

L'ESPRESSO

LUNAR NEW YEAR 2022
7 to 30 January | 7 to 15 February

FESTIVE ENGLISH AFTERNOON TEA BUFFET WITH LOCAL FAVOURITES

Monday to Thursday: \$60++ per adult; \$36++ per child

Friday to Sunday: \$62++ per adult; \$36++ per child

Goodwood Park Hotel Gourmet Cardmembers, Citi, DBS/POSB, OCBC, UOB Credit & Debit Cardmembers enjoy 10% off first seating bookings from 7 January to 15 February 2022 (not valid for child price, menus with alcohol or top-up options)

Finger Sandwiches

Gammon Ham & Emmental Cheese
Cucumber & Cream Cheese
Turkey Pastrami & Sauerkraut
Egg & Truffle Aioli

Open-faced Sandwiches

Poached Prawn with Pineapple & Avocado Salad
Herb & Garlic Cheese Tartlet with Cranberry Compote
Chicken, Granny Smith Apple & Apricot
Smoked Salmon with Caviar & Chives

Petite Sandwiches

Parma Ham, Gherkin & Cream Cheese Bagel
Spam & Scrambled Eggs Ciabatta
Roasted Vegetables & Semi Dried Tomato Focaccia

Croissants

Tuna Salad
Salami & Brie Cheese with Honey Mustard

Chilled Delicatessen

Heirloom Tomato Salad & Lettuce with Balsamic Dressing
Selection of Charcuterie with Pickles & Mustard

Selection of Cheese

Bresse Bleu, Comte & Camembert
(Dried Fruits, Quince Paste, Walnuts & Crackers)

Lunar New Year Specials

Chicken Gold Coin 'Bak Kwa'
Crispy Yam Cake with Garlic Chilli Sweet Sauce
Chicken Pomegranate with Golden Orange Dip
'Nian Gao' & Red Bean Spring Roll
Mini Abalone & Crispy Fish Skin 'Yu Sheng'

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.

Hot Delights

Classic Pork Stew with Cannellini & Chorizo served with Freshly Baked Bread
Shepherd's Pie
Cheese Croquette
Mini Quiche Lorraine
Multigrain Chicken with Honey Mustard
Baked Mexican Style Chicken Mid Wing
Fish Goujon with Herb Dip

Local Favourites

Laksa with Condiments
Pan-fried Gyoza with Soya Mayonnaise
Steamed Mini Chives Dumplings
Shrimp with Glass Noodles Spring Roll
Crispy Prawn Fritter with Citrus Sauce
Singapore Chilli Crab with 'Man Tou'

Carving

3-Day Rotation

Oven-roasted Chicken & Black Truffle Butter
Beef Wellington with Foie Gras & Red Wine Sauce
Roasted Pork Neck with Caraway Crust & Shallot Jus

Hearty Soup

Soup of the Day

Ice Cream

Vanilla & Chocolate Ice Cream with Toppings

Scones

Raisin & Plain served with Strawberry Jam, Nutella,
Devonshire Clotted Cream and Butter

Desserts

Bread & Butter Pudding with Vanilla Sauce
Vanilla Crème Brûlée

Orange Franzipan Cake
Honey Pineapple Crumble Tart
Red Berries Chocolate Tart
Mango Pomelo Pudding
CNY Mini Cupcake
Kueh Lapis Cake
Chocolate Hazelnut Crunchy Cake
Raspberry Earl Grey Tea Cake
Mandarin Orange Jelly

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Osmanthus Jelly & Aloe Vera
Pistachio Eclair
Ondeh Ondeh Cake
Assorted Chinese New Year Cookies
Fortune Cookies

Pastry Pops Trolley

Mandarin Orange Madeleine
Gold Dusted Brownie
Custard Choux Puff

Good Ol' Days Desserts Trolley

Castella Cake, Pineapple Upside Down Cake, Queen Cake, Mini Pandan Donut, Apple Pie

Sliced / Whole Fresh Fruits

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