

# *gordon grill*

1 - 5, 15 - 19 & 29 - 31 July 2024

## *4-Course Set Dinner*

### *Appetiser*

*(Please select 2)*

*Chilled angel hair pasta, king crab, caviar, sakura ebi and truffle vinaigrette*

*or*

*Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish dressing*

*Hokkaido scallops, wild mushroom puree, asparagus and beurre blanc*

*or*

*Pan-seared foie gras, poached pear, mustard seed and port wine reduction*

### *Main Course*

*(Please select 1)*

*Baked Black Angus beef wellington, mashed potatoes, broccolini,  
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potatoes, baby spinach  
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potatoes, pumpkin puree,  
caramelised brussels sprouts and orange soy sauce*

### *Dessert*

*(Please select 1)*

*Buttery pineapple crumble bars with vanilla ice cream*

*Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream*

*Goodwood blended coffee or selection of fine teas*

*\$108 per person*

*— 2 glasses of premium house wine pairing \$36 —*

*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. Guests may check with our staff for assistance.*

# *gordon grill*

8 - 12 & 22 - 26 July 2024

## *4-Course Set Dinner*

### *Appetiser*

*(Please select 2)*

*Chilled angel hair pasta, king crab, caviar, sakura ebi and truffle vinaigrette*

*or*

*Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish dressing*

*Hokkaido scallops, wild mushroom puree, asparagus and beurre blanc*

*or*

*Pan-seared foie gras, poached pear, mustard seed and port wine reduction*

### *Main Course*

*(Please select 1)*

*Australian beef fillet, mashed potatoes, broccolini,  
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potatoes, baby spinach  
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potatoes, pumpkin puree,  
caramelised brussels sprouts and orange soy sauce*

### *Dessert*

*(Please select 1)*

*Buttery pineapple crumble bars with vanilla ice cream*

*Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream*

*Goodwood blended coffee or selection of fine teas*

*\$108 per person*

*— 2 glasses of premium house wine pairing \$36 —*

*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. Guests may check with our staff for assistance.*