

MICHELIN
2025

Weekend Roast Lunch

Appetiser

(Please select 1)

Chilled capellini pasta, stone crab, caviar, sakura ebi, truffle vinaigrette

Grilled prawn thermidor, baby spinach, hollandaise sauce

Duck foie gras, caramelised apple, raspberry balsamic glaze

Caesar salad, tomato, cooked egg, crouton, smoked duck breast

Soup Sampler

Lobster bisque, mushroom soup and soupe du jour

Main Course

(Please select 1)

*Slow-roasted U.S. prime beef rib eye on wagon,
mashed potatoes, sautéed vegetables, yorkshire pudding and bordelaise sauce*

‘Catch of the day’, sautéed potatoes, asparagus, tomato basil vinaigrette

Iberico pork pluma, sautéed potatoes, brussels sprouts, natural pork jus

Australian lamb chop, mashed potatoes, sautéed broccolini, lamb jus (+\$48)

*Australian sher wagyu rib eye 120g (+\$48)
mashed potatoes, sautéed broccolini, bordelaise sauce*

Dessert

(Please select 1)

Gordon’s signature sherry trifle

Valrhona chocolate raspberry fudge cake, strawberry ice cream

Strawberry lychee peach confit, vanilla cake, rum & raisin ice cream

Crepe Suzette (+\$12)

Goodwood blended coffee or selection of fine teas

3-Course \$78 per person

4-Course \$88 per person

*Menu is subject to seasonal availability. All prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.*