

**MEDIA RELEASE  
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## **A JOYOUS CHRISTMAS AT GOODWOOD PARK HOTEL** *Delectable new savoury treats created with elegant Cantonese nuances*

*Singapore, September 2018* – True to this heritage hotel's fine tradition of creating outstanding Christmas feasts with its signature Asian flair, this year's festive meals and yuletide takeaways will undoubtedly bring joy to the table and merriment to any gathering.

The new savoury takeaways this year are largely inspired by Cantonese-style dishes; ***Soy-braised Turkey served with Toasted Spiced Almonds and Homemade Chilli Sauce***; ***Mini Turkey Char Siew Bo Lo Buns***; and ***Breaded Turkey Rillettes 'Cheong Fun' with Creamy Tarragon Dip***; along with gorgeous sweets of ***Yuletide Blossom Log Cake*** and ***Jolly Chocolate, Blackcurrant and Cherry Savarin Cake***.

The hotel's popular dining establishments – Coffee Lounge, Gordon Grill and L'Espresso – will also present Christmas and New Year set menus as well as tempting buffet spreads to entice guests as they dine in a heritage landmark in the heart of the city. *More information on festive dine-in promotions is available on Page 4.*

Takeaway gourmet treats will be available at **The Deli** from **1 to 26 December 2018**. Advance orders of five days are required and guests may visit The Deli from 9am to 9pm daily to place their takeaway orders. Alternatively, guests may contact the **Christmas Call Centre at (65) 6730 1867 / 68** from 10am to 6pm daily, email [festive@goodwoodparkhotel.com](mailto:festive@goodwoodparkhotel.com), or visit [festivepromotions.goodwoodparkhotel.com](http://festivepromotions.goodwoodparkhotel.com) from 1 December 2018 to place their online orders. Last order date is **19 December 2018, 12pm**.

### **NEW TAKEAWAY TREATS FROM THE DELI!**

#### **Savoury Selection**

**Soy-braised Turkey served with Toasted Spiced Almonds and Homemade Chilli Sauce | \$238 for 8-12 persons**



Inspired by the massively popular Hong Kong-style soy sauce chicken, this super-sized version is not only big on homely flavours, it is extremely juicy to boot, thanks to expert execution of the traditional Chinese-style braising method required to achieve perfection in this dish. It is slow-cooked for no less than two hours with aromatics such as cinnamon, cloves, star anise as well as dark and light soy sauces; and served with a choice of *Pumpkin Rice* or *Egg Noodles in Soy Sauce with Blanched Seasonal Vegetables*.

**Breaded Turkey Rillettes ‘Cheong Fun’ with Creamy Tarragon Dip | \$20 for 12 pieces**

Extremely addictive and a great party snack, these cute rice rolls are coated with breadcrumbs and gently fried to a golden hue. A bite reveals flavourful turkey rillettes made by slow-cooking the meat with herbs and spices, followed by shredding to form a smooth paste. The ‘cheong fun’ is paired with a mayonnaise-based herb-accented rémoulade.



**Mini Turkey Char Siew Po Lo Buns | \$15 for 6 pieces**

So-named for its resemblance to a *po lo* (Cantonese for ‘pineapple’) – thanks to the chequered sugar-flour crumble topping that looks similar to the surface of the fruit – this all-time favourite bun now comes in fun-sized portions filled with sweet-savoury turkey meat.

**Sweet treats by Executive Pastry Chef Joe Tan**



**Yuletide Blossom Log Cake | \$82 for 1kg**

Suitably reminiscent of a Christmas bouquet, this year’s log cake is a beautiful masterpiece of intricately hand-piped butter cream flowers that are breathtakingly realistic and oh-so-festive. The blooms are set against a snowy canvas of white chocolate mousse that coats strawberry chiffon sponge, yuzu-infused pear bits poached in red wine and a hazelnut sablé Breton base.

**Jolly Chocolate, Blackcurrant and Cherry Savarin Cake | \$68 for 1kg**

This sponge cake-bread hybrid uses meringue as a rising agent, and is baked in a ring mould. Within lies blackcurrant and cherry curd, while decadent dark chocolate encases the entire creation. Brushstrokes of yellow glaze provide the final flourish, alongside white chocolate gold ‘leaves’.



