

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

**SADDLE UP FOR A PROSPEROUS YEAR OF THE HORSE WITH
GOODWOOD PARK HOTEL'S LUNAR NEW YEAR LINE UP**
*NEW auspicious feasts, artisanal creations and unforgettable flavours
available from 23 January to 3 March 2026*



*Majestic Prosperous Horse 'Lo Hei' (Min Jiang), hand-painted by
Master Chef Chan Hwan Kee for the Year of the Horse*

Singapore, December 2025 – A beloved icon of Singaporean hospitality, **Goodwood Park Hotel** ushers in the Year of the Horse with an extraordinary array of Lunar New Year delights, available for walk-in purchase at **The Deli, Min Jiang** and **Min Jiang Dempsey** from 23 January to 3 March 2026. Symbolising strength, vitality and progress, the majestic horse inspires this year's festivities that spotlight bold flavours, elegant craftsmanship and a sense of abundance. Online pre-orders open from **11 January 2026** via goodwoodparkfestive.odde.me, with collection or delivery available.

This season ushers in an irresistible selection of 18 **NEW** Lunar New Year delights, thoughtfully crafted to charm both the senses and spirit. Taking centre stage are **The Charming Stallion (Butter Cake)** and **Golden Fortune Garlic (Marble Cake)** – stunning sculpted centrepieces handcrafted with elegance. Known for its durian desserts and cakes, the hotel showcases a festive take – **'Mao Shan Wang' Osmanthus Blossom Dome**.

Those seeking fortune will be tempted by the modern reinterpretations of classic flavours, such as the **Gold Ingots of Prosperity (Pineapple Financiers)** and the auspicious **Pineapple Turnover Ring**. For a special

twist, the **'Mao Shan Wang' Osmanthus Blossom Dome** offers creamy indulgence with light floral notes. Rounding off the festive goodies line-up are the addictive **Sour Cream and Garlic Yam Chips** and **Cranberry & Cornflakes Cookies** – perfect for sharing with friends and family.

Min Jiang and Min Jiang Dempsey will also elevate the celebrations with new additions to their menus. Min Jiang presents the luxurious **Double-boiled Abalone Soup with Sliced Grouper and Homemade Meatball with Water Chestnut in Claypot**, alongside the sumptuous **Braised Boneless Pork Knuckle, Abalone, Minced Shrimp & Chicken stuffed in Lotus Root and Sea Treasures in Pot**. At Min Jiang Dempsey, guests may savour takeaway dishes including **Braised Pork Belly, Chicken Wing stuffed with Celtuce, Abalone and Sea Treasures in Pot** and **Min Jiang Dempsey Five Blessings Appetiser Platter**.

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

Majestic Prosperous Horse 'Lo Hei' 骏马腾祥捞起

Available only at Min Jiang

Takeaway/delivery: \$313.90 nett per large portion

Dine-in: \$288++ per large portion

A true visual and culinary showpiece (pictured above), this artistic *'yu sheng'* is presented with a hand-painted galloping horse by Master Chef Chan Hwan Kee, who has perfected his edible artistry over the past decade painting with other zodiacs including monkey, snake, dragon and more.

Exclusively for dine-in orders, this lavish *'yu sheng'* is elevated with a horseshoe design – symbolic of strength, vitality and good fortune. Beautifully surrounded by a colourful ring of fresh vegetables including arugula, romaine lettuce, red carrot and baby radish. Delicately placed are prized baby abalones, golden fried yam strips, pine nuts, peanuts, sesame, crunchy *tobiko* and *kombu* seasoning that adds a touch of *umami*. The luscious fruit-based dressing is a standout, blending peanut oil, plum sauce, calamansi juice, yuzu, pineapple and strawberry into an elixir of sweetness and tanginess. Slices of salmon and hamachi complete this dish, making every toss a vibrant gesture of prosperity and well wishes.



