



A LA CARTE FOOD & BEVERAGE MENU

LOCAL DEGUSTATION

*Design your own 3-Course or 4-Course menu
with tasting portions of local specialities*

Classic Starters

(select one)

Pork Satay with Peanut Pineapple Sauce

Singapore Rojak

Tahu Telur

Rice and Prata

(select one)

Nasi Goreng

Hainanese Chicken Rice

Hainanese Pork Chop served with Steamed Rice

Bak Kut Teh served with Steamed Rice

Fish Curry served with your choice of Roti Prata or Roti Jala

Chicken Curry served with your choice of Roti Prata or Roti Jala

Noodles and Other Specialities

(select one – 4-Course Menu)

Xing Zhou Fried Bee Hoon

Prawn Noodle Soup

Char Kway Teow

Seafood Hor Fun

Laksa Singapura

Dessert Buffet

(available for lunch & dinner only)

Kindly note that plated dessert will be served during the late afternoon dining period

Coffee / Tea

\$36 per person (3-Course Selection)

\$40 per person (4-Course Selection)

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.



Indian Delights

INDIAN DELIGHTS - A LA CARTE

STARTERS

Achhari Fish Tikka 🍷

\$22

Tandoor-grilled Fish Cubes marinated with Yoghurt, Pickling Spices and Garlic, served with Mint Sauce

Chicken Malai Tikka

\$19

Tandoor-grilled Boneless Chicken Pieces marinated with Yoghurt and Spices, served with Mint Sauce

MAINS

Chicken Do Pyaza 🍷

\$24

Boneless Chicken Pieces cooked in Aromatic Curry with Onions
served with a Papadum and choice of Plain Naan, Garlic Naan, Plain Basmati Rice or Saffron Basmati Rice

Chicken Masala

\$24

Boneless Chicken Pieces cooked with Onions, Garlic, Spices and Tomato Gravy
served with Egg, a Papadum and choice of Plain Naan, Garlic Naan, Plain Basmati Rice or Saffron Basmati Rice

Prawn Masala 🍷

\$26

Prawns cooked with Onions, Garlic, Spices and Tomato Gravy
served with a Papadum and choice of Plain Naan, Garlic Naan, Plain Basmati Rice or Saffron Basmati Rice

Keema Matar 🍷

\$24

Minced Lamb in Onion Curry Gravy with Green Peas
served with a Papadum and choice of Plain Naan, Garlic Naan, Plain Basmati Rice or Saffron Basmati Rice

Plain Palak 🍷 🌿

\$18

Fresh Spinach Purée tossed with Onions, Garlic and Ginger
served with a Papadum and choice of Plain Naan, Garlic Naan, Plain Basmati Rice or Saffron Basmati Rice

Bhindi Do Pyaza 🌿

\$18

Lightly Spiced Lady's Fingers (Okra) Stir-fried with Onions
served with a Papadum and choice of Plain Naan, Garlic Naan, Plain Basmati Rice or Saffron Basmati Rice

SIDE ORDERS

Papadum

3 pieces \$3

Plain Naan from the Tandoor

per piece \$2.50

Garlic Naan from the Tandoor

per piece \$3

Plain Basmati Rice

per portion \$2.50

Saffron Basmati Rice

per portion \$3

Chef's Recommendation 🍷 Vegetarian 🌿

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Prawn Noodle Soup \$25

Yellow Noodles and Vermicelli with Prawns, Kangkong, Bean Sprouts, Sliced Pork and Fish Cakes in Rich Prawn and Pork Broth



Bak Kut Teh \$25

Peppered Pork Ribs Soup served with Fried Dough Fritters, Preserved Vegetables and choice of Steamed Rice or Mee Sua

LOCAL FARE - A LA CARTE

STARTERS

Assorted Satay

Skewers of Chicken, Beef and Pork served with Peanut Sauce, Onions, Cucumbers and Ketupat

1 dozen \$24

1/2 dozen \$15

Singapore Rojak 🍷

Fried Dough Fritters, 'Tau Pok', Sweet Turnip, Pineapple, Cucumbers, Kangkong, Peanuts and Bean Sprouts in Tangy Black Prawn Paste

\$17

WOK-FRIED DELIGHTS

Beef Hor Fun 🍷

Stir-fried Flat Rice Noodles with Marinated Beef and Vegetables in Oyster Sauce Gravy

\$25

Seafood Hor Fun 🍷

Stir-fried Flat Rice Noodles with Mixed Seafood and Vegetables in Oyster Sauce Gravy

\$25

Char Kway Teow

Stir-fried Yellow and Flat Rice Noodles with Prawns, Fish Cakes, Chinese Pork Sausages, Chinese Chives, Bean Sprouts and Egg in Black Soya Sauce

