

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**



GOODWOOD PARK HOTEL WELCOMES THE YEAR OF THE RABBIT!
*Auspicious Festive Goodies and hearty Lunar New Year Specials
are just a hop, skip and jump away!*
4 January to 5 February 2023



Festive Dining at Goodwood Park Hotel

Singapore, November 2022 – A distinguished heritage icon amid Singapore’s vibrant cityscape, **Goodwood Park Hotel** is proud to present a prosperous collection of Lunar New Year delights from 4 January to 5 February 2023, just in time to leap into the Year of the Rabbit!

New festive creations this year include an exquisite repertoire of sweet treats such as the adorable **Bountiful Bunnies ‘Nian Gao’ with Black Sesame Paste** commemorating the zodiac of the year, the decadent **‘Mao Shan Wang’ Durian Kueh Lapis**, as well as for the first time, a **Flourishing Prosperity Tier** featuring an assortment of delicate handcrafted pastries. A definite highlight is the showstopping **Lucky Fortune Orange** – brimming with golden coins and ingots, for well wishes of good fortune and abundance.

Min Jiang and Min Jiang at Dempsey will also offer a line-up of new savoury indulgences including Min Jiang’s **Braised Boneless Pork Knuckle with Homemade Pork & Prawn Balls and Sea Treasures in Pot** and Min Jiang at Dempsey’s **Double-boiled Soup with Chicken Mid-Wings stuffed with Minced Prawns & Pork and Abalones in Claypot**.

The Chinese New Year festive selection will be available for takeaway from **The Deli, Min Jiang** (Goodwood Park Hotel) as well as **Min Jiang at Dempsey** (7A & 7B Dempsey Road). A selection of festive menus and buffets is available for dine-in at Min Jiang, Min Jiang at Dempsey, Coffee Lounge, L’Espresso and Gordon Grill.

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. All Lunar New Year specials are available from **4 January to 5 February 2023**. Advance order of 5 days is required for takeaways and the last pre-order date is on 31 January 2023.

LUNAR NEW YEAR GOODIES

Available for takeaway or delivery from The Deli.



'Mao Shan Wang' Durian Kueh Lapis 猫山王榴梿千层糕

Takeaway/delivery: \$138 nett, 1kg

Decadent layers of pulpy 'Mao Shan Wang' durian mousse and almond sponge are framed by pillowy soft kueh lapis cake, presenting a unique rendition of this traditional confection for the festivities.

Lucky Fortune Orange 大吉大利 (金橘蛋糕)

Takeaway/delivery: \$138 nett, 1.5kg

A whimsical creation befitting the arrival of spring, this stunning confectionary is meticulously handcrafted to resemble the symbolic mandarin orange. Made with a kumquat pound cake base, poached kumquat bits and layered with buttercream, this cake 'opens' to reveal an abundance of chocolate coins and ingots. This will be a stellar showpiece at any Lunar New Year get-together and makes for an impressive gift too.



Golden Pineapple Basque Tarts 福星高照 (黄梨巴斯克挞)

Takeaway/delivery: \$68 nett, 8 pieces

Inspired by the ubiquitous pineapple tarts, these buttery gems showcase freshly homemade pineapple jam enveloped in an almond crust – creating a beautiful contrast between the crumbly exterior and creamy filling. This crowd-pleasing treat is then topped with a gold 福 ('fu' or prosperity) white chocolate decoration for a resplendent finish.

Bountiful Bunnies 'Nian Gao' with Black Sesame Paste

小兔子黑芝麻年糕

Takeaway/delivery: \$59.80 nett for 8 pieces

Dine-in: \$18++ for 2 pieces at Min Jiang and Min Jiang at Dempsey

The adorable *Bountiful Bunnies 'Nian Gao' with Black Sesame Paste* is a reimagined traditional classic, presenting 'nian gao' (traditional glutinous sweet treat) handmade with steamed glutinous rice flour and coconut milk filled with velvety-smooth black sesame paste. Available for takeaway or dine-in at Min Jiang and Min Jiang at Dempsey, these lovable cuties are a treat to both the palate and the eyes.



Ranch Carrot Chips 牧场味萝卜片

Takeaway/delivery: \$30.80 nett per bottle

An irresistibly addictive snack, these light and crisp carrot chips generously coated with onion powder, parsley and chives will leave one pining for seconds.

