



**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

FORTUNE ABOUND AT GOODWOOD PARK HOTEL!
*Indulgent Lunar New Year Treats and Abundant Feasting Specials await
29 January to 2 March 2018*

Singapore, November 2017 – Known for gorgeously-designed confections, Goodwood Park Hotel is pleased to pamper guests yet again with an exquisite selection of takeaway delights for Lunar New Year!

The hotel is proud to introduce for the first time as part of its delectable **Lunar New Year Treats**, **Pineapple Ingot Tarts** that are bite-sized delights perfect as indulgent snacks! The hotel's star this year is undoubtedly the **Tree of Blossoming Treasures** – an exquisite showpiece inspired by the delicate beauty of the *bonsai* tree.

New and decadent savoury **Abundant Feasting Specials** – the **Braised Whole Chicken with Sea Treasures in Claypot**, **Braised Pig's Trotter with Sea Treasures in Claypot** and **Braised Pork Spare Ribs and Pork Belly with Sea Treasures in Claypot** – features luxurious ingredients that will add joy to any celebration.

The **Lunar New Year Treats** and **Abundant Feasting Specials** will be available for takeaway from the hotel's **The Deli**, **Min Jiang** (Goodwood Park Hotel) and **Min Jiang at One-North** (No. 5 Rochester Park). *Information on dine-in highlights is available on page 4.*

Guests can contact **Min Jiang** 岷江川菜馆 at (65) 6730 1704 / email: min_jiang@goodwoodparkhotel.com, **Min Jiang at One-North** 岷江在纬壹 at (65) 6774 0122 / email: mj1n@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 **29 January to 2 March 2018**. Advance order of five days is required for takeaways and the last order is on **26 February 2018, 12pm**.

NEW LUNAR NEW YEAR TREATS!

Available for takeaway at The Deli.



Pineapple Ingot Tarts 发财元宝挞 \$38 nett per box of 10 pieces

Proudly homemade with Chef's proprietary pineapple jam, these buttery gems will make a welcome addition to the snack table during the all-important house visits.

Tree of Blossoming Treasures 花开富贵

Takeaway: \$98 nett, 1kg

Exemplifying beauty, grace and fortune, this 28-cm tall 'tree' promises fruitful rewards! The base – an oversized ingot – is made with vanilla pound cake while the curvy branches that cradle mini ingots are made of fondant icing and chocolate respectively. Taking a leaf from the elegant *bonsai* tree, this version is equally refined in appearance, with a prosperous gilded touch.



Salted Egg Yolk Yam Chips with Sichuan Spice 四川咸蛋芋头片

\$36.80 nett per jar

Hot on the heels of 2017's best-selling Spicy Salted Egg Yolk Lotus Root Chips – also available this year – is this equally desired alternative, topped with our Chef's addictive "Mala" (spicy Sichuan spices) seasoning.

ABUNDANT FEASTING SPECIALS

Available for takeaway at Min Jiang and Min Jiang at One-North.

Braised Whole Chicken with Sea Treasures in Claypot 如意金鲍海味鸡锅

Available for takeaway at Min Jiang

\$308.15 nett for six persons, includes claypot

A whole spring chicken is flash-fried – which is the key to its inimitable fragrance – then braised for an hour, while Australian 10-head abalones, dried oysters, king oyster mushrooms, dried scallops, white radish, 'fa cai' (black moss) as well as gluten puffs are cooked separately. All ingredients are further steamed for 45 minutes before serving. This dish is available for dine-in at \$288++.



Braised Pig's Trotter with Sea Treasures in Claypot 金猪蹄海味锅

Available for takeaway at Min Jiang
\$318.85 nett for six persons, includes claypot

Pig's trotter, lauded for its collagen, is the key to the enjoyment of this luxurious dish. It is first braised for four hours, then combined with Australian 6-head abalones, dried scallops, black mushrooms and 'fa cai' (black moss), before being further baked for 45 minutes. This dish is available for dine-in at \$298++.

