

MEDIA RELEASE
FOR IMMEDIATE RELEASE

BOUNTIFUL TREASURES AT GOODWOOD PARK HOTEL
Glorious new creations to usher in the Year of the Rat
7 January to 8 February 2020

Singapore, November 2019 – Usher in the New Year with a scrumptious ensemble of perennial favourites as well as new sweet and savoury highlights from Goodwood Park Hotel. These epicurean delights are the perfect addition to the festive celebrations.

Symbolically crafted to welcome an auspicious Year of the Rat is a line-up of **Lunar New Year Treats** such as the **Golden Rat Pineapple Tarts** 黄金鼠来宝, **Crispy Kangkong with Cheese and Sour Cream** 酥炸芝士酸奶油蕹菜, **Fortune Koi Fish 'Nian Gao' with Red Bean Paste** 迷你红豆鲤鱼年糕 and **Gula Melaka Festive Cookies** 七星高照黑糖曲奇, while the meticulously hand-crafted **Spring Blossom Cake** 花开富贵 and **Prosperity Marble Cake** 迎春接福 will take centre stage in a spread of enticing goodies.

Toss to abundance, good fortune, and prosperity with this year's new *Yu Sheng* creations – **Blessings of Fortune Yusheng** 鸿运鲍鱼酥脆鲑鱼皮鱼生 from Min Jiang at Dempsey and **Joyful Abundance Yusheng** 鸿运鲍鱼三文鱼鱼生 from Min Jiang, both featuring cheesy deep-fried chee cheong fun strips shaped like slices of cheese as a nod to the zodiac year.

Indulge in an exquisite selection of **Abundant Feasting Specials** such as the **Min Jiang at Dempsey Five Fortune Takeaway Platter** 五福拼盘; **Pot of Gold** (金玉满堂) 红烧鲍鱼金瓜扣肉; **Braised Whole Chicken with Sea Treasures in Claypot** 富贵鲍鱼海味鸡锅 and **Braised Pork Belly with Tientsin Cabbage Roll and Sea Treasures in Claypot** 富贵白菜卷花腩海味锅.

A contemporary twist melding both Asian and Western influences, the **Longevity Noodles with Baby Abalones and Roasted Ibérico Pork Loin** 香烤黑豚伴鲍鱼仔天使面 and the **Auspicious Deep-fried Pork Knuckle with Pickled Cabbage** 酥炸元蹄伴酸菜 are fine choices for a lavish affair.

The **Lunar New Year Treats** and **Abundant Feasting Specials** will be available for takeaway from **The Deli** and **Min Jiang** (Goodwood Park Hotel) as well as **Min Jiang at Dempsey**. *Information on dine-in highlights is available on page 9 and 10.*

Guests can contact **Min Jiang** 岷江川菜馆 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, and **The Deli** at (65) 6730 1786 / email: deli@goodwoodparkhotel.com for takeaway orders. Alternatively, guests may also visit <http://festivepromotions.goodwoodparkhotel.com> for online orders. Availability for all Lunar New Year specials is from **7 January to 8 February 2020**. Advance order of five days is required for takeaways and the last order is **3 February 2020, 12pm**.

NEW YUSHENG CREATIONS



Blessings of Fortune Yusheng 鸿运鲍鱼酥脆鲑鱼皮鱼生
Available for dine-in and takeaway* at Min Jiang at Dempsey
Dine-in:
\$108++ per small portion | \$168++ per large portion
Takeaway:
\$115.55 nett per small portion | \$179.75 nett per large portion

Inspired by the zodiac animal – the rat, this culinary marvel features golden deep-fried chee cheong fan strips fashioned like slices of cheese that are tossed in a savoury cheese powder. It also boasts baby abalones, tobiko and pickled radish topped on a crunchy rice cracker, with a bed of vegetables such as romaine lettuce, arugula, yellow frisee,

mustard greens and white radishes beneath. Crispy salmon skin lusciously coated with a salted egg yolk sauce and edible flowers encircle the yusheng. Alongside are crushed peanuts, sesame seeds, pine nuts, and a dressing made from a sweet and sour concoction of plum sauce and strawberry jam.

*For takeaways, the deep-fried chee cheong fan strips are replaced with the traditional 'Bok Cui – golden crackers.

Joyful Abundance Yusheng 鸿运鲍鱼三文鱼鱼生

Available for dine-in and takeaway* at Min Jiang
Dine-in: \$168++ per large portion only
Takeaway: \$179.75 nett per large portion only

A sight to behold for its artful plating, this beautiful yusheng platter is embellished with an intricate illustration signature to the restaurant. With a picture-perfect pair of children jovially playing, the painting evokes a sense of nostalgia, happiness and togetherness on this special occasion.

