

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**

## **MID-AUTUMN GRANDEUR AT GOODWOOD PARK HOTEL**

13 August (3pm) to 21 September 2021

*Singapore, July 2021* – Mid-Autumn Festival is a significant occasion for families and loved ones to bond over convivial get-togethers to appreciate the brilliant full moon while enjoying delectable mooncakes. This year, Goodwood Park Hotel continues to herald the festive traditions with an impeccable range of Mid-Autumn delicacies, masterfully handcrafted by Hong Kong chefs in annual collaboration with the hotel's culinary team.



From left to right: Snowskin Combo, 2021 Mooncake Packaging and Limited Edition Deluxe Baked Mooncake Gift Packaging

From 13 August (3pm) to 21 September 2021, the grand dame celebrates the divine season with a splendid repertoire of new creations, enticing snowskin mooncakes and traditional baked mooncakes, all handmade without the use of preservatives. The 2021 collection introduces the new stunning **Tropicana** snowskin mooncake and a pair of baked pastries in endearing forms of baby birds, **Chicky Duo**.

This year, the ambrosian treats are presented in new elegantly designed boxes adorned with gold floral motifs, perfect as festive gifts of appreciation for friends and corporate associates. Elevate gifting with the **Limited Edition Deluxe Packaging** at a supplement of \$20 per set, available exclusively for baked mooncakes. The more lavish packaging showcases an auspicious gold and red design flourished with colourful intricate motifs.

For full ordering details, please refer to Page 5. Prices and discounts are available under the appendices on Page 6 and 7.

## New This Year

### Tropicana

Savour refreshing flavours with Goodwood Park Hotel's new creation – *Tropicana* snowskin mooncake. Drawing inspiration from tropical fruits, the new *Tropicana* features an alluring combination of coconut and passion fruit purée studded with dulcet morsels of pineapple cubes and coconut flakes. The sweet tangy filling is enveloped within an eye-catching variegated snowskin of orange and white.



### Chicky Duo



Another delightful new offer at this year's Mid-Autumn Festival is the adorable *Chicky Duo*. Set to charm the hearts of young and old, these deftly handcrafted snacks are shaped into adorable chicks by the dim sum chefs from Min Jiang. Enrobed in light buttery pastry skin, the baked treats are each filled with white lotus paste enriched with a quarter of golden salted egg yolk.

## Snowskin delights

The ***Premium Duo: 'Mao Shan Wang' and Black Thorn Durian*** snowskin mooncakes are back, by popular demand, to satiate the craving of all durian aficionados. The divine pair exudes distinctive flavours and decadence of the coveted durian varieties. The ***'Mao Shan Wang' Durian***, dressed in luxurious white snowskin, offers lovely bittersweet notes. The ***Black Thorn Durian***, clad in a distinguished black snowskin, is a must-try with its intense and bitter flavours.



'Mao Shan Wang' Durian Snowskin Mooncake

The **Cempedak** snowskin mooncake makes a grand return in this year's collection with a new coat of vibrant orange-hued on white snowskin, highlighting generous chunks of cempedak embedded in silky fruity purée.

Another returning favourite is the **Blue Pea Flower with White Lotus Paste and Melon Seeds** snowskin mooncake. Enrobed in a white snowskin with blue striations, the delectable snowskin mooncake highlights traditional flavours with its generous filling of white lotus paste and melon seeds.



From left to right: Cempedak Snowskin Mooncake and Blue Pea Flower with White Lotus Paste and Melon Seeds Snowskin mooncake

Relish the tantalising quartet of flavours in the hotel's well-loved fruit-based **Snowskin Combo**. Each box offers one piece each of *Tropicana*, *Mango with Pomelo*, *Cempedak*, and *D24 Durian* snowskin mooncakes – the perfect gift for loved ones who enjoy variety.

## Quintessential baked favourites

Traditional baked mooncakes are not to be missed during any Mid-Autumn celebration.

