

gordon grill

Big-on-Small Lunch

Appetiser Sampler

(Please select 3)

Chilled pasta, stone crab, sakura ebi, caviar and white truffle vinaigrette

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

Hokkaido scallop, mushroom duxelles, parma ham and lemon butter sauce

Sautéed garlic snails, parsley mash, croutons and mild curry herb butter

Duck foie gras, cherry compote, apple and raspberry sorbet

Soup Sampler

Lobster bisque, cream of mushroom and soupe du jour

Main Course Selection

(Please select 1)

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

Fresh catch fillet, vegetable compote and warm tomato vinaigrette

Duck leg confit, brussels sprout, parsnip, potato and port-orange sauce

Dessert Sampler

(Please select 2)

Lingonberries crumble tart with vanilla ice cream

Raspberry cheesecake with mango-passion sorbet

Chocolate truffle mousse cake with panna cotta ice cream

Goodwood blended coffee or selection of fine teas

3-Course \$68 per person

4-Course \$78 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.