



MICHELIN 2025

MICHELIN Guide-list Min Jiang Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmands. Set amidst the lush greens of Dempsey Hill, this is the second independent restaurant that Goodwood Park Hotel fully manages off-site.

Helming Min Jiang Dempsey is Master Chef Goh Chee Kong, who was also the head chef at Min Jiang at One-North in Rochester Park since its establishment in 2006. He has more than 30 years of culinary experience and has honed his skills in several Chinese restaurants prior to joining Goodwood Park Hotel in 2000. Many of Master Chef Goh's creative dishes are expertly executed with modern finesse and have received rave reviews from guests, garnering many awards and accolades for the restaurant through the years.

Featuring contemporary Sichuan and Cantonese fare, the house specialities include the authentic Beijing Duck prepared according to an ancient Chinese recipe, the exquisitely prepared dim sums as well as roast meats.

PROSPEROUS HARVEST

(23 Jan to 3 Mar 2026) 鸿运福禄寿捞起 (三文鱼、鲍鱼、龙虾捞起)
Prosperity Salmon, Abalone and Lobster 'Yu Sheng'

前程万里 (六头鲜鲍虫草花干贝炖鸡汤)
Double-boiled Chicken Soup, 6-Head Abalone
with Dried Scallops and Cordyceps Flower

年年有余 (家乡蒸鲈鱼扒)
Steamed Sea Perch Fillet with Black Fungus
and Golden Mushrooms in Superior Soya Sauce

恭贺新喜 (山楂酱爆一支骨)
Baked Pork Rib with Hawthorn Sauce

龙马精神 (开边龙虾松茹捞面)
Stewed Noodles & 'Shimeji' Mushrooms with Half Lobster

金碧辉煌 (杨枝雪糕)
Chilled Mango Sago with Pomelo and Ice Cream

\$168⁺⁺ PER PERSON
(MIN. 2 PERSONS)

BOUNTIFUL BLISS

(23 Jan to 3 Mar 2026) 鸿运福禄寿捞起 (三文鱼、鲍鱼、龙虾捞起)
Prosperity Salmon, Abalone and Lobster 'Yu Sheng'

连岁有盈余 (岷江三拼盘)
Min Jiang Trio Platter
Pan-fried Scallops filled with Shrimp Mousse
Shredded Chicken and Jellyfish with Sichuan Chilli
Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

如意吉祥 (金汤蟹肉扒燕盏)
Braised Bird's Nest with Crabmeat in Golden Broth

满堂皆喜庆 (香酥爱尔兰鸭)
Crispy Silver Hill Duck served with Homemade Crêpes

风生水起 (蚝皇六头鲜鲍干竹笙酿金菇)
Braised 6-Head Abalone & Bamboo Pith, Golden Mushrooms
With Seasonal Greens in Dried Scallops Sauce

嘻哈大欢笑 (XO酱煎虾皇捞面)
Stewed Noodles with King Prawns in XO Chilli Sauce

金彩团圆 (红莲雪蛤桃胶)
Chilled Hasma with Peach Resin and Lotus Seeds

\$208⁺⁺ PER PERSON
(MIN. 4 PERSONS)

富贵吉祥

AUSPICIOUS PROSPERITY

(23 Jan to 3 Mar 2026) 鸿运福禄寿捞起 (三文鱼、鲍鱼、龙虾捞起)
Prosperity Salmon, Abalone and Lobster 'Yu Sheng'

岷江登布西山五瑞迎禧拼盘

Five Blessings Appetiser Platter

- Crispy Soft Shell Crab with Pork Floss
- Stir-fried Seasonal Greens with Macadamia Nuts
- Shredded Chicken and Jellyfish with Sichuan Chilli
- Wok-fried Ibérico Pork with Stem Lettuce
- Deep-fried Prawn with Crispy Milk

如意吉祥 (金汤蟹肉扒燕盏)

Braised Bird's Nest with Crabmeat in Golden Broth

金鸭迎新春 (古法木材烤北京鸭)

Legendary Wood-fired Beijing Duck served with Homemade Crêpes

如鱼得水 (多宝鱼二味)

Turbot Fish Served in Two Styles

- Deep-fried with Almond Flakes and Breadcrumbs
- Stir-fried with Seasonal Vegetables, Hon Shimeji Mushrooms and Truffle Oil

