

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

A SEASON TO REMEMBER WITH GOODWOOD CHRISTMAS CHEER!

Eat, drink and be merry with an enchanting selection of festive treats and exclusive dining experiences

15 November 2025 - 1 January 2026



Make this magical season one to remember with Goodwood Park Hotel's Christmas takeaway and dine-in offerings at Coffee Lounge, L'Espresso and Gordon Grill

Singapore, October 2025 – Celebrate the holidays at Goodwood Park Hotel befitting the hotel's grand 125th anniversary, with a dazzling array of festive creations that blend tradition with innovation. Available for walk-in purchase at The Deli from **15 November to 26 December 2025**, guests can bring home the holiday magic showcasing an all-new selection of savoury centrepieces and showstopping desserts designed to impress. Online pre-orders open from **27 October 2025** via goodwoodparkfestive.oddle.me.

This year's Christmas takeaway highlights include the **Steam-Baked Turkey stuffed with Chestnut, Ham and Vegetables, served with Yam Rice and Chef's Special Chilli Sauce**; two delicious renditions of the **Turkey Pot Pie**, one curry-spiced and the other brimming with creamy butternut squash, caramelised onions and cranberries; as well as the comforting **Turkey Spinach Lasagne** and nostalgic **Snowy Nyonya Turkey Buns**, each lovingly handcrafted.

Sweeten the season with a medley of **NEW** confections, from the luscious **Earl Grey Winter Sleigh** and indulgent **Yuletide Chocolate Travel Cake**, to the unique (*and Tiktok-viral*) **Crisp-mas Pistachio Kunafa Tart** and vibrant **Merry Berry Nutty Tart** – each a perfect blend of artistry and festive cheer.

From 1 to 31 December, guests are welcome to gather with loved ones and indulge in festive dine-in experiences at Coffee Lounge, L'Espresso, and MICHELIN-listed Gordon Grill – featuring curated Christmas menus, local delights, and joyful moments in a warm holiday setting – complete with carollers and children's activities.

NEW! THE SWEET SIDE OF CHRISTMAS

Available for takeaway or delivery



Left: A medley of Christmas sweets featuring Earl Grey Winter Sleigh (bottom), Yuletide Chocolate Travel Cake (top left) and The Crisp-mas Pistachio Kunafa Tart (top-right). Right: The extra dainty Merry Berry Nutty Tart

A picture of winter elegance, the **Earl Grey Winter Sleigh (\$118 nett for 1kg)** is a multi-textural delight. At its heart lies a velvety Earl Grey crèmeux infused with cream, milk and Jivara chocolate, resting atop a crispy base of golden *kunafa* and layered with a fluffy pistachio sponge and tangy raspberry compote. Every slice reveals a delightful harmony of fragrance, crunch and luscious texture. Enveloped in a luscious pistachio mousse, its delicate flavour is enhanced by a Chantilly cream flourish and reindeer-shaped white chocolate accents. Nestled in the sleigh are edible chocolate truffles and chocolate-coated almonds – making this a stunning centrepiece for festive celebrations.

This rich and fudgy **Yuletide Chocolate Travel Cake (\$78 nett for 800g)** is a modern nod to the traditional *gâteau de voyage* – a dense, flavourful cake developed in the 17th century to endure long journeys. This creation combines high-quality Manjari chocolate cake and vanilla-spiced apricot compote at its core. Its miniature log-shapes are achieved with a whipped chocolate ganache topping, while the entire cake is dipped in a decadent dark chocolate and almond glaze. This travel-friendly treat offers a festive twist on the classic log cake with deep cocoa notes and a soft, dense crumb.

A stunning tart that is as elegant as it is indulgent, **The Crisp-mas Pistachio Kunafa Tart (\$88 nett for 500g)** features a chocolate sugar dough crust filled with caramelised pistachios, white chocolate and roasted *kunafa* – its centre is akin to the Tiktok-trending Dubai Chocolate! Layered with silky pastry cream, rich chocolate cream cheese, chocolate ganache, and crowned with finely ground pistachios. Each bite delivers different textures and a luxurious nutty bite that is impossible to resist.

