

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

JOYOUS TIDINGS AT GOODWOOD PARK HOTEL

*The grand dame celebrates this Christmas with
a splendid repertoire of new festive treats*

Singapore, November 2021 – “*Christmas is the day that holds all time together.*” Alexander Smith

Christmas is a magical season to spread good tidings. This holiday, Goodwood Park Hotel hails this wondrous occasion with a remarkable repertoire of festive sweets and indulgent savoury treats. Available for takeaway and delivery from 15 November to 26 December 2021 as well as festive dining specials from 1 December 2021 to 2 January 2022.

The new 2021 Christmas collection is set to impress all revellers. Be captivated by glorious yuletide cakes and pastries such as the **White Enchantment Log Cake**, vibrant **Assorted Berries Baked Cheese Loaf**, **Festive Fruity Mousse Cake**, and the **Traditional Christmas Chocolate Log Cake**. The hotel’s signature durian pastries will grace the festivities with not one but six irresistible ‘Mao Shan Wang’ and D24 Durian pastries and cakes. The whimsical **three-tiered Christmas Tree Set** and **two-tiered Christmas Carousel Set** of petite sweet and savoury snacks are perfect for fun get-togethers.



Christmas Tier Festive Bundle



*Turkey, Mushroom & Foie Gras Roulade with Roasted Potatoes,
Broccoli & Mushroom Sauce*

The new savoury celebratory delights showcase creative interpretations of the Christmas staple - Turkey. Enjoy a decadent **Turkey Roulade** studded with seared foie gras, and Asian-inspired renditions of the festive bird such as **Coffee Turkey with Flavoursome Fried Rice**, **Curry Turkey Potato Pie**, **Deep-Fried Turkey Roll in Mala Style**, **Deep-fried ‘Hong Zao’ Turkey Breast Strips**, and **Chilled Smoked Turkey Breast, Beancurd & Ikura with Mala Sauce**.

The hotel’s renowned dining establishments – Coffee Lounge, Gordon Grill and L’Espresso – will also present Christmas and New Year set menus as well as festive spreads. More information on the festive dine-in promotions can be found on **Pages 7 to 8**.

Takeaway festive gourmet treats will be available at The Deli from 15 November to 26 December 2021. Advance orders of five days are required. Guests may place their online orders at goodwoodparkfestive.odde.me for delivery or self-collection. Alternatively, guests may visit The Deli (10am to 7pm from 15 November to 26 December) or contact the Christmas Call Centre at (65) 6730 1867/68 from 10am to 6pm or email festive@goodwoodparkhotel.com to place their takeaway orders for self-collection only. Last pre-order date is 19 December 2021, 12pm.

New Festive Takeaways

Savoury Selection:

Coffee Turkey with Flavoursome Fried Rice (\$248 nett; serves 8 to 12 persons)

Drawing from the annual tradition of Asian inspired festive fare, this year's Turkey offers a delightful centerpiece for the festive table. The new Coffee Turkey is slow-braised for slightly more than an hour till tender with aromatics, the festive bird is then infused with a myriad of Chinese spices like star anise, cinnamon, black cardamom and licorice root, and finished with a fragrant coffee glaze. Basted thrice with the savoury coffee glaze, the turkey is roasted till caramelised on the outside and moist on the inside. A complementary coffee sauce and flavourful fried rice is served alongside. The latter is a deft stir-fry of jasmine white rice, flower shiitake mushrooms, chopped string beans, shredded dried scallops, dried shrimps and eggs.



Curry Turkey Potato Pie (\$48 nett, 18cm; serves 4 to 6 persons)

Inspired by the well-loved local snack - curry puff, the hearty **Curry Turkey Potato Pie**, is great for sharing and makes for a sumptuous addition to the celebratory table. Beneath a flaky golden-brown latticed puff pastry, the 18 cm pie teems with piquant flavours, featuring a medley of ingredients such as sautéed diced turkey breast, potatoes and aromatics like curry powder, curry leaves, ginger and garlic, as well as

sliced hard-boiled eggs.

Turkey, Mushroom & Foie Gras Roulade with Roasted Potatoes, Broccolini & Mushroom Sauce (\$268 nett, approx. 30 cm; serves 8 to 10 persons) – See main photo

This decadent roulade is a refined take on an all-time classic. Tender turkey breast is delicately rolled with a flavoursome button and Swiss brown mushrooms duxelles, minced turkey and seared foie gras. The roulade is slow-cooked for three hours to retain its succulence, seasoned with thyme and garlic, then grilled to perfection. It is served with a savoury mushroom sauce on the side and complemented with roasted baby potatoes, broccolini, and sautéed onions.

