

CNY Taiwan Porridge Buffet with Festive Desserts

31 January – 15 February 2022

Monday – Thursday: \$68.80++ per adult; \$36++ per child

Friday – Sunday: \$72.80++ per adult; \$36++ per child

Goodwood Park Hotel Gourmet Cardmembers, Citi, DBS/POSB, OCBC, UOB Credit & Debit Cardmembers enjoy 10% off

*(Valid for lunch daily and dinner from Mondays to Thursdays.
Not valid for child price, menus with alcohol or top-up options)*

Appetiser

- (101) Century Eggs with Preserved Ginger 酸姜皮蛋
- (102) Salted Fish with Salted Egg 咸蛋咸鱼
- (103) Taiwanese Sausages 台湾香肠
- (104) Baby Squids in Sweet Oyster Sauce 蚝汁乌贼仔

Eggs

- (201) Fried Omelette with Prawns and Onions 虾葱煎蛋
- (202) Fried Omelette with 'Chye Poh' 菜脯煎蛋

Beancurd

- (301) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 肉松日式豆腐
- (302) Handmade Beancurd with Fragrant Vegetables 菜香自制豆付
- (304) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐
- (305) Deep-fried Beancurd with Minced Pork 肉酱炸豆腐

Chicken

- (401) Three Cup Chicken 三杯鸡
- (402) Sautéed Chicken with Dried Chilli 官保鸡丁
- (404) Fried Chicken with Prawn Paste 虾酱鸡
- (405) Stir-fried Chicken with Black Bean Sauce 豆豉鸡丁
- (407) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡
- (408) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿
- (409) Wok-fried Sesame Chicken with Yellow Wine 麻油黄酒炆鸡中翅
- (410) 'Meizhou' Hakka Salted Chicken 梅州客家盐鸡

Pork

- (501) Steamed Minced Pork with Salted Egg Yolk 咸蛋蒸肉饼
- (502) Braised Pork with 'Mui Choy' 梅菜猪肉
- (504) Braised Pork Belly in Dark Soya Sauce 京酱扣肉
- (505) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼
- (509) Braised Pork with Peanuts in Dark Soya Sauce 京酱卤肉花生

Coffee Lounge

SINCE 1977

Beef

- (507) *Wok-fried Beef with Black Pepper* 黑椒牛肉
(508) *Wok-fried Beef with Spring Onions and Ginger* 姜葱牛肉
(510) *Stir-fried Revitalised Dry Aged Beef with Black Garlic* 養生日式黑蒜牛肉片

Seafood

- (702) *Wok-fried Prawns with Salted Egg Yolk* 咸蛋虾球
(703) *Wok-fried Prawn Ball with Shredded Dried Cod* 雪魚丝奶皇虾球
(710) *Wok-fried Sliced Fish with White Peppercorns, Spring Onions and Ginger* 白胡椒姜葱生鱼片
(711) *Steamed Cod with Japanese Black Garlic* 養生日本黑蒜蒸雪魚
(712) *Braised Conpoy, Fish Maw and Crabmeat* 瑶柱丝蚧肉魚鰾美
(713) *Steamed Dried Oysters with Deep-fried Whole Garlic, Black Moss and Green Lettuce* 红扣蒜粒沙井蚝
(714) *Dry-braised Prawn Balls in Sichuan Style* 四川干燒虾球

Vegetables

- (801) *Stir-fried Broccoli with Garlic* 蒜茸西兰花
(802) *Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste* 酱爆茄子
(805) *Stir-fried Bean Sprouts with Salted Fish* 咸鱼银芽
(808) *Stir-fried Kang Kong with Sambal* 叁峇翁菜
(809) *Stir-fried 'Nai Bai' with Garlic* 蒜茸奶白菜
(811) *Three Cup Eggplant* 三杯鱼香茄子
(812) *Stir-fried Mushrooms and Beancurd Skin with Seasonal Vegetables* 冬菇豆根扒時蔬
(813) *Stir-fried Scallops with Broccoli in XO Sauce* XO酱西兰花玉帶子

Chef's Special

Limited to one selection per table:

- (704) *Deep-fried White Pomfret with Dark Soya Sauce* 香煎白昌鱼
(705) *Deep-fried White Pomfret with Black Bean Sauce* 豆豉白昌鱼
(706) *Deep-fried Black Pomfret with Nyonya Assam Sauce* 娘惹亚参香煎黑昌鱼
(708) *Deep-fried Black Pomfret with Sambal and Chinchalok Dip* 叁峇黑鲷鱼

Festive Dessert Buffet

- D24 Matcha Mont Blanc Tartlet
D24 Puff
Honey Pineapple Crumble Tart
Mandarin Orange Jelly
Royal Chocolate Crunchy Hazelnut Cake
Kueh Lapis Cake
Assorted Chinese New Year Cookies
Fortune Cookies

Complete your meal with our local favourite beverages

Soya Bean with Grass Jelly, Calamansi Juice with Sour Plum or Homemade Barley at \$15++ per jug.

Menu is subject to changes with market availability.

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.