A lighter alternative to traditional log cakes is the **Merry Berry Nutty Tart (\$18 for 2 pcs, \$52 for 6 pcs)**. Boasting a mix of fruits and nuts – chocolate sugar dough shell cradles a rich almond cream base topped with candied pecans, toasted pistachios, and glistening fresh berries all nestled in silky pastry cream.

Other new decadent sweets include **Santa's Favourite Sea Salt Choco Cookies** (\$28 nett per bottle); **Santa's Favourite Butter Short Bread Cookie** (\$18 nett per bottle); **Assorted Christmas Almond Sablé Cookies** (\$10 nett per piece); and more.

NEW! TURKEY FAVOURITES FRESH FROM THE OVEN

Available for takeaway or delivery



Left: A show-stopping Steam-Baked Turkey stuffed with Chestnut, Ham and Vegetables that promises to capture the hearts of many. Right: The comforting trio starring Curry Turkey Potato Pot Pie (top), Turkey Pot Pie (bottom right), Turkey Spinach Lasagna (bottom left)

Renowned for its Asian-inspired festive creations, Goodwood Park Hotel unveils a **Steam-Baked Turkey stuffed with Chestnut, Ham and Vegetables, served with Yam Rice and Chef's Special Chilli Sauce (\$260 nett, serves 8-12 persons)** that promises to be the crown jewel of any holiday gathering. Lovingly marinated for two days, the turkey is slow-baked for two hours to juicy tenderness before being finished in the oven to achieve a golden and crisp skin. Inside, a hearty medley of braised chestnuts, ham, water chestnuts, *shiitake* mushrooms and spring onions delivers comforting warmth and texture. Served with aromatic yam rice infused with homemade shallot oil and five-spice seasoning, this indulgent dish is complemented by a rich brown gravy alongside the chef's special house-made chilli sauce.

A flavour that is close to home – this **Curry Turkey Potato Pot Pie (\$68 nett, serves 4-6 persons)** is filled with tender turkey breast chunks, fragrant potatoes and a rich, aromatic curry base. The ingredients are carefully sautéed to the perfect doneness – turkey seared for a golden crust and potatoes pan-fried until just tender – then enveloped in a flaky golden pastry and baked for 40 minutes. Each spoonful promises a satisfying burst of spice and warmth.

This comforting **Turkey Pot Pie (\$60 nett, serves 4 persons)** includes a mix of golden-brown turkey breast with smoky pork bacon, caramelised onions, tart cranberries, butternut squash and brussels sprouts all folded into a creamy mix of chicken broth and Gruyère cheese. Baked with a golden puff pastry crust and finished with a sprinkling of parmesan, paprika and parsley. The delicate puff topping, shaped like a Christmas star, adds a playful seasonal flourish to every serving.

A hearty and wholesome bake, this **Turkey Spinach Lasagne (\$72 nett, serves 4-6 persons)** finds layers of minced turkey breast with rich tomato ragù and creamy spinach béchamel sauce, bringing together robust flavour and festive comfort. Simmered for hours to coax out sweetness from onions and depth from the turkey. Layered with mozzarella, parmesan, and tender lasagne sheets, before baking to golden perfection, this dish is definitely a crowd-pleaser.



These hand-wrapped **Snowy Nonya Turkey Buns (\$48 nett, 10 pcs)** are filled with a mix of diced turkey breast, spring onion, egg, coriander powder and sugar-glazed melon cubes. Each fluffy bun features a delicate sugar-dusted crust that turns delightfully crisp when baked. Lovingly handcrafted, these bite-sized treasures offer a nostalgic nod to Nonya-style rice dumplings with a modern, meaty twist.

