

**MEDIA RELEASE
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DIAMOND JUBILEE CELEBRATIONS AT GORDON GRILL

A nostalgic gastronomic showcase of dishes from past menus,
with enticing month-long anniversary-exclusive offers!
1 to 30 July 2023

Singapore, June 2023 – Goodwood Park Hotel’s premier fine dining establishment Gordon Grill celebrates its 60th Anniversary this year.

As Singapore’s inaugural grill room in the 1960s, Gordon Grill, originally known as the Gordon Room when it opened on 30 July 1963 – proudly assumes the title of the oldest dining establishment within Goodwood Park Hotel, a cherished heritage icon since 1900. Standing adjacent to the Highland Bar, Gordon Grill has built a strong reputation for serving some of the finest steaks in town and refined Continental cuisine.

Unique tableside dining experiences continue to captivate guests at Gordon Grill; its ubiquitous beef trolley is a familiar sight among regulars, its signature *Crêpe Suzette* dessert is flambéed with flair in the presence of diners and a popular roast wagon menu is offered for leisurely weekend lunches. Celebrating this milestone with aplomb, this inimitable restaurant will present an exquisite line-up of updated nostalgic creations the likes of *Flambé Steak Diane Tenderloin*, *Seafood Bouillabaisse*, *Lobster Thermidor* and *Cherry Jubilee* that had previously graced its menus through the years.

These refined classics will take centre-stage on the a la carte menu from 1 to 30 July 2023.

60TH ANNIVERSARY OFFERS

In conjunction with this joyous occasion, the restaurant is also offering a slew of special anniversary offers to elevate the celebratory spirit. From 1 to 16 July 2023, the spotlight will be brought back to tableside flambé service where diners can enjoy a complimentary glass of sparkling wine, house red or white wine with every a la carte order of the impressive flambé dishes such as *Steak Diane Tenderloin*, *Cherry Jubilee* or *Crêpe Suzette*. Alternatively, for selected set menus, diners can also change their main course to the *Flambé Steak Diane Tenderloin* with a supplement rate of \$25++, or the dessert to *Cherry Jubilee* or *Crêpe Suzette* with a supplement rate of \$6++.

Other exclusive perks include a complimentary *Bombe Alaska* for diners who were born in July 1963, and a complimentary giant version of the *Bombe Alaska* with free-flow of sparkling tea, soft drinks and juices for companies that are celebrating their corporate anniversary this year. Minimum persons and spending apply.

Available only on the birthday weekend – 29 and 30 July 2023, make it an unforgettable afternoon out by embarking on a *Classic Car* ride experience after feasting on the exclusive ‘*Classic Car Club Weekend Roast Lunch & Ride*’ menu – limited to five pairs of diners per day.

More details will be released on Goodwood Park Hotel’s website and social media platforms in July.

Guests who wish to indulge in this celebratory menu can make their reservation online at www.goodwoodparkhotel.com/dining/gordon-grill or call 6730 1744.

STALWART GORDON GRILL SERVICE TEAM



From L-R: Foong Yew Leong (Clament) and Krishnamurthi A/L Shanmugam

Undoubtedly a cornerstone of Gordon Grill, veteran staff have been instrumental in upholding high standards of service and hospitality, and over the years, they have also fostered long-lasting relationships with regular customers and fellow colleagues.

Restaurant Manager Clament Foong, and Restaurant Executive Krishnamurthi A/L Shanmugam joined Gordon Grill in 2005 and 2003 respectively, and are among some of the longest-serving staff in the hotel. Having honed their craft over the decades, they bring with them a wealth of knowledge and expertise; in particular, their flair and skill at tableside service is unrivalled.

Krishna and Clament share similar sentiments, “After two decades, we are still extremely proud to be a part of an establishment that honours tradition in the dining experience and take great pride in serving classic Continental dishes so that the younger generations can also have a chance to savour them. It is especially heart-warming to see regular guests return to Gordon Grill with their families in tow as it is testament to the consistency and quality of the food and service we offer.”

Another invaluable asset to the team is Senior Captain Arba Ayah Binte Jaafar, who has dedicated 32 years to the hotel. She came onboard as senior captain at Highland Bar in 1991, before a transfer to Gordon Grill in 2016 where she has been ever since.

