

# MIN JIANG

名廚联手 *Reimagined:*  
品味无限

An Exquisite Showcase by Four Culinary Masters

22 — 28 JULY 2024



Fronted by Celebrity Guest Chefs Sam Leong 梁兆基 and Forest Leong (2nd and 3rd from left),  
Min Jiang's Master Chef Chan Hwan Kee 曾繁基 (rightmost) and  
Min Jiang at Dempsey's Master Chef Goh Chee Kong 吴志光 (leftmost)

Goodwood Park Hotel is thrilled to present 'Min Jiang Reimagined:  
An Exquisite Showcase by Four Culinary Masters'  
— a momentous unity of creative talents.

This gastronomic event brings together four maestros of our culinary scene. Each boasts extensive experience & expertise, and will present stellar dishes that meld tradition with creativity. Set against the backdrop of Min Jiang's renowned reputation for excellence in Cantonese and Sichuan cuisines, this collaboration is a testament of the chefs' culinary prowess, inviting diners on an extraordinary epicurean journey of Modern Chinese and Asian flavours. The impressive repertoire of dishes will be showcased in 2 exquisite set menus.

6-Course Lunch Menu  
\$148 per person (min. 2 persons)

7-Course Dinner Menu  
\$188 per person (min. 2 persons)

# 6-COURSE LUNCH MENU



避风塘多宝鱼软壳蟹

**Typhoon Shelter Turbot Fish Fillet  
and Soft-shell Crab**

*Delicate strips of Turbot fish are marinated in a blend of egg white and spices for four hours. Along with half a soft-shell crab, the pristine duo is then coated in a light batter and fried to perfection. Every bite promises a satisfying explosion of textures and flavours, with a hint of spice that will leave one craving for more.*

温火焖黑豚猪颊肉,日本南瓜

**Slow-braised Kurobuta Pork Cheek  
with Organic Kabocha**

*This exceptional dish delivers a melt-in-the-mouth sensation with tender Kurobuta pork cheek, pan-seared and slow-braised for an hour in a robust mixture of aromatics, soy sauce, Chinese wine and shallots among other ingredients. The sumptuous sauce, reduced to a thick consistency, is generously drizzled over the moreish pork chunks. The dish is accompanied by an organic Kabocha, steamed to retain its moisture and then baked to a light char.*



缤纷白霜果浆淇淋球

**Crispy Crepes, Meringue and Gold Laced Threads  
with Assorted Berries Gelato**

*A vibrant ensemble version echoing the bold flavours of Khanom Bueang, a traditional Thai street snack. Dressed in a plethora of colours, it boasts two mini round pieces of buttery crispy crepes propped up by dollops of salted caramel meringue buttercream; 'threads' of sweetened egg yolk flavoured with pandan; studded with meringue kisses with dainty pink and white swirls, a scoop of assorted berries ice cream, provides the finishing touch.*



Regular set menus will not be available during this period. Prices are subject to 10% service charge and prevailing government taxes. Not applicable with other promotions, discounts or vouchers, unless otherwise stated. Images are for illustration purposes only.

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|---|--|-----------------------------------|
| 1 | <p>海胆金汤海中宝<br/><i>A Sea of Treasures</i><br/>Abalone, Sea Cucumber and Wild-caught Eel Maw<br/>in Golden Organic Pumpkin Broth<br/>paired with Uni and Jamón Ibérico</p> | <p>梁兆基<br/>Chef Sam Leong</p>     |
| 2 | <p>南洋风味蟹肉白芦笋<br/><i>The Ocean's Embrace</i><br/>King Crabmeat in light Curry Sauce<br/>with Seasonal White Asparagus</p>   | <p>Chef Forest Leong</p>          |
| 3 | <p>避风塘多宝鱼软壳蟹<br/><i>The Perfect Calm</i><br/>Typhoon Shelter Turbot Fish Fillet<br/>and Soft-shell Crab</p>  | <p>吴志光<br/>Chef Goh Chee Kong</p> |
| 4 | <p>温火焖黑豚猪颊肉,日本南瓜<br/><i>Tenderness from the Heart</i><br/>Slow-braised Kurobuta Pork Cheek<br/>with Organic Kabocha</p>  | <p>曾繁基<br/>Chef Chan Hwan Kee</p> |
| 5 | <p>脆口瑶柱虾滑薏米粥<br/><i>Smooth as Silk</i><br/>Barley Pearl Congee with Handmade Shrimp Balls<br/>and Dried Scallops</p>   | <p>梁兆基<br/>Chef Sam Leong</p>     |
| 6 | <p>缤纷白霜果浆淇淋球<br/><i>Playground in My Mind</i><br/>Crispy Crepes, Meringue and<br/>Gold Laced Threads with Assorted Berries Gelato</p>                                    | <p>Chef Forest Leong</p>          |

**\$148** *per person*  
*for a table of minimum 2 persons*

脆口瑶柱虾滑薏米粥  
*Barley Pearl Congee with  
Handmade Shrimp Balls and Dried Scallops*

*This nourishing delight features silky smooth porridge cooked with a heady, opaque chicken broth, and includes barley, as well as handmade shrimp balls crafted from fresh shrimp paste, water chestnut, and coriander stems. Before serving, it is topped with crispy dried scallops and served with salted egg salmon skin for an irresistible crunch.*