双星报喜 (小米南非鲍扣鳗鱼肚伴田园菜)

Braised African 5-Head Abalone, Eel Fish Maw with Millets and Seasonal Greens

嘻哈大欢笑 (上汤虾皇日本面线)

Wok-fried King Prawns with Japanese 'Mee Sua'

金碧辉煌 (杨枝雪糕伴酥炸年糕)

Deep-fried 'Nian Gao' accompanied with Chilled Mango Sago with Pomelo and Vanilla Ice Cream

\$1,688⁺⁺

PER TABLE OF 6 PERSONS

\$1,988⁺⁺

PER TABLE OF 8 PERSONS

\$2,388⁺⁺

PER TABLE OF 10 PERSONS

素食套餐

VEGETARIAN SET MENU

(23 Jan to 3 Mar 2026) 岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Lotus Root with Vegetable Salad
- Crispy Mock Peking Duck served with Pancakes
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Pith

素鲍玉时蔬

Braised Whole Vegetarian Abalone with Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish in Sweet and Sour Sauce

良田蔬菜粒炒饭

Vegetarian Fried Rice with Minced Vegetables

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

\$138⁺⁺ PER PERSON

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古法木材烤北京鸭
Legendary Wood-fired
Beijing Duck served with
Homemade Crepes

THE LEGEND OF BEIJING DUCK

Beijing Duck – a much loved delicacy from generations past and now – is one of the house specialities at Min Jiang Dempsey.

Prepared meticulously by chefs from China according to an ancient recipe, fresh quality ducks are skilfully roasted to a perfect golden hue over fragrant apple wood in a wood-fired oven. Your dining experience is then further enhanced with the chefs carving the aromatic, piping hot duck tableside.

Roasting time of approx. 45mins – 1hr per duck. One-day advance order is recommended.

A LESSON IN THE TRADITIONAL WAYS OF EATING BEIJING DUCK

Over time, chefs and gourmards have popularised a variety of ways to enjoy the traditional Beijing Duck, typically presented in two servings.

FIRST SERVING

1 Dip crispy duck skin in fine granulated sugar

More than a hundred years ago, wealthy women would prefer the contrast in taste and texture of the crisp duck skin with sugar granules in comparison to leek and garlic. Since then, famous roast duck restaurants in Beijing will always provide a small dish of sugar whenever women are dining.

2 Sweet sauce with sliced leek and cucumbers

Spread the sweet sauce on the wheat pancakes and add the sliced roast duck, leek and cucumbers before wrapping them. This is the most popular serving option in the local Chinese restaurants.

3 Garlic paste with radish and Tientsin cabbage

A common practice in the old days was to roll the mashed garlic, sweet sauce, sliced radish, Tientsin cabbage and pieces of roast duck into the wheat pancakes. The spicy flavour of the mashed garlic eliminates the oily after-taste and creates a unique flavour that many people have come to love.

SECOND SERVING

Savour the duck to its fullest with the balance of the duck meat prepared in a second dish that is equally pleasing to the palate. Take your pick from one of these:

- Stir-fried shredded duck with black pepper
- Stir-fried shredded duck with ginger and spring onions
- Spicy minced duck with lettuce wrap
- Salted vegetable soup with duck and tofu

\$138.00 FOR A WHOLE DUCK

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花开富贵捞起
Blossoming Prosperity 'Lo Hei'
(Lobster, abalone and raw salmon)

发财鱼生

PROSPERITY 'YU SHENG'

	PER ORDER
花开富贵捞起 Blossoming Prosperity 'Lo Hei' (Lobster, abalone and raw salmon)	\$288.00 (L)
鲍鱼捞起 Abalone 'Yu Sheng'	\$120.00 (S) \$180.00 (L)
龙虾捞起 Lobster 'Yu Sheng'	\$128.00 (S) \$188.00 (L)
酥炸咸蛋鱼皮捞起 Crispy Salted Egg Yolk Fish Skin 'Yu Sheng'	\$99.80 (S) \$139.80 (L)
三文鱼捞起 Salmon Fillet 'Yu Sheng'	\$99.80 (S) \$139.80 (L)
健康素捞起 Vegetarian 'Yu Sheng'	\$88.00 (L)

