

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

JOYFUL ABUNDANCE AT GOODWOOD PARK HOTEL!

*Exciting new sweet and savoury prosperous creations to usher in the Year of the Pig
18 January to 19 February 2019*

Singapore, December 2018 – The New Year presents plenty of opportunities and memorable feasting as Goodwood Park Hotel introduces its delectable new sweet **Lunar New Year Treats** – the **Drum of Fortune** 金鼓迎财, **Salted Egg Yolk Cookies** 咸蛋黄酥饼 and **Sugee Cookies** 苏吉饼 that will be the highlight of any gathering.

Tossing their way into the hearts of diners are this year's new *Yu Sheng* stars – **Prosperity 'Fa Cai' Yu Sheng** 发财鱼生 from Min Jiang and **Fruitful Abundance Yu Sheng with Whole Abalone in Raspberry and Sour Plum Sauce** 果运当头鱼生 from Min Jiang at One-North.

This year, the chefs have pulled out all the stops to introduce a slew of savoury pork-centric **Abundant Feasting Specials** fit for a kingly feast – **Prosperity Duo of Deep-fried Pork Knuckle and Slow-baked Honey Butter Ribs** 炸元蹄拼蜜汁排骨; **Braised Pork Belly with Pan-fried Lotus Root Pork Patties and Sea Treasures in Claypot** 富贵花腩莲藕肉饼海味锅; and **Slow-braised Pig's Trotter with Abalone and Sea Treasures in Claypot** 金猪蹄海味锅.

For guests who still enjoy their poultry, the **Double-boiled Whole Chicken stuffed with Bird's Nest and Duck Foie Gras Dumplings** 鸭肝饺子风吞燕炖鸡汤; and **Fortune Delight Crispy 'Heung Song' Duck with Glutinous Rice** 香松鸭糯米 are excellent choices for the occasion.

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 One-North** (No. 5 Rochester Park). *Information on dine-in highlights is available on page 7 and 8.*

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 **18 January to 19 February 2019**. Advance order of five days is required for takeaways and the last order is **15 February 2019, 12pm**.

NEW YU SHENG STARS!

Available for dine-in at Min Jiang and Min Jiang at One-North.



Prosperity 'Fa Cai' Yu Sheng 发财鱼生

Available for dine-in at Min Jiang
\$168++ per large portion only

This beautiful platter by Master Chef Chan Hwan Kee 曾繁基 of Min Jiang stands out for the gorgeous painting on the plate – personally illustrated by Chef himself – of eight pigs (after the auspicious number) enjoying a stroll.

Diners can look forward to raw salmon slices, abalones and the hotel's homemade 'bak kwa' (pork jerky) crowned with yellow pickled radish, accompanied by a medley of crisp vegetables such as wild arugulas, yellow frisee, red sorrels, red mustard greens, carrots, baby radishes and white radishes, pomelo, as well as sesame seeds and crispy strips of fried sweet potatoes. The homemade dressing is an interesting mix of calamansi juice, plum sauce, lemongrass and strawberry jam.

Fruitful Abundance Yu Sheng with Whole Abalone in Raspberry and Sour Plum Sauce 果运当头鱼生

Available for dine-in at Min Jiang at One-North
\$118++ per small portion | \$168++ per large portion

This refreshingly light option boasts a selection of fruits such as julienned peaches and dragon fruit, as well as thinly sliced honeydew, mangoes and kiwi arranged in a pretty stack. Nuggets of ingot-shaped yuzu jelly with strawberries are featured prominently on the plate while six baby abalones topped with red tobiko proudly crown the entire creation. Accompanying sidekicks are romaine lettuces, rocket leaves, carrots, green radishes, white radishes, yellow frisee, snow pears, pine nuts, peanuts, sesame seeds and crispy yam strips alongside a balanced blend of raspberry and sour plum sauce.



NEW LUNAR NEW YEAR TREATS!

Available for takeaway at The Deli.



Drum of Fortune 金鼓迎财

\$108 nett, 1.3kg

True to the hotel's tradition of crafting beautiful confectionery, this majestic 'instrument' is perfect for celebrating to the 'beat' of festivities. Decked in resplendent red and gold, this drum is a chocolate marble cake coated with fondant, and topped with eight lucky Mandarin oranges and mini chocolate ingots.

