

**MEDIA RELEASE
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Hairy Crab Season Returns to Min Jiang and Min Jiang at Dempsey



Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket

Singapore, October – As the highly anticipated Hairy Crab season approaches, fans will be able to satisfy all cravings for this pristine crustacean. This prized delicacy, known for its luxuriously buttery gold-hued roe, will be available from 15 October to 30 November 2023 at Goodwood Park Hotel’s Min Jiang and Min Jiang at Dempsey. Both restaurants will offer a la carte and set menu options.

Making its debut at Min Jiang is the *Sautéed Hairy Crabmeat and Roe with Egg White and Peruvian White Asparagus* alongside returning favourites like *Steamed Hairy Crab* and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*. At Min Jiang at Dempsey, diners may look forward to all-new a la carte dishes such as *Hairy Crabmeat with Seafood Soup in Pomegranate Egg White Parcel* and *Hairy Crabmeat with Homemade Tofu and Deep-fried Soft-Shell Crab* in addition to the *Steamed Hairy Crab with Ginger Rice Wine* that is back by popular demand.

For reservations, guests may visit <https://www.tablecheck.com/en/shops/goodwood-park-hotel-min-jiang/reserve> or contact (65) 6730 1704 / email: min_jiang@goodwoodparkhotel.com for **Min Jiang 岷江**, and <https://www.tablecheck.com/en/shops/goodwood-park-hotel-min-jiang-dempsey/reserve> or contact (65) 6774 0122 / email: mjdempsey@goodwoodparkhotel.com for **Min Jiang at Dempsey 岷江在登布西山**.

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)

Savour this lavish six-course menu that features the crowd-favourite *Steamed Hairy Crab*, accompanied by an appetiser platter of *Deep-fried Prawn with Mentaiko Sauce*, *Crispy Roasted Pork Belly*, *Chicken with Sesame in Sichuan Style*; *Min Jiang Hot and Sour Soup with Prawn Dumpling*; *Steamed Fillet of Sea Perch with Wild Fungus*; *Fried Rice with Chicken, Sakura Ebi and XO Chilli Sauce*; and *Black Sesame Glutinous Rice Dumpling in Ginger Tea accompanied with Sichuan Red Bean Pancake*.

The 'Hairy Crab Indulgence' Set Menu 纵横四海

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

This set menu seeks to captivate even the most discerning palate, with highlights like *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*, coupled with other satisfying dishes such as the appetiser trio of *Steamed 'Xiao Long Bao' with Hairy Crabmeat*, *Deep-fried Prawn coated with Creamy Lemon Sauce* and *Honey-Grilled Chicken 'Char Siew' Skewer*; *Braised Fish Maw Soup with Crabmeat*; *Steamed Sea Perch Fillet with Soya Bean Crumbs*; *Braised Spare Rib in Chef's Blended Sauce*; and *Black Sesame Glutinous Rice Dumpling in Ginger Tea accompanied with Sichuan Red Bean Pancake*.

À La Carte Dishes (for dine-in)

Choose from a slew of mouth-watering dishes such as the new *Hairy Crab Trio Platter* (\$38++ per person), comprising *Steamed 'Xiao Long Bao' with Hairy Crabmeat*, *Deep-fried Prawn coated with Creamy Lemon Sauce* and *Honey-Grilled Chicken 'Char Siew' Skewer*; *Sautéed Hairy Crabmeat and Roe with Egg White and Peruvian White Asparagus* (\$108++); and popular picks such as *Steamed Hairy Crab* (\$108++) and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (\$108++) at Min Jiang.

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)

To start, the *Min Jiang Trio Platter* presents a trio of appetising delights – *Marinated Jellyfish*; *Crispy-fried Hairy Crabmeat with Shrimp Roll*; and *Rice Crisp with Hairy Crabmeat in Egg White*. Then, a comforting bowl of *Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower* awaits, followed by the *Steamed Hairy Crab with Ginger Rice Wine*; *Pan-fried Hokkaido Scallop with Chilli Sauce*; *Fried Rice with Crispy Silver Fish and Assorted Seafood*. To end, a refreshing *Chilled Blue Pea Lemongrass Jelly with Lime Sorbet and Malay Cake with Salted Egg Custard* await.

The 'Hairy Crab Supreme' Set Menu 至高无蟹

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

For an indulgent experience, diners may opt for this menu that features the signature *Steamed Hairy Crab with Ginger Rice Wine* with the *Min Jiang Trio Platter*, consisting of *Marinated Jellyfish*, *Crispy-fried Hairy Crabmeat with Shrimp Roll* and *Rice Crisp with Hairy Crabmeat in Egg White*, and other exquisite creations like *Assorted Seafood Soup*, *Bamboo Pith and Mushrooms in Golden Broth*; *Soya Sauce Baked Chicken with Asparagus*; *Stewed Noodles and King Prawn with Seasonal Greens*, before concluding on a sweet note with a bowl of *Chilled Peach Gum with Pear and Snow Lotus Seeds*.

À La Carte Dishes (for dine-in)

Dine-in specials include the *Braised Hairy Crabmeat with Pumpkin and Seasonal Greens* (\$26++ per order), *Hairy Crabmeat with Homemade Tofu and Deep-fried Soft-Shell Crab* (\$32++ per order), *Hairy Crabmeat*

with Seafood Soup in Pomegranate Egg White Parcel (\$42++ per order) and the classic dish *Steamed Hairy Crab with Ginger Rice Wine* (\$108++ per order).

Menu is subject to seasonal availability, while stocks last.

Hotel Gourmet Cardmembers and Citibank credit/debit cardholders can also enjoy 10% off every hairy crab a la carte order. Terms and conditions apply.

Please find high-res images [here](#).

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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.