Chilled Smoked Turkey Breast, Beancurd & Ikura with Mala Sauce (\$98 nett; serves 4 to 6 persons)

Commence the festivities with the irresistible **Chilled Smoked Turkey Breast, Beancurd & Ikura with Mala Sauce**. Aromatic smoked turkey breast slices are lined atop smooth, chilled silken beancurd, before it is finished with a flavoursome and piquant mala sauce consisting of mala paste, chilli oil, fried garlic, sesame oil, sesame seeds, soy sauce, black vinegar, and Chinese rice wine. The dish is further elevated with an umami topping of ikura, spring onions, and sesame seeds.



Deep-Fried Turkey Roll in Mala Style (\$32 nett for 2 rolls)

A festive and Sichuan version of the dim sum favourite, ‘fu pi jian’ (beancurd skin roll), the moreish **Deep-Fried Turkey Roll in Mala Style** features a toothsome filling of minced turkey breast, diced carrots, and turnips, as well as Sichuan peppercorn oil. Encased in beancurd skin and tied with strips of Chinese celery to resemble a Christmas cracker, the rolls are steamed then deep-

fried to golden-brown perfection.

Deep-fried ‘Hong Zao’ Turkey Breast Strips with Salt & Seaweed Sprinkle, Mango Mayonnaise and Wasabi Mayonnaise (\$68 nett; serves 4 to 6 persons)

Another delectable Asian iteration of the ubiquitous festive highlight is the **Deep-Fried ‘Hong Zao’ Turkey Breast Strips**. Slices of succulent turkey breast are thoroughly marinated in ‘hong zao’ (red glutinous rice wine lees), yellow mustard powder, and black pepper powder. Each morsel is then coated with a mix of more glutinous red wine lees and flour before deep-frying to achieve a crisp exterior. An addictive salt and seaweed sprinkle with two dipping sauces of Mango Mayonnaise and Wasabi Mayonnaise complete this finger-licking good treat.



Festive Sweets Selection:



White Enchantment Log Cake (\$88 nett for 1kg)

Magic is in the air as Goodwood Park Hotel spreads the joy of Christmas with an alluring **White Enchantment Log Cake**. Two layers of pistachio sponge nestle a delectable pear mousse studded with pieces of poached pear, then enveloped in a tangy yuzu cream set atop a sablé breton base. The log cake is flanked by long white chocolate shards and is embellished with glittering white chocolate baubles and stars.

Festive Fruity Mousse Cake (\$78 nett for 800g)

Resembling a contemporary Christmas wreath, the **Festive Fruity Mousse Cake** is a striking centerpiece amongst a spread of desserts with its red and white marbling glaze. Similarly stunning is the combination of flavours in this artful sweet treat. Homemade raspberry jam is layered between Viennese sponge cake, ivory lychee whipped white chocolate ganache, and apple mousse. Apple mousse-filled mini domes don the cake, alongside icing sugar snowflakes and silver foil, followed by a white chocolate ribbon wrapped around the base.



Assorted Berries Baked Cheese Loaf (\$98 nett for 1.3kg)

Indulge in simplicity with the **Assorted Berries Baked Cheese Loaf** that strikes the perfect balance of refreshing mixed berries and decadent cream cheese. A pretty sight to behold with its festive red hues, a buttery digestive biscuit crust encases velvety New York cream cheese mixed with a bounty of dried blueberries, raspberries, and strawberries. The Yuletide 'loaf' is topped with an abundance of assorted glazed fresh

berries, sugar flowers and sprigs of thyme, followed by a light dusting of icing sugar to finish.

**Christmas Carousel 2-Tier Set (\$66 nett) and Christmas Tree 3-Tier Set (\$88 nett);
Festive Bundle of a Christmas Tree 3-Tier Set & Christmas Carousel 2-Tier Set at \$118 nett (U.P.
\$154)**



Christmas Carousel 2-Tier Set



Christmas Tree 3-Tier Set

Have a jolly season with the Goodwood Park Hotel new takeaway **three-tiered Christmas Tree Set** and **two-tiered Christmas Carousel Set**. Specially curated by the culinary team behind L'Espresso's popular English Afternoon Tea, the joyous tiered sets present an assortment of sweet and savoury treats.