\$25

Cantonese Fried Noodles (Choice of Bee Hoon or Hor Fun)

Stir-fried Noodles with Squid, Fish Slices, Prawns and Pork in Oyster Sauce Gravy

\$25

Xing Zhou Fried Bee Hoon

Stir-fried Rice Vermicelli with BBQ Pork, Bean Sprouts, Prawns and Egg

\$25

Fried Hokkien Mee 🍷

Stir-fried Yellow and Rice Noodles with Scallops, Prawns, Squid, Pork, Bean Sprouts, Chinese Chives and Egg

\$25

Mee Goreng

Spicy Stir-fried Yellow Noodles with Prawns, Shredded Chicken, Choy Sum, Bean Sprouts, Potato, Tomato and Egg

\$25

Vegetarian Fried Bee Hoon 🌿

Stir-fried Rice Vermicelli with Assorted Vegetables and Mushrooms

\$23

Chef's Recommendation 🍷 Vegetarian 🌿

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Laksa Singapura \$25

Rice Noodles with Prawns, Bean Sprouts, 'Tau Pok', Fish Cakes, Shredded Chicken and Egg in Spicy Prawn Coconut Gravy



Hainanese Chicken Rice \$25

Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce

LOCAL FARE - A LA CARTE

CURRIES

- Nyonya Chicken Curry** \$25
Traditional Chicken Coconut Curry served with Steamed Rice, Roti Prata or Roti Jala
- Fish Curry** 🍷 \$25
Ikan Kurau in Tamarind Coconut Curry served with Steamed Rice, Roti Prata or Roti Jala
- Sayur Lodeh** \$23
Assorted Vegetables Cooked in Coconut Curry served with Crispy Chicken and Steamed Rice

NOODLES

- 'Mee Tai Mak'** \$23
Rice Noodle Strips in Chicken Broth, Fish Balls, Fish Cakes, Minced Pork, Prawns and Bean Sprouts
- Sliced Fish Bee Hoon Soup** \$25
Rice Noodles with Fish Slices and Vegetables in Milky Fish and Pork Broth
- Prawn Noodle Soup** 🍷 \$25
Yellow Noodles and Vermicelli with Prawns, Kangkong, Bean Sprouts, Sliced Pork and Fish Cakes in Rich Prawn and Pork Broth
- Laksa Singapura** 🍷 \$25
Rice Noodles with Prawns, Bean Sprouts, 'Tau Pok', Fish Cakes, Shredded Chicken and Egg in Spicy Prawn Coconut Gravy
- Mee Siam** \$23
Vermicelli with Prawns, Chinese Chives, Egg and 'Tau Pok' in Spicy Tamarind Broth

RICE

- Hainanese Chicken Rice** \$25
Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce
- Hainanese Pork Chop** 🍷 \$25
Crusted Pork Escalope with Traditional Homemade Sauce and Steamed Rice
- Bak Kut Teh** 🍷 \$25
Peppered Pork Ribs Soup served with Fried Dough Fritters, Preserved Vegetables and choice of Steamed Rice or Mee Sua
- Nasi Goreng Istimewa** \$25
Spicy Fried Rice with Prawns, Assorted Satay, Crispy Chicken, Fried Egg and Prawn Crackers

Chef's Recommendation 🍷

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WESTERN FARE - A LA CARTE

SOUPS AND STARTERS

Mixed Garden Salad	\$20
<i>With Japanese Cucumbers and Cherry Tomatoes (Choice of French, Italian or Thousand Island Dressing)</i>	
with Boiled Skinless Chicken	\$23
All-time Favourite Caesar Salad	\$20
<i>Crispy Bacon, Parmesan, Garlic Croutons and Anchovies tossed in Caesar Dressing</i>	
with Grilled Chicken Breast	\$22
with Prawns	\$24
Romaine Lettuce	\$20
<i>With Chickpeas, Sundried Tomatoes, Japanese Cucumbers, Capsicum, Black Olives and Lemon-olive Oil Dressing</i>	
Soup of the Day	\$14
<i>Chef's Daily Special</i>	
Potato and Leek Soup	\$16
<i>With Pancetta and Herbs</i>	

SANDWICHES AND BURGERS

The Tower Club Sandwich	\$24
<i>Crispy Bacon, Fried Egg, Chicken Breast, Tomatoes and Lettuce served with Coleslaw and French Fries</i>	
Grilled Ham and Cheddar Cheese Sandwich	\$25
<i>Served with Coleslaw and Potato Chips</i>	
Tuna Mayonnaise Sandwich	\$26
<i>Served with Coleslaw and French Fries</i>	
The Goodwood Park Burger	\$28
<i>Australian Grain-fed Beef Patty with Crispy Bacon and Fried Egg topped with Cheddar Cheese and served with Coleslaw and French Fries</i>	

