



**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

‘A MEDLEY OF MUSHROOMS’ AT MIN JIANG AT ONE-NORTH
Burst of umami and nourishment
1 June to 31 August 2018

Singapore, May 2018 – From **1 June to 31 August 2018**, Master Chef Goh Chee Kong (吴志光) of **Min Jiang at One-North** (岷江在纬壹) will be serving up a selection of *a la carte* dishes featuring mushroom varieties ranging from kitchen staples such as button and *enoki*, to rarer charms such as morel and monkey head mushrooms.

Guests may look forward to **eight newly created umami-packed mushroom dishes** and **one set menu** with the ingredients given a skilful makeover by the experienced Master Chef Goh. Rich in flavour, beguiling in texture and brimming with health benefits, these thoughtfully-crafted creations showcase the versatility of the humble ingredient. The mushrooms are fried, poached or double-boiled, and presented whole, shredded, or in delicate slivers to yield the best flavours and textures, while retaining their health properties.

Located at No. 5 Rochester Park and housed in a nostalgic black and white colonial bungalow, the restaurant is a favoured destination for Modern Sichuan and Cantonese cuisine. Reservations at Min Jiang at One-North (岷江在纬壹) can be made via **(65) 6774 0122**, mj1n@goodwoodparkhotel.com or www.goodwoodparkhotel.com

‘A Medley of Mushrooms’ at Min Jiang at One-North 岷江在纬壹
1 June to 31 August 2018, a la carte lunch and dinner

Savour a selection of dishes featuring 12 varieties of mushrooms and fungi – abalone, almond, bamboo pith, black truffle, button, *enoki*, monkey head, morel, oyster, *shiitake*, morel ear fungus and yellow fungus, as well as the use of white truffle oil – each boasting unique characteristics and flavour profiles. The mild and delicate varieties are suitable for adding texture, while their earthy and meaty friends are perfect for imparting flavour. Mushrooms are also known for their antioxidant and anti-inflammatory benefits.

Min Jiang at One-North Trio Platter 精美三拼, \$16 per person

The Trio Platter consists of *Steamed Quail Egg "Siew Mai"* made with minced chicken, prawns and *shiitake*; a refreshing serving of *Chilled Shredded Top Shell and Morel Ear Fungus with Spicy Sour Sauce*; and *Baked Fresh Shiitake stuffed with Crabmeat*.

Double-Boiled Kampung Chicken Soup with Almond Mushrooms, Dried Scallops and Baby Abalone 姬松菇鲍鱼干贝炖甘榜鸡汤, \$18 per person

This nourishing broth, double-boiled for approximately two hours, is enhanced with the rich flavour of *conpoy* (dried scallops) and the subtly nutty fragrance of almond mushrooms. The soup is further steamed for 15 minutes just before it is served.

Black Truffle-Braised Whole African 6-Head Abalone & Stir-fried Scallop and Egg White with White Truffle Oil 黑与白南非鲜鲍, \$48 per person

A luxurious dish that is a perfect combination of 'yin' and 'yang' as the intensely-flavoured *sous vide* black truffle-infused abalone is complemented by the expertly-prepared egg white and scallop that is velvety in texture. Black truffle shavings and a dash of white truffle oil complete the marriage.

Wok-Fried Beef Cubes and Fresh Button Mushrooms with Garlic Chips 蒜片蘑菇炒牛丁, \$33 per order*

Skilfully fried over high heat to achieve an unbeatable '*wok hei*' fragrance, the beef cubes and button mushrooms are redolent with the aroma of crispy fried garlic.

Homemade Tofu with Crabmeat and Trio Mushrooms 翡翠蟹肉什菇豆腐, \$12 per person

Chef's silky homemade tofu is mixed with *shiitake*, *enoki* and oyster mushrooms, steamed, and then deep-fried for an irresistible crisp. It is perched on top of poached spinach as well as an abalone mushroom slice, and surrounded by a jade-green sauce made with superior stock and spinach, then finished off with a sprinkle of freshly-peeled crabmeat.

Braised Monkey Head Mushrooms with Millets in Golden Sauce 金汤小米焖猴头菇, \$12 per person

Commonly used in lieu of meat, these mushrooms are so-named for their 'hairy' appearance and are extremely tender when cooked. Here, Chef blanches the mushrooms in a clear broth with ginger and garlic, before they are cooked together in a 'golden' sauce made from chicken stock, carrots and millets – a common staple found in North-eastern China.

Poached Seasonal Vegetables with Shredded Morel and Bamboo Pith in Shark's Cartilage Broth 翅骨汤竹生羊菌菇时蔬, \$32 per order*

Brimming with collagen from the shark's cartilage, this dish is further endowed with flavour from mushrooms and texture from bamboo pith. Depending on availability, vegetables such as broccoli, "*nai bai*" or spinach are used interchangeably.

Double-Boiled Hashima with Yellow Fungus in Whole Pear 鸭梨雪蛤炖黄耳, \$13 per person

This light dessert that has been double-boiled for 45 minutes is renowned for its health benefits, whereby *hashima*, yellow fungus and Chinese pear combine to form a formidable task force to 'cool' the body – especially welcome in the tropics.

***Per order – good for 2 to 3 persons**

'A Medley of Mushrooms' Set Menu

\$78 per person, minimum 4 persons, available for lunch and dinner

This eight-course menu promises a healthful and delicious meal for the mushroom aficionado.