Reconnect with the warm tradition of festivities with seven perennial favourites:

- **White Lotus Seed Paste with Melon Seeds (new!)**
- **Lotus Seed Paste with Double Yolk**
- **White Lotus Seed Paste with Single Yolk**
- **White Lotus Seed Paste with Double Yolk**
- **White Lotus Seed Paste with Four Yolks (new!)**
- **Assorted Nuts with Ham ('Kum Toy')**
- **Traditional Piglet Biscuit**

Available in a set of four, the **Baked Combo** includes one piece each of *White Lotus Seed Paste with Melon Seeds*, *White Lotus Seed Paste with Single Yolk*, *Lotus Seed Paste with Double Yolk*, and *Assorted Nuts with Ham ('Kum Toy')* baked mooncakes.



The traditional **Assorted Nuts with Ham ('Kum Toy')** baked mooncake is the exemplar of age-old mooncake craft and recipe. Set within its baked golden-brown pastry skin is a sweet and savoury filling packed with plethora of nuts and seeds; such as melon seed, almond, sesame, walnut, cashew nut, and 'jin hua' ham, house roasted 'char siew', and candied winter melon. The lavish array of ingredients adds texture to every bite of this time-honoured delicacy.



From left to right: Assorted Nuts with Ham ('Kum Toy') and Baked Combo

A nostalgic treat for many, the **Traditional Piglet Biscuit** is filled with lotus seed paste and presented within a traditional woven basket.

## **Details at a glance**

### **Availability**

- From 13 August (3pm) to 21 September 2021
- The last pre-order date is 16 September 2021, 5pm.
- Direct purchases and self-pick-up of mooncakes at The Deli

### **Festive Online Shop**

Mooncakes are available for pre-orders on <https://goodwoodparkfestive.oddle.me> for delivery and self-pick-up from 13 August to 21 September 2021.

### **Terms & Conditions:**

- Prices stated are inclusive of prevailing government tax.
- 5 days' advance notice is required for pre-orders.
- Minimum online order of \$100 nett is required for self-pick-up or deliveries, with a delivery fee of \$20 nett to one location (except Jurong Island).
- Free delivery to one location (except Jurong Island) for online orders of \$800 nett and above.
- Some items may contain or have come in contact with allergens. Guests may check directly with Goodwood Park Hotel staff for assistance.

**Guests can also contact Goodwood Park Hotel directly to order for self-pick-up. Delivery is only available for orders placed through the Festive Online Shop.**

### **Mooncake Call Centre**

- Call:
  - o General enquiries: (65) 6730 1868
  - o Corporate enquiries: (65) 6730 1867
- Operating hours
  - o 9am to 7pm (Mondays to Fridays)
  - o 9am to 1pm (Saturdays, Sundays, and public holidays)

### **Via Email**

- Order form is available at the hotel or at [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)
- Email to: [mooncake@goodwoodparkhotel.com](mailto:mooncake@goodwoodparkhotel.com)

### **Terms and Conditions:**

- 5 days advance order is required from order date for collection.
- Minimum order of 5 boxes of 4pcs is required for self-pick-up pre-orders through The Deli or Mooncake Call Centre.

