



**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

**Min Jiang at Dempsey
Introduces A New Menu Of Specialities
18 October to 31 December 2019**

Singapore, October 2019 – Since its opening in April 2019, diners have been enamoured with Min Jiang at Dempsey’s refined repertoire of Cantonese and Sichuan creations as well as its sophisticated ambience amidst lush greenery. Signatures alongside new contemporary dishes have become perennial mainstays, and with a new menu of specialities available from **18 October till 31 December 2019** in addition to the regular a la carte and set menus, there are now more reasons to indulge at the award-winning restaurant.

Curated by Master Chef Goh Chee Kong, the eight dishes bear nostalgia with familiar flavours enhanced with a contemporary touch – an eloquent display of Chef Goh’s years of experience and skills in elevating traditional favourites.



A light and tasty dish to start with is the **Steamed Scallop with XO Sauce, Shredded Ginger and Spring Onions in Superior Soya Sauce (\$32 ++ per person)**. Freshly caught from the deep sea, the Japanese scallops are simply steamed to retain its freshness and

natural sweetness. The succulent scallop is finished off with shredded ginger and spring onions, crowned with a house-special XO sauce.

Another delicious dish is the **Wok-fried Sliced Iberico Pork with Stem Lettuce (\$38++ per order)**. With a taste of home, the tender and juicy pluma or front loin of the Iberico pork is marinated with soy sauce and oyster sauce, then skilfully wok-fried with onion and ginger slices to bring out its aroma. Finishing off the dish, the pork is topped on a base of refreshingly crunchy stem lettuce.

The **Fragrant Rice Wine and Soy Sauce Chicken in Stone Pot (\$28++ per order)** is a beloved classic served piping hot and lavished in a flavoursome sauce. The tender chicken is infused with aromatics such as garlic and basil through a stir-fry before braising with rice wine, soy sauce and black vinegar, giving the dish its bold colour and abundance of flavour.



The **Stir-fried Giant Chives with Bean Sprouts and Crispy Silverfish (\$24++ per order)** is a delicate dish cooked with precise technique. The vegetables are stir-fried perfectly to retain its texture and vibrant colours, a showcase of Master Chef Goh's deft culinary skills.

The **Braised 'Yuan Yang' Vermicelli with Fresh Prawns and Scallops (\$36++ per order)** combines two different types of noodles for added texture – glass noodles and rice vermicelli. Braised in rich chicken stock, broad bean paste and dark soy sauce, the 'yuan yang' vermicelli is divinely imbued with layers of flavours.



The **Deep-fried Phoenix Prawns in Beancurd Skin with Salted Egg Yolk and Plum Sauce (\$28++ per order)** is deliciously scrumptious. De-shelled whole prawns are topped with savoury salted egg yolk sauce, encased in a paste of freshly minced prawns, then wrapped with beancurd skin and deep-fried. The crisp and golden-brown parcels are accompanied with

The **Sliced Red Garoupa Soup with Preserved Cabbage (\$18++ per person)** is a warm bowl of goodness. Using deep-fried fish bones and chicken stock, the soup is simmered with preserved cabbage, rice wine and pickled green chillies, resulting in a nourishing broth.

For a sweet treat to complete the meal, indulge in the **Sweet Potato and Yam Pudding with Palm Sugar (\$10++ per person)** – an innovative take on an Asian classic, the 'Bobo Char Char'. A luscious pudding made from fresh yam, sweet potatoes and coconut milk, it is drizzled with gula melaka syrup and topped with cubes of nata de coco.



The new specialties are available as a la carte options for lunch and dinner in addition to the restaurant's regular a la carte and set menus. Dishes are priced from \$10++.



**A New Menu of Specialities at Min Jiang at Dempsey
18 October to 31 December 2019**

姜葱酱油日本鲜贝

**Steamed Scallop with XO Sauce, Shredded Ginger and Spring Onions
in Superior Soya Sauce**

\$32++ per person

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石锅米酒豉油鸡

Fragrant Rice Wine and Soy Sauce Chicken in Stone Pot

\$28++ per order

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莴笋炒伊比利猪肉片

Wok-fried Sliced Iberico Pork with Stem Lettuce

\$38++ per order

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银鱼仔炒青龙菜

Stir-fried Giant Chives with Bean Sprouts and Crispy Silverfish

\$24++ per order

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咸蛋付皮凤尾虾

**Deep-fried Phoenix Prawns in Beancurd Skin
with Salted Egg Yolk and Plum Sauce**

\$28++ per order (6 pieces)

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鲜虾带子炆鸳鸯米

Braised 'Yuan Yang' Vermicelli with Fresh Prawns and Scallops

\$36++ per order

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酸菜红班鱼汤

Sliced Red Garoupa Soup with Preserved Cabbage

\$18++ per person

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黑糖摩摩喳喳布丁

Sweet Potato and Yam Pudding with Palm Sugar

\$10++ per person

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



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Hashtag #goodwoodparkhotel
Pinterest 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 AT DEMPSEY

Address 7A and 7B Dempsey Road, S(249684)
Reservations Tel (65) 6774 0122
Email mjdempsey@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com
Operating Hours Daily, 11.30am - 2.30pm | 6.30pm - 10.30pm



Seating Capacity 8 pax (bar)
 20 pax (dining area near the bar)
 80 pax (main dining)
 30 pax (private dining rooms)
 20 pax (outdoor)

Cuisine Cantonese and Sichuan

Summary

Min Jiang at Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmands. The restaurant features extensive dining facilities, including a bar and alfresco space, and a contemporary chinoiserie interior. Alongside signature and specialty favourites, Master Chef Goh Chee Kong, a veteran of Min Jiang, serves a new menu showcasing Cantonese and Sichuan cuisines; with creations that conserve familiar flavours, but with contemporary presentations. With its prime lifestyle location, exquisite food and service, and chic ambience, Min Jiang at Dempsey is the perfect setting for any occasion, and a destination for lovers of fine Chinese cuisine.