

# **gordon grill**

## ***Weekend Roast Lunch Menu***

### *Appetiser Selection*

*Chilled seaweed pasta, king crab, caviar, sakura ebi and truffle vinaigrette*

*Hokkaido scallop, cauliflower tabbouleh and onion-mustard sauce*

*Sautéed snails, garlic puree, kale and spinach velouté*

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

*Poached organic egg, mushroom duxelles, asparagus and Parma ham*

### *Soup Sampler*

*Lobster bisque, mushroom soup and soupe du jour*

### *Main Course Selection*

*Slow-roasted U.S. prime beef ribeye on wagon, served with Yorkshire pudding, mashed potatoes, roast vegetables and bordelaise sauce*

*Grilled lamb chop, colcannon potato, French beans and mushroom sauce*

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

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

### *Dessert Selection*

*Gordon's sherry trifle*

*Nougatine parfait with espresso croquant ice cream*

*Cherry clafoutis with vanilla 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.*