

## NEW YEAR'S EVE 4-COURSE LUNCH 31 DECEMBER 2021

### Appetiser

(Please select 1)

Chilled pasta, stone crab, caviar, sakura ebi, kombu and truffle vinaigrette

Foie gras terrine, apple gel and brioche toast

Pan-seared Hokkaido scallop, pea purée, parma ham and lemon butter emulsion

Gordon Grill's signature baked escargot with mild curry herb butter

### Duo de Soupe

Lobster bisque and wild mushrooms served with gruyere gougère

#### Main Course

(Please select 1)

U.S. beef tenderloin, potato gratin, medley of roots vegetables and red wine sauce

Seabass fillet, sautéed spinach, fondant potatoes and warm tomato vinaigrette

Grilled Duroc pork loin, mashed potato, roasted pear and sage jus

#### Dessert

(Please select 1)

Sunny citrus
Short crust, berries jam, lemon curd, lime zest and vanilla ice cream
Cherry lychee mousse with orange sablé and mango passion sorbet

Goodwood blended coffee or selection of fine tea

4-course \$90 per person



# NEW YEAR'S EVE 5-COURSE DINNER 31 DECEMBER 2021

Amuse-bouche

~~~

King crab, asparagus, mustard hollandaise and caviar

~~~

Saffron Milanese, scallop, red prawn and black garlic

~~~

Truffle-scented wild mushroom velouté, with parmesan croutons

~~~

Wagyu beef rossini, foie gras, potato purée and truffle red wine sauce or Duroc pork rack, potato purée, roasted pear and sage jus

~~~

Rustic apple rhubarb tart with bitter chocolate mousse and pistachio ice cream

Petit four

Goodwood blended coffee or selection of fine teas

\$170 PER PERSON