Blossoming Prosperity 'Lo Hei' 花开富贵捞起

Available only at Min Jiang Dempsey

Takeaway/delivery: \$313.90 nett per large portion

Dine-in: \$288++ per large portion

Usher in the Year of the Horse with an elegant *'yu sheng'* creation by Master Chef Goh Chee Kong. Designed for adventurous foodies seeking to move beyond the ordinary, this modern creation is shaped like an intricate fan to represent prosperity and good fortune. It is generously adorned with a medley of evenly diced bite-sized fresh fruits – sweet strawberry, tangy kiwi, juicy blueberry, succulent melon, refreshing dragon fruit and crisp apples – ingredients Chef Goh personally selects for their natural sweetness and refreshing bite.

The sauce is a masterful balance of flavours, made with apple juice, ginger flower and sour plum, resulting in a tangy and uplifting blend that ties all the ingredients together. Crunchy fried yam and carrot strips add delightful texture, while pine nuts and crisp romaine lettuce introduce depth. Elevating the dish is a premium trio of abalone, raw salmon and lobster, making this *'yu sheng'* a luxurious and flavourful celebration of the new year.

NEW FESTIVE CAKES AND GOODIES

Available for takeaway or delivery from The Deli.



Festive Goodies for Takeaway/Delivery from The Deli, beautifully handcrafted by Goodwood Park Hotel's in-house Chefs for table centrepieces and gifting

The Charming Stallion (Butter Cake) 白马祥腾 (牛油蛋糕)

Takeaway/delivery: \$138 nett, 1.5kg

Fusing art and tradition, The Charming Stallion is a show-stopping butter cake sculpted by hand into the likeness of a majestic horse. Designed to resemble a porcelain decorative piece to symbolise strength and power, each cake is individually carved over two days by the hotel's talented Pastry Chef Joe Tan, ensuring no two are exactly alike – making this limited-edition creation truly special.

Beneath its striking exterior lies a home-style butter cake recipe passed down through generations – simple, nostalgic and loved by all ages. Chocolate ingots are perched on its back to symbolise '马上有钱' ('swift arrival of wealth'), while fine fondant gold trimming details on the saddle complete the elegant presentation.

Golden Fortune Garlic (Marble Cake) 金蒜纳福 (大理石蛋糕)

Takeaway/delivery: \$138 nett, 1.5kg

A striking decorative centrepiece, the Golden Fortune Garlic is a handcrafted marvel sculpted into the shape of a garlic bulb, symbolising prosperity and protection. Created over two days by Chef Joe, this lavish treat features a rich marble cake slathered with layers of smooth buttercream. Entirely covered in brilliant gold, the cake is finished with whimsical chocolate coins hanging from its lifelike 'leaves'. Both a show-stopping decorative piece and an indulgent delight, it promises to dazzle the eyes and please the palate.

'Mao Shan Wang' Osmanthus Blossom Dome 猫山王桂花迎春蛋糕

Takeaway/delivery: \$138 nett, 1kg

A moist longan pound cake made with finely chopped dried longan is followed by layers of 'Mao Shan Wang' durian mousse, delicate longan jelly with *goji* berry, and a silky osmanthus mousse gently infused by simmering osmanthus blossoms in milk. A silky white chocolate glaze is poured over to seal the flavours in.

Gold Ingots of Prosperity (Pineapple Financiers) 凤梨添喜元宝 (凤梨费南雪)

Takeaway/delivery: \$48 nett, 8 pieces

A refined reinterpretation of the classic pineapple tart, this elegant creation is the Hotel's luxurious twist on tradition. At its heart lies a rich financier base – a beloved French pastry known for its moist crumb and nutty aroma, traditionally made with browned butter and ground almonds. While financiers are usually rectangular and plain, the hotel has given it a festive makeover. Nestled within is a luscious paste made from Thai crystal pineapples prized for their natural sweetness, carefully blended, strained, and slowly reduced with real vanilla bean for depth and fragrance. Each piece is topped with a vibrant dollop of pineapple compote and a delicate chocolate ingot.