Flourishing Prosperity Tier 步步登高 (糕点礼盒)

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



Flourishing Prosperity Tier

Indulge in eight pairs of dainty entremets, intricately crafted into auspicious icons of different colours, shapes and designs by Goodwood Park Hotel's pastry chefs. Presented in an impressive packaging designed to resemble a bonsai, it is a statement piece for convivial festive gatherings.

It includes:

- *Mascarpone Firecracker Roulade* filled with adzuki beans and Chantilly cream
- *Kumquat Money Bag Pound Cake* with fondant exterior to resemble a bountiful money bag
- *Chocolate 福 Cupcake* topped with a fondant 'fu' character
- *Jasmine Peach Spring Blossom on Chocolate Pâte Sucrée* with almond sponge, peach compote and white chocolate mousse topped with white chocolate flowers
- *Sticky Date Pudding* with white chocolate glaze, Chantilly cream and chocolate carrot decoration
- *Orange Choux Puff* filled with orange-flavoured custard and shaped to resemble the fruit
- *Red Berries Crumble Tartlet* filled with almond cream and raspberries, and topped with red sponge crumble
- *Golden Pineapple Basque Tart* with freshly homemade pineapple jam enveloped in an almond crust and topped with gold 'fu' white chocolate decoration

ABUNDANT FEASTING SPECIALS AT MIN JIANG

Min Jiang Five Fortune Appetiser Platter 岷江五福拼盘

Takeaway/delivery only: \$192.25 nett for 6 persons

A beautifully presented takeaway platter to start off the reunion meal with, this medley of tantalising appetisers comprises Chilled Mini Abalone with Sweet Chilli Dressing; Deep-fried Prawn with Mentaiko Mayonnaise; Marinated Jellyfish Flower; Barbecued Ibérico 'Char Siew' and delicious Boxing Chicken slathered in a sticky marmite sauce.

Braised Boneless Pork Knuckle, Homemade Pork & Prawn Balls and Sea Treasures in Pot

横财就手海味煲

Takeaway/delivery: \$429.85 nett for 6 persons, includes pot

Pork knuckle, lauded for its collagen-packed properties, is braised for three hours until fall-off-the-bone tender before it is deboned. To balance out the 'meatiness' of the dish, the pot brims with an array of delicacies like whole abalones, sea cucumber, roasted pork belly, dried scallops, black moss 'fa cai', Chinese mushrooms, 'Tientsin' cabbage and handmade meatballs made from prawn paste, minced pork and water chestnut. The dish is then simmered with chicken broth that is rendered into a hearty sauce.



Braised Whole Spring Chicken, Pork Belly and Sea Treasures in Pot 幸福鲍鱼扣肉海味鸡煲

Takeaway/delivery: \$419.05 nett for 6 persons, includes pot

Expertly braised, this one-pot meal is generously filled with whole abalones, braised pork belly, fried fish maw, black moss 'fa cai', moreish dried oysters, dried scallops, Chinese mushrooms and radish. The highlight is undoubtedly the braised spring chicken which is marinated for a day, deep-fried then braised with shallots, garlic and spring onions for two hours.

Double-boiled Abalone Soup with Handmade Dace Fish Balls and Matsutake Mushrooms in Claypot

鲍鱼发财鲮鱼丸松茸菇汤

Takeaway/delivery: \$321.85 nett for 6 persons, includes claypot

Savour this comforting and heart-warming dish featuring luxurious ingredients such as whole abalones, fried eel fish maw, deep-fried handmade dace fish balls with black moss 'fa cai', conch meat, matsutake mushrooms and radish. They are all boiled with chicken and dried sole fish for three hours to impart a fragrant sweetness into the broth.



ABUNDANT FEASTING SPECIALS AT MIN JIANG AT DEMPSEY

Min Jiang at Dempsey Five Fortune Appetiser Platter 岷江在登布西山五福拼盘

Takeaway/delivery only: \$192.25 for 6 persons

Revel in the festivities at home with this takeaway platter which includes five delicious appetisers – Stir-fried Prawn with Lotus Root; Pan-fried Chicken Roll with Soy Sauce; Marinated Jellyfish Flower; Deep-fried Soft Shell Crab with Garlic and Shallots; and Deep-fried Yam Paste with Scallop.