Also featuring cheesy deep-fried chee cheong fan strips, the yusheng is adorned with raw salmon slices arranged as a flower with baby abalones alongside a medley of vegetables such as romaine lettuce, wild arugula, yellow frisee, red shiso, red and white radishes, pickled melon strips and fresh pomelo. On the side are crushed peanuts, sesame seeds and pine nuts, replete with a dressing made from calamansi juice, plum sauce and strawberry jam.

*For takeaways, the deep-fried chee cheong fan strips are replaced with the traditional ‘Bok Cui’ – golden crackers.



NEW LUNAR NEW YEAR TREATS

Available for takeaway at The Deli.



Spring Blossom Cake 花开富贵

\$108 nett, 1.5kg

A true display of the pastry team’s expert skills in elaborate sugar work, the Spring Blossom Cake is newly introduced to encapsulate the vibrancy of Spring this Lunar New Year. The stunning showstopper is a moist butter cake layered with French-style buttercream. Donned in a brilliant red fondant, the cake is studded with delicate cherry blossoms and atop, three beautifully handcrafted, lifelike peonies.

Prosperity Marble Cake 迎春接福

\$68 nett, 500g

Another resplendent offering this year is the decadent Prosperity Marble Cake. Reign in a wealth of blessings for a fulfilling year ahead with this crowd-pleasing cake, a rich chocolate marble cake slathered with a rich dark chocolate ganache. Decorated with a novel icing print, the striking 福 (fu) character and pair of auspicious carps symbolise good fortune, luck and abundance.





Golden Rat Pineapple Tarts 黄金鼠来宝
\$48.80 nett per box of 10 pieces

The Year of the Rat sees the hotel's signature pineapple tarts make a return, shaped as adorable little golden rats. Proudly made with Chef's proprietary pineapple jam, these buttery gems are clothed in golden dust. Ideal as gifts, these tarts will find its way to the snack table during house visits.

Crispy Kangkong with Cheese and Sour Cream 酥炸芝士酸奶油蕹菜
\$26.80 nett per jar

An irresistibly addictive snack, these new house-made kangkong crisps are generously coated with cheese powder and sour cream for a perfect mouth-watering treat this festive season.



Fortune Koi Fish 'Nian Gao' with Red Bean Paste
迷你红豆鲤鱼年糕
\$39.40 nett per box of 8 pieces

A symbol of prosperity and good fortune, these petite koi fish 'nian gaos', filled with a delectably smooth red bean paste, are a treat to both the palate and eyes. Great for sharing at gatherings or gifting to send wishes for great success.

Gula Melaka Festive Cookies 七星高照黑糖曲奇
\$28.80 nett per box of 7 pieces

A new addition to the Goodwood Park Hotel's all-time favourite festive snacks repertoire is the Gula Melaka Cookies, a harmonious melange of nuttiness from the ground cashew nuts and caramelised notes of the gula melaka. These cookies are set to capture hearts with its pretty icing in seven different symbolic designs, and winning taste buds with its aromatic flavours.



NEW ABUNDANT FEASTING SPECIALS – MIN JIANG

Min Jiang Five Fortune Takeaway Platter 五福拼盘

Available for takeaway at Min Jiang

\$136.95 nett for six persons

A beautifully presented takeaway platter to start off a reunion meal with, it comprises of five tantalising appetisers – *Chilled Mini Abalone with Sweet and Spicy Pineapple Sauce*, *Crispy Prawns with Butter Milk*, *Pan-seared Ibérico Pork Belly with BBQ Sauce*, *Deep-fried Chicken Wings with Coffee Sauce* and *Marinated Jellyfish Flower*.

Pot of Gold (金玉满堂) 红烧鲍鱼金瓜扣肉

Available for takeaway at Min Jiang

\$243.95 nett for eight persons, includes claypot

Masterfully braised, this dish features slices of pork belly alternated with creamy pumpkin for a perfect mouthful of each ingredient with every bite. The pork belly is slow-braised with chicken stock, garlic, ginger, chilli, and soy sauce for 2 hours, and together with premium 6-head Australian abalones and broccoli are further steamed for 50 minutes before serving.



Longevity Noodles with Baby Abalones and Roasted Ibérico Pork Loin 香烤黑豚伴鲍鱼仔天使面

Available for takeaway at Min Jiang

\$201.15 nett for six persons

A unique alternative to the traditional Chinese New Year fare, capellini is used for its texture that well complements the flavoursome ingredients in this dish. Al dente pasta is tossed in an umami-laden combination of soya sauce, shallot oil and chopped dried kombu, topped with braised baby abalones and chopped chives. Ibérico pork is marinated overnight with garlic, carrots, onions, star anise and bay leaves before seasoning with salt next day. To caramelise the pork, it is brushed with a house-made barbecue sauce during the baking process.

