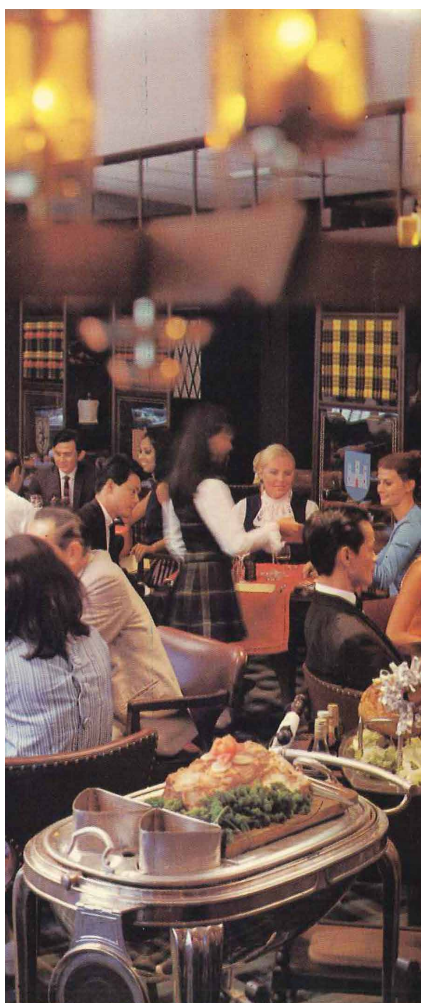


# gordon grill



**30 JULY 1963** | The restaurant was first opened as Gordon Room after Mrs Ezekiel Manasseh – whose maiden name was Gordon – the wife of one of the Manasseh brothers who bought over the Hotel property in 1918, then known as the Teutonia Club. An old portrait of the Duke of Gordon which was hung in the grill room then still decorates the wall of Gordon Grill.

It has the distinction of being Singapore's first grill room, and a pioneer in offering Black Angus beef and the meat wagon. It is also the dining establishment with the longest history in Goodwood Park Hotel, a heritage icon built in 1900.

The restaurant was relocated to its current site and renamed Gordon Grill in 1965, with the Highland Bar adjacent. The Wagon of the Day was also introduced then and by 1968, Gordon Grill became well-known for its meat specialities, in particular, its steaks.

In the late 70s to early 80s, the Wagon of the Day was changed to the current meat wagon. The meat wagon remains a highlight as it is wheeled to the table to present the various cuts of beef available before service staff expertly slice and weigh each portion in front of diners prior to cooking in the kitchen. Gordon Grill is also one of the few destinations where diners can enjoy a classic Crêpe Suzette, flambéed tableside with brandy and Cointreau.

**Gordon Grill** continues to provide an exquisite dining experience with some of the finest steaks and refined Continental cuisine in an ambience of timeless sophistication, elevated by impeccable service.



From top to bottom:

- 1 Gordon Room (early 1960s)
- 2 Gordon Grill (late 1960s, early 1970s)
- 3 Gordon Bar (1980s to 1990s)

## *Appetiser*

<i>Gordon's Caesar Salad</i> <i>tomato, boiled egg, Parmesan, croutons &amp; anchovy dressing</i>		<i>\$20</i>
<i>Chilled Seaweed Pasta</i> <i>king crab, sakura ebi, caviar &amp; white truffle vinaigrette</i>		<i>\$34</i>
<i>Pan-fried Foie Gras</i> <i>poached pear, mustard seeds &amp; port wine reduction</i>		<i>\$38</i>
<i>Pan-seared Hokkaido Scallops</i> <i>mushroom duxelles, asparagus, parma ham &amp; lemon butter sauce</i>		<i>\$34</i>
<i>Appetiser Sampler</i> <i>combination of chilled pasta, foie gras &amp; scallop</i>		<i>\$36</i>
<i>Oven-baked Provençal Snails</i> <i>mild curry &amp; provençal herb butter</i>	<i>6 pieces</i>	<i>\$22</i>
<i>Scottish Smoked Salmon (Available on Week 2 and Week 4 only)</i> <i>chives, onions, lemon &amp; capers</i>		<i>\$32</i>
<i>Oscietra Caviar (Available on Week 1 and Week 3 only)</i> <i>blinis, onions, chives, grated egg white &amp; yolk</i>		<i>\$68</i>