## APPENDIX A – Mooncake Price List 2021

Items		2 pcs	4 pcs
<b>BAKED SELECTION 烘皮月饼</b>			
1	New White Lotus Seed Paste with Melon Seeds 瓜仁白莲蓉	\$43	\$70
2	Popular Lotus Seed Paste with Double Yolk 双黄莲蓉	\$48	\$78
3	Popular White Lotus Seed Paste with Single Yolk 单黄白莲蓉	\$48	\$78
4	Popular White Lotus Seed Paste with Double Yolk 双黄白莲蓉	\$52	\$82
5	New White Lotus Seed Paste with Four Yolks 四黄白莲蓉	\$56	\$88
6	Assorted Nuts with Ham ('Kum Toy') 良木园金腿	\$56	\$88
7	Popular Baked Combo (1 pc each – White Lotus Seed Paste with Melon Seeds, White Lotus Seed Paste with Single Yolk, Lotus Seed Paste with Double Yolk, Assorted Nuts with Ham ('Kum Toy')) 传统组合	-	\$76.80
8	New Chicky Duo (baby bird-shaped treats filled with white lotus seed paste and yolk) 雏鸟双喜	\$13.80	-
9	Traditional Piglet Biscuit (filled with lotus seed paste) 猪仔饼	\$9.80/pc	
<b>SNOWSKIN SELECTION 冰皮月饼</b>			
1	New Tropicana 冰皮凤梨百香果椰丝	\$42	\$65
2	Popular Mango with Pomelo 冰皮杨枝甘露	\$42	\$65
3	Popular Cempedak 冰皮金蜜	\$46	\$73
4	Signature D24 Durian 冰皮D24榴梿	\$52	\$80
5	Popular Snowskin Combo (1 pc each – Tropicana, Mango with Pomelo, Cempedak, D24 Durian) 冰皮组合	-	\$72
6	Popular Blue Pea Flower with White Lotus Seed Paste and Melon Seeds 冰皮蝶豆花瓜仁白莲蓉	\$50	\$74.80
7	Signature 'Mao Shan Wang' Durian 冰皮猫山王榴梿	\$63	\$98
8	Popular Black Thorn Durian 冰皮黑刺榴梿	\$76	\$120
9	Popular Premium Duo: Black Thorn and 'Mao Shan Wang' Durian 冰皮黑白精选	\$70	\$110

- Minimum 5 boxes of 4 pieces required for pre-orders through The Deli and Mooncake Call Centre. Minimum \$100 purchase for online orders. Terms and conditions apply, and differ for online orders.  
- All takeaway prices quoted above are inclusive of prevailing government tax.

## APPENDIX B – Discounts

Discount Type	Duration	Details	Remarks
<p><b>Early Bird Offer</b></p> <p><i>Available for direct purchase with the Hotel and via Festive Online Shop</i></p>	13 to 25 August 2021	25% off with a minimum purchase of 2 boxes	<ul style="list-style-type: none"> <li>Valid for 2pc and 4pc boxes of mooncakes and in multiples of 4pcs for Piglet Biscuit, except for 'Mao Shan Wang', Black Thorn, Premium Duo Mooncakes, Chicky Duo and Deluxe Baked Mooncake Packaging.</li> <li>Also available for walk-in purchases with immediate collection at The Deli, subject to stock availability.</li> <li>Pre-orders for self-pick-up or delivery available through the Festive Online Shop. Orders must be collected by 25 August 2021.</li> </ul>
<p><b>Card Privileges (Citi, DBS/POSB, HSBC, UOB Cards)</b></p> <p><i>Only available at The Deli and via Festive Online Shop</i></p>	13 August to 21 September 2021	15% off mooncakes	<ul style="list-style-type: none"> <li>Payment must be made with credit or debit cards, except for HSBC (only credit cards).</li> <li>Not valid for Deluxe Baked Mooncake Packaging.</li> <li>Also available for walk-in purchases with immediate collection at The Deli, subject to stock availability.</li> <li>Pre-orders for self-pick-up or delivery available through the Festive Online Shop.</li> </ul>

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#### **GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

<b>Address</b>	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
<b>Mainline</b>	(65) 6737 7411
<b>Website</b>	<a href="http://www.goodwoodparkhotel.com">www.goodwoodparkhotel.com</a>
<b>Facebook</b>	<a href="https://facebook.com/GoodwoodParkHotel">facebook.com/GoodwoodParkHotel</a>
<b>Instagram</b>	<a href="https://@goodwoodparkhotelsg">@goodwoodparkhotelsg</a>
<b>Hashtag</b>	#goodwoodparkhotel
<b>LinkedIn</b>	<a href="http://www.linkedin.com/company/goodwood-park-hotel">www.linkedin.com/company/goodwood-park-hotel</a>

#### **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, 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.