Braised Whole Chicken with Sea Treasures in Claypot 富贵鲍鱼海味鸡锅

Available for takeaway at Min Jiang

\$318.85 nett for six persons, includes claypot

Showcasing a decadent mix of 10-head Australian abalones, dried oysters, mushroom, sea cucumber and ‘fa cai’ (black moss), this dish is a glorious pot of treasure. Local spring chicken is first marinated with salt and light soy sauce and deep-fried, before braising with an aromatic mix of shallots, garlic and soy sauce for an hour. The delicate ingredients are each braised separately for flavours to infuse fully, and subsequently steamed together for 30 minutes.

NEW ABUNDANT FEASTING SPECIALS – MIN JIANG AT DEMPSEY



Min Jiang at Dempsey Five Fortune Takeaway Platter

五福拼盘

Available for takeaway at Min Jiang at Dempsey

\$104.85 nett for six persons

For a taste of variety, this platter is excellent for convivial family feasting, featuring five delicious appetisers – *Deep-fried Prawns with Crispy Milk*, *Sliced Smoked Duck with Plum Sauce*, *Pan-fried U.S. Kurobuta Pork Strip with Melted Onions*, *Crispy Soft Shell Crab with Garlic* and *Marinated Jellyfish*.

Braised Pork Belly with Tientsin Cabbage Roll and Sea Treasures in Claypot 富贵白菜卷花腩海味锅

Available for takeaway at Min Jiang at Dempsey

\$318.85 nett for six persons, includes claypot

Brimming with wholesomeness, this dish is packed with a bounty of delicacies, arduously prepared to develop a depth of flavours. The pork belly is simmered with ginger and garlic, along with cooking wine, chicken stock, soy salt and dark soy sauce for 2.5 hours till fragrant. It is further steamed for another 2 hours to achieve a succulent tenderness. The Tientsin cabbage leaves are rolled with a filling of hand-minced pork collar and prawns, dried scallops and diced cabbage stems, then steamed for 10 minutes. In the meantime, Australian 10-head abalones, sea cucumber, dried oysters, dried scallops, flower mushrooms and ‘fa cai’ (black moss) are cooked separately. All ingredients are combined and steamed again before serving.



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

Available for dine-in and takeaway at Min Jiang at Dempsey
Dine-in: \$78++ for four persons | Takeaway: \$83.45 nett for four persons



A traditional German dish with a unique Chinese take, the deep-fried pork knuckle is a winning creation with its crispy and crunchy exterior that cracks open to tender and juicy meat. The knuckle is marinated with Sichuan peppercorn and salt to give it a distinct Asian flavour, then baked for 4 hours and deep fried to a golden crisp.

Accompanied with a zesty mixture of cabbage and pineapples that have been pickled in vinegar and calamansi juice, this dish is a perfect balance of flavours, without any one component overwhelming the other.

Fortune Delight Crispy Silver Hill Duck with Glutinous Rice 香酥糯米爱尔兰鸭

Available for takeaway at Min Jiang at Dempsey
\$211.85 nett for eight persons

Renowned for its smooth texture and delicate flavour, the prized Silver Hill duck is chosen for this house specialty. Literally Cantonese for 'fragrant floss', 'heung song' describes the preparation of the duck, which is marinated with soy sauce, cooking wine, ginger, spring onions and star anise, deep-fried to fragrant crisp, then finely shredded to resemble 'floss'. Served with fluffy glutinous rice, this creation is befitting for a reunion dinner.



ABUNDANT FEASTING SPECIALS BACK BY POPULAR DEMAND

Available for dine-in and takeaway at Min Jiang and Min Jiang at Dempsey.

Prosperity Sea Treasures in Wooden Pot ('pen cai') 富贵木盆菜

Dine-in: \$398++ for six persons | Takeaway: \$425.85 nett for six persons

This quintessential dish is a 'melting pot' of top-grade ingredients such as whole Australian abalones, Min Jiang's homemade roast pork, fresh scallops, 'live' prawns, fish maw, sea cucumber, dried oysters, Tientsin cabbage and 'fa cai' (black moss).





Claypot Reunion Rice 五谷丰收庆团圆砂煲腊味饭

Dine-in:

\$78++ for four to six persons | \$118++ for eight to ten persons

Takeaway:

\$83.45 nett for four to six persons | \$126.25 nett for eight to ten persons

This Cantonese specialty crowned with a sumptuous selection of preserved Chinese pork sausages, liver, waxed duck leg and succulent pork belly is a choice pick for a Lunar New Year feast.