EXCLUSIVE 60TH ANNIVERSARY DISHES

Available for dine-in at Gordon Grill.

An homage to the establishment's glorious history, Gordon Grill's exclusive 60th anniversary menu additions present once-familiar dishes artfully updated with a refined and modern touch.

Delectable Appetisers

Prawn Cocktail, \$18

Commence the feasting with *Prawn Cocktail* – an appetiser popularised between the 1960s and 1980s. Sweet and plump chilled Tiger prawns are served in the *de rigueur* cocktail glass on a bed of crisp lettuce and Japanese cucumber with a tangy homemade *Marie Rose* dressing comprising mayonnaise, tomato sauce, lemon juice, horseradish, Worcestershire sauce and a dash of Tabasco.

Scottish Smoked Salmon, \$32

A magnificent slab of Scottish Smoked Salmon is carved tableside – the delicate slices are accompanied by an array of garnishes such as capers, onions, chives and lemon.

Pan-fried Foie Gras on Brioche with Madeira Sauce, \$38

The indulgent and rich starter is definitely one not to be missed. Perfectly-seared foie gras deglazed in the pan with a generous splash of Madeira wine, is crowned with fresh grapes on a piece of crisp brioche toast.

Comforting Soups

Cockie Leekie, \$17

Savour the heart-warming flavours of this traditional Scottish soup prepared by simmering barley, chicken and leek in a peppery chicken stock for two hours. This unassuming bowl of goodness is deliciously comforting and makes a wholesome addition to the meal.



Hearty Mains

Seafood Bouillabaisse, \$48



Seafood lovers will be pleased with the *Seafood Bouillabaisse*, a hearty stew featuring a cornucopia of pristine seafood like Hokkaido Scallops, Tiger prawns, mussels, clams and Threadfin chunks. Brimming with the briny flavours of the sea, the stock is rendered after simmering fish bones, shrimp heads and scallop trimmings with saffron for at least 12 hours to distil a rich depth of flavour. A spoonful of creamy, smoky and garlicky homemade *rouille* stirred into the stew and toasted French Baguette complete this satisfying course.

Flambé Steak Diane Tenderloin, \$78

A timeless dish that has been enjoyed for generations, the version of *Steak Diane* here presents pan-fried USDA Black Angus Tenderloin flambéed table-side with a splash of brandy, then cloaked in a tantalising mushroom sauce, and paired with mashed potatoes and steamed vegetables. Every bite of this luxurious steak promises a symphony of flavours and textures, making it the perfect indulgence.



Chicken in a Basket, \$38

A popular dish that originated in the 1960s, *Chicken in a Basket* is a half spring chicken marinated in buttermilk, coated with a mixture of seasoned flour and spices, then deep-fried. This crowd favourite boasts tender and juicy meat with a delightfully crunchy skin, complemented by sweet corn pancakes, banana fritters and grilled garlic-butter corn on the cob.

Lobster Thermidor, \$138

Gordon Grill's inspired take on this iconic French dish features chunks of succulent lobster that are first sautéed with shallots and button mushrooms, then placed in a lobster shell and covered with parmesan and gruyere cheese to be baked till bubbling and golden brown. The crustacean is studded with vibrant pearls of carrots, yellow and green zucchini for an added crunch.

Decadent Desserts



Cherry Jubilee, \$24

Prepared à la minute in front of diners, the show-stopping *Cherry Jubilee* starts off with cooking sweet dark pitted cherries in a pan laced with butter till slightly softened, then flambéed with brandy, and plated with a scoop of vanilla bean ice cream and sprinkle of almond flakes.

Bombe Alaska, \$20

Reminiscent of a snow-capped mountain, Gordon Grill's rendition of the *Bombe Alaska* is a multi-tiered confection. A mixture of raspberries, blueberries, strawberries and mango is sweetened with brown sugar and folded into vanilla bean ice cream, then layered between fluffy vanilla sponge cake, on which an ethereal meringue is sculpted before it is torched till caramelised. The cold ice cream and warm meringue come together to form a divine treat which is a feast for both the eyes and belly.



