

**MEDIA RELEASE  
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## **8 HANDS CULINARY SHOWCASE: A REDISCOVERY OF CANTONESE CLASSICS** **八手出击，佳肴奇迹**

*Honouring nostalgic Hong Kong-style Cantonese cuisine at Min Jiang  
through the talents of four veteran chefs and Gourmet Ambassador Moses Lim  
18 to 25 May 2022*



*Top L-R: Chef Chin Hon Yin, Chef Chung Ho Shi, Chef Chan Hwan Kee;  
Bottom L-R Chef Chan Kwok, Gourmet Ambassador Moses Lim*

Singapore, April 2022 – More than a symbol of luck, ‘8’ is the magic number for this once-in-a-lifetime, first-ever ‘**8 Hands Culinary Showcase: A Rediscovery of Cantonese Classics**’ at **Min Jiang** 岷江川菜馆, Goodwood Park Hotel’s 良木园酒店 renowned Cantonese and Sichuan restaurant. This event sees the union of four veteran Chinese chefs – Chan Kwok, Chin Hon Yin, Chung Ho Shi and Min Jiang’s very own Chan Hwan Kee – who are each armed with a staggering 20 to 40 years’ experience in the art of Chinese cuisine, in a momentous occasion to present rarely seen traditional Hong Kong-style Cantonese dishes that date back at least three decades.

This exclusive showcase is a revival of once-familiar dishes that are elaborate and labour-intensive, requiring skills honed from years of experience. Each of the 19 highlighted dishes is also elevated with a touch of modern finesse. Sure to spark fond nostalgic memories for some and also intrigue the intrepid foodie, the week-long promotion from **18 to 25 May 2022** will showcase three set menus for four, six and ten persons.

Shares Mr Cheong Hai Poh, General Manager of Goodwood Park Hotel: “This milestone culinary showcase is a labour of love and journey that celebrates the origins of Hong Kong-style Cantonese cuisine and how it played a part in shaping the Chinese cuisine culture. We are excited to bring this unique, gastronomic experience to share with our valued guests for their enjoyment.”

Exalts Gourmet Ambassador Moses Lim, who was instrumental in curating the event, and a leading expert on Chinese cuisine: “Hong Kong-style Cantonese dishes have enjoyed a rich history in Singapore, and represent the grandeur of yesteryear, whereby each dish is a carefully created masterpiece with nuanced flavours that ‘dance’ in the mouth. To appreciate Chinese cuisine today, we must pay homage to these dishes from the past, the chefs who created them, and their culinary mastery.”

Elaborates Min Jiang’s Chef Chan: “The opportunity to collaborate with such amazing talent and stalwarts of the industry is a humbling and rewarding experience, and one that I will definitely cherish. We invite diners to join us for a memorable appreciation and rediscovery of the soul of Cantonese cuisine, immersed in a delightful symphony of flavours and textures.”

A distinguished heritage hotel, and an icon amid Singapore’s vibrant cityscape, Goodwood Park Hotel is the perfect venue for this glorious gourmet trip.

Dine-in reservations may be made via 6730 1704, [min\\_jiang@goodwoodparkhotel.com](mailto:min_jiang@goodwoodparkhotel.com) and <https://www.tablecheck.com/en/shops/goodwood-park-hotel-min-jiang/reserve>

## FOUR DISTINGUISHED CHEFS, EIGHT TALENTED HANDS

This truly rare occasion sees three Hong Kong-born chefs – Chef Chan Kwok 陈国, best known for helming Hua Ting Restaurant, Chef Chin Hon Yin 钱汉贤, who was instrumental in steering Li Bai to success in the mid-80s to 90s, Chef Chung Ho Shi 钟可时, who was notably the Chinese Executive Chef of Golden Peony – and the hotel’s very own Chef Chan Hwan Kee 曾繁基, who has led Min Jiang to its popular status today, collaborating together for the first time. [Moses Lim](#) 林益民, a well-known actor, host, comedian, celebrity food critic and food connoisseur brings his invaluable knowledge and expertise to this event, along with a ‘cameo’ dish based on his recipe. Throughout their illustrious careers, they had crossed paths and friendships were forged.

## THE EXQUISITE SET MENUS (FOR DINE-IN ONLY)

Available for dinner on 18 May:	9-course menu for 10 persons at \$168 per person
Available for lunch from 19 to 25 May:	5-course menu for 4 persons at \$88 per person
Available for lunch and dinner from 19 to 25 May:	7-course menu for 6 persons at \$138 per person
	9-course menu for 10 persons at \$168 per person

### Highlights include:

#### From the 5-Course Menu for four

***Black Angus Beef Rolls stuffed with Enoki Mushrooms; Deep Fried Shredded Yam and Prawn Spring Rolls*** 金菇肥牛肉卷拼洋腿芋絲炸春卷 by **Chef Chan Kwok and Chef Chan Hwan Kee**

A beautifully presented dish that dates back 30 years with varying textures from the tender U.S. Black Angus beef, juicy angled luffa slices and a crisp shredded carrot garnish, to the appetising deep-fried spring roll. The Black Angus Beef Roll was one of Chef Chan Kwok’s signature dishes when he first arrived in Singapore in 1981 at Happy Valley restaurant.



