight-course menu of gourmet classics and festive specials prepared by Min Jiang. Highlights include the restaurant's signature *Roasted Silver Hill Irish Duck* (大展鴻圖) 岷江爱尔兰烤鸭 and *Braised 6-Head Abalone with Sea Cucumber in Seasonal Greens* (一本萬利) 发财六头鲍鱼海参扒时蔬.

### **Festive Menus at Goodwood Park Hotel Restaurants**

Make festive feasting a breeze with various set menus and buffets available at Min Jiang, Min Jiang at Dempsey, Gordon Grill, L'Espresso and Coffee Lounge.

| <b>Restaurant</b> | <b>Menu</b>                | <b>Details</b>    | <b>Availability</b> | <b>Price</b>   |
|-------------------|----------------------------|-------------------|---------------------|--|
| Min Jiang         | Prosperous Harvest<br>盆满钵满 | Six-course menu   | 7 Jan to 15 Feb     | \$148++ per person,<br>minimum 2 persons                                 |
|                   | Bountiful Bliss<br>幸福美满    | Six-course menu   | 7 Jan to 15 Feb     | \$180++ per person,<br>minimum 2 persons                                 |
|                   | Joyful Abundance<br>欢乐丰盛   | Eight-course menu | 7 Jan to 15 Feb     | \$688++ per table of 5<br>persons<br>\$1,008++ per table of 8<br>persons |
|                   | Great Blessings<br>四季平安    | Eight-course menu | 7 Jan to 15 Feb     | \$858++ per table of 5<br>persons<br>\$1,228++ per table of 8<br>persons |

|                      |  |                   |                                     |   |
|----------------------|--|-------------------|-------------------------------------|---|
|                      | Flourishing Wealth<br>富贵荣华   | Seven-course menu | 7 Jan to 15 Feb                     | \$1,688++ per table of 5 persons<br>\$2,288++ per table of 8 persons                                      |
| Min Jiang at Dempsey | Prosperous Harvest<br>盆满钵满   | Six-course menu   | 7 Jan to 15 Feb                     | \$138++ per person, minimum 2 persons   |
|                      | Bountiful Bliss<br>幸福美满  | Seven-course menu | 7 Jan to 15 Feb                     | \$168++ per person, minimum 4 persons   |
|                      | Auspicious Prosperity<br>富贵吉祥  | Eight-course menu | 7 Jan to 15 Feb                     | \$1,188++ per table of 5 persons<br>\$1,688++ per table of 8 persons<br>\$2,088++ per table of 10 persons |
| Gordon Grill         | Five-course Lunch Menu   |                   | 7 Jan to 15 Feb                     | \$88++ per person, minimum 2 persons  |
|                      | Eight-course Degustation Dinner Menu. Includes a glass of housemade Mandarincello or champagne |                   | 7 Jan to 15 Feb                     | \$128++ per person, minimum 2 persons   |
| L'Espresso           | Festive English Afternoon Tea Buffet with Local Favourites                                     |                   | 7 Jan to 30 Jan;<br>7 Feb to 15 Feb | \$60++ per adult (Mon to Thurs),<br>\$62++ per adult (Fri to Sun),<br>\$36++ per child                    |
|                      | CNY English Afternoon Tea Buffet with Local Favourites   |                   | 31 Jan to 6 Feb                     | \$72.80++ per adult, \$42++ per child   |
| Coffee Lounge        | Festive Taiwan Porridge A La Carte Buffet  |                   | 7 Jan to 30 Jan                     | \$48++ per adult, \$26++ per child  |
|                      | CNY Taiwan Porridge Buffet with Festive Desserts   |                   | 31 Jan to 15 Feb                    | \$68.80++ per adult (Mon to Thurs),<br>\$72.80++ per adult (Fri to Sun),<br>\$36++ per child              |

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

Available for takeaway at The Deli.



#### **'Bak Kwa' 良木园肉干**

\$60 nett for 600g and \$92 nett for 1kg

A Chinese New Year signature of the hotel, the wonderfully smokey and flavoursome snack possesses a fine balance of lean and fatty meat in every slice, and is marinated in a proprietary blend of spices then grilled in-house to render a beautifully-burnished char.

