

Festive Dinner

1 – 22, 25 – 29 DEC 2023 & 1 JAN 2024
6.30PM – 10PM

Appetiser

Chilled capellini, hamachi tartare & trout roe with truffle ponzu dressing

Seafood

Hokkaido scallop with cranberry orange jam & lemon beurre blanc

Egg

Sous vide organic egg, asparagus & parma ham crisps with hollandaise sauce

Main Course

(Please select 1)

*Australian beef tenderloin, celeriac puree, mashed potato,
broccolini & griottines cherry with red wine jus*

*Fresh barramundi fillet, celeriac puree, mashed potato,
& baby spinach with warm tomato vinaigrette*

*Sous vide turkey breast, celeriac puree, mashed potato,
brussels sprouts, bacon & cranberry with giblet sauce*

Dessert

(Please select 1)

Buttery pineapple crumble bar with vanilla ice cream

Dulcey chocolate mousse with chocolate fudge gateaux & coffee ice cream

Goodwood blended coffee / fine tea selection

5-course \$118 per person

Menu is subject to change in view of market availability. Dine-in prices are subject to 10% service charge and prevailing government taxes. Discounts are not applicable for festive dine-in menus, unless otherwise stated. Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance. Other T&Cs apply.