

**MICHELIN**  
**2025**

A *Tribute*  
TO DAD

*4-Course Set Lunch*

*20 & 21 June 2026*

— APPETISERS —

*Cured Amberjack*

*Cold Somen Noodles, Ikura, Kombu Vinaigrette*

*Poached Organic Egg*

*Morel Mushroom, Black Truffle, Poultry Jus*

— MAIN —

*(Choice of One)*

*Slow Roasted Australian Beef Ribeye*

*Baked Potato, Creamed Spinach, Yorkshire Pudding, Red Wine Jus*

*Cod Au Gratin*

*Idaho Potato, Green Peas, Wild Mushroom*

*Sous Vide Pork Jowl*

*Baby Carrot, Brussels Sprout Casserole, Tomato Salsa*

— DESSERT —

*Sweet Devotion*

*Raspberry with Lychee Crèmeux and Vanilla Gelato*

*Goodwood blended coffee or selection of fine teas*

*\$98 per person*

**MICHELIN**  
**2025**

*A Tribute*  
TO DAD

*5-Course Set Dinner*

*20 & 21 June 2026*

— APPETISERS —

*Amberjack Tartare*

*Granny Smith, Ikura, Radish, Kombu Soy Espuma*

*Foie Gras Custard*

*Mustard Seed, Griottines Cherries Sauce*

— SOUP —

*White Asparagus*

*Poached Egg, Cheese Crouton, Black Truffle*

— MAIN —

*(Choice of One)*

*Grilled Australian Angus Beef Rib Eye*

*Baked Potato, Creamed Spinach, Yorkshire Pudding, Red Wine Sauce*

*Cod Au Gratin*

*Idaho Potato, Green Peas, Wild Mushroom*

*Sous Vide Pork Pluma*

*Cannellini Beans, Sausage Tortellini, Tomato Vinaigrette*

— DESSERT —

*Sweet Devotion*

*Raspberry with Lychee Crèmeux and Vanilla Gelato*

*Goodwood blended coffee or selection of fine teas*

*\$128 per person*

*Menu is subject to seasonal availability. All 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.*