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WESTERN FARE - A LA CARTE

MAINS

- Australian Black Angus Beef Medallion** \$38
Served with Mushroom Sauce and Green Asparagus with choice of Mashed Potato, Baked Potato or French Fries
- Provencal Herb Marinated Spring Chicken** \$32
Herb and Garlic Marinated Spring Chicken served with Garden Salad and Apple Balsamic Dressing
- Fish and Chips** \$32
Soda Battered Snapper Fillet served with French Fries and Tartar Sauce

PASTA

- Pasta Selection**
- Spaghetti, Linguine or Penne with choice of Pasta Sauce:** \$23
Bolognese: Fresh Tomato Sauce, Minced Beef, Onions and Garlic
Napolitana: Fresh Tomato Sauce, Olive Oil, Onions and Garlic
Carbonara: White Wine Cream Sauce, Onions and Bacon
Aglio Olio: Garlic, Olive Oil and Chilli
Amatriciana: Spicy Tomato Sauce, Bacon and Chilli
- Linguine** \$26
With Prawns, Sundried Tomatoes, Garlic, Olive Oil and Fresh Basil
- Gluten-free Pasta** \$25
With Tomato Sauce, Garlic, Onions, Black Olives, Sundried Tomatoes and Capsicums

SIDE ORDERS

- Potato Wedges** \$12
- Truffle Fries** \$18
- French Fries** \$12
- Onion Rings** \$12

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Bibik Santan D24 Durian Dessert \$18

An Indulgence Rediscovered from a Traditional Peranakan Recipe

DESSERT - A LA CARTE

SWEET TEMPTATIONS

Bibik Santan D24 Durian Dessert		\$18
<i>An Indulgence Rediscovered from a Traditional Peranakan Recipe</i>		
with Durian Ceramic Jar (to take home)		\$30
Durian Crepes	Single	\$20
<i>Goodwood Park Hotel's Famous Durian Dessert</i>	Double	\$38
<i>Creamy Durian Pulp wrapped in Delicious Homemade Crepes</i>		
Pandan Crème Caramé with Vanilla Ice Cream		\$15
<i>Local Flavours Added to This Century-old Classic!</i>		
<i>Served with Premium Vanilla Ice Cream</i>		
Baked Apple and Jackfruit Crumble with Vanilla Ice Cream		\$15
Banana Split		\$15
<i>With Vanilla, Chocolate and Strawberry Ice Cream, Whipped Cream, Almond Flakes and Chocolate Sauce</i>		
Fresh Tropical Fruits with Plain Yoghurt		\$15
<i>Papaya, Pineapple, Rockmelon and Watermelon</i>		
Daily Local Dessert of the Day		\$8
<i>(Please ask staff for more details)</i>		
Mövenpick Ice Cream	Double	\$15
<i>Swiss Chocolate, Vanilla or Strawberry</i>		
Sorbet		\$8
<i>Forest Berry, Passion Fruit and Mango or Lemon and Lime</i>		

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TAIWAN PORRIDGE - A LA CARTE

• APPETISERS •

(101) Century Eggs with Preserved Ginger 酸姜皮蛋	\$8.80
(102) Salted Fish with Salted Egg 咸蛋咸鱼	\$9.80
(103) Taiwanese Sausages 台湾香肠	\$8.80
(104) Baby Squids in Sweet Oyster Sauce 蚝汁乌贼仔	\$16.80
(105) Crispy Tamban Fish with Sesame Seeds 麻仁香炸鱼	\$18.80
(108) Silver Bait Fish with Salted Egg and Pork Floss 肉松咸蛋银针鱼	\$12.80
(109) Sambal Anchovies 叁峇鰵鱼	\$9.80
(113) Marinated Cherry Tomatoes with Golden Orange Oil 腌制樱桃西红柿	\$9.80

• EGGS •

(201) Fried Omelette with Prawns and Onions 虾葱煎蛋	\$10.80
(202) Fried Omelette with 'Chye Poh' 菜脯煎蛋	\$10.80

• BEANCURD •

(301) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 肉松日式豆腐	\$12.80
(302) Handmade Beancurd with Fragrant Vegetables 菜香自制豆腐	\$12.80
(304) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐	\$12.80
(306) Stewed Beancurd with Minced Pork and Shrimp 绍子虾粒雪豆腐	\$12.80

• POULTRY •

(401) Three Cup Chicken 三杯鸡	\$16.80
(402) Sautéed Chicken with Dried Chilli 宫保鸡丁	\$16.80
(404) Fried Chicken with Prawn Paste 虾酱鸡	\$16.80
(407) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡	\$18.80
(408) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿	\$18.80

