

MEDIA RELEASE  
FOR IMMEDIATE RELEASE

**A HAIRY CRAB FEAST AT  
MIN JIANG AND MIN JIANG AT ONE-NORTH**  
17 October to 16 November 2018



Singapore, October 2018 – Fans of the exquisite hairy crab will look forward to the delicious creations at **Min Jiang** (岷江川菜館 Goodwood Park Hotel) and **Min Jiang at One-North** (岷江在纬壹 No. 5, Rochester Park) that will be available for lunch and dinner from **17 October to 16 November 2018**. Guests may enjoy the delicacy simply steamed on its own, or as part of a delectable menu of dishes that highlight the essential hairy crab characteristics of sweet flesh and scrumptious roe.

Guests may make reservations as follows:

**Min Jiang** at (65) 6730 1704 or [min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com)

**Min Jiang at One-North** at (65) 6774 0122 or [mj1n@goodwoodparkhotel.com](mailto:mj1n@goodwoodparkhotel.com)

Visit [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com) for online reservations

### **Hairy Crab Highlights at Min Jiang**

**Min Jiang's** Master Chef Chan Hwan Kee 曾繁基 has created delicious a la carte specials such as *Hairy Crab Trio Platter – Steamed 'Xiao Long Bao' with Hairy Crabmeat* 大闸蟹粉小笼包; *Kurobuta Pork Loin with Coffee Sauce* 咖啡黑猪柳 and *Deep-Fried Shelled Prawn with Creamy Salted Egg Yolk* 金沙虾球 (大闸蟹拼盘, \$28 per person); *Steamed Hairy Crab with Chinese Wine in Egg White Sauce* (蛋白花雕蒸大闸蟹, \$78 each); *Steamed Hairy Crab* (清蒸大闸蟹, \$78 each); *Baked Hairy Crab with Ginger Rice Wine wrapped in Lotus Leaf* (荷香姜酒焗大闸蟹, \$80 each);

and *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (笼仔蒸糯米大闸蟹, \$78 each). Guests can also choose to go all out with two delicious set menus featuring the favoured crustacean.

### **The 'Hairy Crab Bliss' Set Menu, \$138 per person, minimum 2 persons**

This six-course menu starts off with a trio of *Deep-Fried Shelled Prawn with Creamy Salted Egg Yolk*, *Chicken with Sesame in Sichuan Style*, and *Silver Bait Fish with Pork Floss* (金沙虾球, 川式芝麻口水鸡, 肉松银针鱼), followed by *Braised Crabmeat with Sweet Corn Soup* (蟹肉粟米羹); *Mini Pork Belly 'Dong Po Rou'* (迷你东坡肉); *Steamed Hairy Crab* (清蒸大闸蟹); *Fried Rice with Baby Abalones and Crabmeat* (鲍鱼仔蟹肉炒饭); as well as *Black Sesame Glutinous Rice Dumpling in Ginger Tea* (姜茶黑芝麻汤圆).

### **The 'Hairy Crab Indulgence' Set Menu, \$148 per person, minimum 2 persons**

The six-course menu includes highlights such as a beautifully-presented trio of *Steamed Pork & Prawn with Black Bean Dumpling*, *Kurobuta Pork Loin with Coffee Sauce*, and *Deep-Fried Shelled Prawn with Creamy Salted Egg Yolk* (黑金蒸烧卖, 咖啡黑猪柳, 金沙虾球); *Braised Shark's Fin Soup with Crabmeat* (红烧蟹肉金钱翅); *Pan-Fried King Prawn with Minced Garlic Chilli Sauce* (干烧大虾); *Braised Sea Cucumber and Mushrooms with Broccoli in Abalone Sauce* (鲍汁海参冬菇西兰花); *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket* (笼仔蒸糯米大闸蟹); and *Sichuan Red Bean Paste Pancake* (四川锅饼).

### **Hairy Crab Highlights at Min Jiang at One-North**

**Min Jiang at One-North's** Master Chef Goh Chee Kong 吴志光 showcases his creative take on the favoured crustacean with dishes such as *Hairy Crab Trio Platter* 大闸蟹拼盘 – *Baked Hairy Crabmeat in Mushroom*; *Deep-Fried Prawn Ball stuffed with Hairy Crabmeat*; and *Steamed 'Xiao Long Bao' with Hairy Crabmeat* (鲜冬菇焗大闸蟹粉, 翡翠大闸蟹粉虾丸, 大闸蟹粉小笼包, \$28 per person); *Braised Beancurd with Hairy Crabmeat* (大闸蟹粉扒豆腐, \$38 for 4 pieces) and *Steamed Hairy Crab with Ginger Rice Wine* (姜米酒蒸大闸蟹, \$78 each). The above dishes as well as the *Steamed 'Xiao Long Bao' with Hairy Crabmeat* (大闸蟹粉小龙包, \$29 for 4 pieces) will also be available a la carte and in Chef Goh's exclusive set menus just for this season.

### **The 'Hairy Crab Joy' Set Menu, \$133 per person, minimum 2 persons**

The six-course menu features the *Hairy Crab Trio Platter* (大闸蟹拼盘), comprising petite bites of *Baked Hairy Crabmeat in Mushroom*, *Deep-Fried Prawn Ball stuffed with Hairy Crabmeat*, and *Steamed 'Xiao Long Bao' with Hairy Crabmeat* (鲜冬菇焗大闸蟹粉, 翡翠大闸蟹粉虾丸, 大闸蟹粉小笼包); among other dishes such as *Steamed Hairy Crab with Ginger Rice Wine* (姜米酒蒸大闸蟹)

蟹); *Stewed Pork Belly with Sichuan Pickled Cabbage* served with crispy cigar buns (川椒酸菜扣花肉配馒头棒) and *Crispy Noodles with King Prawn in X.O. Sauce* (X.O. 酱虾皇煎脆面).