Pineapple Turnover Ring 滚滚旺来 (凤梨翻转蛋糕)

Takeaway/delivery: \$56 nett, 8 pieces

This delightful pineapple creation is inspired by the nostalgic pineapple upside-down cake. Traditionally made as a single large cake with caramelised pineapple rings baked at the bottom and flipped over before serving, it symbolises warmth, comfort, and celebration in many homes. At Goodwood Park Hotel, this classic has been reimagined into individual mini cakes, each crafted with elegance and festive flair. Gently poached pineapples are laid atop a moist sponge made from brown butter, pineapple purée, and airy meringue batter for a soft, fluffy crumb. The cake is finished with a glossy golden caramel sauce and edged with toasted almond flakes dusted in edible gold powder.

Cranberry & Cornflakes Cookies 蔓越莓粟米脆饼

Takeaway/delivery: \$32.80, per bottle

These moreish cookies are made with a finely blended cornflake powder that lends each bite a satisfying crunch and a warm, toasty aroma. Tangy dried cranberries are folded into the dough for a bright burst of flavour, before the bite-sized pieces are individually rolled in crisp cornflakes and baked to golden perfection.

Sour Cream and Garlic Yam Chips 酸奶香蒜脆芋片

Takeaway/delivery: \$32.80, per bottle

The Hotel has long delighted guests with its creative Lunar New Year snacks, introducing fresh and addictive treats each festive season. This year is no exception – the spotlight is on their irresistible yam chips. Thinly sliced and expertly fried to a light, crisp perfection, these chips are generously dusted with a savoury garlic and sour cream seasoning, flavour-packed snack that is impossible to stop at just one.

Fortune Horse and “Hu Lu” Duo Nian Gao

骏马葫芦双运年糕

Takeaway/delivery: \$62.80 nett, 8 pieces

Dine-in at Min Jiang and Min Jiang Dempsey: \$51.40++

Celebrate symbolic blessings of prosperity and good fortune with this charming handcrafted duo of nian gao. Lovingly slow-cooked for two to three hours, each piece features a unique motif – one shaped like a classic horse to evoke ‘马上有钱’ (‘swift arrival of wealth’), and ‘马上有福’ (‘swift arrival of fortune / good blessings’) filled with Japanese *azuki* red bean paste, while the other like a gourd (葫芦) is layered with *gula melaka*, symbolising longevity. When dining in, it is served with a side of freshly grated coconut.



Five Fortune Gourmet Bag

Takeaway/delivery: \$148 nett per set

This gourmet bag brings together a curated selection of savoury and sweet delights to ring in the Lunar New Year. Discover a delectable spread featuring the crunchy and fragrant *Salted Egg Yolk Lotus Root Chips*, traditional *Steamed Carrot Cake*, and hearty *Potato Mash with 'Lap Cheong'*. For a modern twist, the set includes *Bak Kwa Quiche* and *Bak Kwa Scones* (6 pieces each), served with jam and butter for added indulgence. Two mandarin oranges and a red packet complete the festive offering, encapsulating the spirit of celebration in every bite.

ABUNDANT FEASTING SPECIALS FROM MIN JIANG



Min Jiang's Abundant Feasting Specials

Min Jiang Five Treasures Appetiser Platter 岷江五福拼盘

Takeaway/delivery only: \$183.10 nett for 6 persons

Dine-in at Min Jiang: \$168++

An exquisitely presented takeaway platter to commence the reunion meal with, this tantalising assortment of appetisers comprises *Deep-fried Shrimp with Mango Mayonnaise* 香芒酱虾仁, *Chilled Baby Abalone with Spicy Lime Sauce* 生捞鲍鱼仔, *Pan-fried Iberico Pork Belly* 香煎伊比利亚花腩, *Shanghainese Smoked Sea Perch Fillet* 上海熏鲈鱼, and *Marinated Sea Jelly with Sesame* 芝麻海蜇花.

Double-boiled Abalone Soup with Sliced Grouper and Homemade Meatball with Water Chestnut in Claypot 鱼跃龙门鲍鱼汤

Takeaway/delivery: \$292.10 nett for 6 persons, includes pot

Dine-in at Min Jiang: \$268++

This nourishing double-boiled soup brings together premium ingredients and masterful technique. Anchored in a rich chicken broth simmered with dried scallops and leafy *wawa* cabbage, the claypot brims with flavour and heartiness. Deep-fried grouper slices lend a subtle smokiness and textural contrast, while handmade meatballs – crafted from a blend of minced pork, prawn and water chestnut (马蹄) to symbolise the Year of the Horse (马) – offer a juicy and savoury bite. Each component is lovingly prepared before being gently assembled in the claypot, ensuring depth, clarity, and harmony in every spoonful.