• PORK •

(501) Steamed Minced Pork with Salted Egg Yolk 咸蛋蒸肉饼	\$15.80
(505) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼	\$15.80
(502) Braised Pork with 'Mui Choy' 梅菜猪肉	\$15.80
(504) Braised Pork Belly in Dark Soya Sauce 京酱扣肉	\$18.80



*Deep-fried White Pomfret
in 'Feng Sha' Style*

TAIWAN PORRIDGE - A LA CARTE

BEEF

- (507) Wok-fried Beef with Black Pepper 黑椒牛肉 \$18.80
(508) Wok-fried Beef with Spring Onions and Ginger 姜葱牛肉 \$18.80

SEAFOOD

- (702) Wok-fried Prawns with Salted Egg Yolk 咸蛋虾球 \$19.80
(704) Deep-fried Black Pomfret with Dark Soya Sauce 香煎黑鲷鱼 \$32.80
(705) Deep-fried Black Pomfret with Black Bean Sauce 豆豉黑鲷鱼 \$32.80
(706) Deep-fried Black Pomfret with Nyonya Assam Sauce 娘惹亚参香煎黑鲷鱼 \$33.80
(708) Deep-fried Black Pomfret with Sambal and Chinchalok Dip 叁峇黑鲷鱼 \$33.80
(709) Deep-fried White Pomfret in 'Feng Sha' Style 风沙白鲷鱼 \$33.80
(711) Steamed Cod with Japanese Black Garlic 养生日本黑蒜蒸雪鱼 \$38
(714) Dry-braised Prawn Balls in Sichuan Style 四川干烧虾球 \$19.80

VEGETABLES

- (802) Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste 酱爆茄子 \$12.80
(803) Stir-fried French Beans with Dried Shrimps and Minced Chicken 金钩鸡粒爆四季豆 \$12.80
(804) Stir-fried Kangkong with Fermented Bean Paste 腐乳薤菜 \$12.80
(808) Stir-fried Kangkong with Sambal 叁峇薤菜 \$12.80
(805) Stir-fried Bean Sprouts with Salted Fish 咸鱼银芽 \$12.80
(809) Stir-fried 'Nai Bai' with Garlic 蒜茸奶白菜 \$12.80
(810) Braised Chinese Mustard with Sakura Ebi 樱花虾烩芥菜 \$13.80
(816) Stir-fried 'Bok Choy' with Garlic 蒜茸翠小白 \$12.80

* Unlimited serving of Porridge or Steamed Rice at \$3 per person

* Free flow of Chinese Tea at \$6 per person

* 2nd serving of Soft Peanuts chargeable at \$3 per plate

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BEVERAGES

HEALTHY JUICES

Body Booster (Carrot, Apple and Ginger)	\$11
The Cure (Apple, Cucumber and Celery)	\$11
Skin Soother (Tomato, Carrot and Apple)	\$11
Beauty Tonic (Orange, Cucumber and Ginger)	\$11
Power Detoxer (Pineapple, Apple and Watermelon)	\$11

from Nutritionist Mr Maks Steven, USA

OTHER BEVERAGES

Mineral Water

Perrier Sparkling Water (330ml)	\$9
Aqua Panna Still Water (500ml)	\$9
San Pellegrino Sparkling Water (500ml)	\$9
Evian Still Water (500ml)	\$10
San Pellegrino Sparkling Water (750ml)	\$12

Soft Drinks

(Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Soda Water)	\$9
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Freshly Squeezed Juices

Orange, Green Apple, Carrot, Watermelon, Starfruit, Pineapple	\$12
Mixed Juices (2 Choices)	\$14

Chilled Juices

Lime, Tomato, Mango, Cranberry, Pink Guava	\$10
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ICED FAVOURITES

Coffee Selection

Iced Coffee	\$9
Iced Mocha	\$9
Iced Cappuccino	\$9
Iced Latte	\$9

Tea Selection

Iced Tea	\$9
Ice Lemon Tea	\$9

Tasty Treats

Cold Chocolate	\$8
Cold Milk	\$6
Movenpick Milk Shake	\$12
Cold Soya Bean Milk	\$8
Cold Chin Chow	\$8

LOCAL FAVOURITES

	Per Jug
Soya Bean with Grass Jelly	\$15
Calamansi Juice with Sour Plum	\$15
Homemade Barley (Iced / Hot)	\$15

HOT FAVOURITES

Coffee Selection

Goodwood Coffee	\$8.50
Decaffeinated Coffee	\$8.50
Café Latte	\$9
Single Espresso	\$9
Double Espresso	\$10
Cappuccino	\$9
Macchiato	\$9
Hot Mocha	\$9

Tasty Treats

Café Chocolate	\$9
Hot Chocolate	\$8
Hot Milo	\$8
Hot Milk	\$6
Hot Soya Bean Milk	\$8

