

# **gordon grill**

## **CHRISTMAS 5-COURSE DINNER 25-26 DECEMBER 2021**

*Amuse-bouche*

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*Hamachi tartare, shoyu jelly, cucumber and avocado purée*

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*Duck leg confit, foie gras, warm apple purée, cherry compote and orange sauce*

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*Artichoke velouté with parmesan shavings*

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*Wagyu beef rossini, potato purée and truffle red wine sauce*

*or*

*Pan-roasted toothfish, saffron potato, fennel and sea urchin sauce*

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*Lemon raspberry chiboust with orange nuts semifreddo and winter berries compote*

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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.