ADDITIONAL ORDER

	PER PLATE
鲍鱼 Abalone	\$48.00
龙虾 Lobster	\$88.00
酥炸咸蛋鱼皮 Crispy Salted Egg Yolk Fish Skin	\$38.00
三文鱼 Salmon Fillet	\$48.00

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厨师拼盘
Chef Goh's
Appetiser Platter

前菜小吃

APPETISERS

PER ORDER

厨师拼盘

Chef Goh's Appetiser Platter

- Wok-tossed Lobster Medallion coated with Creamy Salted Egg Yolk
- Sliced Pork with Marinated Shredded Papaya and Black Garlic
- Steamed Egg and Pan-fried Scallop with Truffle Oil

\$32.00

PER PERSON

普宁豆酱鸡件

Chilled Chicken with Pu Ning Bean Paste

\$22.00

芝麻脆鳝

Crispy Eel coated with Vinegar Sauce and Sesame Seeds

\$18.00

肉松银针鱼

Crispy Silver Bait Fish with Pork Floss

\$18.00

XO 酱炒萝卜糕

Fried Carrot Cake with Special XO Sauce

\$22.00

椒盐豆腐

Deep-fried Tofu with Salt and Pepper

\$18.00

生捞海蜇花

Marinated Jellyfish Flower

\$18.00

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燕窝/汤类

BIRD'S NEST/SOUPS

PER PERSON

如意吉祥 (浓汁蟹肉燕盏) Double-boiled Supreme Bird's Nest with Crabmeat	\$88.00
招财进宝 (石榴鲍鱼羹伴春卷) Braised Sea Treasures Soup in Pomegranate Egg White Parcel accompanied with Prawn Spring Roll	\$52.00
名扬大地 (石锅酸辣汤伴春卷) Sichuan Hot and Sour Soup accompanied with Prawn Spring Roll	\$22.00
前程万里 (虫草花干贝炖鸡汤) Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower	\$22.00
新春吉祥 (金玉满堂炖鸡汤)(建议一天前预定) Double-boiled Whole Chicken Soup with Abalone, Fish Maw, Dried Scallop, Water Chestnut and Pork Tendon in Claypot	\$288.00 FOR 6 PERSONS (One-day advance order is recommended)

鲍鱼/海味类

ABALONE & SEA TREASURES

PER PERSON

福满人间 (金凤抱翠鲍鱼海味煲)(建议一天前预定) Braised Pork Belly, Chicken Wing stuffed with Celtuce, Abalone and Sea Treasures in Pot	\$398.00 PER ORDER (One-day advance order is recommended)
代代平安 (鲜鲍发菜蚝豉花菇海参金袋) Braised Abalone with Dried Oysters, Flower Mushrooms, Black Moss and Sea Cucumber in Beancurd Pockets	\$32.00
风生水起 (金汤小米双头鲜鲍) Braised 2-Head Abalone with Millets and Seasonal Greens in Golden Sauce	\$118.00
双星报喜 (黑与白南非鲜鲍) Black Truffle-braised Whole African 5-Head Abalone and Stir-fried Scallop and Egg White with White Truffle Oil	\$62.00
事事如意 (小米花胶扣海参时蔬) Braised Fish Maw, Sea Cucumber with Millets and Seasonal Greens	\$38.00
如意吉祥 (鲜鲍海参发菜) Braised Whole Abalone with Sea Cucumber and Black Moss	\$128.00 PER ORDER
发财好市 (花菇海参蚝豉发菜) Braised Dried Oysters with Flower Mushrooms, Sea Cucumber and Black Moss	\$88.00 PER ORDER

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避风塘多宝鱼
Typhoon Shelter Turbot Fish