TWG Tea Selection

Chamomile	\$9
Darjeeling	\$9
Earl Grey	\$9
English Breakfast	\$9
Green Tea	\$9
Peppermint	\$9

Chinese Tea Selection

Jasmine	\$6
Chrysanthemum	\$6
Flower Fairies Tea	\$6
Rose Aged Pu'er	\$8

GOODWOOD EXCLUSIVE TEA

Legacy Blend 120 **\$10.50**

Customised by TWG for the hotel's 120th Anniversary, this commemorative Black Tea blend draws inspiration from the rich history of the hotel and features Bergamot, Blue Cornflower with hints of the sweet fragrant aroma of Almonds.

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BEVERAGES

BEER & SPIRITS

	Per glass		Per glass
Beers		Rum	
Tiger Beer Bottle	\$14	Bacardi	\$16
Heineken (Holland)	\$15	Mount Gay Golden	\$18
Tsing Tao (China)	\$15	Malibu Coconut	\$16
Carlsberg (Denmark)	\$15	Myers's Dark	\$16
Asahi (Japan)	\$15	Tequila	
Guinness Stout (Ireland)		Sauza Gold	\$16
Gin		Whisky	
Gordon's	\$16	Famous Grouse	\$16
Tanqueray Gin	\$20	Canadian Club	\$18
Bombay Sapphire	\$20	Jameson Irish Whisky	\$18
Vodka		Johnny Walker Black Label	\$20
Smirnoff	\$16	Chivas Regal 12 Yrs	\$22
Absolut	\$18	Glenmorangie 10 Yrs	\$20
Grey Goose	\$22	Glenfiddich Pure Malt	\$28
Aperitif		Macallan 12 Yrs	\$26
Martini Rosso	\$15	Yamazaki 12 Yrs	\$36
Martini Bianco	\$15	Bourbon	
Pimm's No 1	\$18	Jim Beam	\$18
Pernod	\$18	Jack Daniel's	\$20
Ricard 45	\$18	Cognac	
Campari	\$16	St Remy Napoleon	\$18
Liqueur		Hennessy XO	\$40
Apricot Brandy	\$16	Hennessy VSOP	\$24
Cointreau	\$18	Remy Martin XO	\$45
Drambuie	\$18	Remy Martin VSOP	\$24
Grand Marnier	\$18	Martell Cordon Bleu	\$38
Sambuca	\$18	Sherry	
Tia Maria	\$18	Tio Pepe	\$18
Benedictine DOM	\$18	Bristol Cream	\$18
Baileys	\$18	Port	
Kahlúa	\$18	Taylor's Late Bottled Vintage	\$18
Southern Comfort	\$18		

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BEVERAGES

COCKTAILS & MOCKTAILS

	Per glass		Per glass
Long Island Tea Gin, Vodka, Cointreau, Tequila, Rum and Lime Juice, topped with Coke	\$25	Black Russian Vodka and Kahlúa	\$18
American Campari and Martini Rosso, topped with Soda Water	\$18	Cosmopolitan Vodka, Cointreau, Cranberry Juice and Lime Juice	\$21
Brandy Alexander Brandy, Crème de Cacao Brown and Cream	\$18	Cuba Libre Rum, Lemon Juice and Coke	\$18
Bloody Mary Vodka, Tomato Juice, Lime Juice, Salt, Pepper, Tabasco and Worcestershire Sauce	\$18	Daiquiri White Rum, Lime Juice and Sugar Syrup	\$18
Manhattan Canadian Club, Sweet Vermouth and Angostura Bitters	\$18	Gin Fizz Gin, Fresh Lime Juice and Sugar Syrup	\$18
Whisky Sour Whisky, Cointreau, Lemon Juice and Angostura Bitters	\$18	Mimosa Champagne and Orange Juice	\$30
Margarita Tequila, Triple Sec and Lime Juice (Frozen or Regular)	\$18	Kir Royal Champagne and Cassis	\$30
Grasshopper Crème de Menthe Green, Crème de Cacao White and Cream	\$18	Lychee Martini Vodka, Lychee Liqueur and Lychee	\$21
Dry Martini Gin and Dry Vermouth	\$21	5 Elements Frozen Cranberry, Orange, Pineapple, Lychee and Champagne Cubes, Vodka and Lychee Liqueur, topped with Champagne	\$25
Singapore Sling Gin, Cherry Brandy, Benedictine DOM, Grenadine, Pineapple Juice, Lemon Juice and Angostura Bitters	\$22	Mocktail	
Mai Tai Dark and Light Rum, Orange Curacao, Pineapple Juice, Lemon Juice and Angostura Bitters	\$18	Fruit Punch	\$11
Campari Orange Campari and Orange Juice	\$18	Pussyfoot Fruit Punch and Egg Yolk	\$11
		Shirley Temple Sprite and Grenadine	\$11

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BEVERAGES

HOUSE SELECTION

Goodwood House White Wine Premium

HPPW01

Ruffino Orvieto Classico DOC (Italy)

Orvieto's fruity and floral bouquet is reminiscent of green apples and meadow flowers. This wine's smooth, refreshing flavours balance beautifully with its structure and acidity.