Drawing on the whimsical Christmas fun, the two-tiered Christmas Carousel set features the colours and joy of a circus carnival. The packaging makes for adorable festive decoration, and the detachable 'carousel top' can be worn as a fun party hat. The attractive set unveils a delicate display of ten different petite snacks (five sweets and five savouries) such as *Chocolate Pandan Tart*, *Raspberry Sablé Breton*, *Spicy Chipotle Turkey Croissant*, and *Garlic Cheese with Cranberries & Pistachio Tartlet*.

The stunning three-tiered Christmas Tree set beams with an embellished yuletide tree design topped with a dazzling wishing star. A conversational piece for the table decor, the gold star can be upcycled as an ornamental addition for the Christmas tree. The set presents three levels of 16 different enthralling treats (8 sweets and 8 savouries) including *Paris-Brest*, *Coffee Caramel Tart*, *Green Tea Brownie*, *Lobster with Granny Smith Apple & Avocado Salad*, *Chicken with Cranberries & Pecan Nuts Croissant*, and *Turkey & Pumpkin Shepherd's Pie*.

Back by popular demand

Traditional Christmas Chocolate Log Cake (\$78 nett for 1kg)

The quintessential dessert during Christmas celebrations is undoubtedly the **Traditional Christmas Chocolate Log Cake**. This year, it is presented in a non-alcoholic version that will be sure to charm the young and young at heart. The whimsical yule log stump boasts moist layers of rich Callebaut chocolate sponge, generously coated with smooth dark chocolate ganache. The forest tree stump is then decorated with mini white chocolate toadstools, chocolate discs, and sprinkled with chocolate crumble.



Traditional Christmas Chocolate Log Cake



Christmas Durian Combo

Christmas Durian Combo (\$62 nett for 6 pieces)

Featuring well-loved favourites from Goodwood Park Hotel's signature Durian Fiesta over the years, this dazzling combination of six different ambrosial durian pastries and cakes are sure to delight all durian lovers. The collection includes:

- **Mini 'Mao Shan Wang' Chocolate Éclair** – creamy durian mousse sandwiched between delicate choux pastry, topped with chocolate ganache and edible gold flakes.
- **'Mao Shan Wang' Swiss Roll** – durian pulp mixed with fresh cream rolled in vanilla sponge cake and dusted with icing sugar.
- **D24 Durian Puff** – a stellar signature at every Durian Fiesta highlighting a bounteous amount of durian mousse piped in between two soft airy puffs.
- **D24 Pandan Coconut Cake** – light pandan sponge layered with durian pulp and sprinkled with fresh grated coconut.
- **D24 Cappuccino Cake** – a sublime combination of chocolate sponge, durian mousse and coffee mousse layers shrouded in a blanket of crisp vanilla sponge crumble.
- **D24 White Chocolate Raspberry Dome** – dainty mini tart with a white chocolate dome encasing creamy durian mousse with raspberry cubes, then crowned with a raspberry and a garland of dried raspberry crumbs.

Christmas Combo Specials

Local Christmas Combo (\$308 nett; usual a la carte price \$396 nett)

Traditional Christmas Combo (\$316 nett; usual a la carte price \$418 nett)

Enliven the celebration with an indulgent feast in the comfort of home. The **Local Christmas Combo** presents Asian-inspired turkey creations such as **Coffee Turkey with Flavoursome Fried Rice** (serves 8 to 12 persons) and **Deep-fried Turkey Roll in Mala Style** (3 rolls). The sumptuous savoury fare is complemented with 20 pieces of **D24 Durian Puffs**.

The Traditional Christmas Combo highlights the best of classic festive delights. The combo consists of **Traditional Christmas Turkey** (serves 8 to 12 persons), **Honey-glazed Boneless Ham** (serves 4 to 6 persons), and well-loved **Traditional Christmas Chocolate Log Cake** (1kg).

Festive Dining Specials at Goodwood Park Hotel

1 December 2021 to 2 January 2022

Menus, dates and timings may be subject to change, depending on the situation and prevailing Safe Management Measures.

