

L'ESPRESSO CELEBRATES INTERNATIONAL WOMEN'S DAY

Singapore, January 2020 – This International Women's Day, honour the women of our lives with a pampering afternoon tea session and a special chocolate-themed dessert spread at L'Espresso from 8 March to 26 April 2020.

Exclusively on 8 March, the elegant lobby lounge is celebrating this momentous day with a discounted offer at \$38++ per lady for their well-loved English Afternoon Tea buffet. The buffet highlights a luscious spread of chocolate pastries and sweets to charm the most discerning chocoholics, as this divine food is well-loved by all and widely known as symbol of love, well-wishes and appreciation.

International Women's Day (8 March) is a global day commemorating the myriad milestones and achievements of women across nations, while recognising their social, economic, cultural and political contributions.

Set in a modern sophistication with floor-to-ceiling glass windows overlooking the hotel's idyllic main pool, the stylish L'Espresso has earned the reputation as the "place for elegant teatime pursuits" for its sublime English Afternoon Tea buffet since the 1970s.



Afternoon High Tea Buffet at L'Espresso
(Image shown is for illustration purpose only)

The notable English Afternoon Tea Buffet showcases a lavish spread of savoury and sweet items intricately crafted to charm the most discerning gourmands. The sublime repertoire highlights:

- Enchanting assortment of dainty finger and open-faced sandwiches.
- Freshly baked croissants and traditional English scones served with an array of enticing spreads.
- At the chilled section, a bountiful display of smoked salmon with condiments and French cheeses.
- Heart-warming hot savoury delights include *Traditional Beef Bourguignon*, *Pork Shepherd's Pie*, *Ricotta Tortellini* and *Wild Forest Mushroom Strudel*.
- Live carving of *Herb Roasted Chicken* served with lemon sage sauce.

The highly anticipated dessert section displays an irresistible galore of chocolate themed sweets showcasing over 10 immaculately hand-crafted pastries from the *Semi Chocolate Cream Tart* to *Jivara Earl Grey Raspberry*. Each creation boosts rich cacao flavours and nuances from the famed Valrhona chocolate. The alluring sweet selection also offers Mövenpick Ice Cream in the appealing variations of Chocolate, Chocolate Mint, and Vanilla.



A selection of desserts at the Afternoon High Tea Buffet at L'Espresso
(Image shown is for illustration purpose only)

To complete the experience, a wide selection of classic and special blend premium teas is offered alongside coffee and beverages such as iced lemon tea and hot chocolate. The *Number 1 Tea*, a TWG Tea blend exclusive to Goodwood Park Hotel, is a smooth black tea blended with a secret mélange of candied sweetness. The unique tea evokes the velvety notes which provides an excellent accompaniment to the buffet.

Afternoon Tea Buffet at L'Espresso

Available from 8 March to 26 April 2020, in conjunction with International Women's Day

Exclusively on 8 March 2020

\$38++ per lady with 2 servings of coffee or tea

Mondays to Thursdays:

\$45++ per adult

\$28++ per child (6 to 11 years old)

Inclusive of 2 servings of coffee or tea

Fridays to Sundays, eve of & on Public Holidays:

\$48++ per adult

\$30++ per child (6 to 11 years old)

Inclusive of 2 servings of coffee or tea

Mondays to Fridays

2pm to 5.30pm

Saturdays, Sundays and Public Holidays

1st seating: 12noon to 2.30pm

2nd seating: 3pm to 5.30pm

**L'ESPRESSO AFTERNOON TEA BUFFET MENU
IN CONJUNCTION WITH INTERNATIONAL WOMEN'S DAY
8 MARCH TO 26 APRIL 2020**

Finger Sandwiches

Poached Chicken, Pork Ham & Gruyère Cheese
Cucumber & Cream Cheese
Smoked Pork Neck with Liptauer Cream Cheese
Beef Pastrami with Portobello, Emmental Cheese & Semi Dried Tomato Pesto
Egg & Roasted Sweet Corn Salad
Turkey Pastrami with Cheddar Cheese & Melted Onions