### **The 'Hairy Crab Supreme' Set Menu, \$143 per person, minimum 2 persons**

This indulgent six-course set introduces a specially crafted *Min Jiang Trio Platter* (岷江三拼盘), consisting of *Baked Hairy Crabmeat in Mushroom* (鲜冬菇焗大闸蟹粉), *Pan-fried Fish Fillet with Sichuan Chilli Sauce* (干烧鱼柳) and *Steamed 'Xiao Long Bao' with Hairy Crabmeat* (大闸蟹粉小笼包). Also included are the *Steamed Hairy Crab with Ginger Rice Wine* (姜米酒蒸大闸蟹), and homely favourites such as *Kurobuta Pork Loin with Coffee Sauce* (咖啡黑猪扒) and *Fried Rice with Crispy Silver Fish and Assorted Seafood* (银鱼仔海鲜炒饭).

### **About the Hairy Crab**

Prized for its crab roe, the hairy crab is the most coveted delicacy in Chinese restaurants. As most Chinese believe that hairy crabs are “cooling” (*yin*) to the body, this dish is often prepared or served together with ginger and wine, to balance the *yin* and *yang* effect in the body.

*\*All prices quoted are for dine-in, subject to 10% service charge and GST unless otherwise stated. Digital images of selected food and interior are available upon request.*

For media enquiries, please contact:

#### **Sixth Sense PR**

Ms Noelle Tan

DID: (65) 6423 1096

Email: [noelle@sixthsense.com.sg](mailto:noelle@sixthsense.com.sg)

#### **Goodwood Park Hotel**

Shirleen Lu, Marketing Communications Manager

Tel: (65) 6730 1715 HP: (65) 9766 3514

Email: [shirleen.lu@goodwoodparkhotel.com](mailto:shirleen.lu@goodwoodparkhotel.com)

### **FACT SHEET – MIN JIANG 岷江川菜馆**

<b>Address</b>	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
<b>Reservations Tel</b>	(65) 6730 1704
<b>Reservations Email</b>	<a href="mailto:min_jiang@goodwoodparkhotel.com">min_jiang@goodwoodparkhotel.com</a>
<b>Seating Capacity</b>	80 pax (indoors), 100pax (6 private rooms), 80 pax (outdoors)
<b>Operating Hours</b>	Lunch & Dim Sum: 11.30am – 2.30pm (Monday to Saturday), 11am – 2.30pm (Sunday) Dinner: 6.30pm – 10.30pm
<b>Cuisine</b>	Sichuan and Cantonese

### **Awards & Accolades**

Amongst the awards and accolades it has won are “Certificate of Excellence” by TripAdvisor for 2013, 2014 & 2016, “Hall of Fame” by Singapore Tatler’s Singapore’s Best Restaurants Guide 2012, Top 5 for “Best Asian Cuisine Restaurant” by Hospitality Asia Platinum Awards Singapore Series 2009 – 2011, Top 5 for “Most Outstanding Chinese Cuisine Chef” & Top 10 for “Most Exquisite Palate Experience – Chinese Cuisine” by Hospitality Asia Platinum Awards Regional Series 2008 – 2010, Asia Tatler’s Regional Best Restaurants Guide since 2008, Singapore’s Top Restaurants in Simply Dining Restaurants Guide since 2008, “Excellence in Hospitality Personality – Most Promising Chef (Asian Cuisine)” by Hospitality Asia Platinum Awards 2006 – 2007, “The Award for Excellence” for “Best Chinese Cuisine Restaurant” by Hospitality Asia Platinum Awards 2004 – 2005, 2006 – 2007, and Singapore Tatler’s Singapore’s Best Restaurants since 1985.

## **FACT SHEET - MIN JIANG AT ONE-NORTH 岷江在纬壹**

<b>Address</b>	No. 5 Rochester Park, Singapore 139216
<b>Reservations Tel</b>	(65) 6774 0122
<b>Reservations Email</b>	<a href="mailto:mj1n@goodwoodparkhotel.com">mj1n@goodwoodparkhotel.com</a>
<b>Seating capacity</b>	First level – 100 (30 indoors, 70 alfresco) Second level – 74 (50 indoors, 24 balcony)
<b>Operating hours</b>	Lunch: 11.30am – 2.30pm Dinner: 6.30pm – 10.30pm
<b>Cuisine</b>	Sichuan and Cantonese

### **Awards and Accolades**

Amongst the awards and accolades it has won are “Certificate of Excellence” by TripAdvisor for 2014 – 2016, Top 5 Finalist for “Best Dining Experience” by the inaugural Singapore Experience Awards 2009, 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, 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, Singapore’s Best Restaurants 2007 - 2017 (Singapore Tatler), Regional Best Restaurants 2008 - 2013 (Asia Tatler), Top 5 Most Promising Chefs - Asian Cuisine (Hospitality Asia Platinum Awards Singapore Series 2006 – 2007), Singapore’s Top Restaurants 2007 - 2017 (Wine & Dine), Best Asian Style Cuisine 2007 (Women’s Weekly) and Top 25 Restaurant Awards 2008 (Singapore Business Review). It also had the honour to have been selected as a partner restaurant in presenting its cuisine at the 11th World Gourmet Summit in April 2007.

### **GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

- Address Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
- Mainline (65) 6737 7411
- Website [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)
- Facebook [facebook.com/GoodwoodParkHotel](https://facebook.com/GoodwoodParkHotel)
- Instagram [@goodwoodparkhotelsg](https://@goodwoodparkhotelsg)
- Hashtag #goodwoodparkhotel
- Pinterest [pinterest.com/goodwoodparksg](https://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.