Coffee Lounge (6730 1746 | coffee_lounge@goodwoodparkhotel.com)

Lunch 12pm – 2.30pm | Dinner 6pm – 10pm

	Adult	Child
1 – 23 & 27 – 30 December		
Festive Taiwan Porridge A La Carte Buffet with Christmas Dessert Box (for min. 2 persons)	\$58	\$35
24 – 26 & 31 December, 1 – 2 January		
Taiwan Porridge Festive Buffet with Christmas Dessert Box (for min. 2 persons)		
Lunch	\$68	\$40
Dinner	\$72	\$40
1 December – 2 January		
Top-up of Christmas Dessert Box (3 durian delights & 2 festive treats) with A La Carte Main Course order - Excludes appetisers, soups, starters, selected Taiwan Porridge dishes and desserts	\$28	\$28

L'Espresso (6730 1743 | lespresso@goodwoodparkhotel.com)

	Adult	Child
1 – 16 December Monday – Friday 12pm – 2.30pm 3pm – 5.30pm Saturday – Sunday 11am – 1pm 1.30pm – 3.30pm 4pm – 6pm		
17 – 23 & 28 – 30 December 11am – 1pm 1.30pm – 3.30pm 4pm – 6pm		
Festive English Afternoon Tea Buffet with Local Favourites		
Monday – Thursday	\$60	\$36
Friday – Sunday	\$62	\$36
Top-ups for Prosecco (glass or free flow), Champagne (glass) or free flow of Champagne, Wine & Beer	\$25 - \$78	-
24, 27 & 31 December 11am – 1pm 1.30pm – 3.30pm 4pm – 6pm		
Festive English Afternoon Tea Buffet with Local Favourites & Carving Stations	\$72	\$42
Top-ups for Prosecco (glass or free flow), Champagne (glass) or free flow of Champagne, Wine & Beer	\$25 - \$78	-

25 – 26 December & 1 – 2 January 10.30am – 1pm 2pm – 4.30pm		
Christmas & New Year Brunch Buffet with Carving Stations & Dessert Room	\$150	\$90
With free flow of Champagne, Wine & Beer	\$190	-

Gordon Grill (6730 1744 | gordon_grill@goodwoodparkhotel.com)
Lunch 12pm – 2.30pm | Dinner 7pm – 10.30pm

	Per Person
1 – 23 & 27 – 30 December	
Festive 3-Course 4-Course Lunch	\$70 \$80
Festive 5-Course Dinner	\$130
24 & 31 December	
Christmas Eve New Year's Eve 4-Course Lunch	\$90
Christmas Eve New Year's Eve 5-Course Dinner	\$170
25 – 26 December & 1 – 2 January 10.30am – 1pm 2pm – 4.30pm	
Christmas & New Year Brunch Buffet with Carving Stations & Dessert Room	\$150 per adult \$90 per child
With free flow of Champagne, Wine & Beer	\$190 per adult
Christmas New Year 5-Course Dinner	\$170
1 December – 2 January	
Top-ups for Prosecco (glass or free flow), Champagne (glass) or free flow of Champagne, Wine & Beer - <i>Not applicable for Christmas & New Year Brunch Buffet</i>	\$25 - \$78

Exclusive Dining Privileges for Hotel Gourmet, Citi, DBS/POSB, HSBC, UOB Cardmembers

- 10% off Festive Taiwan Porridge A La Carte Buffet with Christmas Dessert Box at Coffee Lounge[^]
- 10% off Festive English Afternoon Tea Buffet with Local Favourites (1st seating) at L'Espresso[#]
- 10% off Christmas & New Year Brunch Buffet (1st seating) at L'Espresso & Gordon Grill[†]

For bank card privileges, payment must be made with credit or debit cards except for HSBC (only credit cards). Not valid for child price, for menus with alcohol or top-up options. [^]Valid for lunch daily and for dinner from Mondays to Thursdays, till 30 December 2021. [#]Valid till 30 December 2021. ^{^}**Black-out dates: 24 – 26 December 2021.** [†]Valid on 25 – 26 December 2021 and 1 – 2 January 2022. Other terms and conditions apply.*

Dine-in prices are subject to 10% service charge and prevailing government taxes. Child price is for children 6 – 11 years of age. Pre-payment may be required to confirm bookings for some dates. Some menu items may contain or have come in contact with allergens. Guests may check with our staff for assistance.