Braised Pork Belly, Minced Pork Ball with Quail Egg, Chicken Rolls and Sea Treasures in Pot

凤凰金鲍海味花肉煲

Takeaway/delivery: \$429.85 nett for 6 persons, includes pot



Prepared with a treasure trove of ingredients, this robust dish features satisfying minced pork balls each stuffed with a whole quail egg; tender pan-fried chicken rolls which are marinated overnight with soy sauce and sugar; in addition to Australian abalones, sea cucumbers, dried oysters, dried scallops, black moss 'fa cai', flower mushrooms and Tientsin cabbage. This dish is then completed with succulent pork belly which is slow-cooked with aromatics and chicken broth for two and a half hours followed by steaming for three hours – rendering the perfect balance of flavours in every mouthful.

Double-boiled Soup with Chicken Mid-Wings stuffed with Minced Prawns & Pork and Abalones in Claypot

鸡中翅球干贝鲍鱼汤

Takeaway/delivery: \$321.85 nett for 6 persons, includes claypot

Dine-in: \$48++ per person

A mouth-watering addition to the festive feast, this outwardly simple-looking soup showcases the chef's culinary prowess with its intense depth of flavours and preparation method. The soup base is prepared by boiling fresh chicken, pork, chicken feet and dried scallops for two hours before adding in the 6-head abalones as well as deep-fried chicken mid-wings that are deboned, stuffed with minced prawns and pork, placed in chicken broth then steamed – symbolising wealth and good fortune.



Crispy 'Nian Gao' Spring Roll with Yam Paste & Purple Sweet Potato 香芋紫薯炸年糕

Dine-in only: \$24++ per order (6 pieces)

This rendition of the quintessential 'nian gao' is a delightful dessert to round up the Lunar New Year feast with. Enveloped in a crisp spring roll wrapper, homemade 'nian gao' is sandwiched between steamed purple sweet potato and creamy yam paste for textural contrast.

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

Five Blessings 'Lo Hei' 五福迎春齐捞起

Available only at Min Jiang

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

Takeaway/delivery: \$321.85 nett per large portion (presentation differs from dine-in)



Toss to a year of happiness, prosperity and longevity with a unique rendition of 'yu sheng' at Min Jiang, starring lobster, 6-head abalones, raw salmon, Hokkaido scallops and crispy salted egg yolk fish skin. Served with a colourful array of fresh and julienne vegetables like arugula, yellow frisee, romaine lettuce, purple shiso, carrots and pink baby radish, it is also garnished with pomelo, pickles and edible flowers, along with deep-fried sweet potato strips, pine nuts, crushed roasted peanuts and roasted sesame. It is accompanied by an invigorating dressing of plum sauce, strawberry jam, calamansi juice, lime, ginger flower buds, chilli padi, garlic and onion. Exclusively for presentation during dine-in, this magnificent 'yu sheng' is adorned with a beautiful

illustration of two rabbits in a bamboo forest that is personally hand-painted by Master Chef Chan Hwan Kee of Min Jiang.

Auspicious Abundance 'Lo Hei' 鸿运金鲍三文鱼捞起

Available only at Min Jiang at Dempsey

Dine-in: \$238++ per large portion

Takeaway/delivery: \$257.05 nett per large portion (presentation differs from dine-in)

Featuring a duo of bunnies and 'carrots'* as an ode to the Year of the Rabbit, this masterful creation by Master Chef Goh Chee Kong of Min Jiang at Dempsey is bound to impress with its vibrant choice of ingredients and eye-catching presentation. Generous velvety slices of raw salmon belly and salmon slices are arranged meticulously to resemble carrots* while the adorable bunnies are made from osmanthus jelly, with goji berries as the ears. Diners will love the abalone topped with tobiko and arranged to resemble a lotus flower, while a medley of romaine lettuce and edible flowers accompanied by deep-fried yam and sweet potato strips add a refreshing touch.



Just before tossing, deep-fried crackers made from a hybrid of spring roll skin and Vietnamese rice paper coated in salted egg and pork floss, as well as crushed peanuts, pine nuts, and sesame seeds are added for extra crunch, along with an uplifting dressing made with sour plum, calamansi, strawberry sauce and pineapple sauce.

*Presentation is only applicable for dine-in orders.

Prosperity 'Yu Sheng'

Available from 4 January to 5 February 2023

From \$88++ to \$178++ for dine-in

Guests may also enjoy traditional varieties of 'yu sheng' 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, available both for dine-in and takeaway.

At Min Jiang, four variations of Yu Sheng are available – such as lobster, raw salmon, abalone and vegetarian, while Min Jiang at Dempsey offers five options, such as the crispy salted egg yolk fish skin in addition to lobster, abalone, raw salmon, and vegetarian.