Braised Boneless Pork Knuckle, Abalone, Minced Shrimp & Chicken stuffed in Lotus Root and Sea Treasures in Pot 御品鲍鱼元蹄锅

Takeaway/delivery: \$433.80 nett for 6 persons, includes pot
Dine-in: \$398++

This heartwarming dish is a celebration of textures and time-honoured craftsmanship, with the boneless pork knuckle slowly braised for over three hours until fork-tender and flavourful. The lotus root slices are deep-fried and layered with a generous stuffing of shrimp and chicken paste, creating a satisfying contrast of crunch and savouriness. Steamed briefly to perfection, the dish is served alongside sea treasures like abalone and other symbolic ingredients, making it both a visual and culinary indulgence for the festive table.

Braised Whole Spring Chicken, Abalone, Dace Fish stuffed in Fortune Bag and Sea Treasures in Pot 富贵福袋海味鸡锅

Takeaway/delivery: \$422.90 nett for 6 persons, includes pot
Dine-in: \$388++

This claypot dish stars a whole 1kg spring chicken marinated with ginger, spring onions, and soy sauce before being delicately steamed to achieve exceptional tenderness. Soft beancurd fortune bags stuffed with dace fish paste and *tobiko* are added for a soft finish. Surrounding these highlights are treasures of the sea: dried oysters, black moss, fish maw, and fried bean gluten. A row of 8-head abalone crowns the dish, bringing a luxurious depth to this sumptuous festive offering.

BOUNTIFUL LUNAR NEW YEAR SPECIALS FROM MIN JIANG DEMPSEY



Min Jiang Dempsey's Festive Treasures Takeaway 6-Course Menu

Min Jiang Dempsey Five Blessings Appetiser Platter 岷江登布西山五瑞迎禧拼盘

Takeaway/delivery: \$161.30 nett for 6 persons
Dine-in: \$148++ per person

A delectable opening to any Lunar New Year feast, this sumptuous platter showcases five exquisite delicacies, thoughtfully curated to offer a harmony of textures and flavours: *Stir-fried Seasonal Greens with Macadamia Nuts 夏果花开富贵*, *Shredded Chicken and Jellyfish with Sichuan Chilli 凉伴海蜇手撕鸡*, *Wok-fried Iberico Pork with Stem Lettuce 爆炒莴笋伊比利亚肉片*, *Crispy Soft Shell Crab with Pork Floss 肉松软壳蟹*, and *Deep-fried Prawn with Crispy Milk 酥炸奶沙虾球*.

Braised Pork Belly, Chicken Wing stuffed with Celtuce, Abalone and Sea Treasures in Pot 金凤抱翠鲍鱼海味煲

Takeaway/delivery: \$433.80 nett for 6 persons, includes pot

Dine-in: \$398++

Brimming with indulgence, this showstopping braised pot is a hearty centrepiece made for reunion feasts. The pork belly is slowly braised until luxuriously tender, while Chef Goh meticulously debones each chicken wing before stuffing it with prawn paste and celtuce. Presented in a charming retro style known as 龙穿凤翼 (*lóng chuān fèng yì* - 'dragon dressed in phoenix splendour'), these wings add a nostalgic touch to the ensemble. The pot is gently simmered for over three hours, allowing the rich flavours of 10-head Australian abalone, premium seafood, and a traditional Dong Po-style braise to meld into a deeply comforting harmony. Steeped in heritage and symbolic of abundance and togetherness, it is a dish made to gather loved ones around the table.

