

Festive Lunch

1 – 23, 26 – 30 DEC 2024

Appetiser

(Please select 3)

Chilled Capellini Pasta, Snow Crab Leg, Sakura Ebi & Truffle Vinaigrette

Herb Crusted Scallop, Creamed Spinach, Trout Roe & Butternut Squash Puree

Pan Fried Duck Foie Gras, Pear, Parsnip Puree & Yellow Mustard Seed

Sautéed Garlic Snails, Mediterranean Vegetable, Almond Flakes & Parsley Butter

Soup Sampler

Lobster Bisque, Wild Mushroom Soup & Jerusalem Artichoke Soup

Main Course

(Please select 1)

*Angus Beef Tenderloin, Potato Mash, Broccolini,
Mushroom Fricassee & Thyme Jus*

*Catch of The Day, Potato Mash, Green Asparagus,
Mushroom Fricassee & Beurre Blanc*

*Duck Leg Confit, Potato Mash, Brussels Sprout,
Mushroom Fricassee & Peppercorn Sauce*

Dessert

(Please select 1)

Coconut Mango Compote and Strawberry Ice Cream

Chocolate Pistachio Almond Sponge and Raspberry Sorbet

Goodwood Blended Coffee / Fine Tea Selection

3-course Lunch | \$78 per person

4-course Lunch | \$88 per person

Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes. Discounts are not applicable for festive dine-in menus, unless otherwise stated. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.