Goodwood Park Homemade Dried Shrimp XO Sauce

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.



Salted Egg Yolk Cookies 咸蛋黄酥饼

\$28.80 nett per jar

Sugee Cookies 苏吉饼

\$22.80 nett per jar

These treats make for an addictive snack or a house visiting gift.

NEW ABUNDANT FEASTING SPECIALS!

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

Prosperity Duo of Deep-fried Pork Knuckle and Slow-baked Honey Butter Ribs 炸元蹄拼蜜汁排骨

Available for takeaway at Min Jiang

\$147.65 nett for six persons

A dish that showcases pork in two glorious forms with contrasting flavours and textures – the knuckle marinated with Sichuan peppercorn and salt, then baked for four hours and deep fried to a beautiful golden crisp; the ribs slow-braised for 80 minutes with Kimlan Soy Paste, rock sugar, light and dark soy sauces, garlic and spring onions. A luscious spread of honey butter is then applied to the ribs, followed by slow baking them for 30 minutes to achieve that sweet-savoury tenderness. It is served with an oriental chilli sauce while the pork knuckle is accompanied with homemade pickled cabbages.





Slow-braised Pig's Trotter with Abalone and Sea Treasures in Claypot 金猪蹄海味锅

Available for dine-in and takeaway at Min Jiang
Dine-in: \$298++ | Takeaway: \$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 10-head abalones, dried scallops, black mushrooms, dried oysters, sliced lotus roots, sea cucumbers and 'fa cai' (black moss), before being further steamed for 45 minutes.

Braised Pork Belly with Pan-fried Lotus Root Pork Patties and Sea Treasures in Claypot 富贵花腩莲藕肉饼海味锅

Available for dine-in and takeaway at Min Jiang at One-North
Dine-in: \$298++ | Takeaway: \$318.85 nett for six persons, includes claypot

The pork belly is first slow cooked in flavourful gravy with fragrant additions of spring onions, garlic, ginger, oyster sauce and chilli, for three hours. It is then steamed together with the gravy for a further two hours to achieve the desired tenderness. A mix of minced pork and shredded lotus roots are seasoned with salt, soy sauce and corn flour, then shaped into patties before being pan fried. 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.



Fortune Delight Crispy 'Heung Song' Duck with Glutinous Rice 香松鸭糯米

Available for takeaway at Min Jiang at One-North
\$179.75 nett for six to eight persons

Literally Cantonese for 'fragrant floss', 'heung song' in this instance 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'. It is best eaten with the fluffy glutinous rice for maximum enjoyment!



Double-boiled Whole Chicken stuffed with Bird's Nest and Duck Foie Gras Dumplings 鸭肝饺子风吞燕炖鸡汤

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

Flavour-packed and fit for a royal feast is this nourishing broth that requires no less than four hours to prepare – from the cooking of the seasoned bird's nest and the making of the dumplings to the double boiling process. The deboned chicken is first marinated with salt for at least three hours before stuffing in the freshly cooked bird's nest and steaming it together for 45 minutes to achieve the desired tenderness. The duck foie gras, on the other hand, is marinated with salt and sesame sauce then baked for about 3 minutes before they are wrapped in dumpling skins and boiled till cooked. In the meantime, the superior chicken broth is double-boiled for three hours for absolute flavour fulfilment and the other ingredients are then added to the soup before serving.

ABUNDANT FEASTING SPECIALS BACK BY POPULAR DEMAND!

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

Five Fortune Takeaway Platter 五福拼盘

Available for takeaway at Min Jiang
\$126.25 nett for six 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*, *Chilled Mini Abalone with Sesame Peanut Plum Sauce*, *Coffee-glazed Spare Ribs*, *Deep-fried Boxing Chicken with Sesame Chilli Sauce* and *Marinated Jelly Fish Flower*.

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

Available for dine-in and takeaway at Min Jiang and Min Jiang at One-North
Dine-in: \$398++ | Takeaway: \$425.85 nett for six persons

This quintessential dish is an indulgent '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, Tianjin cabbage and 'fa cai' (black moss).



