

gordon grill

Celebrating German Gastronomy in Commemoration of Goodwood Park Hotel's 120-Year Legacy

22 August - 21 September 2020

3-Course Set Lunch at \$68 per person

4-Course Set Lunch and Dinner at \$88 per person

Appetiser (Please select 1)

*Pan-fried Duck Breast, Lettuce, Tomato, Smoked Bacon
and Mustard Vinaigrette*

*Chilled White Asparagus, Dill Cured Salmon, Mesclun Lettuce
and Shallot-apple Vinaigrette*

*Seared Atlantic Sea Scallops, Brown Mushroom Ragout,
Black Forest Ham and Hollandaise Sauce*

Soup (Please select 1)

Bavarian Sauerkraut Soup with Potatoes, Speck and Crème Fraiche

*White Onion Crème Soup with Riesling, Black Truffle
and Rye Bread Croutons*

Consommé of Asparagus with Crevettes and Chervil

Main Course (Please select 1)

*Crispy Bavarian Pork Belly with Dark Beer – Caraway Gravy,
Braised Savoy Cabbage and Mini Bread Dumplings*

*Pan-seared Halibut Fillet with Mustard Dill Veloute,
Compote of Swedish Turnip, Leek, Potatoes and Yellowfin Tuna*

*Wagyu Beef Fillet Mignon, Grilled White Asparagus,
Béarnaise Sauce and Potato Gratin (Supplement \$15)*

Dessert (Please select 1)

Classic German Red Grits with Bourbon Vanilla Sauce

Dark Cherry Crumble Cheesecake with Hazelnut Ice Cream

Chocolate Passionfruit Crème Bavaoise

Goodwood Blend Coffee or Fine Tea Selection

*Dine in 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.*



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22 August - 21 September 2020

5-Course Degustation Lunch and Dinner at \$98 per person

Appetiser

*Chilled White Asparagus, Dill Cured Salmon, Mesclun Lettuce
and Shallot-apple Vinaigrette*

*Seared Atlantic Sea Scallops, Brown Mushroom Ragout,
Black Forest Ham and Hollandaise Sauce*

Soup

Bavarian Sauerkraut Soup with Potatoes, Speck and Crème Fraiche

Main Course (Please select 1)

*Crispy Bavarian Pork Belly with Dark Beer – Caraway Gravy,
Braised Savoy Cabbage and Mini Bread Dumplings*

*Pan-seared Halibut Fillet with Mustard Dill Veloute,
Compote of Swedish Turnip, Leek, Potatoes and Yellowfin Tuna*

*Wagyu Beef Fillet Mignon, Grilled White Asparagus,
Béarnaise Sauce and Potato Gratin (Supplement \$15)*

Duo of Desserts

*Classic German Red Grits with Bourbon Vanilla Sauce
and*

Dark Cherry Crumble Cheesecake with Hazelnut Ice Cream

Goodwood Blend Coffee or Fine Tea Selection