

gordon grill

A La Carte Menu

Appetiser

<i>Gordon's Caesar Salad</i> <i>tomato, boiled egg, parmesan, croutons & anchovy dressing</i>		<i>\$18</i>
<i>Chilled Seaweed Pasta</i> <i>king crab, sakura ebi, caviar & white truffle vinaigrette</i>		<i>\$30</i>
<i>Duck Foie Gras</i> <i>cherry compote, apple & raspberry sorbet</i>		<i>\$30</i>
<i>Hokkaido Scallops</i> <i>mushroom duxelles, asparagus, parma ham & lemon butter sauce</i>		<i>\$32</i>
<i>Trio of Appetisers</i> <i>combination of chilled pasta, foie gras & Hokkaido scallop</i>		<i>\$30</i>
<i>Oven-baked Provençal Snails</i> <i>mild curry & provençal herb butter</i>	<i>6 pieces</i>	<i>\$18</i>

Soup

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

Main Course

<i>Pan-seared Spring Chicken</i> <i>potato, asparagus, corn & truffle chicken jus</i>		\$42
<i>Duck Leg Confit</i> <i>brussels sprout, parsnip, potato & port-orange sauce</i>		\$42
<i>Catch of the Day</i> <i>vegetable compote & warm tomato vinaigrette</i>		\$48
<i>Australian Prime Lamb Chop</i> <i>lentil ragu, peas & rosemary sauce</i>		\$58
<i>Duo of Pork</i> <i>grilled iberico pork pluma & braised pork cheek</i> <i>with mashed potato, garden vegetables & madeira sauce</i>		\$58
<i>Duo of Beef</i> <i>grilled black angus fillet & braised wagyu beef cheek</i> <i>with mashed potato, garden vegetables & red wine sauce</i>		\$62

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>\$3.00 (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>\$5.00 (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

<i>Crêpe Suzette</i> <i>flambéed tableside with Cointreau & brandy, served with vanilla ice cream</i>		\$22
<i>Raspberry Cheesecake</i> <i>mango-passion sorbet</i>		\$16
<i>Chocolate Truffle Mousse Cake</i> <i>panna cotta ice cream</i>		\$16
<i>Lingonberries Crumble Tart</i> <i>vanilla ice cream</i>		\$16
<i>Gordon's Sherry Trifle</i> <i>all-time classic</i>		\$16
<i>Ice Cream & Sorbet</i>	<i>Per scoop</i>	\$6

Beverage

<i>Goodwood Gourmet Coffee / Decaffeinated Coffee</i>	\$9.50
<i>Single Espresso</i>	\$9.50
<i>Double Espresso</i>	\$10.50
<i>Café Latte</i>	\$10.50
<i>Cappuccino</i>	\$10.50
<i>Selection of Fine Tea from TWG</i>	\$10.50
<i>Choice of Darjeeling, English Breakfast, Jasmine Queen, Orange Wood, Sencha, Vanilla Bourd, Earl Grey, Alexandria, Number 1, Green Tea, Pai Mu Tan, Sweet France, Ti Kuan Yin, Chamomile</i>	

<i>Goodwood Exclusive - Legacy Blend 120</i>	\$10.50
<i>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.</i>	