

gordon grill

FESTIVE 5-COURSE DINNER 1-23 & 27-30 DECEMBER 2021

Appetiser

*Chilled pasta, king crab, caviar, sakura ebi and truffle vinaigrette
Deep-fried red prawn wrapped in kataifi with sauce choron*

Irish duck leg confit, foie gras, warm apple purée, cherry compote and orange sauce

Trio du Soupe

Lobster bisque, cream of mushroom and soupe de jour

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

New Zealand lamb rack, foie gras, tomato and coco bean ragout

Dessert

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

Goodwood blended coffee or selection of fine teas

\$130 per person