



◆ Commemorating 120 Years of Timeless Elegance ◆

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A NEW CHAPTER BEGINS

Min Jiang marks another milestone in its decades-long history with rejuvenated interiors, refreshed menus & revitalised dining experience



Main dining hall of Min Jiang

Singapore, October 2020 – Min Jiang 岷江, one of Singapore’s most established stalwarts of Chinese cuisine, begins a new chapter in its decades-long history following a refurbishment. Since its beginnings in 1982, Min Jiang has been steadfast in upholding a tradition of excellence; celebrated for its multi award-winning Cantonese and Sichuan cuisines as well as exceptional service that have garnered a loyal patronage over the years.

Unwavering standards, consistency and a comforting sense of warm intimacy have endeared Min Jiang to multiple generations in the past 38 years. The refurbished restaurant at the iconic Goodwood Park Hotel 良木园酒店 continues to bear these hallmarks as it debuts a revitalised dining experience. With a rejuvenated ambience of contemporary elegance and meticulously crafted menus, Min Jiang’s narrative lives on as one of the finest Chinese restaurants in Singapore.



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Signatures and New Creations in Harmony

Helming the kitchen of Min Jiang for almost 10 years is Master Chef Chan Hwan Kee 主厨曾繁基 who honed his skills in Cantonese and Sichuan cuisines, captivating diners with inspired flavour combinations and renditions of classics. Blending time-honoured culinary traditions and an inventive approach with a mindful balance, his dishes please both the palate and the senses.

The menus are curated with new creations, signatures and house specialities. During lunch, Min Jiang carries on the tradition of featuring a dim sum pushcart service – a classic offering seldom found in Chinese restaurants these days. A new range of hand-made dim sum has been introduced such as the *Steamed Pumpkin Ball* 金果素饺, *Deep-fried Homemade Squid Tofu with XO Sauce* XO 酱炸豆腐, and *Deep-fried Bacon Roll with Enoki Mushrooms and Prawns* 烟肉鲜虾卷 that will be popular with diners of all ages. The creatively presented *Min Jiang Land and Sea Quartet* 岷江点心四拼 features a rabbit-shaped *Steamed Prawn and Carrot Dumpling* 蒸小白兔饺 accompanied by *Deep-fried Pork ‘Char Siew’ and Pine Nuts in Glutinous Pastry* 脆皮萝卜仔 fashioned like a carrot. Alongside are a *Steamed Squid and Sea Cucumber Dumpling* 蒸黑刺参饺 and *Steamed Prawn and Chinese Stem Lettuce with Tobiko Dumpling* 水晶海星饺 formed like a sea cucumber and starfish respectively.



Min Jiang Land and Sea Quartet



Deep-fried Stuffed Dough Sticks with Shredded Abalone and Enoki Mushrooms

Newly minted dishes articulate Chef Chan’s culinary mastery and pursuit for creating new taste profiles built on familiar flavours. The *Deep-fried Stuffed Dough Sticks with Shredded Abalone and Enoki Mushrooms* 锦绣鲍丝酿油条 elevates the enjoyment of eating crispy dough fritters stuffed with minced seafood paste by adding a deeply savoury sauce and strips of Australian abalone, carrot and mushrooms, topped with deep-fried julienned leeks. The *Roasted Chicken Skin with*



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Prawn Paste in Sesame Pockets 麻袋金笼百花鸡 is a remake of a traditional sesame encrusted baked flatbread or ‘shao bing’ that envelopes a variety of fillings. Renewing noodle dishes with his choice of premium ingredients, Chef highlights Argentinian red prawns in *Stewed Wonton Noodles* 阿根廷红虾云吞面 and yabbies in the ubiquitous *Braised Noodles with Spring Onions and Ginger* 姜葱小龙虾面. Well-loved desserts are also reinterpreted in creations such as the *Deep-fried Purple Sweet Potato Crispy Milk* 紫薯香脆奶球 with gula melaka coconut syrup, and *Chilled Hasma, Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut* 雪蛤火龙果香茅冻.