Open Faced Sandwiches

Coronation Chicken Vol au Vent
Smoked Salmon Terrine with Avruga Caviar
Duck Rillettes with Red Onion Marmalade
Shrimp Cocktail with Mint Cucumber Raita
Crabmeat Salad with Yuzu Avocado Cream
Spanish Ham with Rosemary Apricot Cheese

Croissants

Tuna Salad with Chipotle Aioli
Smoked Chicken with Brie and Cranberry

Chilled Delicatessen

Selection of Charcuterie with Pickles
Smoked Salmon with Condiments
Selection of Spreads with Assorted Breads
(Duck Rillettes, Cranberry with Roasted Almonds, Gazpacho Bean with Pine Nuts)
Selection of French Cheese with Condiments

Hot Delights

Traditional Beef Bourguignon with Morel Mushrooms served with Mini Baguette
Pork Shepherd's Pie with Celeriac Purée
Ricotta Tortellini with Bacon, Shrimp & Creamy Tomato Basil Sauce
Wild Forest Mushroom Strudel drizzled with White Truffle Oil & Chives
Crispy Fish Fillet with Caper Remoulade
Prawn Fritters with Marie Rose Sauce
Crumbled Chicken with Green Herb Dip
Mini Gammon Ham & Feta Cheese Quiche

Hearty Soup

Soup of the Day

Carving Service

Herb Roasted Chicken with Lemon Sage Sauce

Desserts

Sliced / Whole Fresh Fruits
Vanilla Crème Brûlée
Mini Mixed Fruit Tarts
Chocolate Fondant
Selection of Chocolate Pralines

Scones

Blueberry, Raisin & Plain, served with Nutella, Forest Berry, Orange & Strawberry Jam,
Raspberry Compote, Devonshire Clotted Cream and Butter
Bread & Butter Pudding

Ice Cream

Mövenpick Ice Cream (Chocolate, Chocolate Mint, or Vanilla)
(100s & 1000s, almond flakes, fruit gum, chocolate twist)

Selection of Chocolate Pastries

Semi Chocolate Cream Tart
Chocolate Brownies
Yuzu Almond Chocolate
Slow-baked Chocolate Tartlets
Chocolate Marble Cheese Cake
Chocolate Hazelnut Crunchy Cake
Trio Chocolate Shooter
Jivara Earl Grey Raspberry
Apricot Chocolate Cake
Strawberry Chocolate Slice
Chocolate Banana Trifle

All menu items are subject to changes

All prices quoted are for dine-in, subject to 10% service charge and prevailing taxes unless otherwise stated. Child price is for children 6 - 11 years of age. Digital images of selected food and interior are available upon request.

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About Goodwood Park Hotel

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.

Address:

Goodwood Park Hotel
22 Scotts Road
Singapore 228221

Website: www.goodwoodparkhotel.com

Facebook: GoodwoodParkHotel

Instagram: @goodwoodparkhotelsg

Hashtag: #goodwoodparkhotel

Pinterest: pinterest.com/goodwoodparksg

Mainline:

Call (65) 6737 7411

About L'Espresso

Established since: 1968

Address:

Goodwood Park Hotel
22 Scotts Road
Singapore 228221

Email:

l'espresso@goodwoodparkhotel.com

Reservations:

Call (65) 6730 1743

Seating Capacity:

Indoors – 80 guests
Outdoors – 80 guests
Total of 160 pax

Signatures

English Afternoon Tea, Western and Asian fare, premium Syphon Coffee, fine Teas and gourmet Dim Sum

Accolades

Certificate of Excellence by TripAdvisor 2016 – 2019

Opening Hours:

10am – 12midnight

Lunch:

12noon – 2pm

Dinner:

6pm – 10.30pm

English Afternoon Tea Buffet

Monday to Friday:

2pm – 5.30pm

Saturday, Sunday and

on Public Holiday:

12noon – 2.30pm (1st seating)

3pm – 5.30pm (2nd seating)

Dim Sum & Sips

6pm – 10.30pm