Braised Pork Spare Ribs and Pork Belly with Sea Treasures in Claypot 富贵金鲍排骨花腩海味锅

Available for takeaway at Min Jiang at One-North
\$308.15 nett for six persons, includes claypot

It is double happiness for pork lovers as two cuts are served in one celebratory dish. Master Chef Goh Chee Kong 吴志光 of Min Jiang at One-North slow cooks the premium Dutch pork in a flavourful gravy with fragrant additions of spring onions, garlic, ginger, oyster sauce and chilli, for five hours. The meat is then steamed together with the gravy for a further two hours to achieve the desired tenderness. The spare ribs, on the other hand, are marinated in soya sauce, flash-fried, before being braised in homemade stock over a low fire for one and a half hours. In the meantime, Australian 10-head abalones, sea cucumber, dried oysters, dried scallops, flower mushrooms, 'fa cai' (black moss) and *Tianjin* cabbage are cooked separately. All ingredients are then combined before serving. This dish is available for dine-in at \$288++.



Five Fortune Takeaway Platter 五福拼盘

Available for takeaway at Min Jiang
\$115.55 nett for six to eight persons

For hosts with the most, this beautifully-presented takeaway platter brings flair to any gathering. It comprises five tantalising appetisers – *Deep Fried Shelled Prawns coated with Butter Milk*, *Deep Fried 'Ngoh Hiang' Rolls*, *Sautéed Kurobuta Pork Loin with Blended Sauce*, *Deep Fried Boxing Chicken with Sesame Chilli Sauce* and *Marinated Jelly Fish Flower*.

TAKEAWAY PROSPERITY SET MENUS AT MIN JIANG AND MIN JIANG AT ONE-NORTH

For celebrations at home, the **Min Jiang Festive Treasures Takeaway 6-Course Menu** which includes the *Five Fortune Takeaway Platter* and the new *Braised Whole Chicken with Sea Treasures in Claypot*, is available at \$532.85 nett for six persons.

The **Min Jiang at One-North Festive Treasures Takeaway 7-Course Menu** is also available at \$532.85 nett for six persons and is perfect for feasting at home with the new *Braised Pork Spare Ribs and Pork Belly with Sea Treasures in Claypot* as the highlight. Prosperity 'yu sheng' is included in all takeaway set menus.

PROSPERITY 'YU SHENG'

Customers may also enjoy popular varieties of 'Yu Sheng' that are served with refreshing julienne vegetables such as white turnips, carrots, yam as well as accompaniments like pickled ginger and jellyfish in a zesty homemade sauce.

Available for dine-in and takeaway at Min Jiang and Min Jiang at One-North		
Prices stated are subject to 10% service charge and 7% GST for dine-in, or 7% GST for takeaway.		
Variety	Small	Large
Salmon	\$62	\$98
Abalone	\$78	\$148
Vegetarian	\$46	\$76

DINE-IN HIGHLIGHTS



Prosperity Salmon and Abalone Yu Sheng 鸿运三文鱼与鲍鱼生
Available only for dine-in at Min Jiang, \$168++ per large portion only

Guests will be treated to double the luck as they 'lo' (toss) to greater fortunes while dining on this colourful platter by Master Chef Chan Hwan Kee 曾繁基 of Min Jiang. The eyes are first drawn to a beautiful Chinese painting on the plate – personally illustrated by Chef himself – of a friendly Pekingese perched on the foothills of a majestic mountain, and pretty cherry blossoms beckoning on the peak; then to the gorgeous sunset-hued arrangement made up of

ultra-fresh raw salmon slices and abalones crowned with red *tobiko*. To complete the work of art, edible viola petals and *wasabi tobiko* lend a 3-D touch. A medley of crisp vegetables such as wild arugula, yellow frisee, red sorrel, red mustard greens, carrot, baby radish and white radish, pomelo, sesame seeds, pine nuts and crispy strips of fried sweet potato and yam are refreshing accompaniments, while the homemade dressing is a piquant mix of lime juice, lemongrass and plum sauce.