HPPW02

Simonnet-Febvre, Chablis (France)

The wine has a lovely shimmer and is of a pretty golden colour with green reflections. The rich and complex nose is characterised by pleasant and subtle floral and mineral aromas. It has a wonderful structure in the mouth with minerality and the charming typical chardonnay aromas. It is a harmonious wine that is not only fine and elegant but also has an excellent aromatic persistence.

Goodwood House Red Wine Premium

HPPR01

Mount Riley, Pinot Noir (New Zealand)

Mid-red with garnet and ruby hues in colour, aromas filled with plenty of cherries, plum and floral scent along with hints of dried herbs. An elegant wine with soft tannins, delicious red fruit and lengthy flavours.

HPPR02

Robert Mondavi Cabernet Sauvignon (USA)

A rich texture with silky tannins and balancing freshness; deep aromas and flavours of blackberries and dark plums, dried herbs and violets with a subtle hint of leather; and a luxuriously long finish that allows these complex flavours to linger on and on.

Goodwood House White Wine

HPW01

Inviniti, Sauvignon Blanc (New Zealand)

Aromatic with passionfruit, citrus and freshly chopped herbs. Crisp and dry palate with concentrated fruit characters.

Goodwood House Red Wine

HPR01

Chateau Loumelat, Merlot Cabernet (France)

Deep ruby red colour, intense nose of red fruits (cherry, raspberry) with spicy notes and undergrowth aromas. Supple and fruity in the mouth, this wine is well-rounded with fine tannins.

Goodwood House Champagne

HPC01

Laurent Perrier La Cuvée Brut NV

A pale gold in colour. Fine bubbles feed a persistent mousse. A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish.

\$22

per glass

\$98

per bottle

\$23

per glass

\$110

per bottle

\$22

per glass

\$98

per bottle

\$22

per glass

\$98

per bottle

\$18

per glass

\$78

per bottle

\$18

per glass

\$78

per bottle

\$29

per glass

\$138

per bottle

CHAMPAGNE

CH001

Veuve Clicquot Yellow Label NV

Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity, well balanced; bright and beautiful ripe fruit and cream in the flavors; medium finish, lasting impression in the aftertaste.

CH002

Taittinger Prelude Grand Cru

This champagne is subtle and fresh on the nose, with minerals aromas that quickly give way to notes of elderflowers and spicy cinnamon. In the mouth, lean mineral Chardonnay notes delicately balance the aromatic strength of Pinot Noir. The lively palate is dominated by fresh citrus and white peaches in syrup. Overtime, this champagne develops to become more full-bodied, round and silky with a rich, lingering finish that bursts with flavor.

CH003

Dom Perignon

Named after the alleged creator of champagne, Dom Perignon begins with fullness in mouth. Its earthy, smoky, pearly complexity rises to the surface, underscored by the vibrant warmth of peppery spice.

CH006

Taittinger Brut Reserve NV

The brilliant body is golden yellow in colour, fine bubbles discreet yet lingering, expressive and delivers aromas of fruits and brioche on the nose. It gives the fragrance of peach, white flowers (hawthorn, acacia), lively, fresh and in total harmony on the palate.

CHAMPAGNE ROSÉ

CH005

Laurent Perrier La Cuvée Rosé

Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink. A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry, black cherry. A fresh and sharp attack for this supple and rounded wine. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.

SPARKLING WINE

SP001

Torresella Prosecco Extra Dry NV

Straw yellow in colour with flashes of green and a fine persistent bead. A bright and fresh fruit bouquet of citrus blossom, subtle pear and white nectarine combines with savoury characters of roasted nuts and delicate spices. The entry is soft with generous primary fruit characters followed by a creamy mid-palate offering of nougat and nectarines extending to a lingering and crisp brut finish.

SP002

Rothbury Estate Sparkling Cuvée

Vibrant and lively bouquet exhibits full bodied green apple and melon flavours. Rich and creamy, supported by a lively mousse. Crisp and refreshing.