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, minimum 6 persons per table

Available on 21 January 2023 (CNY eve) for two seatings: 6pm to 7.45pm; 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 Min Jiang. 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 at Goodwood Park Hotel Restaurants

Feast to the heart’s content with the various festive set menus and buffets available at Min Jiang, Min Jiang at Dempsey, Coffee Lounge, L’Espresso and Gordon Grill.

Restaurant	Menu	Details	Availability	Price
Min Jiang	Prosperous Harvest 盆满钵满	6-course menu	4 Jan to 5 Feb	\$148++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	6-course menu	4 Jan to 5 Feb	\$188++ per person, minimum 2 persons
	Joyful Abundance 欢乐丰盛	6-course menu	4 Jan to 5 Feb	\$1,008++ per table of 6 persons
	Great Blessings 四季平安	6-course menu	4 Jan to 5 Feb	\$1,388++ per table of 6 persons
	Double Happiness 洪福齐天	6-course menu	4 Jan to 5 Feb	\$1,588++ per table of 10 persons
	Flourishing Wealth 富贵荣华	6-course menu	4 Jan to 5 Feb	\$1,988++ per table of 10 persons
Min Jiang at Dempsey	Prosperous Harvest 盆满钵满	6-course menu	4 Jan to 5 Feb	\$148++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	7-course menu	4 Jan to 5 Feb	\$188++ per person, minimum 4 persons
	Auspicious Prosperity 富贵吉祥	8-course menu	4 Jan to 5 Feb	\$1,488++ per table of 6 persons \$1,888++ per table of 8 persons \$2,288++ per table of 10 persons
Gordon Grill	Three-course Lunch		4 Jan to 5 Feb (except 22 and 23 Jan)	\$68++ per person, minimum 2 persons

	Four-course Lunch	4 Jan to 5 Feb (except 22 and 23 Jan)	\$78++ per person, minimum 2 persons
	Five-course Degustation Dinner	4 Jan to 5 Feb	\$108++ per person, minimum 2 persons
L'Espresso	Festive English Afternoon Tea Buffet with Live Stations & Local Favourites	4 Jan to 5 Feb (except 22 and 23 Jan)	Mon to Thurs: \$65++ per adult; \$39++ per child Fri to Sun: \$68++ per adult; \$40.80++ per child
L'Espresso and Gordon Grill	CNY Mega English Afternoon Tea Buffet with Live Stations, Seafood on Ice & Local Favourites	22 and 23 Jan	\$78++ per adult; \$46.80++ per child
Coffee Lounge	Festive International Buffet with Live Stations, Seafood on Ice, Taiwan Porridge Specials & Western/Local/Japanese Delights	4 Jan to 5 Feb	Lunch: \$62++ per adult, \$37.20++ per child Dinner: \$78++ per adult, \$46.80++ per child

FESTIVE GOODIES BACK BY POPULAR DEMAND

Available for takeaway/delivery from The Deli.



'Bak Kwa' 良木园肉干

\$64 nett for 600g and \$96 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. Sold in convenient sizes, this addictive treat is cut into handy-sized squares for fuss-free snacking.

Traditional New Year Goodies

From \$22 nett to \$32.80 nett per bottle / jar

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

Chilled D24 Durian 'Nian Gao' Roll

Dine-in: \$38++ for 6 slices at Min Jiang only

Takeaway/delivery: \$78 nett for 2 rolls

Back by popular demand, Min Jiang's irresistible Chilled D24 Durian 'Nian Gao' Roll is not to be missed. 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 sheet of 'nian gao', it is rolled with a mix of D24 durian puree and kaya, finished with a coating of fresh grated coconut.

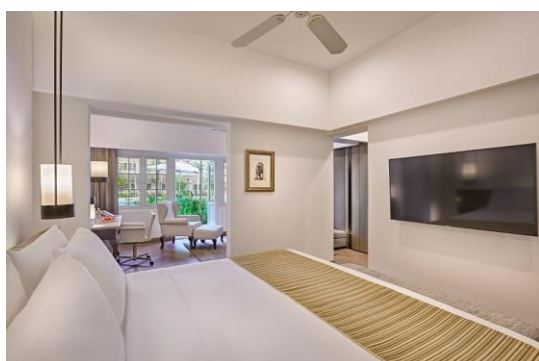
FESTIVE GETAWAYS AT GOODWOOD PARK HOTEL

Auspicious Beginnings Staycation

Book Period: Now till 3 February 2023
Stay Period: 3 January to 5 February 2023

Rates: \$388++ per room per night

Take a relaxing holistay in the Deluxe Mayfair Room inclusive of \$88 nett dining credit* at Coffee Lounge, L'Espresso or Gordon Grill!



