

**MEDIA ADVISORY
FOR IMMEDIATE RELEASE**

GOODWOOD PARK HOTEL PRESENTS FOUR NEW GLUTINOUS RICE DUMPLINGS

*Handmade by Min Jiang's Dim Sum chefs and perfect for Dragon Boat Festival
celebrations
9 May to 3 June 2022*



L-R Classic Hokkien-style Dumpling; Hong Kong-style Dumpling with Homemade Soya Sauce; Laksa Dumpling with Sambal Chilli; Bak Kut Teh Dumpling

Singapore, May 2022 – This year, the distinguished heritage hotel, and an icon amid Singapore's vibrant cityscape is delighted to present four new delicious 'zong zi' 粽子 or 'bak zhang' (glutinous rice dumplings) to usher in the annual Dragon Boat Festival.

Handcrafted by the Dim Sum chefs of the hotel's Cantonese and Sichuan restaurant Min Jiang 岷江, the **Laksa Dumpling with Sambal Chilli**, **Bak Kut Teh Dumpling**, **Classic Hokkien-style Dumpling** and **Hong Kong-style Dumpling with Homemade Soya Sauce** will be exclusively available for takeaway from The Deli with a 5-day advance pre-order. Pre-orders can be placed at The Deli (for self-collection only) or via [The Deli Online Shop](#) (delivery or self-collection), from 9 May to 3 June 2022.

Hotel Gourmet Cardmembers will receive one complimentary dumpling (Laksa, Bak Kut Teh or Classic Hokkien-style Dumpling) with every ten dumplings purchased. Guests may call The Deli at 6730 1786 or visit <https://www.goodwoodparkhotel.com/promotions/dumplings-2022> for more information.

Laksa Dumpling with Sambal Chilli 叻沙粽 **\$32 nett for 2 pieces**

Made with a traditional spice mix of chillies, lemongrass and laksa leaves, along with shredded chicken and sakura ebi, this rice dumpling is packed with flavours of a local favourite. It is best enjoyed with the homemade sambal chilli.





Bak Kut Teh Dumpling 肉骨茶粽
\$38 nett for 2 pieces

Inspired by the popular dish at the hotel's Coffee Lounge, this dumpling version is similarly subtly peppery and full of flavour, thanks to the use of whole peppercorns, shiitake mushrooms, fried garlic and Chinese herbs while cooking the pork belly.

Classic Hokkien-style Dumpling 传统福建粽
\$30 nett for 2 pieces

An evergreen favourite made with succulent pork belly, shiitake mushrooms, chestnuts, dried shrimps, shallots and salted egg yolk.



Hong Kong-style Dumpling with Homemade Soya Sauce 港式裹蒸粽
\$38 nett for 1 piece

This hefty rectangular parcel is chockfull of ingredients such as roasted pork, roasted duck, shiitake mushrooms, chestnuts, dried scallops, mung beans and lotus seeds. The accompanying homemade soya sauce is a delicious mix of soya sauce, dark soya sauce, onions, spring onions, and ginger.

**Note: All information is correct at time of release. High res visuals are available upon request.*

For media enquiries and assistance, please contact:

Sixth Sense PR

Chantel Chua, PR Associate

Tel: 6423 0096

Email: chantel@sixthsense.com.sg

Noelle Tan, Consultant

Tel: 6423 0096

Email: noelle@sixthsense.com.sg

Goodwood Park Hotel

Justina Loh, Director of Marketing Communications

Tel: 6730 1715

Email: justina.loh@goodwoodparkhotel.com

Stella Chiang, Assistant Marketing Communications Manager

Tel: 6730 1885

Email: stella.chiang@goodwoodparkhotel.com

Sean Soh, Marketing Communications Executive

Tel: 6730 1830

Email: sean.soh@goodwoodparkhotel.com

FACT SHEET

- Promotion Dragon Boat Festival Dumpling Promotion at Goodwood Park Hotel
- Duration 9 May to 3 June 2022
- Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
- Order hotline (65) 6730 1786
- Order email deli@goodwoodparkhotel.com
- Order website (recommended) <http://thedeligoodwoodparkhotel.oddle.me>
- The Deli opening hours 11am to 7pm daily

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. 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.