

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**

## **HAIRY CRAB GALORE AT MIN JIANG**

**12 October to 10 November 2019**



Singapore, October 2019 – With the arrival of autumn, the well-loved hairy crab makes a comeback this season. Exclusively available in the fall, the hairy crab is a gourmet indulgence prized for its natural sweetness and rich, buttery golden roe.

From **12 October to 10 November 2019**, award-winning Chinese restaurant **Min Jiang at Goodwood Park Hotel** introduces a delectable selection of hairy crab dishes prepared in different styles, available as à la carte options and in two thoughtfully curated set menus. Freshly caught from Lake Tai that lies on the border of Jiangsu and Zhejiang provinces in China, these hairy crabs are a true delicacy.

Highlights from the à la carte menu include signatures like the **Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket (\$82++ per portion)** and **Steamed Hairy Crab (\$80++ per portion)** that showcase the natural sweetness of the prized crustacean's succulent flesh. Savour its delicate flavour with specials such as the **Braised Hairy Crabmeat and Roe on Mung Bean Jelly (\$88++ per portion)** and **Baked Hairy Crab with Ginger Rice Wine wrapped in Lotus Leaf (\$80++ per portion)**.

The **Hairy Crab Trio Platter (\$28++ per person)** offers variety with the popular **Steamed 'Xiao Long Bao' with Hairy Crabmeat**, crispy **Deep-fried Prawns with Mango Mayonnaise**, and flavoursome **Kurobuta Pork Loin with Coffee Sauce**.

Indulge in the hairy crab season with the two exquisite set menus with a minimum of two diners. The **'Hairy Crab Bliss' Set Menu (\$148++ per person)** features the coveted delicacy in a perennial favourite, *Steamed Hairy Crab*, amongst other complementary creations such as the *Braised Fish Maw Soup with Crabmeat*, and *Fried Rice with Baby Abalones and Crabmeat*. The **'Hairy Crab Indulgence' Set Menu (\$168++ per person)** is an epicurean feast with the signature *Steamed Hairy Crab with Glutinous Rice served in Bamboo Basket*, together with other decadent dishes such as the *Pan-fried King Prawn with Minced Garlic Chilli Sauce*, *Braised Sea Cucumber with Stuffed Fish Maw and Broccoli*.

Revel in the luxurious repertoire of hairy crab dishes this season at Min Jiang.

**Min Jiang's Hairy Crab Promotion is available during lunch and dinner from 12 October to 10 November 2019, with à la carte options starting from \$28++ per person and two set menus priced at \$148++ per person and \$168++ per person respectively.**

## Hairy Crab Galore at Min Jiang

12 October to 10 November 2019

大闸蟹拼盘

Hairy Crab Trio Platter

大闸蟹粉小笼包、咖啡黑猪柳、香芒蛋黄酱炸虾球

Steamed 'Xiao Long Bao' with Hairy Crabmeat, Kurobuta Pork Loin with Coffee Sauce,  
Deep-fried Prawns with Mango Mayonnaise

\$28++ per person

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大闸蟹肉蟹粉扒粉皮

Braised Hairy Crabmeat and Roe  
on Mung Bean Jelly

\$88++ per portion

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清蒸大闸蟹

Steamed Hairy Crab

\$80++ per portion

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荷香姜酒焗大闸蟹

Baked Hairy Crab with Ginger Rice Wine  
wrapped in Lotus Leaf

\$80++ per portion

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笼仔蒸糯米大闸蟹

Steamed Hairy Crab with Glutinous Rice  
served in Bamboo Basket

\$82++ per portion

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

## The 'Hairy Crab Bliss' Set Menu

12 October to 10 November 2019

香芒蛋黄酱炸虾球、川式芝麻口水鸡、西施汁熏鸭脯

Deep-fried Prawns with Mango Mayonnaise,  
Chicken with Sesame in Sichuan-style,  
Smoked Duck with Spicy Lime Sauce

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红烧蟹肉鱼鳔羹

Braised Fish Maw Soup with Crabmeat

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迷你东坡肉

Mini Pork Belly 'Dong Po Rou'

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清蒸大闸蟹

Steamed Hairy Crab

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鲍鱼仔蟹肉炒饭

Fried Rice with Baby Abalones and Crabmeat

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姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Dumpling  
in Ginger Tea

\$148++ per person  
(Min. 2 persons)

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

**The 'Hairy Crab Indulgence' Set Menu**  
*12 October to 10 November 2019*

黑金蒸烧卖、咖啡黑猪柳、香芒蛋黄酱炸虾球  
Steamed Pork & Prawn with Black Bean Dumpling,  
Kurobuta Pork Loin with Coffee Sauce,  
Deep-fried Prawns with Mango Mayonnaise

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红烧蟹肉金钱翅  
Braised Shark's Fin with Crabmeat

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干烧大虾  
Pan-fried King Prawn with Minced Garlic Chilli Sauce

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蚝皇海参酿鱼鳔西兰花  
Braised Sea Cucumber with Stuffed Fish Maw  
and Broccoli

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笼仔蒸糯米大闸蟹  
Steamed Hairy Crab with Glutinous Rice  
served in Bamboo Basket

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龙眼豆腐  
Chilled Longan Beancurd

\$168++ per person  
(Min. 2 persons)

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

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**GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

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**Website** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)  
**Facebook** [facebook.com/GoodwoodParkHotel](https://facebook.com/GoodwoodParkHotel)  
**Instagram** @goodwoodparkhotelsg  
**Hashtag** #goodwoodparkhotel  
**Pinterest** [pinterest.com/goodwoodparksq](https://pinterest.com/goodwoodparksq)

**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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**Online reservations** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)

**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.