

gordon grill

Big-on-Small Lunch Menu

Appetiser Sampler

(Please select 3 items)

Chilled seaweed pasta, braised abalone, sakura ebi and truffle vinaigrette

Pan-fried foie gras, caramelised granny smith apple and balsamic glaze

Hokkaido scallop, cauliflower tabbouleh and onion-mustard sauce

Sautéed snails, garlic puree, kale and warm morel mushroom sauce

Sous vide salmon confit, pickled cucumber, caviar, sesame shoyu

Soup Sampler

Lobster bisque, cream of mushroom and soupe du jour

Main Course Selection

(Please select 1 item)

Grilled Australian beef ribeye, mashed potato, roast vegetables and red wine sauce

Grilled pork pluma and cheek, parsley potato, lentils and madeira sauce

Fresh catch fillet, spinach, sweet corn succotash and warm tomato vinaigrette

Slow-cooked lamb shank, colcannon potato, French beans and natural sauce

Dessert Sampler

(Please select 2 items)

Avocado crème brûlée with lychee sorbet

Cherry clafoutis with vanilla ice cream

Nougatine parfait with espresso croquant ice cream

Goodwood blended coffee or selection of fine teas

3-course \$58 per person | 4-course \$68 per person

*Menu is subject to seasonal availability. All 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.*