

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

The Best Of Chef Chan's Signatures From Min Jiang

Celebrating the past decade and new beginnings with 10 exquisite creations

Singapore, July 2020 – In line with the hotel's celebration of its anniversary every 10 years, Min Jiang presents '**The Best of Chef Chan's Signatures**' from **6 July to 20 September 2020**. The a la carte menu is thoughtfully curated by Master Chef Chan Hwan Kee and showcases 10 Cantonese and Sichuan specialities from Min Jiang that have been highly popular in the past decade, along with new creations poised to become dishes of choice in a growing repertoire of favourites. As Min Jiang undergoes refurbishment to re-open with rejuvenated interiors, new menus and a revitalised dining experience by October 2020, this special menu is available for dine-in at Goodwood Park Hotel's Tudor Courtyard in addition to takeaway and delivery.

Min Jiang's origin dates back to 1982 but it was in 2010 at the start of another astounding decade when Chef Chan joined the renowned stalwart and has since helmed the kitchen for almost 10 years. Upon his arrival, Chef Chan introduced a collection of dishes including his rendition of classics for increasingly discerning diners who sought familiar flavours that have been reinterpreted to surprise and excite the palate.

The *Mongolian Chicken with Almond Flakes* 蒙古杏片鸡 (\$44 for whole chicken) was reinvented with Chef's astute understanding of enhancing a dish by using alternative cooking techniques like deftly deep frying the chicken and almond flakes till fragrant and crisp – a method he favours over roasting, which does not retain the desired crispiness. The flavours are further elevated with sautéed aromatics of chilli oil, dried chilli, garlic, black bean and spring onions. Delightfully indulgent is the *Chilled Avocado Cream with Coffee Ice Cream served in Whole Coconut** 椰盅牛油果咖啡雪糕 *(\$14 per portion), a marriage of rich creaminess with refreshing young coconut flesh scooped from the shell.



* Not available for delivery or takeaway via the online ordering platform.



Back by popular demand are creations from previous promotions such as the *Stir-fried Ibérico Pork with Duo of Onions and Hon Shimeji Mushrooms* 双葱松菇炒西班牙黑豚 (\$32 for small portion & \$64 for large portion) from 2017's 'Hot Stone Pot' menu. This crowd pleaser piques the senses with its theatrical presentation, from a lively sizzle once the ingredients are poured into the hot stone pot to the toasty fragrance and alluring savouriness. The *Pan-seared Wagyu Beef with Mixed Vegetable Salad and Goma Sauce* 胡麻酱香煎和牛伴沙律菜 (\$68 per portion) from 2019's 'Vegetable Harvest' selection is another well-received dish with its lightly tossed western salad varieties, decadent Wagyu beef and umami Japanese sesame dressing.

New dishes have also been created to mark special occasions over the years such as Min Jiang's launch of its *Homemade Dried Shrimp XO Sauce* in 2018 where the *Pan-seared Hokkaido Scallop with XO Sauce* XO 酱香煎北海道带子 (\$16 per portion) perfectly exemplified the versatility of this all-natural, full-flavoured condiment in a simple pairing of premium quality ingredients.



As Min Jiang traverses into a new era with the completion of its refurbishment, 'The Best of Chef Chan's Signatures' also features hand-picked dishes from the new menu like the sweet and sour *Deep-fried Sea Perch Fillet with Spicy Lychee Kumquat Sauce* 荔枝金桔酱炸鲈鱼扒 (\$18 per portion) and delectable *Slow-braised African 5-Head Abalone with Black Truffle Sauce* 黑松露汁焖南非5头鲍 (\$48 per portion) finished with shavings of fresh black truffle.

Prices are subject to 10% service charge and prevailing government taxes for dine-in, and only prevailing government taxes for takeaway and delivery. Prices and menus may vary on different online ordering platforms.

