

# **gordon grill**

*A La Carte Menu*

## Appetiser

<i>Gordon's Caesar Salad</i> <i>tomato, boiled egg, parmesan, croutons &amp; anchovy dressing</i>		\$18
<i>Chilled Seaweed Pasta</i> <i>king crab, sakura ebi, caviar &amp; white truffle vinaigrette</i>		\$26
<i>Duo of Duck Foie Gras</i> <i>caramelised apple &amp; balsamic glaze</i>		\$26
<i>Hokkaido Scallops</i> <i>warm cauliflower tabbouleh, kale &amp; onion-mustard sauce</i>		\$28
<i>Trio of Appetisers</i> <i>combination of chilled pasta, foie gras &amp; Hokkaido scallop</i>		\$28
<i>Oven-baked Provençal Snails</i> <i>mild curry &amp; provençal herb butter</i>	6 pieces	\$18

## Soup

<i>Gordon's Classical Soup</i> <i>poultry consommé</i>		\$15
<i>Wild Mushroom Velouté</i> <i>herb &amp; cheese croutons</i>		\$15
<i>Argentinian Red Prawn Soup</i> <i>asparagus</i>		\$16
<i>Lobster Bisque</i> <i>stone crab &amp; shrimp</i>		\$16
<i>Trio du Soupe</i> <i>combination of poultry consommé, lobster bisque &amp; mushroom velouté</i>		\$19

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## Main Course

<i>Sous Vide Grilled Spring Chicken</i> <i>fondant potato, French beans &amp; mushroom sauce</i>		\$42
<i>Australian Prime Lamb Chop</i> <i>roasted asparagus &amp; baby potato</i>		\$54
<i>Duo of Pork</i> <i>grilled Ibérico pork pluma &amp; braised pork cheek</i> <i>with mashed potato, garden vegetables and madeira sauce</i>		\$56
<i>Duo of Beef</i> <i>grilled black Angus fillet &amp; braised beef cheek</i> <i>with mashed potato, garden vegetables and red wine sauce</i>		\$58
<i>Catch of the Day</i> <i>sweet corn succotash, spinach &amp; warm tomato vinaigrette</i>		\$48

## Prime Steak From The Wagon

<i>Creek Stone prime USDA Black Angus, corn fed, aged 28 days</i>		
<i>Rib Eye</i>	<i>per 10g</i>	<i>\$2.80 (min 220g)</i>
<i>Fillet</i>	<i>per 10g</i>	<i>\$3.00 (min 150g)</i>
<i>Black Onyx Beef Striploin</i>	<i>per 10g</i>	<i>\$2.80 (min 220g)</i>
<i>Australian Margaret River Angus Beef Cube Roll</i>	<i>per 10g</i>	<i>\$2.80 (min 220g)</i>
<i>Australian Sher Wagyu, Grain-fed*</i>		
<i>Rib Eye 'Black Label' MBS 8 - 9</i>	<i>per 10g</i>	<i>\$4.80 (min 220g)</i>
<i>Fillet 'Silver Label' MBS 6 - 7</i>	<i>per 10g</i>	<i>\$4.80 (min 150g)</i>

## Sauce Selection

*Béarnaise*  
*Rich Mushroom*  
*Green Peppercorn*  
*Red Wine Bordelaise*

*\* Discounts are not applicable for Wagyu Beef dishes.*

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## *Side Dish - Sharing*

<i>Sautéed Portobello Mushrooms</i>	<i>\$9</i>
<i>Creamed Spinach</i>	<i>\$9</i>
<i>Steamed Seasonal Vegetables</i>	<i>\$9</i>
<i>Mixed Garden Greens with Balsamic Dressing</i>	<i>\$9</i>
<i>Idaho Potato Mash</i>	<i>\$9</i>
<i>Sautéed Potatoes</i>	<i>\$9</i>
<i>Truffle Fries</i>	<i>\$15</i>

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## Dessert

Crêpe Suzette \$22  
*flambéed tableside with Cointreau & brandy, served with vanilla ice cream*

Gordon's Sherry Trifle \$16  
*Gordon Grill's all-time favourite*

Ice Cream & Sorbet \$6  
*Per scoop*

## Beverage

Goodwood Gourmet Coffee / Decaffeinated Coffee \$8.50

Single Espresso/ Cappuccino / Latte \$9

Double Espresso \$10

Selection of Fine Tea from TWG

Choice of Darjeeling, English Breakfast, Jasmine Queen,  
Orange Wood, Sencha, Vanilla Bourr, Earl Grey, Alexandria,  
Number 1, Peppermint, Green Tea, Chrysanthemum \$9

Choice of Harmutty, Pai Mu Tan, Sweet France, Ti Kuan Yin,  
Chamomile \$10.50

**Goodwood Exclusive - Legacy Blend 120** **\$10.50**  
*Customised for the hotel's 120th Anniversary, this commemorative  
Black Tea blend draws inspiration from the rich history of the hotel  
and features Bergamot, Blue Cornflower with hints of the sweet  
fragrant aroma of Almonds.*