

**MEDIA ADVISORY
FOR IMMEDIATE RELEASE**

THE 'CHOCOLATE DIVINE' ENGLISH AFTERNOON TEA AT L'ESPRESSO
Partake in a love affair that transcends all diets
9 March to 8 April 2018



February 2018 – Renowned for its elegant English Afternoon Tea buffet that has garnered loyal fans who enjoy its dazzling assortment of dainty sandwiches, salads, savouries, pastries, desserts, chocolate fountain and, traditional English scones, **L'Espresso** is pleased to present the '**Chocolate Divine**' English Afternoon Tea from **9 March to 8 April 2018!**

Guests may look forward to an enhanced selection of irresistible chocolate highlights, with **four specially-crafted savoury chocolate creations** for this occasion, 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 coffee and 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 S\$68++ per adult from Fridays to Sundays, eve of and on public holidays, or S\$65++ per adult from Mondays to Thursdays, or a free-flow of bubbly at \$118++ per adult from Fridays to Sundays, eve of and on public holidays, and \$115++ 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 'Chocolate Divine' English Afternoon Tea 9 March to 8 April 2018

Always up for a fun challenge, the chefs have created two Italian-style breadsticks with the much-loved ingredient – *Chocolate and Sea Salt Grissini* and *Chocolate and Japanese Spicy Shichimi* Grissini* – alongside delightful sandwiches upped with curated chocolate spreads – *Chocolate, Hazelnut and Orange Ciabatta* and *Chocolate and Pecan Nut Spread Sandwich*. *A Japanese spice blend

The sweets section will be adorned with specially-created pastries that encompass white, milk and dark chocolate varieties, namely *Semi-Chocolate Cream Profiteroles*; *Slow-Baked Guanaja Chocolate Tartlets*; *Manjari Chocolate Caramel Shooters*; *Ivory Chocolate Brownies*; *Bitter Chocolate Mousse Delight*; *Tiramisu with Chocolate Flakes*; *Chocolate Marble Cheese Cake*; *Chocolate Hazelnut Crunchy Cake*; *White Chocolate Green Tea Cake*; *Jivara Earl Grey Raspberry Cake*, and *Double Chocolate Mud Cake* in addition to the popular *Chocolate Fountain*, *Chocolate Pralines* and *Chocolate Macarons*.

Available on the English Afternoon Tea Buffet

(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 *French Onion Soup with Cheese Flute*; *Mushroom*; *Pumpkin*; *Tomato* or *Potato & Leek* on rotation.

Hot savouries

The simmering *Braised Pork with Chorizo and Lentils in Hot Pot with Brioche* is a comforting dish, while popular staples include *Baked Salmon and Spinach Ricotta Strudel*; *Cheesy Beef Lasagne (gluten-free)*; *Chicken and Pumpkin Shepherd's Pie*; and *Fish Goujon and Truffle Potato Wedges*.

Roast

Indulge in the juicy *Beer and Honey Roasted Chicken*

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

Breakfast Omelette with Gruyere Cheese

Cucumber and Cream Cheese

Egg and Tomato with Smoky Tomato Aioli

Slow Roasted Tomato Confit with Feta Cheese and Spinach

'Chicken Kiev' Lemon Butter and Crispy Garlic

'Beef Wellington' Parma Ham, Beef Pastrami and Portobello Confit

Open-faced sandwiches

Turkey Pinwheel with Cranberry, Candied Orange and Pistachios

Salchichón with Olives and Pommery Mustard

Crabmeat Tartlet with Feta and Watermelon

Shrimp Ceviche with Tomato Basil Cream

Brie Cheese with Cinnamon Apple and Raisin

Croissants

Spicy Tuna with Cucumber

Ham and Egg Salad with Peppery Maple Corn

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.

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.*

For media enquiries and assistance, please contact:

Sixth Sense PR

Noelle Tan, Consultant

Tel: (65) 6423 1096 HP: (65) 9873 9631

Email: 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

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.