Apple Pie A La Mode, \$17

Bite into the warm and buttery crust of *Apple Pie A La Mode* topped with thinly-sliced Granny Smith apples to reveal a pleasant tart filling of apple chunks and California raisins cooked in a blend of butter, brown sugar, and cinnamon – the accompanying scoop of vanilla bean ice cream, fresh strawberries and a drizzle of vanilla sauce makes this a truly befitting sweet finish to a meal at Gordon Grill.

CARD PRIVILEGES

Goodwood Park Hotel Gourmet cardmembers will enjoy 25% off* a la carte menu at Gordon Grill.

Citibank credit and debit cardmembers and in-house room guests will enjoy 15% off* a la carte menu.

HSBC Visa Infinite credit cardmembers will enjoy 20% to 50% off^ a la carte food menu, based on the number of diners.

Valid for dine-in only. Splitting or combining of bills are not allowed. Not valid with other promotions, discounts or vouchers, buffets, events, catering services, set menus, or promotional menus, unless otherwise stated.

** For bank offers, payment must be made with the respective credit or debit card. Not valid for selected dishes, Wagyu beef, wine and liquor sold by the bottle, excluding beer and house selection.*

^ Payment must be made with a HSBC Visa Infinite Credit Card. Discount is applicable on total a la carte food bill only (selected dishes), excluding service charge and government taxes. Discounts are applicable for a maximum of 10 people dining in the participating restaurants, the 11th diner and above will have to pay full price. Advance reservation is required and subject to availability. Other terms and conditions apply.

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GENERAL INFORMATION ON GOODWOOD PARK HOTEL

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Mainline	(65) 6737 7411
Website	www.goodwoodparkhotel.com
Facebook	facebook.com/GoodwoodParkHotel
Instagram	@goodwoodparkhotelsg
Hashtag	#goodwoodparkhotel
LinkedIn	https://www.linkedin.com/company/goodwood-park-hotel

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. 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.

FACT SHEET – GORDON GRILL

Address	Goodwood Park Hotel, 22 Scotts Road, Singapore 228221
Reservations Tel	(65) 6730 1744
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.

APPENDIX**GORDON GRILL 60th Anniversary Offers**

1 to 30 July 2023

AVAILABILITY	PROMOTION	T&CS
1 to 16 July	<p>Flambé Special</p> <ul style="list-style-type: none"> Complimentary glass of sparkling wine or house red or house white wine, with every a la carte order of a Flambé Steak Diane Tenderloin, Cherry Jubilee or Crêpe Suzette Supplement of \$25++ to change selected set menus' main course to a Flambé Steak Diane Tenderloin Supplement of \$6++ to change selected set menus' dessert to a Flambé Cherry Jubilee or Crêpe Suzette 	<ul style="list-style-type: none"> Stackable with existing applicable discounts and complimentary alcohol is only for selected labels For the main course supplement, it is only applicable for Weekday Big-on-Small Lunch and 4-Course Dinner orders For the dessert supplement, it is applicable for Weekday Big-on-Small Lunch, Weekend Roast Lunch and 4-Course Dinner orders Discounts are not applicable on top-up prices
1 to 30 July	<p>Birthday Exclusive</p> <ul style="list-style-type: none"> Complimentary Bombe Alaska with minimum order of an a la carte main course, prime steak from the wagon or set menu* for diners born in July 1963 Complimentary Bombe Alaska and a glass of house champagne with minimum order of an a la carte main course, prime steak from the wagon or set menu for Hotel Gourmet Cardmembers born in the year of 1963 (any month) 	<ul style="list-style-type: none"> For dine-in only Set menu refers to Weekday Big-on-Small Lunch, Weekend Roast Lunch or 4-Course Dinner Complimentary item(s) are only for the birthday diner Diner will need to present proof of identification for verification of birth month/year to enjoy this offer
	<p>Corporate Anniversary</p> <ul style="list-style-type: none"> Complimentary giant Bombe Alaska and free flow of sparkling tea, soft drinks and juices for companies celebrating their corporate anniversary 	<ul style="list-style-type: none"> Minimum booking of 16 persons and a minimum spend of \$85++ per person for lunch / \$95++ per person for dinner apply. Not applicable with discounts, promotions or vouchers, unless otherwise stated.