**BACK BY POPULAR DEMAND**



**Goodwood ‘Mao Shan Wang’ Durian Christmas Log Cake | \$75 for 500g**

A premium adaptation of the signature Goodwood D24 durian Christmas log cake, this indulgent treat promises lashings of creamy ‘Mao Shan Wang’ durian goodness within layers of vanilla sponge.

The Goodwood D24 Durian Christmas Log Cake is priced at \$80 for 1kg.

### Merry Mosaic Cakes / \$50 for 500g

A visual treat for the eyes and wonderful for sharing is this cheery-looking 'cake' that consists of 16 'squares' of six different flavours, crowned with various Christmassy decorations such as snowflakes, gingerbread man, stars and holly made of icing or chocolate.



- **Orange Chiboust** – a frangipane layered with fragrant light mousse
- **Raspberry Earl Grey** – the said-flavoured mousse is layered with sponge cake
- **Blackcurrant** – a delightful almond sponge cake made with blackcurrant mousse
- **Tiramisu** – the Italian classic, now bite-sized
- **Green Tea** – made using *matcha* powder, and layered with white chocolate mousse and almond sponge
- **Cheesecake** – an all-time favourite topped with meringue

### Whiskey Profiteroles Chocolate Tart | \$52 for 600g

Making a return from 2016 is this luxe dessert, inspired by the *croquembouche* and jazzed up with whiskey! Choux pastry profiteroles are piped generously with whiskey custard and prettily stacked up in a 'cone'. It is then decorated with caramelised pistachios and icing 'snowflakes', followed by chocolate hazelnut cream piped near the base which is made of chocolate sponge surrounded by an 'Oreo' crust.



### Cold Capellini Pasta with Alaskan Crab, Ebi, Caviar and Truffle Vinaigrette | \$108 for 4 persons

A signature on Gordon Grill's menu and a popular purchase last year when it made its debut as a festive takeaway, this appetiser is served chilled, generously coated with avruga caviar, and subtly enhanced with white truffle oil.



### Slow Roasted Ibérico Pork Belly with Crackling, Pickled Cabbage, Apple Sauce and Pork Jus | \$338 for 6 to 8 persons (limited to 25 orders per day)

Sure to send any roast pork lover to delirious joy is this traditional favourite done to perfect succulence with crisp golden-brown crackling. Roasted for three and a half hours with sherry vinegar, white wine and mirepoix, the ibérico pork belly is paired impeccably with zesty white cabbage pickled with honey, Pommery mustard and grated apples. The chef's homemade Granny Smith apple sauce and smoked bacon-infused pork *jus* are understated but memorable sidekicks.

Other classics available include *Honey glazed boneless ham with vanilla-pineapple sauce* (\$108 for four to six persons); *Whole bone-in honey-glazed gammon ham with vanilla-pineapple sauce* (\$388 for 25 to 30 persons); *Roasted Australian Wagyu beef ribeye with Yorkshire pudding* (\$588 for 1kg); and a range of traditional Christmas sweets such as gingerbread figurines and fruit cake.

**In addition**, the hotel's popular *D24 Durian Puffs* return for the season at \$45 for 10 pieces, along with *D24 Ice Cream* and '*Mao Shan Wang*' Ice Cream tubs at \$20 and \$29 respectively.

### SPECIAL CHRISTMAS COMBOS

Besides the extensive selection of a la carte Christmas treats, Goodwood Park Hotel also offers attractively-priced and convenient takeaway Combo Specials.

The **Traditional Christmas Combo (\$298 / usual price \$381)** includes *Traditional Christmas Turkey with Stuffing, Giblet Gravy and Cranberry Sauce, Honey Glazed Boneless Ham with Vanilla-Pineapple Sauce and Traditional Christmas Chocolate Log Cake.*

The **Local Christmas Combo (\$278 / usual price \$348)** consists of *Soy-braised Turkey served with Toasted Spiced Almonds and Homemade Chilli Sauce, Mini Turkey Po Lo Buns (12 pieces) and Goodwood D24 Durian Christmas Log Cake.*