Per bottle

\$180

\$240

\$550

\$148

\$268

\$95

\$80

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BEVERAGES

WHITE WINE

	Per bottle		Per bottle
<u>France</u>		<u>USA</u>	
FWW01	\$125	USWW01	\$115
Jean-Max Roger, Sancerre Marnes et Caillottes		St Francis, Chardonnay	
Pale gold in colour with golden highlights. Intense, complex nose reminiscent of flowers (peony rose). Opening up to fruitier notes of mango, lemon tart with a touch of meringue on the finish. Rich, round attacks that fills the mouth giving way to increasing freshness on the mid palate and ending on a pleasantly vivacious note. Flavours of yellow peach and poached apricots, strongly echoed on palate.		Granny Smith apple and tropical fruit aromas are combined with fresh minerality. This medium-bodied white wine displays a creamy texture, with bright flavours of green apple and meyer lemon, followed by crisp acidity and a strong lingering finish.	
FWW02	\$190	USWW04	\$110
Louis Jadot, Pouilly Fuisse		Mcmanis Family Pinot Grigio	
Classic French burgundy (Chardonnay) with crunchy green apple, creamy white peach and smoky flavours on the palate. A dry, medium-bodied wine with the crisp of acidity.		Light straw in colour, nose full of citrus scents of lemon, lime and grapefruit that are all present. A light-bodied wine, very fruity and fresh showing vivid floral and apple aromas.	
FWW03	\$250	<u>New Zealand</u>	
Louis Max, Chablis 1er Cru Fourchaume		NZWW02	\$120
It has a refined fruity bouquet, with floral, mineral & lemony hints. On the palate it is full of finesse and tenderness with charming fruit. Long aftertaste with mineral character.		Oyster Bay, Chardonnay	
<u>Italy</u>		Delicately scented pear and nectarine, a graceful stone fruit and floral backdrop with lively crisp apple freshness.	
IWW01	\$110	NZWW04	\$128
Zenato, Lugana DOC San Benedetto		Cloudy Bay, Sauvignon Blanc	
This well-knit white is bright and citrusy, driven by an underlying minerality that frames crunchy green pear and apricot fruity with a zesty finish.		Released as a matured wine, with a deliciously aromatic, richly textured, alternative style of Sauvignon Blanc. Bright gold with green hues and laden with lush pink grapefruit, sandalwood and a balmy eucalypt character, it is elegantly structured with a succulent yet restrained palate of citrus and roasted hazelnuts, leading into a generous and lingering finish.	
<u>Australia</u>		NZWW05	\$148
AWW02	\$110	Cloudy Bay, Chardonnay	
Cape Mentelle, Sauvignon Semillon		Showcasing a mid-yellow core with a silvery bright rim. The nose offers appealing aromas of cereals, wheat flower, mandarin and ripe lemon. A hint of smoke is also evident balanced with creamy cashew nuts and an underlying grapefruit zest. The palate has a fresh lively entry matched by a silky mouth filling texture. Layers of flavours include slate, green plums, tart lemons and nougat. A lively wine offering richness and depth.	
Pale straw in colour. Heady aromas of lemon blossom, snow peas and lemon thyme are enhanced by a hint of sweet orange sherbet. The full textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs. It finishes long and focused with vibrant and cleansing acidity.		<u>Chile</u>	
AWW03	\$130	CWW01	\$110
Flametree Chardonnay		Miguel Torres Cordilera Chardonnay	
Great purity and line whilst providing less grip on the back palate. Citrus oil, floral notes and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, then finishes dry and savoury, a direct result of wild ferments with turbid juices.		Fresh and fruity aroma with dominant notes of peach, white plum, and grapefruit, with touches of toasted hazelnuts. Mineral on the palate with great volume and an elegant acidity with rich fruity long-lasting aromas and a fresh, pleasant aftertaste.	
AWW05	\$130		
Cape Mentelle Chardonnay			
Light to medium, bright yellow colour. The bouquet is of straw, toast, resin and Friar's Balsam, savoury rather than fruity with plenty of attractive spicy oak. The palate is intense and taut, focused and penetrating, with a tickle of apparent sweetness and a clean, dry finish that lasts. There is a little grip and acid firmness, both of which combine to render a clean, refreshing aftertaste.			