TAKEAWAY PROSPERITY SET MENUS AT MIN JIANG AND MIN JIANG AT DEMPSEY

Revel in the festivities at home with the **Min Jiang Festive Treasures Takeaway 6-Course Menu**, which includes the **Min Jiang Five Fortune Takeaway Platter 五福拼盘** and the new **Pot of Gold (金玉满堂) 红烧鲍鱼金瓜扣肉**, available at \$532.85 nett for six persons.

The **Min Jiang at Dempsey Festive Treasures Takeaway 6-Course Menu** is also available at \$682.65 nett for six persons and is perfect for feasting at home with the signature **Min Jiang at Dempsey Five Fortune Takeaway Platter 五福拼盘** and the new **Braised Pork Belly with Tientsin Cabbage Roll and Sea Treasures in Claypot 富贵白菜卷花腩海味锅**.

PROSPERITY YUSHENG

Customers may also enjoy popular varieties of *Yusheng* that are served with refreshing julienned vegetables such as white turnips, carrots, yam as well as accompaniments like pickled ginger and jellyfish in a zesty house-made sauce.

Available for dine-in and takeaway at Min Jiang and Min Jiang at Dempsey, unless otherwise stated.		
Prices stated are subject to 10% service charge and 7% GST for dine-in, or 7% GST for takeaway.		
Variety	Small	Large
Abalone	\$88	\$148
Raw Salmon (Min Jiang only)	\$62	\$98
Crispy Salted Egg Yolk Fish Skin (Min Jiang at Dempsey only)	\$62	\$98
Vegetarian	\$46	\$76

WINDSOR BALLROOM REUNION DINNER CELEBRATION



Available on 24 January 2020 (1 seating only, 6pm to 8pm)

Celebrate the all-important reunion dinner in the grand and elegant setting of the Windsor Ballroom. A specially curated set menu to herald in the Lunar New Year is priced at \$698++ for a table of six persons and \$1,098++ for a table of ten persons. There is also a 10% early bird discount for bookings fully paid for by 31 December 2019. Guests may call **Min Jiang at (65) 6730 1704** or email: min_jiang@goodwoodparkhotel.com for reservations.

DINE-IN HIGHLIGHTS

Restaurant	Menu / Promotion	Availability <i>*24 January is eve of Lunar New Year</i>	Price	Dining Hours
Min Jiang T: (65) 6730 1704	7-Course Set Lunch and Dinner Menus	7 January to 8 February 2020	Starting from \$118 per person (min. 2 persons)	Lunch: 11.30am – 2.30pm (Mon – Sat) Lunch: 11am – 2.30pm (Sun) Dinner: 6.30pm – 10.30pm Lunar New Year Reunion Dinner (24 January 2020) 1 st seating: 6pm – 8pm 2 nd seating: 8.30pm – 10.30pm
	8- and 9-Course Set Lunch and Dinner Menu	7 January to 8 February 2020	Starting from \$668++ for a table of 6 persons; \$868++ for a table of 8 persons; \$1,068++ for a table of 10 persons	
	Vegetarian 8-Course Set Lunch and Dinner Menu	7 January to 8 February 2020	\$118++ per person (min. 2 persons) \$588++ for a table of 6 persons; \$888++ for a table of 10 persons	
Min Jiang at Dempsey T: (65) 6774 0122	6- and 7-Course Set Lunch and Dinner Menu	7 January to 8 February 2020	Starting from \$128++ per person (2 to 5 persons)	Lunch: 11.30am – 2.30pm Dinner: 6.30pm – 10.30pm

Min Jiang at Dempsey T: (65) 6774 0122	8-Course Set Lunch and Dinner Menu	7 January to 8 February 2020	Starting from \$988++ for a table of 6 persons; \$1,288++ for a table of 8 persons; \$1,588++ for a table of 10 persons	Lunar New Year Reunion Dinner (24 January 2020) 1 st seating: 6pm – 8pm 2 nd seating: 8.30pm – 10.30pm
	Vegetarian 6-Course Set Lunch and Dinner Menu	7 January to 8 February 2020	\$98++ per person	
Coffee Lounge T: (65) 6730 1746	Taiwan Porridge A La Carte Lunch and Dinner Buffet	24 to 27 January 2020	\$48++ per adult; \$28++ per child	Lunch: 12pm – 2.30pm Dinner: 6pm – 10.30pm
L'Espresso T: (65) 6730 1743	Lunar New Year English Afternoon Tea Buffet	24 to 27 January 2020	\$68++ per adult; \$48++ per child	Mon – Fri 2pm – 5.30pm Sat, Sun and on Public Holiday 1 st seating: 12pm – 2.30pm 2 nd seating: 3pm – 5.30pm

GOODIES BACK BY POPULAR DEMAND

Available for takeaway at The Deli.



