

gordon grill

A Winter Indulgence

15 JANUARY – 31 MARCH 2026



Live Oysters from France

Tsarskaya Oyster

Mignonette Sauce and Lemon Wrap

6 pieces | \$58

Tsarskaya Oyster

Mignonette Sauce and Lemon Wrap

12 pieces | \$118

Baked Oysters

Tsarskaya Oyster Kilpatrick

6 pieces | \$68

12 pieces | \$133

Tsarskaya Oyster Thermidor

6 pieces | \$68

12 pieces | \$133

Caviar

Oscietra Caviar

15 gram | \$128

30 gram | \$238

Accompanied with

Brunoise-cut Onions, Chopped Chives, Finely-chopped Egg, Sour Cream and Blinis

Prices are subject to 10% service charge and prevailing government taxes

From the Land

Black Angus Beef Porterhouse Steak

Roasted Potato, Baked Tomato, Sautéed Vegetables, Red Wine Jus

\$348

Wagyu Beef Tomahawk Steak

Roasted Potato, Baked Tomato, Sautéed Vegetables, Red Wine Jus

\$372

Risotto

Morel Mushrooms, Shaved Truffles

\$29

Sautéed Chanterelle Mushroom

Onsen Egg, Shaved Truffles, Natural Jus

\$29

From the Sea

Seared Red Emperor Snapper

Truffle Petit Pois, Fresh Maize, Split Fish Jus

\$38

Pan-seared Red Grouper

Cauliflower Espuma, Spice Tomato, Cointreau Jus

\$38