

## **CELEBRATING GERMAN GASTRONOMY AT GORDON GRILL IN COMMEMORATION OF GOODWOOD PARK HOTEL'S 120-YEAR LEGACY**

**Singapore, August 2020** – Embark on a gastronomic exploration of German flavours and ingredients as Gordon Grill pays homage to Goodwood Park Hotel's 120-year legacy. Once known as the Teutonia Club in the 1900s, the property was an exclusive enclave for German expatriates. Gordon Grill celebrates the hotel's origin with an exemplary selection of notable German dishes interpreted through modern European culinary style.

Available from **22 August to 21 September** as both a three-course or four-course set menu or a five-course degustation, the creations highlight lesser known dishes from the different Germanic regions, refined for today's cosmopolitan palate. The Gordon Grill team recommends the degustation fare for a truly indulgent and immersive experience.

The five-course epicurean affair commences with a visually stunning appetiser of **Chilled White Asparagus** paired with dill cured salmon topped with mesclun lettuce and shallot apple vinaigrette. The decadent appetiser that follows – **Seared Atlantic Sea Scallops**, smoked **Black Forest Ham and Brown Mushroom Ragout** with hollandaise sauce, is a novel creation that expertly combines the flavours of the Northern coastal areas of Deutschland with that of the South.



Chilled White Asparagus, Dill Cured Salmon,  
Mesclun Lettuce and Shallot-Apple Vinaigrette

The German feast continues with the comforting flavours of household Bavarian favourites. The subtly sweet **Bavarian Sauerkraut Soup** is well balanced with the rich umami from speck – cured pork fat in addition to caraway seeds, the quintessential Bavarian aromatic.

The main course presents a choice-between the classic flavours of Bavaria, the **Crispy Pork Belly** served with dark beer and caraway gravy, or the exceptional cuisine of the North with **Pan-seared Halibut Fillet with Mustard Dill Veloute** and yellowfin tuna. Typically served in Bavaria for Sunday lunch, the pork belly is roasted to perfection in this hearty dish that includes braised savoy cabbage and mini bread dumplings. Halibut, immensely popular seafood found in Northern Germany is served atop an appetising compote of Swedish turnip, leeks and potatoes.



Crispy Bavarian Pork Belly with Dark Beer – Caraway Gravy, Braised Savoy Cabbage and Mini Bread Dumplings

The Duo of delectable German desserts comprising of **Red Grits** served with a luscious bourbon vanilla sauce and a decadent **Dark Cherry Crumble Cheesecake with Hazelnut Ice Cream** will both satiate and satisfy. The tanginess of the Red Grits, a red currant jelly commonly enjoyed in Northern Germany is complemented with the bourbon vanilla sauce making it an irresistible sweet treat. The luxurious dark cherries often found in the Southwestern parts of Germany features prominently in this rich cheesecake paired with creamy hazelnut ice cream to enhance the flavours.

Celebrate Goodwood Park Hotel's 120-year anniversary by savouring the exquisite tastes of Germany at Gordon Grill.

### **Celebration of German Gastronomy at Gordon Grill (22 August to 21 September 2020)**

**3-Course Set Lunch at \$68++ per person**

**4-Course Set Lunch and Dinner at \$88++ per person**

**5-Course Degustation Lunch and Dinner at \$98++ per person**

Guests may place their reservations online at [www.goodwoodparkhotel.com/dining/gordon-grill](http://www.goodwoodparkhotel.com/dining/gordon-grill), or contact Gordon Grill at 6730 1744 or email: [gordon\\_grill@goodwoodparkhotel.com](mailto:gordon_grill@goodwoodparkhotel.com).

## **Celebration of German Gastronomy**

**3-Course Set Lunch Menu at \$68++ per person**

**4-Course Set Lunch and Dinner Menu at \$88++ per person**

**22 August to 21 September 2020**

### **Appetiser**

*(Choice of one)*

Pan-fried Duck Breast, Lettuce, Smoked Bacon and Mustard Vinaigrette

Seared Atlantic Sea Scallops, Brown Mushroom Ragout, Black Forest Ham  
and Hollandaise Sauce

Chilled White Asparagus, Dill Cured Salmon, Mesclun Lettuce  
and Shallot-Apple Vinaigrette

### **Soup**

*(Choice of one)*

Bavarian Sauerkraut Soup with Potatoes, Speck and Crème Fraiche

White Onion Crème Soup with Riesling, Black Truffle and Rye Bread Croutons

Consommé of Asparagus with Crevettes and Chervil

### **Main Course**

*(Choice of one)*

Crispy Bavarian Pork Belly with Dark Beer – Caraway Gravy, Braised Savoy Cabbage  
and Mini Bread Dumplings

Pan-seared Halibut Fillet with Mustard Dill Veloute, Compote of Swedish Turnip, Leek, Potatoes  
and Yellowfin Tuna