Claypot Reunion Rice 五谷丰收庆团圆砂煲腊味饭

Available for dine-in and takeaway at Min Jiang
Dine-in: \$78++ | Takeaway: \$83.45 nett for four to six persons
Dine-in: \$118++ | Takeaway: \$126.25 nett for eight to ten persons

This Cantonese specialty crowned with an enticing selection of preserved Chinese pork sausages, liver, waxed duck leg and succulent pork belly is a choice pick for reunion dinner.

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** 五福拼盘 and the new **Prosperity Duo of Deep-fried Pork Knuckle and Slow-baked Honey Butter Ribs** 炸元蹄拼蜜汁排骨, 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 Belly with Pan-fried Lotus Root Pork Patties and Sea Treasures in Claypot** 富贵花腩莲藕肉饼海味锅 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, 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
Crispy Salted Egg Yolk Fish Skin	\$62	\$98
Salmon <i>(available at Min Jiang only)</i>	\$62	\$98
Abalone	\$78	\$148
Vegetarian	\$46	\$76

WINDSOR BALLROOM CHINESE NEW YEAR'S EVE REUNION DINNER CELEBRATION

Available on 4 February 2019 (2 seatings available)

Celebrate the all-important reunion dinner at the grand Windsor Ballroom with two winning set menus, priced from \$598 for a table of six persons to \$1,098 for a table of ten persons. There is also a 10% early bird discount for bookings fully paid for by 31 December 2018! 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>*4 February is eve of Lunar New Year</i>	Price	Dining Hours
Min Jiang T: (65) 6730 1704	Prosperity 7-Course Set Lunch and Dinner Menus	18 January to 19 February 2019	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
	Prosperity 8- and 9-Course Set Lunch and Dinner Menus	18 January to 19 February 2019	Starting from \$598 for a table of 6 persons; Starting from \$798 for a table of 8 persons; Starting from \$998 for a table of 10 persons	
	Prosperity 6-Course Set Lunch Menu	18 January to 1 February 2019	\$488 for a table of 6 persons; \$688 for a table of 10 persons	
	Prosperity Vegetarian 8-Course Set Lunch and Dinner Menu	18 January to 19 February 2019	\$588 for a table of 6 persons; \$888 for a table of 10 persons	
	Prosperity Vegetarian 8-Course Set Lunch and Dinner Menu	18 January to 19 February 2019	\$118 per person (min. 2 persons)	
Min Jiang at One-North (No. 5, Rochester Park) T: (65) 6774 0122	Prosperity 8-Course Set Lunch and Dinner Menu	18 January to 19 February 2019	\$888 for a table of 6 persons; \$1,188 for a table of 8 persons; Starting from \$898 for a table of 10 persons	Lunch: 11.30am – 2.30pm Dinner: 6.30pm – 10.30pm
	Prosperity Vegetarian 7-Course Set Lunch and Dinner Menu	18 January to 19 February 2019	\$88 per person (min. 2 persons)	
Coffee Lounge T: (65) 6730 1746	Taiwan Porridge a la carte Lunch and Dinner Buffet	4 to 7 February 2019	\$45 per adult; \$28 per child	Lunch: 12pm – 2.30pm Dinner: 6pm – 10.30pm

<p>L'Espresso T: (65) 6730 1743</p>	<p>Lunar New Year English Afternoon Tea Buffet</p>	<p>4 to 10 February 2019</p>	<p>\$68 per adult; \$48 per child</p>	<p>Mon – Thu 2pm – 5.30pm Fri – Sun, eve of and on Public Holiday 1st seating: 12pm – 2.30pm 2nd seating: 3pm – 5.30pm</p>
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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 for the second year running. Filled generously with homemade pineapple jam, this gem is pleasing both to the palate and the eye.

Pineapple Ingot Tarts 发财元宝挞

\$40.80 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.



'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 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 & Chocolate Chip Cookies (\$22.80 nett), the Sweet Cashew Nuts (\$22.80 nett) and the wildly-popular 'Chiku' (arrowhead) Chips (\$26.80 nett).

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

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Mainline (65) 6737 7411

Website www.goodwoodparkhotel.com

Facebook facebook.com/GoodwoodParkHotel

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, 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 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.