

gordon grill

FESTIVE 3- OR 4-COURSE LUNCH 1-23 DECEMBER & 27-30 DECEMBER 2021

Appetiser

(Please select 1)

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

Pan-fried scallop, green pea puree and lemon butter sauce

Sautéed brandy garlic snails, parsley mash, crouton and mild curry herb butter

Traditional steak tartare

Trio du Soupe

Lobster bisque, mushroom veloute and classic French onion soup

Main Course

(Please select 1)

U.S. beef tenderloin with herbs crust, potato gratin, asparagus, baby carrots and truffle jus

Grilled Norwegian salmon, sautéed spinach, artichoke, baby carrots and sauce vierge

Irish duck leg confit, foie gras, brussels sprout, parsnip, potato and port-orange sauce

Dessert

(Please select 1)

*Caramel swirl cheesecake
with graham cracker, salted caramel sauce and mango passion sorbet*

*Chocolate gâteau
with crunchy orange marmalade, coffee crèmeux and panna cotta ice cream*

Goodwood blended coffee or selection of fine teas

3-course \$70 per person

4-course \$80 per person

Dine-in prices are subject to 10% service charge and prevailing government taxes.
Discounts are not applicable for festive dine-in menus. Some items may contain or have come in contact with allergens.
Guests may check with our staff for assistance.