Min Jiang at One-North Trio Platter 精美三拼
Double-Boiled Kampung Chicken Soup with Almond Mushrooms, Dried Scallops and Baby Abalone 姬松菇鲍鱼干贝炖甘榜鸡汤
Homemade Tofu with Crabmeat and Trio Mushrooms 翡翠蟹肉什菇豆腐
Wok-Fried Beef Cubes and Fresh Button Mushrooms with Garlic Chips 蒜片磨菇炒牛丁
Braised Monkey Head Mushrooms with Millets in Golden Sauce 金汤小米焖猴头菇
Poached Seasonal Vegetables with Shredded Morel and Bamboo Pith in Shark's Cartilage Broth 翅骨汤竹生羊菌菇时蔬
Fried Rice with Assorted Seafood and Golden Mushrooms 酥炸金针菇伴海鲜炒饭
Double-Boiled Hashima with Yellow Fungus in Whole Pear 鸭梨雪蛤炖黄耳

Get savvy with the 'shroom

Mushroom variety	Flavour profile
Abalone 杏鲍菇	Earthy, with mildly sweet undertones
Almond 姬松菇	Sweet, with a pleasant nutty flavour
Black Truffle 黑松露	Pungent and garlicky, with a deep musky aroma
Button 磨菇	Earthy and woody
Enoki 金针菇	Delicate, with a subtle fruity flavour
Monkey Head 猴头菇	Known more for its meaty texture and its ability to absorb flavours well.

Morel 羊菌茹	Nutty, woody and meaty
Morel Ear Fungus 羊肚耳	Crunchy and earthy
Bamboo Pith 竹生	Crunchy and juicy
Oyster 平菇	Delicate and mild
Shiitake 冬菇	Meaty and woody
Yellow Fungus 黄耳	Known for its crunchy texture and health benefits

Background of Min Jiang at One-North

The only Chinese restaurant housed in a heritage 3,000 square foot, two-storey 'black and white' colonial bungalow amid lush flora, Min Jiang at One-North is an unforgettable destination for elegant Sichuan and Cantonese cuisine that has garnered accolades since the restaurant was established in this location in 2006, following the success of its first outlet located at Goodwood Park Hotel. Complementing the bungalow is a beautiful alfresco wooden deck and an adjacent courtyard that serves as a relaxing dining area. The "black and white bungalows" as they are called, refer to their colour scheme – white washed walls contrasted with dark rafters, sills and trims. Whilst each of the exteriors look similar, the insides are of distinct layouts and each with a different feel.

A truly authentic Beijing duck restaurant

This popular signature dish is prepared by chefs from China according to an ancient recipe. The ducks are freshly delivered daily, and skilfully roasted to a golden hue over fragrant apple wood in Singapore's first custom-made wood-fired oven at the restaurant. The dining experience is further enhanced with the chefs carving the aromatic piping hot duck tableside, before presenting it in two unique servings.

Other Specialties

In addition to Beijing Duck, diners can also enjoy other delicacies such as the *Stewed lobster with eggplant and minced chicken in Sichuan chilli sauce*, *Braised Wagyu beef cheek with papaya paste*, *Homemade tofu with crabmeat and assorted mushrooms*, *Pan-fried U.S. Kurobuta pork with malted onions* and *Chef's Appetiser Platter* (comprising *Wok tossed lobster medallion coated with spicy egg yolk crumbs*, *Crispy eel coated with vinegar sauce and sesame seeds*, *Pan-fried scallop stuffed in Tientsin pear and topped with X.O. sauce*, and *Fried diced chicken with Sichuan pepper*).

Awards & Accolades

1. Featured in the Michelin Guide Singapore for 2017
2. Awarded "Best Solemnisation Venue" by Her World Brides for 2016
3. Listed in Wine & Dine Singapore's Top Restaurants 2007 – 2017
4. Listed in Singapore Tatler's Singapore's Best Restaurants 2007 – 2018
5. Awarded "Certificate of Excellence" by TripAdvisor for 2014 – 2017
6. Top 5 Finalist for "Best Dining Experience" by the inaugural Singapore Experience Awards 2009
7. Top 5 for "Best Chinese Cuisine Chef" and Top 5 for "Best Asian Cuisine Restaurant – Hotel" in Hospitality Asia Platinum Awards Singapore Series 2009 – 2011
8. Top 5 for "Most Outstanding Chinese Cuisine Chef" and Top 10 for "Most Exquisite Palate Experience – Chinese Cuisine" in Hospitality Asia Platinum Awards Regional Series 2008 – 2010
9. Listed in Asia Tatler's Regional Best Restaurants 2008 - 2013
10. Top 5 Most Promising Chefs - Asian Cuisine (Hospitality Asia Platinum Awards Singapore Series 2006 – 2007)

11. Awarded "Best Asian Style Cuisine" by Women's Weekly in 2007
12. Singapore Business Review's Top 25 Restaurant Awards 2008
13. Partner restaurant at the 11th World Gourmet Summit in April 2007

**Note: Digital images of selected food and interior are available upon request. All dine-in prices quoted are subject to 10% service charge and GST.*

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Goodwood Park Hotel

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GENERAL INFORMATION ON MIN JIANG AT ONE-NORTH

- **Address** No. 5 Rochester Park, Singapore 139216
- **Reservations Tel** (65) 6774 0122
- **Opening hours** 11.30am to 2.30pm (lunch) and 6.30pm to 10.30pm (dinner), daily
- **Email** mj1n@goodwoodparkhotel.com
- **Website** www.goodwoodparkhotel.com

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.