

gordon grill

4-Course Set Dinner

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

or

Cured salmon tartare, yogurt mayonnaise, trout roe, shoyu jelly and caper dressing

Hokkaido scallop, prawn, mushroom duxelles and lemon butter sauce

or

Duck leg confit, foie gras, parsnip puree and port-orange sauce

U.S. beef tenderloin, potato gratin, asparagus, couscous and red wine sauce

or

Fresh catch fillet, vegetable compote and warm tomato vinaigrette

or

Australian lamb chop, boiled potatoes, lentil ragu, peas and rosemary jus

Lingonberries crumble tart with vanilla ice cream

or

Chocolate truffle mousse cake with panna cotta ice cream

Goodwood blended coffee or selection of fine teas

\$98 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.