

gordon grill

Father's Day 5-Course Dinner Menu 17 & 18 June

Cold Appetiser

Hokkaido scallop ceviche

served with honey mango salsa & caviar

Hot Appetiser

White asparagus

served with parma ham & hollandaise sauce

Entrée

Duck confit

served with celeriac mousseline, mushroom ragout, madeira Jus

Mains

Creek Stone prime black angus fillet

served with roasted ratte potatoes,
asparagus, baby carrots & red wine jus

or

Oven-baked black cod fillet

served with mashed potatoes, sautéed spinach & anchovies sauce

Dessert

Coffee latte foam & single origin chocolate tartlet
served with coffee gelato

***\$128 per person
(Minimum 2 persons)***

*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.*