Fruits of Fortune Yu Sheng 迎春水果蔬菜鱼生

Available only for dine-in at Min Jiang at One-North
\$88++ per small portion, \$138++ per large portion

It will be a rewarding meal to remember with this exquisite creation by Master Chef Goh. Taking centrestage is a 'flower' with 'petals' that are made of julienned peaches, plums, kiwi and golden kiwi. Prettily perched in the middle is a mound of pomelo, *wasabi tobiko* and red *tobiko*. Encircling this beauty are nuggets of ingot-shaped osmanthus jelly studded with blueberries, as well as edible viola petals. Accompanying the main attraction are romaine lettuce, rocket leaves carrot, green radish, white radish, yellow frisee lettuce, snow pear, pine nuts, peanuts, sesame seeds, shredded fish 'ribbons' and two sauces – Japanese sesame and plum.



Restaurant	Menu	Dates, 2018 <i>*15 February is eve of Lunar New Year</i>	Availability	Dining Hours	Price
Coffee Lounge	Semi-buffet	15 February	Dinner only	Lunch : 12pm – 2.30pm Dinner : 6pm – 10.30pm	Lunch at \$45++ per adult, \$27++ per child Dinner at \$55++ per adult, \$33++ per child
		16 to 18 February	Lunch and dinner		
<p>Guests may indulge in a range of local favourites from Appetiser and Soup buffet sections as well as Taiwan Porridge favourites in the form of an A la Carte buffet that include <i>Fried Omelette with Chye Poh</i>; <i>Steamed Sea Perch with Ginger and Sliced Pork with Chilli Bean Paste</i>. To end off the delectable meal, there is a generous dessert buffet spread consisting of ice cream, local and western pastries as well as fresh fruit.</p>					
Gordon Grill	3 and 4-course set menu	15 to 18 February	Lunch and dinner	Lunch : 12noon – 2.30pm Dinner : 7pm – 10.30pm	Lunch at \$68++ per person (3-courses) Lunch and Dinner at \$88++ per person (4-courses)
<p>Guests opting for a Continental-style celebration will be pleased with this special menu crafted with 'prosperous' inflections.</p> <p>Gordon Grill Triple Prosperity <i>Confit Duck Leg & Foie Gras Siu Mai</i> <i>Red Wine Braised Oxtail Bun</i> <i>Baked Tomato & Buffalo Mozzarella Pastry</i></p> <p><i>Butter Poached Maine Lobster with Mango, Chilli and Fermented Bean Relish</i> <i>(Available for 4-course set menu only)</i></p> <p><i>Grilled Australian Beef Tenderloin, Balsamic X.O. Linguini and Red Wine Reduction</i></p> <p><i>Pineapple Citron Tart and Orange Sauce</i> <i>Tie Guan Yin Sorbet</i></p>					
L'Espresso	Lunar New Year Afternoon Tea Buffet	15 to 18 February	Two seatings	1 st Seating : 12pm – 2.30pm 2 nd Seating : 3pm – 5.30pm	From \$58++ per adult, \$34++ per child
<p>This delightful alternative to a Chinese meal offers an extensive range of traditional English Afternoon Tea favourites such as sandwiches, pastries, cold delicatessen items, hot savouries, roast carvery of the day, desserts and a chocolate fountain. In addition, there will also be a special section offering Lunar New Year-inspired bites such as <i>Nian Gao Spring Roll</i>; <i>Crispy Silver Bait Fish and Mini Abalone 'Yu Sheng'</i>; <i>Chicken Pomegranate with Golden Orange Dip</i> and <i>Chicken Gold Coin 'Bak Kwa'</i>.</p>					
Min Jiang	Prosperity menus	29 January to 2 March	Lunch and dinner	Lunch : 11.30am – 2.30pm (Mon-Sat) 11am – 2.30pm (Sun)	Starting from \$108++ per pax