Prosperous Suitecation

Book Period: Now till 3 February 2023
Stay Period: 3 January to 5 February 2023

Rates: From \$588++ per room per night

Unwind in the idyllic **Poolside Suite** inclusive of breakfast for two at Coffee Lounge and \$88 nett dining credit* at Coffee Lounge, L'Espresso or Gordon Grill.

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 for a Deluxe Mayfair Room stay is chargeable at \$70++ per person. Extra bed and breakfast for a Poolside Suite stay is chargeable at \$108++ 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, L'Espresso or Gordon Grill. Not exchangeable for cash in part or full, and is not valid at other restaurants, 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 & FESTIVE DINING

4 January to 5 February 2023

Exclusive Privileges for CNY Festive Takeaways

Citi, DBS/POSB, HSBC, OCBC, UOB Cardmembers

- 4 – 15 January: **20% off**
- 16 January – 5 February: **15% off**

Hotel Gourmet Cardmembers

- 4 – 15 January: **25% off**
- 16 January – 5 February: **20% off**

Discounts not valid for dine-in, 'Bak Kwa', 'Mao Shan Wang' products, Durian Ice Cream Tubs, Festive Treasures Takeaway Set Menus and À La Carte Menu Items. Pre-orders must be made 5 days in advance for collection or deliveries. Minimum order and delivery terms and fees apply. Pre-orders placed through The Deli or restaurants are for self-collection only. Discounts may not be valid for purchases at stalls outside the hotel or via ordering channels managed by external parties. For bank offers, payment must be made with credit or debit cards except for HSBC (only credit cards). Not valid with other offers or vouchers unless otherwise stated.

Exclusive Privileges for Festive Dine-in

- For CNY Festive English Afternoon Tea Buffet with Live Stations & Local Favourites at L'Espresso*; and CNY Mega English Afternoon Tea Buffet with Live Stations, Seafood on Ice & Local Favourites at L'Espresso & Gordon Grill*:
 - **Early Bird Offer:** 30% off every 2nd adult diner with full pre-payment made till 3 January 2023
 - **Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB, Hotel Gourmet Cards:** 20% off every 2nd adult diner from 4 January – 5 February 2023
- For CNY Festive International Buffet with Live Stations, Seafood on Ice, Taiwan Porridge Specials & Western/Local/Japanese Delights at Coffee Lounge^:
 - **Early Bird Offer:** 50% off every 2nd adult diner with full pre-payment made till 3 January 2023
 - **Citi, DBS/POSB, HSBC, Maybank, OCBC, UOB Cards:** 40% off every 2nd adult diner from 4 January – 5 February 2023
 - **Hotel Gourmet Card:** 25% off every adult diner

Terms & Conditions:

- *Valid from 4 January – 5 February 2023, excluding 22 & 23 January 2023.
- ^Valid on 22 & 23 January 2023.
- ^Valid from 4 January – 5 February 2023.
- To enjoy early bird offers, full pre-payment is required by 3 January 2023.
- Not valid for child price, menus with alcohol or top-up options.
- Advance reservation is required. Guest may call or email to the respective restaurants directly. Online reservations can be made at <https://www.goodwoodparkhotel.com/dining>.
- Pre-payment may be required to confirm bookings for some dates.
- Not valid with other discounts, promotions and vouchers, unless otherwise stated.
- For banks offer, payment must be made with credit or debit cards except for HSBC (only credit cards).
- Splitting or combining of bills are not allowed.
- Not valid for events and catering services.

Note: Prices stated are subject to 10% service charge and prevailing government taxes for dine-in, or indicated as 'nett' for takeaway (inclusive of prevailing government taxes). 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

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Mainline (65) 6737 7411
Website www.goodwoodparkhotel.com
Facebook facebook.com/GoodwoodParkHotel
Instagram [@goodwoodparkhotelsg](https://www.instagram.com/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. 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

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. At Coffee Lounge, diners will be able to feast on a sumptuous international buffet spread featuring live stations, seafood on ice, Taiwan porridge specials along local, Western and Japanese delights.