Festive Indulgence #Christmas Edition Staycation at Goodwood Park Hotel



The festive season offers the perfect chance for an idyllic respite with one's family in the heart of the city. Enjoy a stay in the heritage hotel's charming Deluxe Mayfair Rooms that feature a balcony overlooking lush greenery or the Balinese-inspired Mayfair Pool.

The room package is valid from 20 November to 29 December 2021, at \$350++ for a Deluxe Mayfair Room per night for 2 persons and includes:

- Breakfast for 2 persons
- A Christmas Carousel 2-Tier Set of festive sweets and savouries per stay
- \$50 nett dining credit on a la carte menu orders at Min Jiang or Coffee Lounge

For room reservations, guests can book online at www.goodwoodparkhotel.com/promotions/christmas-staycation-specials, call 6730 1811 or email rmresv@goodwoodparkhotel.com.

Bookings are non-refundable. Advance booking of 4 days required. Black-out dates: 18, 24, 25 December 2021. Other room package terms and conditions apply.

DETAILS AT A GLANCE

Christmas 2021 with Goodwood Park Hotel

FOR ORDERS PLACED VIA THE FESTIVE ONLINE SHOP

Available for:

- Self-collection at The Deli from 10am to 6pm.
- Delivery from 11am to 6pm.

Pre-orders for festive treats can be placed here: <https://goodwoodparkfestive.oddle.me>

Terms & Conditions

- Prices stated are inclusive of prevailing government tax.
- Pre-orders must be placed at least 5 days in advance for all festive treats. Last pre-order date: 19 December, 12pm.
- Minimum online pre-order of \$100 nett (after discount) is required for self-collection or deliveries, with a delivery fee of \$21.40 nett to one location (except Jurong Island). There may be a \$3 nett delivery surcharge fees during peak periods implemented by the delivery provider.
- Free delivery to one location (except Jurong Island) for online orders of \$800 nett (after discount) and above.
- Some items may contain or have come in contact with allergens. Guests may check directly with Goodwood Park Hotel staff for assistance.

FOR ORDERS PLACED DIRECTLY WITH THE HOTEL

Available only for self-collection at The Deli between 10am to 6pm.

Pre-orders of self-collection orders:

- Call: +65 6730 1867/68 (from 10am to 6pm).
- Email: festive@goodwoodparkhotel.com
- Visit The Deli: 10am to 7pm (15 November – 26 December)

Terms & Conditions

- Pre-orders must be placed at least 5 days in advance for all festive treats. Last pre-order date: 19 December, 12pm.
- No minimum spend required for walk-in purchases or pre-orders for self-collection at The Deli.
- Prices are inclusive of prevailing government tax.
- Some items may contain or have come in contact with allergens. Guests may check directly with Goodwood Park Hotel staff for assistance.
- Please note that walk-in purchases at The Deli may not be available due to demand.

CARD PRIVILEGES FOR FESTIVE TAKEAWAY TREATS

For selected takeaway Christmas treats at The Deli:

- **Citi, DBS/POSB, HSBC, UOB Cardmembers enjoy:**
 - 20% off from 15 November to 12 December 2021
 - 15% off from 13 to 26 December 2021
- **Goodwood Park Hotel Gourmet Cardmembers enjoy:**
 - 25% off from 15 November to 12 December 2021
 - 20% off from 13 to 26 December 2021

Terms & Conditions:

- Last pre-order date: 19 December, 12pm
- Please allow 5 days from pre-order date for collection/deliveries.
- Deliveries are only applicable for online orders through Hotel's festive online shop. Delivery terms and fees apply. Pre-orders placed through The Deli are for self-collection only.
- Discounts are not valid for dine-in, on selected items or with other promotions and may not be valid for purchases at stalls outside the hotel or via ordering channels managed by external parties.
- Items are subject to availability. While stocks last.

As part of the **Maybank** Christmas TREATS Points Promotion, selected festive treats are also available for redemption via the Maybank TREATS SG app.

- END -

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
LinkedIn	https://www.linkedin.com/company/goodwood-park-hotel

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.

For media enquiries and assistance, please contact:

Gladys Ng
Senior Manager
– Brand & Communications
Gastro-Sense Pte Ltd
gladys.ng@gastro-sense.com

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

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

Stella Chiang
Assistant Marketing Communications Manager
Goodwood Park Hotel
stella.chiang@goodwoodparkhotel.com