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BEVERAGES

RED WINE

	Per bottle		Per bottle
France		Italy	
FRW01	\$195	IRW05	\$130
Chevalier De Lascombes, Margaux		Piccini Chianti Riserva DOCG 2015	
Beautiful; elegant claret with velvety tannins and a cassis fruits character, with additional earthy tones.		A dark ruby red in colour wine, filled with nose of ripe dark fruit and herbs. Medium bodied palate with nice tannic bite, showing dark tart of cherries, red berries with medium acidity and gentle finish.	
FRW02	\$250	IRW04	\$195
Reserve De La Comtesse Pauillac		Ruffino Modus Toscana IGT	
The 2014 Reserve de Comtesse de Lalande has a very fresh and vibrant bouquet with lovely cedar-infused black fruit that sings of Pauillac-ness. The palate is medium-bodied with fine tannin, crisp and elegant with a keen line of acidity. This feels quite linear at the moment and perhaps the finish could have dealt more complexity commensurate with the aromatics. Yet there is bundle of freshness infused into this Deuxième Vin and there is a palpable salinity on the aftertaste.		Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberry and plums. This full-bodied wine is rich with refined, silky tannins and a long finish of vanilla and red berry essence that is particularly pleasurable. Modus' structure on the palate promise that this wine can be aged for many years.	
FRW03	\$220	Australia	
Le Jardin De Petit Village, Pomerol		ARW01	\$100
Powerful yet elegant wine with substance, a certain tension and great finesse. The colour is almost black, the bouquet boasts crisp, refined fruit, follow by immense length and freshness.		St Hallet Gamekeeper's Shiraz	
FRW04	\$230	This wine is a great example of bright fruit and varietal characteristics. Our Gamkeeper's Shiraz shows lots of lush plum and cherry flavours upfront. The flavours combine with a dark chocolate and vanilla framework to create a full bodied but soft, cascading Barossa Shiraz experience.	
Château Le Crock, Saint Julien		ARW03	\$130
Red garnet color, the nose exhibits aromas of red and blue forest fruits, smoke, truffles and pencil shavings. Full bodied, with a firm tannin backbone and grippy on the palate. The finish is medium plus long, with a roasted coffee and smoky aftertaste.		Flametree, Cabernet Merlot	
FRW06	\$138	Bright, full red-purple, a full bodied blend, rich textured after 14 months of maturation in French oak. The fruit oak and tannins all make their mark in a wine with the requisite balance for a life time.	
Château Villa Bel Air, Grand Vin De Bordeaux		ARW10	\$220
The nose is brimming with ripe red fruits and violet, underpinned by woody notes of vanilla and spice. It is well-structured with plenty of body and a robust, smooth finish that discloses fine tannins and licorice.		Cape Mentelle, Cabernet Sauvignon	
FRW13	\$150	Delicate and focused but the palate packs a lot of muscle for its age. Retaining some typical dry bay leaf and tobacco notes, the wine displays serious black and red cherry fruit, jammed and caramelized, complemented by focused tannins upfront that generously unravel into warm supple cocoa beans and mocha notes. The noble oak supports the structure all the way to the long liquoricy finish that invites a second sip.	
Crozes-Hermitage Les Meysonniers		Chile	
Very intense purplish red in colour. Redfruits, blackcurrant and raspberry, followed by violet aromas. Ample and round, final of stewed fruits and vanilla.		CRW01	\$95
		La Causa Pais	
		Wild red fruit on the nose, with spice hints of great intensity. In the mouth is round, firm withrusic tannins typical of Pais grape. The end is extremely long and invites another glass.	

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BEVERAGES

RED WINE

Per bottle

Argentina

ARGRW01

\$100

Kaiken Terroir Series Malbec

Elegant soft wine that pairs well with different dishes, especially red meats. With a deep brilliant purplish red color this wine shows fruit notes in the nose that evoke plums and spices such as thyme. The palate displays the silky character of Malbec framed by the structure and freshness of Petit Verdot. The finish reveals interesting notes of fresh fruit from Bonarda.

ARGRW02

\$150

Bodega Sottana Reserva Malbec

The colour of this intense Malbec is deep red with attractive purple and crimson hues. On the nose, notes of red fruits such as raspberries and strawberries as well as black fruits and spices such as pepper. A good structured wine with vibrant tannins.

New Zealand

NZRW01

\$120

Oyster Bay, Merlot

Glorious flavours of juicy black plum, sweet berry fruits and spice, with fine grained tannins and a lingering silken texture.

NZRW02

\$170

Cloudy Bay, Pinot Noir

Lifted aromas of plump red cherries, wild sage flowers and liquorice define the intense varietal character. The palate is rich and savoury with flavours reminiscent of dried herbs, toasty oak and dark red fruits layered over silky, fine grained tannins, finishing with great length and depth of flavour.

NZRW03

\$140

Oyster Bay Pinot Noir

Aromatic cherry, bright red berries and juicy black plum with a smooth and seductive texture.

Spain

SRW02

\$130

Luis Cana Reserva, Rioja

95% Tempranillo, 5% Graciano. Cherry red colour with aromas red fruits. It is fresh with sweet fruit flavours, balanced tannins and hint of liquor.

South African

SARW01

\$120

Man Vintners Bosstok Pinotage

The wine is ruby garnet red with a hint of purple and shows pleasing aromas of mocha chocolate and roasted coffee beans, follow by juicy flavors of red berries, nutmeg and vanilla spice on the palate.

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