RETURNING FAVOURITES

A returning crowd favourite, the **DIY Turkey Popiah with Homemade Sambal Chilli (\$86 nett for up to 10 persons)** is back by popular demand and makes for a fun and interactive choice for a convivial potluck. Included in the set are essential ingredients such as finely grated sweet turnips, carrots, Chinese mushrooms, dried shrimps, lettuce leaves, bean sprouts, eggs, and peanuts along with tender morsels of turkey breast, sweet sauce and a piquant homemade sambal, making it a breeze for all to try their hands at assembling this moreish snack.



This signature **'Mao Shan Wang' Durian Christmas Log Cake (\$156 nett, 800g)** is an indulgent treat packed with creamy 'Mao Shan Wang' goodness within layers of vanilla sponge, bound to excite durian lovers.

Not forgetting other signature durian favourites include - **D24 Puffs (\$60 nett, 10 pcs)**, these full-bodied treats feature lavish swirls of heavenly durian encased within fluffy choux pastry shells.

The **D24 Crêpe (\$99 nett, 8 pcs)** that boasts delicate layers of soft, paper-thin crêpes envelop a rich and creamy D24 durian filling for a bold, distinctive flavour.

D24 & Mao Shan Wang Ice Cream Tub (\$28 nett / \$42 nett, 1 tub), a creamy delight that brings together the sweet, buttery richness of D24 durian, complemented by the robust, bittersweet flavour of 'Mao Shan Wang' in an ice cream tub.

For walk-in orders, guests may visit The Deli from 10am – 7pm. For enquiries, please contact the Christmas Call Centre at (65) 6730 1867/68 from 10am – 6pm; or email festive@goodwoodparkhotel.com. Advance order of five days is required for takeaways and the last pre-order date is on 19 December 2025.

EXCLUSIVE DISCOUNTS AND PROMOTIONS FOR TAKEAWAY ITEMS

Thanksgiving Earlybird Discount: Enjoy 30% off	Order from 27 Oct – 27 Nov (online or at The Deli), with collection from 15 Nov – 27 Nov	Discount applicable to the public (any payment mode). Discount applicable when payment is made with Citibank, DBS/POSB, OCBC, UOB credit or debit cards.
Christmas Earlybird Discount: Enjoy 20% off	Order from 27 Oct – 14 Dec (online or at The Deli), with collection from 15 Nov – 26 Dec	
Christmas Regular Discount: Enjoy 15% off	Order from 15 – 26 Dec (online or at The Deli), with collection from 15 – 26 Dec	

EXCLUSIVE DISCOUNTS AND PROMOTIONS FOR TAKEAWAY ITEMS

Valid for Hotel Gourmet Cardmembers only

Christmas Earlybird Discount: Enjoy 25% off	Order from 27 Oct – 14 Dec (online or at The Deli), with collection from 15 Nov – 26 Dec
Christmas Regular Discount: Enjoy 20% off	Order from 15 – 26 Dec (online or at The Deli), with collection from 15 – 26 Dec

Note: Promotion is valid for all items except for Festive Bundles, 'Mao Shan Wang' items and Ice Cream Tubs.

FESTIVE DINING SPECIALS AT GOODWOOD PARK HOTEL

'Tis the season to be feasting – special dining experiences at the hotel begin from 1 to 31 December – perfect for gathering with loved ones over hearty conversations and holiday magic. Look forward to Festive English Afternoon Tea Buffet with Carving Stations, specially curated Christmas Special and Local Degustation Set Menu, and more available at Coffee Lounge, L'Espresso and MICHELIN-Guide listed Gordon Grill.

Guests can also look forward to roving Christmas carollers, kids activities, a joyous New Year's Eve countdown party, and a warm, heritage-rich atmosphere perfect for making year-end memories.

FESTIVE FEASTING ON CHRISTMAS EVE
24 DEC 2025 ONLY

Soak up the festivities as Christmas carollers perform at the hotel lobby during Christmas Eve's dinner and Christmas Day's lunch, setting the perfect backdrop for heartwarming gatherings with family and friends.

