

**MEDIA RELEASE
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DELIGHT IN THE BEST FLAVOURS OF THE LAND AND SEA WITH GORDON GRILL'S NEW SURF & TURF EXPERIENCE

Goodwood Park Hotel's premier fine-dining restaurant proudly presents two new main courses exclusively available from 1 October to 30 November 2024



Gordon Grill's Surf & Turf Experience (1 October to 30 November 2024)

Singapore, September 2024 – **Goodwood Park Hotel**, renowned for its rich heritage and timeless charm, is thrilled to unveil a limited-time 'Surf & Turf Experience' at the esteemed Gordon Grill. Established in 1963, Gordon Grill has earned a stellar reputation as Goodwood Park Hotel's premier fine-dining restaurant, celebrated for offering some of the finest steaks and Continental cuisine in Singapore.

From **1 October to 30 November 2024**, guests are invited to indulge in an exquisite four-course menu that marries the best of land and sea, crafted with gourmet flair and served in the elegant ambience of Gordon Grill.

This exclusive Surf & Turf experience is only available for dinner from Monday to Sunday (6.30pm to 10pm), at \$108.00++ per person.

Reservations can be made by calling +65 6730 1744 or emailing gordon_grill@goodwoodparkhotel.com.

THE SURF & TURF EXPERIENCE

Appetisers and Soups

Start the culinary journey with a refreshing *Chilled Angel Hair Pasta*, perfectly complemented by succulent snow crab leg, a touch of luxurious caviar, delicate sakura ebi, and drizzled with fragrant truffle vinaigrette – a gorgeous appetiser that sets the stage for the courses to come.

For the second course, choose between two rich and comforting soups. The *Lobster Bisque* is creamy and velvety, packed with the essence of fresh lobster for a taste of the ocean, while the *Cream of Mushroom Soup* offers earthy, comforting warmth, perfect for those who crave classic flavours.

Main Courses



From L-R: Carpetbag Steak, Lamb Loin with Hokkaido Scallop and Rosemary Sauce

The star of the show offers two irresistible main course options.

Indulge in the decadent *Carpetbag Steak*, a classic dish with roots in the United Kingdom. This tender beef tenderloin is expertly stuffed with briny oysters, creating a luxurious fusion of land and sea. Paired with a rich red wine sauce that enhances the beef's natural flavours, this dish offers a truly sophisticated dining experience.

The *Lamb Loin with Hokkaido Scallop and Rosemary Sauce* is a celebration of delicate and hearty flavours, featuring succulent lamb loin accompanied by a plump, Hokkaido scallop that is pan-seared to golden perfection. The rosemary sauce adds a fragrant herbal note, while the roasted potato medallions, sautéed vegetables, and baked tomato provide the perfect complement to this sumptuous dish.

Dessert

For the grand finale, indulge in a decadent *Dark Chocolate Strawberry Crèmeux*. This dessert is a heavenly creation where rich, smooth dark chocolate meets the bright sweetness of strawberries, served with a scoop of creamy vanilla ice cream — a perfect ending to an unforgettable meal.

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Prices stated are subject to 10% service charge and GST for dine-in. Digital images of food, as well as full menus are available upon request. All information is correct at time of release.

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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Hashtag #goodwoodparkhotel
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Summary

An icon on Scotts Road, Goodwood Park Hotel is housed in a uniquely designed building that dates back to 1900. Regarded as a distinguished institution in hospitality circles, the Hotel is also one of the most reputable pioneers of the tourism industry. Much of her original beauty has been faithfully restored and her majestic air artfully accentuated with fluted columns, delicate woodworks, decorative plasterwork and graceful archways. Through the years, she has gained recognition for her exquisite elegance, legendary charm and tradition of excellence, with her Grand Tower gazetted a national monument in 1989. The Hotel has five distinctive restaurants, each providing a unique dining experience, along with a deli, a bar, two outdoor swimming pools and a fitness centre. The Hotel also gained its well-deserved recognition in the MICHELIN Guide Singapore 2024.

FACT SHEET – GORDON GRILL

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Email gordon_grill@goodwoodparkhotel.com
Online reservations www.goodwoodparkhotel.com/dining

Summary

Gordon Grill has built a reputation for serving some of the finest steaks and refined Continental cuisine since its establishment in 1963. From the restaurant's rich history of being part of the heritage hotel, the restaurant exudes an elegant and welcoming ambience with its timeless style of sophistication in its interiors. Gordon Grill offers a unique dining experience with a remarkable range of gourmet dishes and a meat trolley service reminiscent of old European grill rooms.