

**MEDIA ALERT
FOR IMMEDIATE RELEASE**



CELEBRATE DRAGON BOAT FESTIVAL WITH THESE NEW DELECTABLE DUMPLINGS



From L-R: Black Pepper Crab Rice Dumpling, Pork Belly with Preserved Vegetables 'Mui Choy' Rice Dumpling

As the annual Dragon Boat Festival approaches, **Goodwood Park Hotel** is delighted to celebrate the time-honoured tradition with a delectable line-up of novel and classic renditions of 'zong zi' 粽子 or 'bak zhang' (glutinous rice dumplings).

Handcrafted by the Dim Sum chefs of the Hotel's Cantonese and Sichuan restaurant **Min Jiang 岷江川菜馆**, two unique new creations are set to debut. **The Black Pepper Crab Rice Dumpling; Pork Belly with Preserved Vegetables 'Mui Choy' Rice Dumpling** alongside a returning favourite of *Steamed 'Kee Zhang' with D24 Durian Dip*; will be exclusively available for dine-in and takeaway at Min Jiang and Min Jiang at Dempsey as well as takeaway from The Deli with a 3-day advance pre-order.

Pre-orders can be placed directly at the respective restaurants or at The Deli (for self-collection only), or via [The Deli Online Shop](#) (for delivery or self-collection), from **20 May to 10 June 2024**. **Last pre-order date: 7 June 2024**.

This year's repertoire of glutinous rice dumplings includes two new additions with a local twist, incorporating well-loved Singaporean classics alongside crowd-pleasers suitable for all ages.

NEW! Black Pepper Crab Rice Dumpling 黑胡椒蟹肉粽

Takeaway/delivery: \$32+ per set of 2 pieces

Dine-in: \$32++ per set of 2 pieces

This moist and plump parcel is a nod to the popular local specialty of Black Pepper Crab, boasting pristine crab meat with tantalising black pepper enveloped within.

NEW! Pork Belly with Preserved Vegetables 'Mui Choy' Rice Dumpling 梅菜扣肉粽

Takeaway/delivery: \$20+ per set of 2 pieces

Dine-in: \$20++ per set of 2 pieces

This delightful ensemble is laboriously hand-wrapped and brims with a classic combination of juicy braised pork belly complemented by preserved mustard greens for a tender mouthfeel and an explosion of flavours.

Mini 'Kee Zhang' with D24 Durian Dip D24 榴梿酱枫水粽

Takeaway/delivery: \$14+ per set of 3 pieces
Dine-in: \$14++ per set of 3 pieces

Back by popular demand, these petite plain rice dumplings are best served warm with a toothsome and creamy D24 Durian dip, offering a sweet alternative to the traditional savoury rice dumplings.

Bundle Set

Takeaway/Delivery: \$56+ per set of 7 pieces
Dine-in: \$56++ per set of 7 pieces

Perfect for the whole family's indulgence, the bundle set includes two pieces each of the *Black Pepper Crab Rice Dumpling* and *Pork Belly with Preserved Vegetables 'Mui Choy' Rice Dumpling* as well as three pieces of *Mini 'Kee Zhang' with D24 Durian Dip*.

Promotions

- **10% off Dumplings for Citi Cardmembers**
- **20% off for Goodwood Park Hotel Gourmet Cardmembers**

T&Cs as below:

- Not applicable for Bundle Set
- Valid for dine-in or takeaways at Min Jiang and Min Jiang at Dempsey from 20 May to 10 June 2024, both dates inclusive.
- 3 days advance pre-order is required for all delivery/self-collection. Last Pre-Order Date: 7 June 2024.
- Delivery option is only applicable for online pre-orders through The Deli Online Shop on <https://thedeligoodwoodparkhotel.odde.me>. Minimum order and delivery terms and fees apply.
- Pre-orders placed through Min Jiang, Min Jiang at Dempsey or The Deli are for self-collection only.
- Items are subject to availability, while stocks last.
- Not valid with other discounts, promotions and vouchers, unless otherwise stated.
- Not valid for events and catering services.
- Discounts may not be valid for purchases at stalls outside the hotel or via ordering channels managed by external parties.

For dine-ins, reservations at the above-mentioned restaurants may be made via mjdempsey@goodwoodparkhotel.com, and min_jiang@goodwoodparkhotel.com respectively.

For more information on this Dragon Boat Festival Dumpling Promotion, please refer to the Goodwood Park Hotel's website and the link to the high-res images [here](#).

About Min Jiang

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.

About Min Jiang at Dempsey

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.

About Goodwood Park Hotel

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.