



**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

Exquisite Wine Pairings at Min Jiang at Dempsey 15 July - 1 September 2019



Singapore, July 2019 – From **15 July till 1 September**, savour Min Jiang at Dempsey's refined Cantonese and Sichuan cuisines paired with a selection of wines from around the world. The **6-Course Wine Pairing Dinner Menu (\$148++ per person, minimum 2 persons)** features Master Chef Goh Chee Kong's house specialities, elevated to new heights with both old and new world wines. This wine pairing dinner menu will showcase the nuanced ways Chinese dishes can have a natural affinity with wine.

Begin the meal with a **Trio of Appetisers 巧制三小品** such as **Pan-Fried Scallop with XO Sauce**, **Baked Mushroom Stuffed with Crabmeat**, and **Sliced Pork with Marinated Shredded Papaya and Black Garlic**. The crisp and refreshing acidity of the **New Zealand Kapuka Sauvignon Blanc** freshens the palate with its notes of tropical fruits and green herbs, and makes for a refreshing start to the meal.



Tuck into the immunity-boosting **Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower** 虫草花干贝炖鸡汤, which is as nourishing as it is delicious. The **France Alsace Gewürztraminer Reserve** subtly sweet and spiced profile as well as its bright bouquet of peaches and lychees bring out the fragrant herbal notes of the soup.

Hearty mains such as **Pan-Fried U.S. Kurobuta Pork with Melted Onions** 洋葱美国黑豚扒, and **Braised 10-Head Abalone with Millets and Homemade Tofu** 黄焖小米十头鲜鲍扒豆腐 are married with sturdier wines.

The **Montes Limited Cabernet Carmenère**, a Chile Bordeaux comprising 70% Cabernet Sauvignon and 30% Carmenère has a perfumed nose of red and dark fruits with persisting notes of coffee and chocolate. Well-rounded tannins and a structured body through a 10-month oaking process makes this red a delight when had with the tender Kurobuta pork, accentuating the meat's natural sweetness.

The lavish seafood dishes are paired with the **South African Stark-Condé Cabernet Sauvignon**. The wine's dark red ruby colour and its notes of steeped plum, dried fruits and chocolate comes from its grapes, which are grown in granite soil and matured in French oak barrels. A well-balanced acidity makes this wine an excellent match with the fragrant sauces of the seafood dishes.

Diners also have the option of enjoying the six-course dinner **without wine pairing at \$108++ per person, minimum 2 persons.**



Interior of Min Jiang at Dempsey

Details

Min Jiang at Dempsey Wine Pairing Dinner Menu

Dine-in only at Min Jiang at Dempsey

15 July to 1 September 2019

With wine pairing: \$148++ per person, minimum two persons

Without wine pairing: \$108++ per person, minimum two persons



Min Jiang at Dempsey Wine Pairing Dinner Menu
15 July - 1 September 2019

巧制三小品

Trio Appetiser

Pan-fried Scallop with XO Sauce
Baked Mushroom stuffed with Crabmeat
Sliced Pork with Marinated Shredded Papaya and Black Garlic

Kapuka Sauvignon Blanc

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虫草花干贝炖鸡汤

Double-boiled Chicken Soup with Dried Scallops and Cordyceps Flower

Alsace Gewürztraminer Reserve

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洋葱美国黑豚扒

Pan-fried U.S. Kurobuta Pork with Melted Onions

Montes Limited Cabernet Carmenère

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黄焖小米十头鲜鲍扒豆腐

Braised 10-head Abalone with Millets and Tofu

Stark-Condé Cabernet Sauvignon

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XO 酱煎虾皇捞面

Pan-fried King Prawn Noodles in XO Chili Sauce

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兰花香茅雪芭拼奶皇马来糕

Chilled Blue Pea Lemongrass Jelly with Lime Sorbet and Malay Cake with Salted Egg Custard

\$148++ per person, minimum two persons

\$108++ per person, minimum two persons



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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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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 – MIN JIANG AT DEMPSEY

Address 7A and 7B Dempsey Road, S(249684)
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Email mjdempsey@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com
Operating Hours Daily, 11.30am - 2.30pm | 6.30pm - 10.30pm



Seating Capacity 8 pax (bar)
 20 pax (dining area near the bar)
 80 pax (main dining)
 30 pax (private dining rooms)
 20 pax (outdoor)

Cuisine Cantonese and Sichuan

Summary

Min Jiang at Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmands. The restaurant features extensive dining facilities, including a bar and alfresco space, and a contemporary chinoiserie interior. Alongside signature and specialty favourites, Master Chef Goh Chee Kong, a veteran of Min Jiang, serves a new menu showcasing Cantonese and Sichuan cuisines; with creations that conserve familiar flavours, but with contemporary presentations. With its prime lifestyle location, exquisite food and service, and chic ambience, Min Jiang at Dempsey is the perfect setting for any occasion, and a destination for lovers of fine Chinese cuisine.