SEAFOOD

PER ORDER

年年有余 (多宝鱼二味) Turbot Fish served in Two Styles • Deep-fried with Almond Flakes and Bread Crumbs • Stir-fried with Seasonal Vegetables, 'Hon Shimeji' Mushrooms and Truffle Oil	\$28.00 (PER 100G)
如鱼得水 (避风塘多宝鱼) Typhoon Shelter Turbot Fish	\$25.00 (PER 100G)
吉星高照 (避风塘乌贼软壳蟹) Typhoon Shelter Squid and Soft Shell Crab	\$38.00
哈哈大笑 (鸳鸯酥炸虾球) Fresh Prawns served in Two Styles • Wasabi Mayonnaise Dressing • Deep-fried with Crispy Milk	\$52.00
事事如意 (松菇芦笋炒鲜贝) Wok-fried Scallops filled with Shrimp Mousse with Asparagus and 'Hon Shimeji' Mushroom	\$56.00
嘻哈大欢笑 (宫保虾球) Sautéed Prawns with Dried Red Chilli	\$52.00
富贵有余 (沙茶酱芙蓉蒸龙虾) Steamed Lobster and Egg White with Sha Cha Sauce	\$150.00
欢乐哈哈大笑 (咸香虾皇藕片) Wok-fried King Prawns with Creamy Salted Egg Yolk and Lotus Chips	\$26.00 PER PERSON
生意兴隆 (家乡蒸鲈鱼扒) Steamed Sea Perch with Black Fungus and Golden Mushrooms in Superior Soya Sauce	\$28.00 PER PERSON

活海鲜类

'LIVE' SEAFOOD

PER 100G

深海红斑 Ocean-spotted Garoupa	\$20.00
笋壳鱼 Freshwater Marble Goby (Soon Hock) 煮法 Methods of Preparation • 酱油清蒸 Steamed with Soya Sauce • 金菇云耳蒸 Steamed with Black Fungus and Golden Mushrooms • 川味香蒜炸 Deep-fried with Minced Garlic and Sichuan Chilli • 酸甜炸 Deep-fried with Sweet and Sour Sauce	\$18.00
活虾 Fresh Prawns 煮法 Methods of Preparation • 蛋白花雕蒸 Steamed with 'Hua Tiao' Wine and Egg White • 药膳 Poached with Premium Herbs and 'Hua Tiao' Wine • 上汤焗 Stewed with Superior Stock • 咸香炒 Wok-fried with Egg Yolk Crumbs	\$13.00 (MIN 300G)

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香酥爱尔兰鸭
Crispy Silver Hill Duck served
with Homemade Crêpes



酥炸元蹄伴酸菜
Deep-fried Pork Knuckle
with Pickled Cabbage

家禽肉类精选

MEAT SELECTION

PER ORDER

金鸭迎春 (古法木材烤北京鸭) (建议一天前预定) Legendary Wood-fired Beijing Duck served with Homemade Crepes	\$138.00 WHOLE (One-day advance order is recommended)
鹏程万里 (香酥爱尔兰鸭) Crispy Silver Hill Duck served with Homemade Crepes	\$88.00 HALF \$138.00 WHOLE
恭贺新喜 (洋葱美国黑豚扒) Pan-fried U.S. Kurobuta Pork with Melted Onions	\$28.00 PER PERSON
恭贺新喜 (山楂酱爆一支骨) Baked Pork Rib with Hawthorn Sauce	\$28.00 PER PERSON
富贵同祝贺 (咕嚕炒黑豚肉) Deep-fried U.S. 'Kurobuta' Pork Cubes in Sweet and Sour Sauce	\$40.00
福星高照 (回锅三层肉) Pork Belly with Leek in Spicy Sauce	\$40.00
财连亨通 (回巢野菌松板猪) Stir-fried Pork Neck with Assorted Wild Mushrooms and Japanese Cucumber	\$40.00
横财就手 (酥炸元蹄伴酸菜) (建议一天前预定) Deep-fried Pork Knuckle with Pickled Cabbage (Limited quantity, subject to availability)	\$98.00 (One-day advance order is recommended)
彩凤晓齐鸣 (玉兰鸡伴姜茸) Steamed Chicken and 'Kai Lan' served with Ginger Paste	\$40.00
彩凤晓齐鸣 (宫保鸡丁) Diced Chicken with Dried Chilli in Sichuan Style	\$40.00
恭贺新喜 (黑椒牛柳粒) Sautéed Beef Cubes with Black Pepper Sauce	\$46.00

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翡翠蟹肉什菇豆腐
Homemade Tofu with Crabmeat,
Assorted Mushrooms and
Seasonal Greens



金瓜 XO 酱黑豚叉烧炒饭
Ibérico Pork Fried Rice
served in Mini Pumpkin
accompanied with XO Sauce