'Bak Kwa' 良木园肉干

\$56 nett for 600g | \$88 nett for 1kg

Marinated in a proprietary blend of spices and barbecued by the hotel's Chinese chefs, the moreish 'bak kwa' is sold pre-cut in small slices for convenience.

Duo of Prosperity Fish 年年有余

(Mango with Pomelo & Sago and Durian Pudding)

\$118 nett for ten persons

Ideal as a gift or for enjoying as a befitting sweet finale, this auspicious pair is brimming with tropical fruit flavours. Guests can also opt to purchase a pair of Durian Pudding fishes for \$128 nett.





Spicy Salted Egg Yolk Lotus Root Chips 辣椒咸蛋莲藕片
\$36.80 nett per jar

Offering the perfect reason to snack are these irresistible homemade chips abundantly coated with salted egg yolk crumbs, spiced up with chilli *padi* and curry leaves.

Traditional New Year Cookies and Chips

Goodwood Park Hotel's all-time favourite festive snacks that have garnered a loyal following include the Macadamia and Chocolate Chip Cookies (\$22.80 nett), the Sweet Cashew Nuts (\$22.80 nett), the Chocolate Gold Coins (\$22.80 nett) and the ever-popular 'Chiku' Arrowhead Chips (\$26.80 nett).

ALL-TIME FAVOURITE

Available for takeaway at The Deli.

Goodwood Park Homemade Dried Shrimp XO Sauce 良木园自制虾米 XO 酱

Approx. 180g, \$24.80 nett per jar

Prepared from the finest dried shrimps, dried scallops, salted fish and a myriad of premium ingredients, this delicious XO sauce is freshly made with no preservatives and packed with an excellent punch of flavours to whet your appetite. Perfect as a hot savoury dip or a condiment to complement any dishes, each jar is beautifully and elegantly packaged – an ideal gift or treat for this festive occasion.



Note: All prices stated are in Singapore dollars, subject to 10% service charge and 7% GST for dine-in, or indicated as 'nett' for takeaway. Child price is applicable for 6 to 11 years old. Selected visuals are available upon request. All information is correct at time of release.

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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](https://instagram.com/goodwoodparkhotelsg)
Hashtag #goodwoodparkhotel
Pinterest pinterest.com/goodwoodparksg

Summary

An icon on Scotts Road, Goodwood Park Hotel is housed in a uniquely designed building that dates back to 1900. A distinguished institution in hospitality circles, the hotel is 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 an exquisite dining experience, along with a deli, a bar, two outdoor swimming pools and a fitness centre.

FACT SHEET – COFFEE LOUNGE

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1746
Email coffee_lounge@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com

Summary

Since 1977, Coffee Lounge has been a favoured haunt of Singaporeans and tourists, who enjoy its authentic local fare and international favourites. Housed in the prominent Grand Tower wing of the hotel which was gazetted a national monument in 1989, it was revamped in 2007 and now welcomes guests to classic and contemporary surroundings with the same stellar cuisine and service that have garnered many fans over the years. Perennial favourites like the local high tea buffet and Taiwan Porridge remain. The local degustation menus were also introduced then and quickly became popular with many locals and foreigners alike.

FACT SHEET – L'ESPRESSO

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1743
Email lespresso@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com

Summary

Since its establishment in 1968, L'Espresso has earned a reputation as the destination for elegant teatime pursuits. In particular, the English Afternoon Tea buffet – available daily at this cosy restaurant – is the main attraction with a dazzling assortment of dainty sandwiches, salads, savouries, pastries, desserts, chocolate fountain and traditional English scones.

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

Summary

Established in 1982 and named after the Min River of Sichuan, this award-winning restaurant presents a lavish dining concept in Chinese cuisine. Its menu features Sichuan and Cantonese favourites, including dim sum on traditional trolleys during lunch and barbecued specialties.

FACT SHEET – MIN JIANG AT DEMPSEY

Address 7A and 7B Dempsey Road, S(249684)
Reservations Tel (65) 6774 0122
Email mjdempsey@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com
Operating Hours Daily, 11.30am - 2.30pm | 6.30pm - 10.30pm

Seating Capacity 8 pax (bar)
20 pax (dining area near the bar)
80 pax (main dining)
30 pax (private dining rooms)
20 pax (outdoor)

Cuisine Cantonese and Sichuan

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.