

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

A HAIRY CRAB FEAST AT MIN JIANG & MIN JIANG AT DEMPSEY!
*Indulge in decadent renditions of the prized delicacy
12 October to 30 November 2022*



Steamed Hairy Crab

Singapore, September – This autumn, the highly coveted Hairy Crabs make a comeback this season at **Goodwood Park Hotel's** Min Jiang and Min Jiang at Dempsey. Lauded for its succulent meat and decadently rich roe, this pristine crustacean is presented in a myriad of ways across stellar set menus and à la carte options exclusively available from 12 October to 30 November 2022, or while seasonal stocks last.

Hairy Crab connoisseurs will be able to satisfy their cravings by indulging in two **NEW** must-have dishes – *Braised Hairy Crabmeat and Roe with Crystal Noodles* at Min Jiang; and *Crispy-fried Hairy Crabmeat with Prawn Ball* at Min Jiang at Dempsey, alongside returning favourites such as *Steamed 'Xiao Long Bao' with Hairy Crabmeat*; *Steamed Hairy Crab*; *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*; *Homemade Tofu with Hairy Crabmeat, Assorted Mushrooms and Seasonal Greens*; *Baked Hairy Crabmeat in Mushroom*; and *Rice Crisp with Hairy Crabmeat and Egg White*. To complete the experience, a slew of dishes that complement the prized delicacy will also be available.

Guests may place their online orders for delivery or self-collection at <https://goodwoodparkhotel.oddle.me> or <https://minjiangdempsey.oddle.me> for selected dishes from Min Jiang and Min Jiang at Dempsey respectively. Alternatively, guests may contact **Min Jiang 岷江** at (65) 6730 1704 / email: min_jiang@goodwoodparkhotel.com, **Min Jiang at Dempsey 岷江在登布西山** at (65) 6774 0122 / email: mjdempsey@goodwoodparkhotel.com.

HAIRY CRAB SPECIALS AT MIN JIANG

Available for both lunch and dinner

The 'Hairy Crab Bliss' Set Menu 幸福蟹逅

Available for dine-in, \$168++ per person (min 2. persons)

Relish in this six-course menu which features the perennial favourite *Steamed Hairy Crab* complete with a mouth-watering appetiser platter comprising *Chilled Shelled Prawn with Mango Salsa*, *U.S. Pork Loin with Coffee Sauce* and *Steamed Phoenix Prawn 'Siew Mai'*; *Braised Fish Maw Soup with Crabmeat*; *Steamed Sea Perch Fillet with Bean Crumbs* and *Fried Rice with Baby Abalones and Crabmeat*.

The 'Hairy Crab Indulgence' Set Menu 纵横四海

Available for dine-in, \$188++ per person (min 2. persons)

This set menu is the epitome of an epicurean feast, highlighting the *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* accompanied by a platter of *Crispy Shelled Prawn with Wasabi Dressing*, *Chicken with Sesame in Sichuan Style* and *U.S. Pork Loin with Coffee Sauce*; comforting *Braised Fish Maw with Crabmeat and Bamboo Pith in Golden Superior Stock*; *Deep-fried Sea Perch Fillet with Spicy Kumquat Sauce and Lychee*; as well as *Braised Sea Cucumber, Ham, Bean Gluten with Spinach and Whole Garlic* for a tantalising burst of flavours.

À La Carte Dishes (for dine-in)

Choose from an enticing range such as the *Hairy Crab Trio Platter* comprising of *Steamed 'Xiao Long Bao' with Hairy Crabmeat*, *Chilled Shelled Prawn with Mango Salsa* and *Marinated Jellyfish* (\$38++ per person). New to the line-up is the luscious *Braised Hairy Crabmeat and Roe with Crystal Noodles* (\$98++ each) while returning favourites include the quintessential *Steamed Hairy Crab* (\$98++ each) and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (\$98++ each).

À La Carte Dishes (for takeaway)

For an impressive addition to the dinner spread, the *Steamed Hairy Crab served in Bamboo Basket* (\$228+ for 2 pcs) and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (\$228+ for 2 pcs) can also be ordered for takeaway to enjoy with loved ones via <https://goodwoodparkhotel.oddle.me>

Menu is subject to seasonal availability, while stocks last.

HAIRY CRAB SPECIALS AT MIN JIANG AT DEMPSEY

Available for both lunch and dinner

The 'Hairy Crab Joy' Set Menu 欢乐蟹遇

Available for dine-in, \$168++ per person (min 2. persons)

Revel in a spread of hairy crab dishes as this set menu is curated to bring out the best of this autumn delight. To start, the *Min Jiang Trio Platter* offers a sampling portion of three renditions of hairy crab – *Baked Hairy Crabmeat in Mushroom*, *Crispy-fried Hairy Crabmeat with Prawn Ball* and *Rice Crisp with Hairy Crabmeat and Egg White*. Enjoy a nourishing bowl of *Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower* before digging into the star of the meal – *Steamed Hairy Crab with Ginger Rice Wine* followed by signatures such as *Steamed Sea Perch Fillet with Black Fungus and Golden Mushrooms in Superior Soya Sauce*, *Fried Rice with Crispy Silver Fish* and *Assorted Seafood* and a delightful *Chilled Mango Sago with Pomelo and Ice Cream* to end off the meal on a sweet note.

