



◆ Commemorating 120 Years of Timeless Elegance ◆

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

**Renditions of Local Dialect Favourites
Presented At Min Jiang at Dempsey
18 September to 31 December 2020**

Singapore, September 2020 – As part of Goodwood Park Hotel’s 120th anniversary year-long celebrations, the hotel-operated Min Jiang at Dempsey presents ‘**Renditions of Local Dialect Favourites**’ from **18 September to 31 December 2020**. A delightful ensemble of 12 dishes, the menu features Master Chef Goh Chee Kong’s take on classics from the Cantonese, Hakka, Hokkien and Teochew dialect groups that comfort with their nostalgic flavours.

As the Hotel looks back on its illustrious past, Chef Goh also reflects on Singapore’s Chinese culinary heritage – a rich amalgamation with the arrival of immigrants from the different provinces of China, and how it has and continues to contribute to the nation’s vibrant food tapestry. Revisit old favourites that have been refined to suit today’s palate presented with a contemporary touch, while retaining familiar flavours that the various dialect groups have created and popularised.

The *Steamed Quail Eggs ‘Siew Mai’ in Truffle Oil* 松露油鹌鹑蛋烧卖 (\$7.80 for four pieces) is a classic Cantonese dim sum that is presently seldom found on menus due to its elaborate preparation with a delicate quail egg perfectly encased with a prawn and meat filling. Chef Goh makes the dish his own by elevating it with the addition of choice ingredients, such as truffle oil and flying fish roe.

Usually a component in Min Jiang’s signature Heritage Platter, the *Deep-fried Crabmeat with Chicken Liver and Salted Egg Yolk* 酥炸蟹烧凤肝 (\$26 for four pieces) is presented as a delectable small bite instead. Rooted in Teochew traditions, this delicious morsel is a fruit of labour that encompasses multiple steps – steamed Sri Lankan crabmeat is combined with egg white, then layered with grilled chicken liver and a whole salted egg yolk before wrapping in caul fat and deep frying.



The *Traditional Salt Baked Chicken** 古法盐焗鸡 (\$48 for whole chicken) is a quintessential Hakka dish with a cooking style featuring a salt crust that not only isolates the marinated chicken from direct heat but also retains moisture within during the steaming process. The result is a juicy, naturally sweet and fragrant tender whole chicken. It is said that different households and restaurants pride themselves with their own preparation method and in Chef Goh’s interpretation, he incorporates an additional step of roasting the chicken to enrich its flavours with a smoky char.

* One-day advance order is required. Not available for delivery or takeaway via online ordering platform.



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New dishes include the *Pan-fried Duo of Beancurd and Hairy Gourd with Stuffing* 煎酿双宝 (\$28 per order) that is inspired by the Ampang sauce found in Hakka Yong Tau Foo. In Chef Goh's version, two ingredients take centre stage – pan-fried soft tofu and hairy gourd, both stuffed with a paste of minced pork, finely chopped prawns and Chinese cabbage. It is doused in an aromatic fermented chilli bean paste sauce that will invoke nostalgia for the ever-popular Ampang-style Yong Tau Foo.

Another reinterpreted dish is the *Fried Rice with Minced Chicken in Red Glutinous Rice Wine* 红糟鸡粒饭 (\$28 per order). The highlight is the fragrant red glutinous rice wine lees, which is used as a flavour enhancer for many Hokkien dishes including the humble fried rice. As opposed to the original with a gravy, Chef Goh's iteration is fried dry and infused with the 'breath of the wok' or charred aroma synonymous with this dish.



A spin on the Hokkien traditional dish, the *Braised Pork Belly served with Steamed and Fried Buns* 扣肉花包 (\$36 per order) will satiate with its tender pork belly that has been braised then steamed for at least five hours in a flavoursome gravy served with both deep-fried and steamed buns for variety. Crispy deep-fried beancurd skin is also sandwiched in the buns for an added crunch.

To end off the meal is a perennially well-loved Teochew dessert, *Yam Paste with Ginkgo Nuts and Pumpkin accompanied with Deep-fried 'Pumpkin'* 白果芋泥南瓜露伴南瓜球 (\$12 per person). Chef Goh follows the tradition of frying the yam paste with fragrant oil for an extra dimension of savouriness. It is accompanied by a pumpkin-shaped deep-fried glutinous rice ball with a luscious red bean filling.



Prices are subject to 10% service charge and prevailing government taxes for dine-in, and only prevailing government taxes for takeaway and delivery.



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DETAILS AT A GLANCE

Dine-in:

Renditions of Local Dialect Favourites

18 September to 31 December 2020, daily lunch & dinner

At Min Jiang at Dempsey

A la carte dishes starting from \$7.80

Takeaway/Delivery:

To place an order, please visit the online ordering platform at:

<https://minjiangdempsey.oddle.me>

Terms & Conditions:

- Menu prices stated on the delivery 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.

Self Pick-Up & Delivery Hours:

Lunch: 12pm – 3pm; Dinner: 7pm – 10pm



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Renditions of Local Dialect Favourites
18 September to 31 December 2020

Cantonese Cuisine

Steamed Quail Egg 'Siew Mai' in Truffle Oil

松露油鹌鹑蛋烧卖

\$7.80 per order (4pcs)

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Stir-fried Romaine Lettuce with Sakura Ebi in Fermented Bean Paste

樱花虾腐乳萝蔓生菜

\$28 per order

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Stewed 'Soon Hock' with Eggplant and Minced Meat*

茄子肉碎焖笋壳鱼

\$13 per 100g

Hakka Cuisine

Pan-fried Duo of Beancurd and Hairy Gourd with Stuffing

煎酿双宝

\$28 per order

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Traditional Salt Baked Chicken*^

古法盐焗鸡

\$48 for whole chicken

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Deep-fried Pork Belly with Fermented Red Beancurd

南乳炸肉

\$32 per order

Hokkien Cuisine

Double-boiled Fish Maw Soup with Meatball and Dried Scallops

鱼鳔干贝肉圆汤

\$18 per person

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Braised Pork Belly served with Steamed and Fried Buns

扣肉花包

\$36 per order

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Fried Rice with Minced Chicken in Red Glutinous Rice Wine

紅糟鸡粒饭

\$28 per order

Teochew Cuisine

Deep-fried Teochew Dumplings served with Chicken Stock

潮州粉果伴高汤

\$8.80 per order (4pcs)

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Deep-fried Crabmeat with Chicken Liver and Salted Egg Yolk

酥炸蟹烧鳳肝

\$26 per order (4pcs)

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Yam Paste with Ginkgo Nuts and Pumpkin accompanied with Deep-fried 'Pumpkin'

白果芋泥金瓜露伴金瓜球

\$12 per person

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^ One-day advance order is required.

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and only prevailing government taxes for takeaway and delivery.*



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Media Contact:

Merissa Chong
Manager – Brand & Communications
Gastro-Sense Pte Ltd
merissa.chong@gastro-sense.com

Jamie Soh
Junior Account Executive – Brand & Communications
Gastro-Sense Pte Ltd
jamie.soh@gastro-sense.com

Justina Loh
Director of Marketing Communications
Goodwood Park Hotel
justina.loh@goodwoodparkhotel.com

Stella Chiang
Senior Marketing Communications Executive
Goodwood Park Hotel
stella.chiang@goodwoodparkhotel.com

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 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
Cuisine Cantonese and Sichuan

Summary

Min Jiang at Dempsey continues the tradition of serving some of the best Chinese cooking to Singapore gourmards. 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.