Signatures and house specialities are must-haves with any visit to Min Jiang, especially the barbecued meats starring the *Honey-glazed Barbecued Ibérico Pork* 蜜汁黑豚叉烧. Other longstanding dishes include the fortifying *Min Jiang Hot and Sour Soup* 岷江酸辣汤 and *Spicy Sliced Red Garoupa Soup with Preserved Cabbage* 酸菜红斑鱼片汤; flavoursome *Sautéed Prawns with Dried Red Chilli* 宫保虾球; fragrant *Camphor Tea Smoked Duck Fillet* 樟茶片鸭; as well as the tantalising *Mongolian Chicken with Almond Flakes* 蒙古杏片鸡. Min Jiang also offers a selection of delectable vegetarian options including versions of the restaurant’s popular Peking Duck 烤素方 and Sichuan Hot and Sour Soup 素酸辣汤 with an added variation featuring rice crisps for a textural bite and toasty notes.



Stewed Wonton Noodles with Argentinian Red Prawns



Deep-fried Purple Sweet Potato Crispy Milk

A Place For Memories

Having previously designed Min Jiang at Goodwood Park Hotel, Rochester Park and Dempsey, acclaimed architect and interior designer, Ernesto Bedmar, has enlivened the flagship restaurant with a sophisticated, chinoiserie aesthetic.



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Contrasting tiled flooring in the main dining hall are enriched with hues of warm honey, elegant silver-grey and luscious teal featured in sensuous textile panels. Illuminated onyx wall panels as well as wooden chairs with patterned or mustard fabric upholstery lend a classic charm, while table and service counter tops are modernised with white polished marble. With the generous use of wooden design elements throughout, the space evokes a sense of warmth and serenity. Parallel to the outdoor dining terrace, the hall looks out to tranquil views of the Hotel's main swimming pool. The linear layout is interposed by custom handcrafted pendant lighting, referencing Asian fishing baskets – an interesting instalment that emanates an ambient, mellow glow in the evenings, setting the tone for a cosy or romantic dinner.

The six individual private dining rooms are elegantly outfitted with hand-woven jute carpets in mustard-gold and the same overhanging pendant lighting. Foldable sliding panels in similar honey and silver-grey fabric open up the pillarless space to combine for larger events. Each room is well appointed with antique art pieces and a large circular mirror that draws influences from the windows of traditional Chinese residences.

Min Jiang at Goodwood Park Hotel is an idyllic venue for feasting pleasures with its lushness and modern finishes alluding to the Hotel's timeless refinement. From leisurely dim sum lunches to family gatherings, corporate hosting, evening soirees, events and that special moment, Min Jiang appeals to all with food to nourish the soul and service that touches the heart.



Private Dining Room



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The Stalwart That Is Min Jiang

Housed in the heritage Goodwood Park Hotel, the esteemed Min Jiang brand has been significant in the grand dame's illustrious history and reputation of pioneering firsts. In 1982, the Hotel opened Min Jiang Sichuan Restaurant alongside Garden Seafood Restaurant, and in 1989 introduced Chang Jiang Shanghai Restaurant, a novel concept to first serve Chinese food, French-style from a side servery. The merger of all three restaurants took place in 2004, transforming them into today's flagship restaurant, Min Jiang, lauded for its outstanding food, service and resplendent setting.



Min Jiang Sichuan Restaurant in the 1980s

Following its success, Min Jiang at One-North was launched in 2006 as the Hotel's first independent restaurant fully managed off site in Rochester Park. It became renowned as the only Chinese restaurant to occupy a 'black and white' colonial bungalow in Singapore and for its coveted signature Wood-fired Beijing Duck. Two years later, the Hotel ventured overseas to open Min Jiang at the Royal Garden Hotel in London that boasts unparalleled views of Hyde Park and the city skyline. From a verdant heritage destination to another, Min Jiang at One-North relocated to Dempsey Hill in 2019 with the opening of Min Jiang at Dempsey which is also housed in a heritage British-era building.

