

gordon grill

NEW YEAR 5-COURSE DINNER 1-2 JANUARY 2022

Amuse-bouche

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*King crab, asparagus, mustard hollandaise and caviar*

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Saffron Milanese, scallop, red prawn and black garlic

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*Truffle-scented wild mushroom velouté, with parmesan croutons*

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Wagyu beef rossini, foie gras, potato purée and truffle red wine sauce

or

Duroc pork rack, potato purée, roasted pear and sage jus

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*Rustic apple rhubarb tart with bitter chocolate mousse and pistachio ice cream*

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Goodwood blended coffee or selection of fine teas

Petit four

\$170 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.