



**MEDIA RELEASE
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'CLAYPOTS OF GOLD' AT MIN JIANG AT ONE-NORTH

Wholesome flavours, comforting dishes

17 March to 14 May 2018



L-R: *Braised Chicken with Garlic and Basil in Claypot;
Stewed Lobster with Eggplant and Minced Chicken with Sichuan Spices in Claypot*

Singapore, January 2018 – Paying homage to a time-honoured method of cooking, Master Chef Goh Chee Kong (吴志光) of Min Jiang at One-North (岷江在纬壹) has created eight delightful claypot dishes that will be available from 17 March to 14 May 2018 for lunch and dinner as part of the '**Claypots of Gold**' 金玉满煲 promotion.

Guests may look forward to hearty dishes that are richly flavoured as well as fulfilling, particularly with a bowl of steaming white rice. These creations, in particular, are results of traditional recipes that Master Chef has accrued throughout his long-standing career of over 20 years and inspirations from his travels to Guangzhou in late 2017, where claypot dishes are ubiquitous.

The restaurant celebrates its 12th year anniversary this year, having established itself as a favoured destination for Modern Sichuan and Cantonese cuisine at Rochester Park; and '**Claypots of Gold**' is a perfect opportunity for fans and new diners alike to experience a traditional favourite.

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

'Claypots of Gold' at Min Jiang at One-North 岷江在纬壹 - 金玉满煲

17 March to 14 May 2018, lunch and dinner, a la carte only, each claypot is good for two to four persons.

The claypot is particularly useful for retaining heat and 'wok hei' fragrance. Upon opening the lid, there should be an enticing 'sizzling' sound followed by an irresistible aroma that permeates the room, making the entire experience a comforting one.

Meat

Stewed Chicken with Garlic and Basil in Claypot 焖三杯鸡煲, \$22

Inspired by the classic 'Three-Cup Chicken' 三杯鸡, this fragrant dish is lovingly prepared with soy sauce, sesame oil and rice wine, with added deep-fried basil for colour and flavour.

**Visual available*

Stewed Roast Pork and Fish with Beancurd and Leek in Claypot 焖豆腐烧腩鱼块煲, \$28

Chef's take on 'surf and turf' finds the all-time favourite 'Siew Yoke' (roast pork) and flatfish simmered in Chef's homemade stock – brimming with flavours from the two star ingredients, enhanced by fried beancurd and leek. A dash of 'Shao Xing' wine is added for an extra kick.

Braised Pork Rib with Beancurd Stick in Claypot 红烧排骨煲, \$28

Chunks of tender pork ribs are pan-fried with spices and dried chilli before being simmered with crispy, fried beancurd sticks for added flavour and texture. The hearty claypot is then steamed for a further one and half hours before being served.

Stewed Frog Legs with Ginger and Spring Onion in Claypot 焖姜葱田鸡煲, \$26

A classic local favourite, Master Chef's version is expertly executed and redolent with the fragrance of condiments such as ginger, spring onion and garlic.

Stir-Fried Pork Liver with Ginger in Claypot 轻炒猪肝煲, \$20

This dish is another well-loved combination that is rich in iron and purported to be full of 'warming' qualities from the use of ginger and a tinge of 'Shao Xing' wine.

Seafood

Stewed Lobster with Eggplant and Minced Chicken with Sichuan Spices in Claypot 焖麻辣龙虾煲, \$56 (~300g)

This luxurious dish is given a punchy 'ma la' kick with the use of Sichuan peppercorns and dried chilli. Eggplant is added into the wholesome dish for a more robust taste and smooth texture.

**Visual available*

Stewed Eel with Garlic in Claypot 焖鳗鱼煲, \$28

Much lauded for its delicate flesh, the eel is given a Chinese-style makeover with the use of soya sauce, oyster sauce and pepper as marinades, enhanced with black vinegar and garlic.

Vegetables

Stir-Fried Romaine Lettuce with Dried Shrimp and Fermented Bean Paste in Claypot 轻炒生菜腐乳煲, \$20

An addictive dish that consists of lightly stir-fried – and crunchy – vegetables that have been given an aromatic lift with the use of 'hae bee' (dried shrimp) and fermented bean paste.

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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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.