As the Hotel commemorates the past and the future with its momentous 120th anniversary in 2020, Min Jiang sets foot into another era, writing a new chapter in its remarkable story.

Master Chef Chan Hwan Kee

Originally from Sarawak, Malaysia, Master Chef Chan Hwan Kee 主厨曾繁基 has spent almost a decade of his notable 29-year career at Min Jiang in the historical landmark of Goodwood Park Hotel. His culinary journey first started when he was 18 years old, from front-of-house then moving into the kitchen to learn how to cook. At 23 years old, he joined Hai Tien Lo as Assistant Sous Chef under the tutelage of one of Singapore's top Cantonese chefs, Chan Chen Hei. He received



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invaluable training and mentoring that formed his robust foundation in Chinese cooking. He continued to work in the kitchens of Chef Chan's restaurants to refine his skills before undertaking the role of Senior Sous Chef at Majestic Restaurant for 5 years. At this restaurant, he gained experience and exposure to a new realm of creativity where Chinese cuisine meets innovation – a turning point in his journey that influenced his inventive approach and conceptualisation of dishes.

Chef Chan was part of the opening team for Pavilion restaurant as Chef de Cuisine before being formally introduced to Sichuan cooking in 2011 when he joined Min Jiang as Assistant Head Chef. A year later, Chef Chan was promoted to Master Chef and since then, has been drawing diners with his creative dishes of inspired flavour combinations and renditions of classics.

His years helming the kitchen at Min Jiang has heightened his appreciation of changing palates, recognising it as an opportunity to present new creations of familiar flavours, reimagined to charm and delight. With an astute understanding of ingredients and the use of alternative cooking techniques in a recipe, Chef Chan also enhances perennial Cantonese and Sichuan favourites at Min Jiang that have become beloved signatures and house specialities for many years before, and more years to come.

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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. Regarded as a distinguished institution in hospitality circles, the Hotel is also 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 a unique dining experience, along with a deli, a bar, two outdoor swimming pools and a fitness centre. Committed to ensuring a safe and clean environment for all, the Hotel has been certified as a SG Clean establishment by the Singapore Government, where hygiene and sanitation measures have been inspected and endorsed by appointed assessors.

FACT SHEET – MIN JIANG

Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel	(65) 6730 1704
Email	min_jiang@goodwoodparkhotel.com
Online reservations	www.goodwoodparkhotel.com
Dine-in Operating Hours	11.30am – 2.30pm (Mon – Sat), 11am – 2.30pm (Sun) 6.30pm – 10.30pm (Daily)
Original Seating Capacity	100 pax (main dining hall), 60 pax (private dining rooms), 93 pax (outdoor dining terrace)

Summary

Established in 1982 and named after the Min River of Sichuan, Min Jiang at Goodwood Park Hotel is a multi-award-winning restaurant that presents a lavish dining concept in Cantonese and Sichuan cuisines. In addition to signatures, dim sum and barbecued specialities, the menus by Master Chef Chan Hwan Kee feature new creations showcasing inspired flavour combinations and renditions of classics. The restaurant's sophisticated chinoiserie aesthetics, ambience of contemporary elegance and heartfelt service provide an idyllic setting for feasting pleasures on any occasion.

To place takeaway or delivery orders, please visit the online ordering platform at:

<https://goodwoodparkhotel.odde.me>

Terms & Conditions:

- Prices stated on the online ordering platform are subject to prevailing government tax.
- No minimum order required for self pick-up orders.
- Minimum order of \$50 for deliveries, with a delivery fee of \$15 nett to one location (except Jurong Island).
- Free delivery to one location (except Jurong Island) for orders of \$120 nett and above.
- Prices and menus may vary on different online ordering platforms.

Self Pick-Up & Delivery Hours: 12noon – 3pm and 7pm – 10pm