

MEDIA ADVISORY
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Coffee Lounge

SINCE 1977

THE ALL-NEW 'UNLIMITED APPETISERS AND TAIWAN PORRIDGE' MENU *Small plates, big value*



SINGAPORE, August 2018 – Perfect for a light and leisurely meal is **Coffee Lounge's** brand new 'Unlimited Appetisers and Taiwan Porridge' Menu, launching from 1 September 2018 until 7 October 2018 and available for lunch and dinner. The restaurant, long known for its Taiwan porridge and local fare, is pleased to introduce eight scrumptious small plates that are perfect with a steaming bowl of rice or porridge and good company, especially since they are unlimited in servings.

For reservations, guests may ring (65) 6730 1746, email coffee_lounge@goodwoodparkhotel.com or visit <http://www.goodwoodparkhotel.com>

'Unlimited Appetisers and Taiwan Porridge' Menu *Available for lunch and dinner.*

\$28.80++ per person – price includes Unlimited Appetisers, rice, porridge and Dessert Buffet
\$16.90++ per person; minimum two persons (with a minimum order of four Taiwan porridge a la carte dishes required) – price includes Unlimited Appetisers, rice, porridge and Dessert Buffet



Inspired by the Korean-style '*banchan*' – a range of appetisers meant for sharing before the main course – the chefs at Coffee Lounge have created Asian-inspired delights that are guaranteed to whet appetites. The dessert buffet features a wide range of cakes, pastries, hot and cold dessert soups, *nonya kueh* (Peranakan dessert), fruits and ice cream.

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.

Note: The Taiwan Porridge A La Carte Buffet will be discontinued during this period of time. Digital images of food and interior are available upon request. All prices for dine-in are subject to 10% service charge and GST.

For media enquiries, please contact:

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Goodwood Park Hotel

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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
- **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.

COFFEE LOUNGE FACT SHEET

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

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.