

gordon grill

Lunar New Year 5-Course Lunch Menu 7 January to 15 February 2022

Amuse Bouche

Appetiser

'Prosperity Toss'

Cured Salmon, Cured Hamachi, Ikura, Hazelnuts, Candied Orange, Saffron Sweet Plum Sauce
Pickled Shallots, Wonton Chips, Sesame Seeds, Red Cabbage, Carrots, Leek, Daikon

Soup

'Good Health & Longevity'

Cauliflower "Dubarry" Velouté

Julienne Vegetables, Curry Oil

Main

'Successful Harvest'

Pan-roasted Red Grouper

Flower Clams, Mussel, Spinach, Superior Bouillon Infused with Ginger

-or-

'Reunion & Togetherness'

Chicken Breast with Seafood Mousseline

Confit Ratte Potato, Charred Leek, Sauce Américaine

-or-

'Abundance & Wealth'

Roasted Pork Belly

Braised Red Cabbage, Compressed Green Apple, Licorice Pork Jus

Dessert

'Sweet Happiness'

Mandarin Orange Caramel Crème Brûlée served with Pineapple Sorbet

\$88++ per person (min. 2)

Menu is subject to changes with market availability. 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.

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Lunar New Year 8-Course Degustation Dinner Menu 7 January to 15 February 2022

Amuse Bouche

Appetiser

'Prosperity Toss'

Cured Salmon, Cured Hamachi, Ikura, Hazelnuts, Candied Orange, Saffron Sweet Plum Sauce
Pickled Shallots, Wanton Chips, Sesame Seeds, Red Cabbage, Carrots, Leek, Daikon

Soup

'Good Health & Longevity'

Cauliflower "Dubarry" Velouté

Julienne Vegetables, Curry Oil

Main

'Successful Harvest'

Pan-roasted Red Grouper

Flower Clams, Mussels, Spinach, Superior Bouillon Infused with Ginger

'Reunion & Togetherness'

Chicken Breast with Seafood Mousseline

Confit Ratte Potato, Charred Leek, Sauce Américaine

Mandarin Sorbet

'Abundance & Wealth'

Roasted Pork Belly

Braised Red Cabbage, Compressed Green Apple, Licorice Pork Jus

Dessert

'Sweet Happiness'

Mandarin Orange Caramel Crème Brûlée served with Pineapple Sorbet

\$128++ per person (min. 2)

Includes a glass of Housemade Golden Mandarincello or champagne

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