

**MEDIA ADVISORY
FOR IMMEDIATE RELEASE**

THE VICTORIAN ENGLISH AFTERNOON TEA AT L'ESPRESSO
In celebration of a delicious tradition
1 June to 22 July 2018



L'Espresso's 'Victorian English Afternoon Tea'

April 2018 – Having just recently concluded the well-received 'Chocolate Divine' English Afternoon Tea held in March, **L'Espresso**, the elegant destination for English Afternoon Tea, is all set to delight once again with its '**Victorian English Afternoon Tea**' to be held from **1 June to 22 July 2018!**

Besides the signature favourites of freshly baked traditional English scones, exquisite pastries and dainty sandwiches, the buffet will offer a delightful range of newly created English-inspired teatime treats such as *Coronation Chicken with Mango Chutney and Almonds* open-faced sandwich; *Toad in the Hole* and *Treacle Tart* to complete the experience. This decadent themed tea menu is available at the same price of **\$48++ per adult** and **\$24++ per child** from Fridays to Sundays, eve of and on public holidays; and **\$45++ per adult** and **\$22.50++ per child** from Mondays to Thursdays. The price includes two servings of freshly brewed coffee or tea from a selection of premium coffee and TWG Tea.

If guests fancy some tittle to perk up their afternoon, they can choose to accompany their afternoon tea with a glass of champagne at \$72++ per adult from Fridays to Sundays, eve of and on public holidays, or \$68++ per adult from Mondays to Thursdays.

Reservations are recommended via phone at **(65) 6730 1743**, email at lespresso@goodwoodparkhotel.com or online at www.goodwoodparkhotel.com

Please refer to the factsheet below for seating timings.

The Victorian English Afternoon Tea 1 June to 22 July 2018

Flying the English flag on the sandwich and croissant selection are the *Cucumber and Cream Cheese*; *'Beef Wellington'* (*Parma Ham, Beef Pastrami and Portobello Confit*) and *'Three Little Pigs'* (*Smoked pork, Gammon and Meatloaf*) finger sandwiches; *Coronation Chicken with Mango Chutney and Almonds* open-faced sandwich; and *Ham and English Cheddar Cheese* croissant – all bite-sized and impossible to stop at just one piece.

Hearty hot savouries to look forward to include *Braised Pork with Stout in Hot Pot served with Homemade Brioche*; *Toad in the Hole* (a classic sausage bake); *Fish and Chips with Malt Vinegar*; *Cottage Pie*; as well as *Mini Corned Beef and Leek Quiche*.

To end the afternoon on a suitably traditional note, guests are invited to indulge like royalty and nibble on sweet treats such as *Bread and Butter Pudding*; *Sticky Toffee Pudding*; *Strawberries and Cream Trifle*; *Mini Sherry Trifle*; *Treacle Tart* and of course **L'Espresso's** ever-popular plain, blueberry and raisin scones best enjoyed with the accompanying assorted jams, marmalade, Devonshire clotted cream as well as butter.

Signature items that are also available during the Victorian English Afternoon Tea

(Menu is updated on a regular basis)

Cold Delicatessen

The selection of cold cuts includes flavoursome options such as *Smoked Salmon with condiments*, *Charcuterie with Pickles*; and *French Cheese with condiments*. In addition, the selection of homemade spreads – *Duck Rillettes*; *Kalamata Olive and Walnut*; and *Maple Cream Cheese with Dried Figs and Pecans* – are perfect with freshly baked breads such as focaccia and ciabatta.

Soup of the Day

Guests will enjoy piping hot selections such as *Mushroom*; *Pumpkin*; *Carrot*; *Tomato & Onion*; or *Potato & Leek* on rotation.

Carving

A live carving station featuring *Baked Salmon Florentine Puff served with Wild Rice and Horseradish Cream.*

Sandwiches and croissants

With freshly made breads like wholemeal, white and croissants to choose from, guests will be spoilt for choice with L'Espresso's ever-popular finger sandwiches and tantalising fillings

Finger sandwiches

Egg Mayo with Watercress

Tuna Salad with Celery

Smoked Chicken with Tomato and Bacon

Open-faced sandwiches

Smoked Salmon Roll with Cream Cheese and Fresh Herbs

Sea Shrimp with Marie Rose Sauce and Crushed Avocado

Salchichón with Olives and Pommery Mustard

Crabmeat Salad with Corn Puree and Cavier

Brie Cheese with Cinnamon Apple and Raisin Relish

Croissants

Turkey ham with Cranberry Clotted Cream

Freshly baked scones

L'Espresso's famous homemade scones are well-loved for their irresistible buttery fragrance as well as perfectly balanced texture. Plain, blueberry and raisin scones are available, along with assorted jams, clotted cream and butter.

Desserts and French Pastries

Guests may indulge in sweet pickings from the ever-popular *Chocolate Fountain* accompanied by skewered fruits and marshmallows; and tempting rewards such as *Double Chocolate Mud Cake*; *Vanilla Crème Brulee*; *Frosted Carrot Cake*; *Cheese Cake* and *Cherry Clafoutis*.

Ice cream and fresh fruit

**Note to editors: Hi-res digital images of food and interior are available upon request. Prices quoted are subject to service charge and GST, and may change during special occasions. Child price is applicable for children aged 6 to 11 years old. Menu is subject to regular updates and seasonal availability.*

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Goodwood Park Hotel

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Background of L'Espresso – a combination of cosy indoors and an idyllic poolside terrace

Established in 1968, L'Espresso underwent a dramatic face lift in early 2005 to update its English cottage look to reflect quiet, modern sophistication. Guests dining indoors will appreciate the soothing neutral colour palette, comfy leather sofas and the floor-to-ceiling glass windows which provide plenty of natural lighting and a pretty view of the hotel's main pool. With the stylish open-concept kitchen, guests can also watch the chefs at work preparing some of the buffet items.

The outdoor timber-decked terrace overlooking the pool is furnished with rattan furniture, providing a resort feel and is perfect for evening drinks under the stars. This spacious and breezy terrace has also become an ideal location for wedding solemnisations.

A cosy café by day and chic lounge by night, L'Espresso is the destination of choice for those who love Afternoon Tea or enjoy relaxing with cocktails in the evenings.

Factsheet – L'Espresso

Established since	1968
Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations	(65) 6730 1743
Seating Capacity	80 indoors, 80 outdoors (Total 160 pax)
Operating Hours	10am – 12 midnight
Lunch:	12noon – 2pm
Dinner:	6pm – 10.30pm
English Afternoon Tea:	
(Mon – Thurs)	2pm – 5.30pm
(Fri – Sun & PH)	12noon – 2.30pm (1st seating) 3pm – 5.30pm (2nd seating)
Signatures	English Afternoon Tea, Western and Asian fare, premium Syphon Coffee

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
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.