	Adult	Child
Coffee Lounge (6730 1746 Book Now) Lunch (12pm – 2.30pm) Dinner (6pm – 10.30pm)		
Festive Set Lunch with Dessert Buffet 3-Course / 4-Course	\$58 / \$68	-
Taiwan Porridge Set Lunch with Dessert Buffet For 2 persons / 4 persons	\$78 / \$146	-
Local Degustation Set Lunch with Dessert Buffet 3-Course / 4-Course	\$40 / \$45	-
Christmas Eve International Dinner Buffet <i>(Not available on NYE)</i>	\$108	-

	Adult	Child
L'Espresso (6730 1743 Book Now) 1st Seating (12pm to 2.30pm) 2nd Seating (3pm to 5.30pm)		
Festive English Afternoon Tea Buffet with Carving Station & Seafood on Ice	\$78	\$48

	Adult	Child
Gordon Grill (6730 1744 Book Now) Lunch (12pm – 2.30pm) Dinner (6.30pm – 10.30pm)		
Festive Set Menu 3-Course / 4-Course Lunch 5-Course Dinner	\$78 / \$88 \$178	- -

FESTIVE FEASTING ON CHRISTMAS DAY
25 DEC 2025 ONLY

	Adult	Child
Coffee Lounge (6730 1746 Book Now) Lunch (12pm – 2.30pm) Dinner (6pm – 10.30pm)		
Christmas Day International Buffet Lunch and Dinner	\$108	\$65

	Adult	Child
Gordon Grill (6730 1744 Book Now) L'Espresso (6730 1743 Book Now) <ul style="list-style-type: none"> 1st Seating (10.30am - 1.30pm) 2nd Seating (2pm - 5pm) 		
Lavish Buffet Brunch with free flow of Soft Drinks & Juices with free flow of Champagne, Wine, Beer, Soft Drinks & Juices	\$168 \$208	\$100 -

Exclusive Discount: Book early and get **20% off** with Citi, DBS/POSB, OCBC, UOB Credit or Debit Cards, with full pre-payment made by 1 December. Valid for adult diner only.

	Adult	Child
Gordon Grill (6730 1744 Book Now) Dinner (6.30pm – 10.30pm)		
Christmas 5-Course Dinner	\$118	-

A SPARKLING HOLIDAY SPREAD THIS DECEMBER

1 - 23 DEC, 26 - 30 DEC 2025

	Adult	Child
Coffee Lounge (6730 1746 Book Now) Lunch (12pm – 2.30pm) Dinner (6pm – 10.30pm)		
Festive Set Menu with Dessert Buffet 3-Course / 4-Course	\$58 / \$68	-
Taiwan Porridge Set Menu with Dessert Buffet For 2 persons / 4 persons	\$78 / \$146	-
Local Degustation Set Menu with Dessert Buffet 3-Course / 4-Course	\$40 / \$45	-

Exclusive Discount: Get **15% off** with Citi, DBS/POSB, OCBC, UOB Credit or Debit Cards.

	Adult	Child
L'Espresso (6730 1743) Book Now		
Festive English Afternoon Tea Buffet with Carving Station <ul style="list-style-type: none"> Mon - Thu 2pm - 5.30pm Fri - Sun 12 - 2.30pm & 3pm - 5.30pm 	\$68 \$70	\$41 \$42

Exclusive Discount: Dine on Monday - Thursday and get **15% off** with Citi, DBS/POSB, OCBC, UOB Credit or Debit Cards.

