

**MEDIA ADVISORY
FOR IMMEDIATE RELEASE**

DESSERT BUFFET WITH D24 AND MAO SHAN WANG SPECIALITIES

*Even more durian indulgence at Coffee Lounge!
8 October to 11 November 2018*



Singapore, September 2018 – Exclusively from **8 October to 11 November 2018**, die-hard fans of the ‘King of Fruits’ will get to feast on this treasure to their hearts’ content at the ‘**Dessert Buffet with D24 and Mao Shan Wang Specialities**’, a delicious conclusion to a durian-filled year for the hotel, having wrapped up a successful five-month run of its famed Durian Fiesta in July.

Guests may look forward to a delectable selection of exquisitely-crafted D24 and Mao Shan Wang durian pastries on top of its regular dessert buffet spread, available during lunch and dinner. Ten delightful durian creations; *D24 Ice Cream (one serving); D24 Puff; D24 Mousse Cake; D24 Coffee Glaze; D24 Pandan Coconut Cake; Mao Shan Wang Swiss Roll; Mao Shan Wang Kaya Spread with Steamed Malay Cake; Mao Shan Wang Crepe; Mini Mao Shan Wang Pudding and Mao Shan Wang Pancakes (live station)* will be showcased among cakes, hot and chilled local desserts, ice cream and more.

Guests may call Coffee Lounge at **(65) 6730 1746** or email: coffee_lounge@goodwoodparkhotel.com for enquiries and reservations.

Price options are as follows:

- \$56.80++ per person (Dessert Buffet with D24 and *Mao Shan Wang Specialities* only)
- \$46.80++ per person (Top-up of Dessert Buffet with D24 and *Mao Shan Wang Specialities* with any a la carte main course order)
- \$60++ per person (Three-Course Design Your Own Local Degustation Set Menu, inclusive of Dessert Buffet with D24 and *Mao Shan Wang Specialities*)
- \$64++ per person (Four-Course Design Your Own Local Degustation Set Menu, inclusive of Dessert Buffet with D24 and *Mao Shan Wang Specialities*)
- \$66++ per person; \$39.80++ per child (Taiwan Porridge and Appetiser Tasting Set*, inclusive of Dessert Buffet with D24 and *Mao Shan Wang Specialities*)

Exclusive collaboration with DBS/POSB Debit & Credit Cardmembers: Dine with minimum 4 paying adults to enjoy 15% off the total bill.

RETURN OF DURIAN PUFFS AND ICE CREAM AT THE DELI

During the same limited period, The Deli, within the hotel, will also be retailing the following popular items for take-away.

D24 PUFF; D24 榴蓮泡芙 | \$10 for 2 pieces; \$29 for 6 pieces; \$45 for 10 pieces (*nett prices*)

A signature at Goodwood Park Hotel, these pretty puffs have lavish swirls of creamy durian carefully wedged between fluffy choux pastry cases.

D24 ICE CREAM TUB; D24 榴蓮冰淇淋 | \$20 nett per tub, \$6.80++ per scoop

'MAO SHAN WANG' ICE CREAM TUB; 貓山王榴蓮冰淇淋 | \$29 nett per tub, \$9.80++ per scoop

Offering pure durian bliss with an abundance of luscious pulp, these homemade frozen delights are available in convenient 16oz takeaway tubs. For dine-in customers, the ice cream is also available by the scoop.

Taiwan Porridge and Appetiser Tasting Set

Inspired by the Korean-style '*banchan*' – a range of appetisers meant for sharing before the main course – the chefs at Coffee Lounge have created eight Asian-inspired delights that are best paired with free flow of the hearty Taiwan porridge.

- **Eggplant with Chilli Oil** - A delightfully comforting dish that is full of flavour.
- **Chive Flowers with Sakura Ebi** - An addictively *umami* cold dish.
- **Marinated Cherry Tomatoes with Golden Orange Oil** – A simple and refreshing cold starter that is as vibrant in taste as it is in looks, with *edamame*, red and yellow cherry tomatoes, as well as a dash of *kumquat* (golden orange) oil.
- **'Fen Pi' in Hot and Spicy Sauce** – This chilled dish consists of *fen pi* or mung bean sheets, Sichuan pepper powder and cucumber for added texture.
- **Braised 'Kao Fu'** – Resembling the texture of *tofu*, '*kao fu*' or wheat gluten, is favoured for its ability to absorb flavours. Here, chef uses five-spice powder, star anise, cinnamon, as well as a dash of '*hua diao*' and rose wines to create an aromatic dish.
- **Chilled Jellyfish Flower with Cucumber** – Marinated with *Jin Lan* soy paste, this dish is all about the juicy crunch of the jellyfish.
- **Sambal Anchovies** and **Stir-Fried Silver Fish** – Both dishes are delicious on their own, and even better with porridge.

The **Taiwan Porridge and Appetiser Tasting Set** is priced at \$26.80++ per person and available until 30 November 2018. These appetisers are also available *a la carte* during the same period.

Note: A digital collage image of the Dessert Buffet with D24 and Mao Shan Wang Specialities and Taiwan Porridge and Appetiser Tasting Set are available upon request. Dine-in prices are subject to 10% service charge and prevailing GST. Child price is for children aged 6 – 11 years. A la carte prices of new appetisers are available upon request.

For media enquiries, please contact:

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Goodwood Park Hotel

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COFFEE LOUNGE FACT SHEET

- **Established Since** 1977
- **Seating Capacity** 110
- **Reservations Tel** (65) 6730 1746
- **Reservations Email** coffee_lounge@goodwoodparkhotel.com
- **Operating Hours**

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| Breakfast A La Carte & Buffet | 6am – 10.30am |
| Taiwan Porridge Lunch Bento | 12noon – 2.30pm |
| Taiwan Porridge A La Carte | 12noon – 2.30pm (Lunch) 6pm – 10.30pm (Dinner) |
| Design Your Own Local Degustation Menu | 12noon – 2.30pm (Lunch) 6pm – 10.30pm (Dinner) |
| Late Afternoon Dining | 2.30pm – 6pm (Monday – Friday) |
| A Weekend Makan Affair (High Tea Buffet) | 3pm – 5.30pm (Saturday & Sunday) |

Background of Coffee Lounge

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-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. These showcase the best of Singapore fare in three and four-course sets that have been carefully portioned and planned.

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 and a bar.