	Prosperity menus	15 February	Two seatings (Dinner)	Dinner : 6.30pm – 10.30pm 1 st Seating : 6pm – 8pm 2 nd Seating : 8.30pm – 10.30pm	Starting from \$128++ per pax
Dine-in set menus featuring <i>Yu Sheng</i> and special Lunar New Year dishes are priced at \$108++ and \$128++ per person (minimum two persons), and range from \$488++ per table of 6 persons to \$1788++ per table of ten persons. Vegetarian set menu options are also available.					
Min Jiang at One-North (No. 5, Rochester Park)	Prosperity menus	29 January to 2 March	Lunch and dinner	Lunch : 11.30am – 2.30pm (Mon-Sat) 11am – 2.30pm (Sun) Dinner : 6.30pm – 10.30pm	Starting from \$108++ per pax
	Prosperity menus	15 February	Two seatings (Dinner)	1 st Seating : 6pm – 8pm 2 nd Seating : 8.30pm – 10.30pm	Starting from \$128++ per pax
Guests may look forward to classic prosperity dishes with a modern touch at this beautiful restaurant housed in an iconic black and white bungalow. The 'Prosperous Harvest' and 'Bountiful Bliss' menus are priced at \$108++ and \$128++ per person respectively (menus for two to five persons), and ranging from \$888++ to \$1498++ per table of ten persons. A 'Everlasting Harmony' menu is also available for lunch only at \$488++ for 6 persons, and \$688++ per table of ten persons. A vegetarian set menu option is also available. <i>Yu Sheng</i> is included in all set menus.					
Windsor Ballroom	Reunion Dinner menu	15 February	Two seatings (Dinner)	1 st Seating : 5.45pm – 7.45pm 2 nd Seating : 8pm – 10pm	Starting from \$588++ per table of 6; Starting from 988++ per table of 10 persons
The grand Windsor Ballroom will be the perfect setting for a memorable reunion dinner with loved ones. <i>Yu Sheng</i> is included in all set menus. There is also a 10% early bird discount for bookings fully paid for by 31 December 2017! Guests may call Min Jiang at (65) 6730 1704 or email: min_jiang@goodwoodparkhotel.com for reservations.					

GOODIES BACK BY POPULAR DEMAND

Available for takeaway at The Deli.



The Huat! Tart 富贵发“达”

\$48 nett, 500g

This oversized 6.5-inch pineapple tart created by the hotel in 2017 made its coveted return this year. Filled generously with homemade pineapple jam, this gem is pleasing both to the palate and the eye.

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.

'Bak Kwa' 良木园肉干

\$56 nett for 600g and \$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.



Traditional New Year Cookies and Chips

From \$22.80 nett to \$26.80 nett per jar

Goodwood Park Hotel's all-time favourite festive snacks that have garnered a loyal following include Macadamia & Chocolate Chip Cookies, Almond Cookies and the wildly-popular '*Chiku*' (arrowhead) Chips. New this year are Cashew Nut Cookies.

Note: Prices stated are subject to 10% service charge and GST for dine-in, or indicated as 'nett' 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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Instagram @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 and a bar.

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 – GORDON GRILL

Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel (65) 6730 1744
Email gordon_grill@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com

Summary

Gordon Grill has built a strong reputation for serving some of the finest steaks and Continental cuisine in Singapore, since its establishment in 1963. For meat lovers, the trolley specialties are highly recommended as the restaurant is famed for serving some of the finest choice cut steaks in Singapore.

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 of course, 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 ONE-NORTH

Address No. 5 Rochester Park, Singapore 139216
Reservations Tel (65) 6774 0122
Email mj1n@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com

Summary

The only Chinese restaurant housed in a heritage 3,000 square foot, two-storey 'black and white' colonial bungalow amid lush flora, Min Jiang at One-North is an unforgettable destination for elegant Sichuan and Cantonese cuisine that has garnered awards and accolades since its establishment in 2006. Complementing the bungalow is a beautiful alfresco wooden deck and an adjacent courtyard that serves as a relaxing dining area.