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

From \$24.80 nett to \$38 nett per jar

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

## **PROSPEROUS STAYCATIONS AT GOODWOOD PARK HOTEL**

### **Prosperous Suitecation**

Book Period: Till 13 February 2022

Stay Period: 7 January to 13 February 2022 (black-out dates: 31 January – 6 February)

Rates: Best Available Rates (only for bookings via the hotel's website)

Unwind in the spacious **Junior or Poolside Suite** with breakfast for two and \$88 nett L'Espresso dining credits for the *Prosperous Suitecation* at the Best Available Rate.



*Goodwood Park Hotel Poolside Suite*

### **Lunar Staycation**

Book Period: Till 13 February 2022

Stay Period: 7 January to 13 February 2022 (black-out dates: 31 January – 6 February)

Rates: \$308++ per Deluxe Premier Room per night (only for adult occupancy at maximum 2 persons)

Enjoy \$88 nett F&B credits for a la carte menu orders at Coffee Lounge during a *Lunar Staycation* in the elegant **Deluxe Premier Room!**



*Goodwood Park Hotel Deluxe Premier Room*

For room reservations, guests can book online at [www.goodwoodparkhotel.com/promotions/lunar-new-year-specials](http://www.goodwoodparkhotel.com/promotions/lunar-new-year-specials), call 6730 1811, or email [rmresv@goodwoodparkhotel.com](mailto:rmresv@goodwoodparkhotel.com). Staycation packages terms and conditions apply.

## **CARD PRIVILEGES FOR LUNAR NEW YEAR TAKEAWAYS & FESTIVE DINING**

### **For selected Lunar New Year takeaways at The Deli, Min Jiang and Min Jiang at Dempsey:**

- Citi, DBS/POSB, OCBC, UOB Cardmembers enjoy:
  - 20% off from 7 to 21 January 2022
  - 15% off from 22 January to 15 February 2022
- Goodwood Park Hotel Gourmet Cardmembers enjoy:
  - 25% off from 7 to 21 January 2022
  - 20% off from 22 January to 15 February 2022

### **For festive dine-in at L'Espresso and Coffee Lounge:**

- Goodwood Park Hotel Gourmet Cardmembers, Citi, DBS/POSB, OCBC, UOB Cardmembers enjoy:
  - 10% off Festive English Afternoon Tea Buffet with Local Favourites (1<sup>st</sup> seating) at L'Espresso from 7 January to 15 February 2022
    - *Not valid for child price, menus with alcohol or top-up options*
  - 10% off Festive Taiwan Porridge Buffet at Coffee Lounge from 7 January to 15 February 2022
    - *Valid for lunch daily and dinner from Mondays to Thursdays. Menu will be A La Carte Buffet (7 to 30 January) and Full Buffet (31 January to 15 February). Not valid for child price, menus with alcohol or top-up options*

*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.*

For media enquiries and assistance, please contact:

#### **Sixth Sense PR**

Peishan Lee, PR Manager

Tel: 6423 1096

Email: [peishan@sixthsense.com.sg](mailto:peishan@sixthsense.com.sg)

Noelle Tan, Consultant

Tel: 6423 0096

Email: [noelle@sixthsense.com.sg](mailto:noelle@sixthsense.com.sg)

#### **Goodwood Park Hotel**

Justina Loh, Director of Marketing Communications

Tel: 6730 1715

Email: [justina.loh@goodwoodparkhotel.com](mailto:justina.loh@goodwoodparkhotel.com)

Stella Chiang, Assistant Marketing Communications Manager

Tel: 6730 1885

Email: [stella.chiang@goodwoodparkhotel.com](mailto:stella.chiang@goodwoodparkhotel.com)

### **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://www.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. 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 - 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 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**

|                            |  |
|----------------------------|--|
| <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 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](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  
**Reservations Tel** (65) 6730 1743  
**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.

### **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.