### FESTIVE FEASTING AT GOODWOOD PARK HOTEL'S RESTAURANTS

Restaurant	Promotion	Availability	Reservations	Notes
<b>Gordon Grill</b> Fine-dining restaurant famed for its steaks and Continental cuisine	Christmas Eve and New Year's Eve 3-Course Set Lunch at \$78 per person	24 and 31 December 2018	(65) 6730 1744	Lunch: 12noon – 2.30pm Dinner: 7.00pm – 10.30pm  Brunch Buffet 1 <sup>st</sup> seating: 10.30am – 1.00pm 2 <sup>nd</sup> seating: 2.00pm – 4.30pm  Festive menus available from 1 to 23 and 26 to 30 December 2018
	Christmas Eve and New Year's Eve 4-Course Set Lunch at \$88 per person	24 and 31 December 2018		
	Christmas Eve and New Year's Eve 5-Course Set Dinner at \$168 per person	24 and 31 December 2018		
	Christmas Day 4-Course Set Dinner at \$138 per person	25 December 2018		
	Christmas Day 5-Course Set Dinner at \$148 per person	25 December 2018		
	Christmas Day Brunch Buffet at \$188 per adult (with free flow champagne/wine); \$88 per child (without champagne/wine)	25 December 2018		
	Christmas Day Brunch Buffet at \$148 per adult; \$88 per child	25 December 2018		
	New Year's Day 3-Course set lunch at \$68 per person	1 January 2019		
	New Year's Day 4-Course set lunch at \$78 per person	1 January 2019		

	New Year's Day 5-Course set dinner at \$128 per person	1 January 2019		
<b>L'Espresso</b> Cosy café by day and relaxing lounge by night at the poolside	Christmas and New Year's Eve English Afternoon Tea Buffet at \$88 per adult (with a glass of champagne); \$42 per child (without champagne)	22 to 24 and 31 December 2018	(65) 6730 1743	English Afternoon Tea Buffet 1 <sup>st</sup> seating: 12noon – 2.30pm 2 <sup>nd</sup> seating: 3.00pm – 5.30pm  Brunch Buffet 1 <sup>st</sup> seating: 10.30am – 1.00pm 2 <sup>nd</sup> seating: 2.00pm – 4.30pm  Dinner: 7.00pm – 10.00pm  Festive menus available from 1 to 23 and 26 to 30 December 2018
	Christmas and New Year's Eve English Afternoon Tea Buffet at \$68 per adult (with 2 servings of coffee or tea); \$42 per child	22 to 24 and 31 December 2018		
	Christmas Eve and New Year's Eve 4-Course Set Dinner at \$98 per person	24 and 31 December 2018		
	Christmas Day Brunch Buffet at \$188 per adult (with free flow champagne/wine); \$88 per child (without champagne/wine)	25 December 2018		
	Christmas Day Brunch Buffet at \$148 per adult; \$88 per child	25 December 2018		
	New Year's Day English Afternoon Tea Buffet at \$76 per adult (with a glass of champagne); \$35 per child (without champagne)	1 January 2019		
	New Year's Day English Afternoon Tea Buffet at \$56 per adult (with 2 servings of coffee or tea); \$35 per child	1 January 2019		
<b>Coffee Lounge</b> Popular for its local fare and Taiwan Porridge	Christmas Eve and Day Lunch Buffet with Festive Dessert Buffet at \$55 per adult; \$35 per child	22 to 25 December 2018	(65) 6730 1746	Lunch and Dinner Buffet Lunch: 12noon to 3.00pm Dinner: 6.00pm to 10.00pm  Taiwan Porridge a la carte Lunch and Dinner Buffet Lunch: 12noon – 2.30pm Dinner: 6.00pm – 10.00pm  Festive menus available from 1
	Christmas Eve and Day Dinner Buffet with Festive Dessert Buffet at \$95 per adult; \$55 per	22 to 25 December 2018		

	child			to 23 and 26 to 30 December 2018
	New Year's Eve and Day Taiwan Porridge a la carte Lunch and Dinner Buffet with Festive Dessert Buffet at \$45 per adult; \$28 per child	31 December 2018 and 1 January 2019		

*\*All prices quoted are in Singapore dollars, subject to 10% service charge (for dine-in) and GST unless otherwise stated. Child price is applicable for 6 to 11 year olds. \*\*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](http://www.goodwoodparkhotel.com)
- Facebook [facebook.com/GoodwoodParkHotel](https://facebook.com/GoodwoodParkHotel)
- Instagram [@goodwoodparkhotelsg](https://instagram.com/goodwoodparkhotelsg)
- Hashtag #goodwoodparkhotel
- Pinterest [pinterest.com/goodwoodparksg](https://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.