龙虾捞面
Stewed Noodles
with Lobster

豆腐类/田园野菜

BEANCURD / VEGETABLES

PER ORDER

遍地聚黄金 (翡翠蟹肉什菇豆腐) Homemade Tofu with Crabmeat, Assorted Mushrooms and Seasonal Greens	\$40.00
新春添喜庆 (渔香茄子) Stewed Eggplant with Minced Chicken and Sichuan Chilli Sauce	\$38.00
四季平安 (银鱼仔雪菜炒莴笋) Stir-fried Stem Lettuce with Crispy Silver Fish and Pickled Cabbage	\$38.00
一帆风顺 (干锅腊肉炒菜花) Wok-fried Cauliflower with Preserved Meat	\$40.00
花好月圆 (花开富贵) Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts	\$38.00

五谷丰登

RICE / NOODLES

PER ORDER

龙马精神旺 (龙虾捞面) Stewed Noodles with Lobster	\$150.00 (600G)
嘻哈大欢笑 (XO酱煎虾皇捞面) Pan-fried King Prawn with Noodle in XO Chilli Sauce	\$28.00 PER PERSON
延年添益寿 (XO酱肉碎茄子焖面薄) Braised 'Mee Pok' with Eggplant and Minced Meat In Min Jiang XO Chilli Sauce	\$30.00
瑞气盈门 (金瓜XO酱黑豚叉烧炒饭) Ibérico Pork Fried Rice served in Mini Pumpkin accompanied with XO Sauce	\$26.00 PER PERSON
喜爆发红 (龙皇贵妃泡饭) Soaked Rice with 'Live' Prawns, Scallops and White Shimeji Mushrooms	\$26.00 PER PERSON
五谷丰收 (蟹粉捞蛋炒饭) Egg Fried Rice with Hairy Crab, Crab Roe and Crab Meat	\$88.00

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素食精选 VEGETARIAN

	PER ORDER
素食三拼盘 Min Jiang Special Combination • Crispy Mock Peking Duck served with Pancake • Pan-fried Vegetarian Dumpling • Lotus Root with Vegetable Salad	\$20.00 PER PERSON
香煎素菜饺 Pan-fried Vegetarian Dumplings	\$15.00 (4PCS)
烤素方 Crispy Mock Peking Duck served with Pancakes	\$25.00
竹笙素宝羹 Vegetarian Thick Soup with Bamboo Piths	\$20.00 PER PERSON
双菇酸辣豆腐羹 Sichuan Vegetarian Hot and Sour Soup with Duo of Mushrooms and Tofu	\$18.00 PER PERSON
素鲍玉时蔬 Braised Whole Vegetarian Abalone with Seasonal Greens	\$20.00 PER PERSON
宫保素鸡丁 Sautéed Diced Mock Chicken with Dried Chilli	\$40.00
罗汉上素 'Luo Han' Vegetarian Dish with Preserved Beancurd	\$40.00
黑椒滑豆腐 Sautéed Tofu with Black Pepper Sauce	\$40.00
良田蔬菜粒蛋炒饭 Vegetarian Fried Rice with Minced Vegetables and Egg	\$40.00
良田蔬菜脆生面 Crispy Noodles with Seasonal Vegetables	\$42.00

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甜品类

DESSERT SPECIALS

	PER PERSON
春回大地新 (雪莲子桃胶炖官燕) Double-boiled Bird's Nest with Peach Resin and Snow Lotus Seeds	\$45.00
鸿运当头 (雪莲子桃胶雪梨) Chilled Peach Resin with Pear and Snow Lotus Seeds	\$20.00
财源滚滚来 (四川锅饼雪糕) Min Jiang Sichuan Pancake with Vanilla Ice Cream	\$15.00
金碧辉煌 (杨枝甘露雪糕) Chilled Cream of Fresh Mango with Sago Pearls and Pomelo topped with Vanilla Ice Cream	\$18.00
金彩团圆 (红莲雪耳汤丸) Sweet Dumplings with Lotus Seeds and Red Dates in Clear Sweet Soup	\$18.00
步步高升 (杏香米饼年糕拼酥炸马蹄条) Deep-fried Almond Rice Cracker accompanied with Deep-fried Water Chestnuts	\$16.00 (MIN. 2 PERSONS)
马到功成 (红豆沙骏马年糕) Fortune Horse Nian Gao with Anko Filling	\$20.00 (2PCS)

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