Double-boiled Whole Chicken Soup with Abalone, Fish Maw, Dried Scallop, Water Chestnut and Pork Tendon in Claypot 金玉满堂炖鸡汤

Takeaway/delivery: \$313.90 nett for 6 persons, includes pot

Dine-in: \$288++

A nourishing highlight of the season, this soup is lovingly prepared to showcase time-honoured culinary techniques. A whole chicken is painstakingly deboned to allow for an effortless and refined dining experience and presented in a rustic claypot. It is stuffed generously with water chestnuts, Australian abalone, premium fish maw, dried scallop, and pork tendon, and is double-boiled for over three hours to create a deep collagen-rich broth.

Min Jiang Dempsey Festive Treasures Takeaway 6-Course Menu 新春喜庆精选套餐

Takeaway/delivery: \$749.90 nett for 6 persons

Suitable for families looking to host a fuss-free yet indulgent reunion feast at home, this takeaway platter brings restaurant-quality dishes straight to the dining table with exceptional value. It includes the *Prosperity Crispy Salted Egg Yolk Fish Skin Yusheng 酥炸咸蛋鱼皮捞起*, followed by two standout new creations: the *Min Jiang Dempsey Five Blessings Appetiser Platter 岷江登布西山五瑞迎禧拼盘* and a luxurious *Braised Pork Belly, Chicken Wing stuffed with Celtuce, Abalone and Sea Treasures in Pot 金凤抱翠鲍鱼海味煲* — a hearty centrepiece brimming with rich flavours. The feast continues with *Deep-fried Sea Perch with Plum Sauce 金丝梅酱鲈鱼扒* and the fragrant *Claypot Reunion Rice 腊味沙煲饭* with Assorted Preserved Meat, before ending on a refreshing note with *Chilled Mango Sago with Pomelo 杨枝甘露*.

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 Dempsey 岷江登布西山** at (65) 6774 0122 / email: mjdempsey@goodwoodparkhotel.com
- **The Deli** at (65) 6730 1786 / email: deli@goodwoodparkhotel.com to place their takeaway orders for self-collection only.

Availability for all Lunar New Year specials is from 23 January to 3 March 2026. An advance order of five days is required for takeaways and the last pre-order date is on 27 February 2026. Online pre-orders open from **11 January 2026** via goodwoodparkfestive.oddle.me, available for delivery or self-collection.

FESTIVE GOODIES BACK BY POPULAR DEMAND

Available for takeaway at The Deli.

Goodwood 'Bak Kwa' 良木园肉干

\$68 nett, 600g | \$98 nett, 1kg

Satiate 'bak kwa' cravings with Goodwood Park Hotel's signature version of the savoury delight. Marinated in a proprietary blend of spices and grilled in-house to perfection, every slice promises tender and juicy meat with an irresistible smokiness and is conveniently sized for easy enjoyment.

Traditional Charcoal-Grilled Love Letters 传统木炭蛋卷

Takeaway/delivery: \$39.80 nett, per tin

Lovingly handcrafted from a treasured family recipe passed down for over eight decades, these delicate love letters are made with the finest ingredients like freshly grated coconut and patiently cooked over a gentle charcoal fire for hours using a classic iron mould press. Each bite is a taste of tradition meant to be shared and savoured.

Spicy Salted Egg Yolk Lotus Root Chips with Chicken Floss 鸡肉松辣金沙莲藕脆片

Takeaway/delivery: \$36.80 nett, per bottle

Delight in these irresistibly addictive lotus root chips – thin, crispy and generously sprinkled with savoury notes of salted egg yolk, and flavourful chicken floss that will leave one craving for more.

Traditional New Year Cookies and Chips

From \$32.80 nett per jar

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

Chilled D24 Durian 'Nian Gao' Roll (步步高升) D24 榴梿年糕卷

Takeaway/delivery: \$80 nett for two rolls from The Deli and Min Jiang

Dine-in: \$73.40++ at Min Jiang only

A returning favourite, Min Jiang brings back the absolute must-try Chilled D24 Durian 'Nian Gao' Roll. 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 'nian gao' sheet is then rolled with a blend of D24 durian purée and kaya, before coating with freshly grated coconut.

