

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

A HEARTY VEGETABLE HARVEST AT MIN JIANG

2 August to 13 September 2019



Deep-fried Sliced Lotus Root and Prawns with Durian Mayo Sauce

Singapore, July 2019 – Warm, balmy days beckon delectable and invigorating dishes to whet the appetite. From **2 August to 13 September 2019**, award-winning Chinese restaurant **Min Jiang** at **Goodwood Park Hotel** introduces a new “**A Hearty Vegetable Harvest**” menu that highlights humble vegetables like pumpkin, lotus root and cauliflower in creative and sumptuous dishes that will nourish from within.

Seven brand new classic and contemporary Cantonese dishes showcase Master Chef Chan Hwan Kee’s innovative approach to these hearty vegetables. Irresistible appetisers like the ***Deep-fried Sliced Lotus Root and Prawns with Durian Mayo Sauce* (\$36++ per portion)** features fried prawns and lotus root slices drizzled with a D24 durian mayonnaise sauce. Albeit a unique condiment, the smooth D24 durian mayonnaise is a nod to Goodwood Park Hotel’s specialty in durian desserts and provides just the right hint of durian as well as a creamy, piquant contrast to the crispy savouries.



Visually-stunning and packed with antioxidants and beta-carotene, the ***Stir-fried Ibérico Pork with Orange and Purple Cauliflower*** (\$36++ small; \$68++ large) is an exemplary dish of Chef Chan's skills in bringing out the natural flavours of quality ingredients. Ibérico pork collar and cauliflower is stir-fried simply with a classic mix of garlic, ginger and spring onions.

Stir-fried Ibérico Pork Collar with Orange and Purple Cauliflower



Pan-seared Wagyu Beef with Ice Plant in Japanese Goma Dressing

Likewise, the ***Pan-Seared Wagyu Beef with Ice Plant in Japanese Goma Dressing*** (\$78++ small, \$138++ large) adds an Asian flair to pan-seared wagyu beef – a fragrant goma sauce ties together a refreshing ice plant salad comprising crispy fried lotus roots and pickled yellow Japanese daikon.

Take comfort in the beloved Cantonese classic ***Double-boiled Lotus Root Soup with Adzuki Bean and Pork Shoulder Meat*** (\$10++ per portion). Simmered for three hours over a low fire with the addition of dried squid, adzuki beans, tender pork shoulder and red dates, each spoonful of this revitalising soup is replete with the nutrition and flavours reminiscent of home-cooked fare.

For dessert, a locally-inspired affair of ***Chilled Pumpkin Purée with Red Bean, Coconut Ice Cream and Gula Melaka*** (\$16++ per portion) brings together red beans cooked with gula melaka syrup spooned atop chilled pumpkin purée, fresh pumpkin cubes, and a scoop of coconut ice cream.

“A Hearty Vegetable Harvest” dishes are available as a la carte options for lunch and dinner and are priced from \$10++.

**A Hearty Vegetable Harvest
at Min Jiang
2 August to 13 September 2019**

咸蛋肉松金瓜条

Crispy Fried Pumpkin with Salted Egg Yolk and Pork Floss
\$12++ per portion

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榴槿美奶滋炸鲜虾莲藕片

Deep-fried Sliced Lotus Root and Prawns with Durian Mayo Sauce
\$36++ per portion

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香煎和牛伴冰菜沙律

Pan-seared Wagyu Beef with Ice Plant in Japanese Goma Dressing
\$78++ (small); \$138++ (large)

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赤小豆莲藕猪腱汤

Double-boiled Lotus Root Soup with Adzuki Bean and Pork Shoulder Meat
\$10++ per portion

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双色椰菜花炒西班牙黑豚

Stir-fried Ibérico Pork with Orange and Purple Cauliflower
\$36++ (small); \$68++ (large)

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银衣莲藕焖鸭

Slow-braised Duck with Fermented Beancurd, Lotus Root and Peanut
\$26++ (small); \$48++ (large)

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红豆金瓜露椰子雪糕

Chilled Pumpkin Purée with Red Bean, Coconut Ice Cream and Gula Melaka
\$16++ per portion

Prices are subject to 10% service charge and prevailing government taxes.

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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

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Summary

Established in 1982 and named after the Min River of Sichuan, this award-winning restaurant presents a lavish dining concept in Chinese cuisine. Its menu features Sichuan and Cantonese favourites, including dim sum on traditional trolleys during lunch and barbecued specialties.