

# **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*

### *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.*