Wagyu Beef Fillet Mignon, Grilled White Asparagus, Béarnaise Sauce  
and Potato Gratin **(Supplement \$15)**

### **Dessert**

*(Choice of one)*

Classic German Red Grits with Bourbon Vanilla Sauce

Dark Cherry Crumble Cheesecake with Hazelnut Ice Cream

Chocolate Passionfruit Crème Bavaoise

Goodwood Blend Coffee or Fine Tea Selection

*Dine-in prices are subject to 10% service charge and prevailing government taxes.*

## **Celebration of German Gastronomy**

### **5-Course Degustation Lunch and Dinner Menu**

**22 August to 21 September 2020**

**\$98++ per person**

#### **Appetiser**

Chilled White Asparagus, Dill Cured Salmon, Mesclun Lettuce and Shallot-Apple Vinaigrette

Seared Atlantic Sea Scallops, Brown Mushroom Ragout, Black Forest Ham and Hollandaise Sauce

#### **Soup**

Bavarian Sauerkraut Soup with Potatoes, Speck and Crème Fraiche

#### **Main Course**

Crispy Bavarian Pork Belly with Dark Beer – Caraway Gravy, Braised Savoy Cabbage and Mini Bread Dumplings

or

Pan-seared Halibut Fillet in Mustard Dill Veloute, Compote of Swedish Turnip, Leek, Potatoes and Yellowfin Tuna

or

Wagyu Beef Fillet “Mignon”, White Asparagus, Béarnaise Sauce and Potato Gratin **(Supplement \$15)**

#### **Duo of Desserts**

Classic German Red Grits with Bourbon Vanilla Sauce

and

Dark Cherry Crumble Cheesecake with Hazelnut Ice Cream

Goodwood Blend Coffee or Fine Tea Selection

*Dine-in prices are subject to 10% service charge and prevailing government taxes.*

**Media Contact:**

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**About Goodwood Park Hotel**

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. Committed to ensuring a safe and clean environment for all, the Hotel has been certified as a SG Clean establishment by the Singapore Government, where hygiene and sanitation measures have been inspected and endorsed by appointed assessors.

**Address:**

Goodwood Park Hotel  
22 Scotts Road  
Singapore 228221

**Website:** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)

**Facebook:** GoodwoodParkHotel

**Instagram:** @goodwoodparkhotelsg

**Hashtag:** #goodwoodparkhotel

**Pinterest:** [pinterest.com/goodwoodparksg](http://pinterest.com/goodwoodparksg)

**Mainline:**

Call (65) 6737 7411

## About Gordon Grill

**Established since:** 1963

**Cuisine:** Fine Continental

**Address:**

Goodwood Park Hotel  
22 Scotts Road  
Singapore 228221

**Email:**

[gordon\\_grill@goodwoodparkhotel.com](mailto:gordon_grill@goodwoodparkhotel.com)

**Reservations:**

Call (65) 6730 1744

**Opening Hours:**

Gordon Grill

Lunch:

12noon – 2.30pm

Dinner:

7pm – 10.30pm

Highland Bar

10am – 12midnight

**Seating Capacity:**

Gordon Grill – 60 guests

Highland Bar – 20 guests

## Awards & Accolades

- Featured in the Michelin Guide Singapore for 2016 – 2018
- Awarded “Certificate of Excellence” by TripAdvisor 2015 – 2018
- Awarded “Hall of Fame” by Singapore Tatler’s Singapore’s Best Restaurants Guide 2013
- Listed as “Best for Business Deals” by Singapore Tatler’s Singapore’s Best Restaurants Guide 2012
- Awarded Best of Singapore Service Star 2011/2012 by Singapore Tourism Board
- Winner of “Best Business Lunch (Western)” and “Award of Excellence for Outstanding Service” by The Peak Selections: Gourmet & Travel’s G Restaurant Awards 2011
- Received an “Awards of Excellence” by The Peak Selections: Gourmet & Travel’s G Restaurant Awards 2017
- Awarded as a leading performer for Top 5 Restaurants under the Singapore Service Star 2010/2011 by Singapore Tourism Board
- Listed in Asia Tatler’s Regional Best Restaurants Guide since 2008
- Listed in Singapore’s Top Restaurants in Simply Dining Restaurants Guide since 2008
- Top 5 for “Best Western Cuisine Restaurant” and “Best Western Cuisine Chef” by Hospitality Asia Platinum Awards Singapore Series 2009 - 2011
- “The Award for Excellence” for “Best Western Cuisine Restaurant” by Hospitality Asia Platinum Awards 2004 – 2005, 2006 – 2007
- Listed in Wine & Dine Singapore’s Top Restaurants since 1996
- Listed in Singapore Tatler’s Singapore’s Best Restaurants since 1985