**Steamed Rice Vermicelli with Tiger Prawn and Ikura on Egg White** 泛舟悠游 (蒸米线卷老虎虾)

recipe by **Moses Lim**, prepared by **Chef Chung Ho Shi**  
Moses was inspired to create this dish from a similar one he tasted in the 90s by a Hong Kong chef in Singapore. While that dish featured a fried prawn, this one is noticeably lighter on the palate, as is uniquely served with a steamed egg white custard and delicately presented with noodles wrapped around a steamed tiger prawn, topped with ikura.

**From the 7-Course Menu for six**

**Crispy-fried Milk Custard;  
Pan-fried Australian Scallops stuffed with  
Minced Shrimps** 炸脆鮮奶拼煎百花帶子  
by **Chef Chan Kwok**

A mainstay in the 70s and 80s, deep-fried milk custard is an extremely difficult dish to master, as great skill is needed to create the right consistency of milk, cream and cornflour before carefully deep-frying at the right temperature to render a fragrant 'fried-yet-fresh tasting' result. This precursor to the more commonly found sweet version is seldom served nowadays due to the complex process and time required. It is served with a sugar dip, and paired with a moreish nibble made with minced prawns and a delicate slice of scallop, and painstakingly pan-fried over low heat.



**From the 9-Course Menu for ten**

**Braised Sliced Australian Green Lip Abalone, accompanied with Japanese Conpoy in Fuzzy Melon**  
蒜子玉环柱甫扣澳洲鲜鲍甫 by **Chef Chin Hon Yin**

A dish whereby flavours and textures complement each other perfectly and a nod to a time when 'conpoy' was regarded as a premium ingredient and less commonly used. Considered as 'cooling' and ideal for our hot weather, the fuzzy melon adds a refreshing touch to the flavoursome dish.



**Double-boiled Bird's Nest in Minced Chicken Broth with Yunnan Ham, Diced Chicken and Crabmeat**

云腿鸡茸燕窝羹 by **Chef Chin Hon Yin**

Hearty, fulfilling and harking back to the thick broths that were popular in the past, this dish is traditionally named a 'porridge' due to its texture, which is a result of blending minced chicken within.

**Classic Pan-fried Prawn on Toast;**  
**Pan-Seared Japanese Bell Peppers stuffed with Dace**  
**Fish and Minced Jinhua Ham** 怀旧窝贴明虾夹拼鲮鱼肉煎  
酿日本迷你灯笼椒 by **Chef Chung Ho Shi**

A popular Chinese banquet must-have in the past, this is another classic dish that showcases intricate work. Dace, a popular fish in Hong Kong, is made into a paste with ginger, spring onions before stuffing into Japanese green bell peppers specially chosen for their crunchier texture.



**Yuan Yang Rolls; Deep-fried Spare Ribs in 'Zheng**  
**Jiang' Style** 福寿鸳鸯卷拼镇江香骨  
by **Chef Chan Hwan Kee**

A beautifully succulent platter of *Roasted Silver Hill Irish Duck, Roasted Chicken and Rock Melon wrapped with Cucumber*, paired with *Deep-fried Spare Ribs in 'Zheng Jiang' Style* featuring overnight-marinated pork which is then deep-fried and then combined with vinegar, sesame oil, plum sauce and peanut sauce, among other ingredients.

**From all set menus**

**Baked Peony Flower Red Bean Pastry;**  
**Durian Glutinous Rice Ball** 宫廷牡丹酥拼榴槿糯米糍  
by **Chef Chan Hwan Kee**

Requiring nimble skill and meticulous effort to create, the delicate 'flower' is crafted using chilled dual-coloured pastry, which is carved, then slowly fried in oil over very low heat for about 10 to 15 minutes, until it 'blooms'. This Hong Kong-style dessert has the word 'palace' in its name, and is indeed fit for royalty. The handmade *Durian Glutinous Rice Ball* is a signature dessert of the restaurant, boasting creamy D24 pulp and a lusciously soft, slightly chewy texture.



*Note: Prices stated are subject to 10% service charge and GST for dine-in. All information is correct at time of release. Full menu and high res visuals are available upon request.*

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**GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

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<b>Mainline</b>	(65) 6737 7411
<b>Website</b>	<a href="http://www.goodwoodparkhotel.com">www.goodwoodparkhotel.com</a>
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**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**

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**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.