The Journey of Min Jiang

Renowned for its multi award-winning Sichuan and Cantonese cuisines, Min Jiang has garnered the loyal patronage of guests who have followed its journey since its beginnings in 1982 as Min Jiang Sichuan Restaurant alongside Garden Seafood Restaurant. In 1989, Goodwood Park Hotel opened Chang Jiang Shanghai Restaurant and it was the first to serve Chinese food, French-style from a side servery. 2004 saw the merger of all three restaurants and transformation into today's flagship restaurant, Min Jiang.

Following its success, Min Jiang at One-North was launched in 2006 as the hotel's first independent restaurant to be fully managed off site, while the hotel made its first overseas venture in 2008 to open Min Jiang at the Royal Garden Hotel in London; much to the pleasure of guests who covet its signature Wood-fired Beijing Duck. From one verdant setting to another, Min Jiang at One-North relocated to the lush locale of Dempsey Hill with the opening of Min Jiang at Dempsey in April 2019. The turn of the decade signifies new beginnings as Min Jiang at Goodwood Park Hotel undergoes refurbishments and starts a new chapter with a revitalised dining experience by October 2020.

DETAILS AT A GLANCE

Dine-in:

The Best Of Chef Chan's Signatures

6 July to 20 September 2020

Daily lunch & dinner

A la carte dishes starting from \$14

Hotel Gourmet Cardmembers enjoy 25% off the dine-in menu

Citi, DBS/POSB and UOB Credit & Debit Cardmembers enjoy 15% off the dine-in menu

Takeaway/Delivery:

To place an order, please visit the online ordering platform at:

https://goodwoodparkhotel.oddle.me/en_SG.

Terms & Conditions:

- Menu prices stated on the delivery platform are subject to prevailing government tax.
- No minimum order required for self pick-up orders.
- Minimum order of \$50 for deliveries, with a delivery fee of \$15 nett to one location (except Jurong Island).
- Free delivery to one location (except Jurong Island) for orders of \$120 nett and above.
- Prices and menus may vary on different online ordering platforms.

Self Pick-Up & Delivery Hours:

12pm – 3pm, 7pm – 10pm

The Best of Chef Chan's Signatures
6 July to 20 September 2020

酸菜红斑鱼片汤

Sliced Red Garoupa Soup with Preserved Cabbage
\$18 per portion

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黑松露汁焖南非 5 头鲍

Slow-braised African 5-Head Abalone with Black Truffle Sauce
\$48 per portion

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蛋白蒸活虾

Steamed 'Live' Prawns with Egg White (min 400g)
\$7 per 100g

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荔枝金桔酱炸鲈鱼扒

Deep-fried Sea Perch Fillet with Spicy Lychee Kumquat Sauce
\$18 per portion

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XO 酱香煎北海道带子

Pan-seared Hokkaido Scallop with XO Sauce
\$16 per portion

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双葱松菇炒西班牙黑豚

Stir-fried Ibérico Pork with Duo of Onions and Hon Shimeji Mushrooms
\$32 (small) | \$64 (large)

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and only prevailing government taxes for takeaway and delivery.
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蒙古杏片鸡

Mongolian Chicken with Almond Flakes

\$44 for whole chicken

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胡麻酱香煎和牛伴沙律菜

Pan-seared Wagyu Beef with Mixed Vegetable Salad and Goma Sauce

\$68 per portion

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龙虾松菇焖面

Braised Noodles with Lobster and Hon Shimeji Mushrooms

\$26 per portion

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椰盅牛油果咖啡雪糕

Chilled Avocado Cream with Coffee Ice Cream served in Whole Coconut

\$14 per portion

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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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*

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Email min_jiang@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com
Dine-in Operating Hours 11.30am – 2.30pm (Mon – Sat), 11am – 2.30pm (Sun)
 6.30pm – 10.30pm (Daily)

Summary

Established in 1982 and named after the Min River of Sichuan, this award-winning restaurant presents a lavish dining concept in Chinese cuisine. Its menu features Sichuan and Cantonese favourites, including dim sum and barbecued specialties.

*Min Jiang is currently undergoing renovations till end September 2020. In the interim, the restaurant’s operations have been relocated to Goodwood Park Hotel’s Tudor Courtyard where a curated menu of popular dishes is offered.