The 'Hairy Crab Supreme' Set Menu 至高无蟹

Available for dine-in, \$188++ per person (min 2. persons)

For an even more lavish display of hairy crab specialities, diners may opt for the 'Hairy Crab Supreme' Set Menu where they will get to savour the signature *Steamed Hairy Crab with Ginger Rice Wine* in addition to the *Min Jiang Trio Platter* and other exquisite creations like *Braised Shredded Fish Maw with Sea Treasures Soup*, *Braised Pork in Wuxi Style* and *Stewed Noodles with King Prawn and Seasonal Greens* before rounding up with a nutritious bowl of chilled *Peach Resin with Pear and Snow Lotus Seeds*.

À La Carte Dishes (for dine-in)

The à la carte hairy crab dishes at Min Jiang at Dempsey are no less spectacular – boasting dine-in specials such as *Homemade Tofu with Hairy Crabmeat, Assorted Mushrooms and Seasonal Greens* (\$58++ per order) and *Crispy-fried Hairy Crabmeat with Prawn Ball* (\$38++ per order).

À La Carte Dishes (for takeaway)

For feasting pleasures in the comfort of home, the *Steamed Hairy Crab with Ginger Rice Wine served in Bamboo Basket* (\$228+ for 2 pcs) and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (\$228+ for 2 pcs) are available for takeaway via <https://minjiangdempsey.oddle.me>.

Menu is subject to seasonal availability, while stocks last.

ANNEX – HAIRY CRAB DELIGHTS AT MIN JIANG & MIN JIANG AT DEMPSEY

Restaurant	Menu	Details	Availability	Price
Min Jiang	The 'Hairy Crab Bliss' 幸福蟹逅	Six-course menu	12 Oct to 30 Nov	\$168++ per person, minimum 2 persons
	The 'Hairy Crab Indulgence' 纵横四海	Six-course menu	12 Oct to 30 Nov	\$188++ per person, minimum 2 persons
	Hairy Crab Trio Platter 大闸蟹拼盘	Steamed 'Xiao Long Bao' with Hairy Crabmeat, Chilled Shelled Prawn with Mango Salsa, Marinated Jellyfish 大闸蟹粉小笼包, 香芒 莎莎虾球, 海蜇花	12 Oct to 30 Nov	\$38++ per person
	Steamed Hairy Crab 清蒸大闸蟹	For à la carte dine-in	12 Oct to 30 Nov	\$98++ each
	Braised Hairy Crabmeat and Roe with Crystal Noodle 大闸蟹粉金蒜焗粉皮	For à la carte dine-in	12 Oct to 30 Nov	\$98++ each
	Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket 笼仔蒸糯米大闸蟹	For à la carte dine-In / takeaway	12 Oct to 30 Nov	Dine-in: \$98++ each Takeaway via online

				shop: \$228+
	Steamed Hairy Crab served in Bamboo Basket 笼仔清蒸大闸蟹	For à la carte takeaway only	12 Oct to 30 Nov	\$228+ (2pcs) via online shop
Min Jiang at Dempsey	The 'Hairy Crab Joy' 欢乐蟹遇	Six-course menu	12 Oct to 30 Nov	\$168++ per person, minimum 2 persons
	The 'Hairy Crab Supreme' 至高无蟹	Six-course menu	12 Oct to 30 Nov	\$188++ per person, minimum 2 persons
	Steamed Hairy Crab with Ginger Rice Wine 姜米酒蒸大闸蟹	For à la carte dine-In	12 Oct to 30 Nov	\$98++ each
	Homemade Tofu with Hairy Crabmeat, Assorted Mushrooms and Seasonal Greens 大闸蟹粉扒豆腐	For à la carte dine-In	12 Oct to 30 Nov	\$58++ per order
	Crispy-fried Hairy Crabmeat with Prawn Ball 酥脆蟹粉虾丸	For à la carte dine-In	12 Oct to 30 Nov	\$38++ per order
	Steamed Hairy Crab with Ginger Rice Wine served in Bamboo Basket 笼仔姜米酒蒸大闸蟹	For à la carte takeaway only	12 Oct to 30 Nov	\$228+ (2pcs) via online shop
	Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket 笼仔蒸糯米大闸蟹	For à la carte takeaway only	12 Oct to 30 Nov	\$228+ (2pcs) via online shop

CARD PRIVILEGES

Goodwood Park Hotel Gourmet cardmembers, Maybank and Citibank cardmembers will enjoy 10% off every hairy crab à la carte menu order with a complimentary glass of house red or white wine. *Other T&Cs apply.*

Note: Prices stated are subject to 10% service charge and prevailing government taxes for dine-in, or subject to prevailing government taxes for takeaway. Digital images of food and interior, as well as full menus are available upon request. All information is correct at time of release.

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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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.

FACT SHEET - MIN JIANG AT 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 at Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmands. 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.