CARD PRIVILEGES FOR LUNAR NEW YEAR TAKEAWAYS

Discount	Period	Payment Mode
Online Exclusive Early Bird Discount Enjoy 30% off	Order online from 11 – 14 Jan , with collection from 23 Jan – 3 Mar .	Discount applicable with any online digital payment mode.
Early Bird Discount: Enjoy 20% off	Order from 23 Jan – 8 Feb (online or at The Deli), with collection from 23 Jan - 3 Mar <i>Online pre-order opens from 11 Jan</i>	Discount applicable when payment is made with Citibank, DBS/POSB, OCBC, UOB credit or debit cards.
Regular Discount: Enjoy 15% off	Order from 9 Feb - 3 Mar (online or at The Deli), with collection from 23 Jan - 3 Mar	

Not valid for Festive Takeaway Set Menus, Roasted Boneless Suckling Pig, Goodwood 'Bak Kwa', Ice Cream Tubs, 'Mao Shan Wang' products & Five Fortune Gourmet Bags.

LUNAR NEW YEAR SET MENUS FOR DINE-IN ONLY

Eight Prosperity Reunion Dinner Menu 八方财來

Available at Windsor Ballroom

Dine-in: \$188++ per person (minimum 6 persons per table)

Available on 16 February 2026 (Eve of CNY) for one seating: 6pm to 10pm

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 the Min Jiang culinary team. Highlights include the restaurant's signature *Roasted Silver Hill Irish Duck 焗江爱尔兰烤鸭* and *Slow-braised 6-Head Abalone with Sea Cucumber, Black Moss and Broccoli 发财六头鲍海参西兰花*.

Festive Menus

Indulge in an array of festive set menus and buffets at Min Jiang, Min Jiang Dempsey, Coffee Lounge and L'Espresso for a satisfying and abundant dining experience.

Restaurant	Menu	Details	Availability	Price
Min Jiang	Prosperous Harvest 盆满钵满	Seven-course menu	23 Jan to 3 Mar 2026	\$168++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	Seven-course menu	23 Jan to 3 Mar 2026	\$208++ per person, minimum 2 persons
	Joyful Abundance 欢乐丰盛	Six-course menu	23 Jan to 3 Mar 2026	\$1,288++ per table of 6 persons
	Great Blessings 四季平安	Six-course menu	23 Jan to 3 Mar 2026	\$1,498++ per table of 6 persons

	Double Happiness 洪福齐天	Six-course menu	23 Jan to 3 Mar 2026	\$1,988++ per table of 10 persons
	Flourishing Wealth 富贵荣华	Six-course menu	23 Jan to 3 Mar 2026	\$2,288++ per table of 10 persons
	Prosperity Treasures (Vegetarian) 金银满屋	Six-course menu	23 Jan to 3 Mar 2026	\$138++ per person, minimum 2 persons
Min Jiang Dempsey	Prosperous Harvest 盆满钵满	Six-course menu	23 Jan to 3 Mar 2026	\$168++ per person, minimum 2 persons
	Bountiful Bliss 幸福美满	Seven-course menu	23 Jan to 3 Mar 2026	\$208++ per person, minimum 4 persons
	Auspicious Prosperity 富贵吉祥	Eight-course menu	23 Jan to 3 Mar 2026	\$1,688++ per table of 6 persons \$1,988++ per table of 8 persons \$2,388++ per table of 10 persons
	Vegetarian Set	Six-course menu	23 Jan to 3 Mar 2026	\$138++ per person
L'Espresso	Lunar New Year English Afternoon Tea Buffet with Live Stations & Local Favourites 12pm – 2.30pm 3pm – 5.30pm		17, 18, 19 Feb 2026	\$88++ per adult \$52.80++ per child
Coffee Lounge	Lunar New Year Taiwan Porridge Set Menu with Festive Dessert Buffet		16, 17, 18, 19 Feb 2026	\$88++ for 2 persons \$168++ for 4 persons

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Prices stated are subject to 10% service charge and GST for dine-in, or indicated as 'nett' for takeaway (inclusive of GST). Digital images of food 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 – 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 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 Dempsey continues the tradition of serving some of the best Chinese specialties 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, who has been with the restaurant since its opening, serves a 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 Dempsey is the perfect setting for any occasion, and a destination for lovers of fine Chinese cuisine.

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
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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.