	Adult	Child
Gordon Grill (6730 1744 Book Now) Lunch (12pm – 2.30pm) Dinner (6.30pm – 10.30pm)		
Festive Set Menu 3-Course / 4-Course Lunch 5-Course Dinner	\$78 / \$88 \$118	- -

NEW YEAR'S EVE AND NEW YEAR'S DAY CELEBRATIONS
31 DEC 2025 AND 1 JAN 2026 ONLY

	Adult	Child
Coffee Lounge (6730 1746 Book Now) Lunch (12pm – 2.30pm) Dinner (6pm – 10.30pm)		
Festive Set Menu with Dessert Buffet 3-Course / 4-Course	\$58 / \$68	-
Taiwan Porridge Set Menu with Dessert Buffet For 2 persons / 4 persons	\$78 / \$146	-
Local Degustation Set Menu with Dessert Buffet 3-Course / 4-Course	\$40 / \$45	-

	Adult	Child
L'Espresso (6730 1743 Book Now) 1st Seating (12pm to 2.30pm) 2nd Seating (3pm to 5.30pm)		
Festive English Afternoon Tea Buffet with Carving Station & Seafood on Ice	\$78	\$48
NEW YEAR'S EVE ONLY: Countdown Party with Live Band (10pm - 1am) <ul style="list-style-type: none"> • Dine-in & room guest • Walk-in guest <p>Cover charge includes light snacks platter, party favours and free flow champagne, beer, soft drinks & juices.</p>	\$98 \$108	- -

	Adult	Child
Gordon Grill (6730 1744 Book Now) Lunch (12pm – 2.30pm) Dinner (6.30pm – 10.30pm)		
Festive Set Menu (Not available for NYD) 3-Course / 4-Course Lunch 5-Course Dinner	\$78 / \$88 \$178	- -

A GOODWOOD CHRISTMAS STAYCATION



Poolside Suite at Goodwood Park Hotel; Deluxe Mayfair Room at Goodwood Park Hotel

Goodwood Park Hotel invites guests to revel in the joy of the festive season with 'A Goodwood Christmas Staycation'. Available from 8 November 2025 to 1 January 2026, this enchanting package offers a memorable retreat in either the Deluxe Mayfair Room or Poolside Suite, from \$796++ for two nights.

Guests will be treated to a host of thoughtful inclusions from a Complimentary Artisanal Christmas Treats Box and daily breakfast at Coffee Lounge, to a \$120nett dining credit and an adorable beary-cute plushie (up to two per room) to take home.

Families are well catered for with child-friendly amenities, including child-sized bathrobes and slippers, while children under 11 dine for free with two paying adults. With late check-out (subject to availability) and festive touches at every turn, the staycation promises a heartwarming escape.

Round off the experience with Goodwood Park Hotel's exclusive In-Room Dining 4-Course Set Menu, available from 1 December 2025 to 1 January 2026 at \$78++ per guest. Thoughtfully curated with the Christmas spirit in mind, the menu begins with a *Lavender Smoked Salmon* appetiser, followed by a choice of velvety soups such as *Mushroom Velouté* or *Creamy Chestnut Velouté*. For mains, diners can savour hearty dishes like *Charcoal Grilled Beef Tenderloin*, *Roasted Turkey Roulade with Foie Gras & Mushroom*, or *Honey Glaze Pork Belly*, each served with winter vegetables and festive trimmings. The meal ends on a sweet note with a *Naval Orange Cinnamon Chocolate Tart*, a warm and elegant treat for the holidays.

For more information, please visit <https://www.goodwoodparkhotel.com/promotions/a-goodwood-staycation-christmas>. Terms and conditions apply.

Children's Workshops

Families dining at L'Espresso during the season can look forward to a complimentary Christmas-themed cookie decorating activity for children, featuring Gingerbread Men and Christmas Tree Cookies on 13 and 14 December, and Christmas Tree and Star-Shaped Cookies on 20 and 21 December. A \$5++ workshop fee per person is applicable for any other guests who wish to participate.

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Prices stated are subject to 10% service charge and GST for dine-in. Digital images of food and rooms are available [here](#). 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. Celebrating its 125th anniversary in 2025, the Hotel stands 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. The Hotel also gained its well-deserved recognition in the MICHELIN Guide Singapore 2025, and attained GSTC certification in July 2025.

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.

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

MICHELIN-listed 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.