## *Soup*

<i>Gordon's Classical Soup</i> <i>poultry consommé</i>		<i>\$17</i>
<i>Wild Mushroom Velouté</i> <i>cheese croutons</i>		<i>\$17</i>
<i>Lobster Bisque</i> <i>shrimp</i>		<i>\$18</i>
<i>Trio du Soupe</i> <i>combination of poultry consommé, lobster bisque &amp; wild mushroom velouté</i>		<i>\$20</i>

## *Prime Steak From The Wagon*

*Creek Stone prime USDA Black Angus, corn-fed, aged 28 days*

*Rib Eye* min. 220g \$2.80 per 10g

*Fillet* min. 150g \$3.80 per 10g

*Australian Black Onyx Beef Striploin* min. 220g \$3.80 per 10g

*Australian Margaret River Angus Beef Cube Roll* min. 220g \$3.00 per 10g

*Australian Sher Wagyu, grain-fed\**

*Rib Eye 'Black Label' MBS 8 – 9* min. 220g \$5.00 per 10g

*Fillet 'Silver Label' MBS 6 – 7* min. 150g \$6.80 per 10g

## *Sauce Selection*

*Béarnaise*

*Rich Mushroom*

*Green Peppercorn*

*Red Wine 'Bordelaise'*

*\*Discounts are not applicable for Wagyu Beef dishes.*

*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.*

## *Main Course*

<i>Duck Leg Confit</i> <i>sautéed potatoes, pumpkin puree, caramelised brussels sprouts &amp; orange soy sauce</i>	<i>\$48</i>
<i>Farm Chicken Breast</i> <i>sautéed potatoes, mushroom puree, grilled asparagus &amp; mushroom sauce</i>	<i>\$48</i>
<i>Catch of the Day</i> <i>mashed potatoes, baby spinach, baked tomato &amp; warm tomato vinaigrette</i>	<i>\$48</i>
<i>Duo of Pork</i> <i>grilled ibérico pork pluma &amp; braised pork cheek</i> <i>with mashed potato, garden vegetables &amp; Madeira sauce</i>	<i>\$68</i>
<i>Australian Prime Lamb Chop</i> <i>mashed potato, broccolini, asparagus, tomatoes &amp; rosemary lamb jus</i>	<i>\$68</i>
<i>Duo of Beef*</i> <i>grilled USDA Black Angus fillet &amp; braised Wagyu beef cheek</i> <i>with mashed potato, broccolini, asparagus, tomatoes &amp; red wine sauce</i>	<i>\$72</i>
<i>Steak Diane (Available on Week 1 and Week 3 only)</i> <i>mashed potato, garden vegetables &amp; mushroom sauce</i>	<i>\$78</i>
<i>Angus Beef Wellington (Available on Week 2 and Week 4 only)</i> <i>mashed potato, garden vegetables &amp; red wine sauce</i>	<i>\$78</i>

## *Side Dish - Sharing*

<i>Sautéed Portobello Mushrooms</i>	<i>\$10</i>
<i>Creamed Spinach</i>	<i>\$10</i>
<i>Steamed Seasonal Vegetables</i>	<i>\$10</i>
<i>Truffle Fries</i>	<i>\$16</i>
<i>French Fries</i>	<i>\$10</i>
<i>Idaho Mashed Potatoes</i>	<i>\$9</i>
<i>Mixed Garden Greens with Balsamic Dressing</i>	<i>\$9</i>

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## Dessert

Crêpe Suzette <i>flambéed tableside with Cointreau &amp; brandy, served with vanilla bean ice cream</i>	\$24
Dulcey Chocolate Mousse with Chocolate Fudge Gateaux <i>coffee ice cream</i>	\$17
Golden Caramel Cheesecake <i>strawberry ice cream</i>	\$17
Buttery Pineapple Crumble Bars <i>vanilla bean ice cream</i>	\$17
Gordon's Sherry Trifle <i>all-time favourite</i>	\$20
Ice Cream / Sorbet	Single scoop \$8

## Beverage

Goodwood Gourmet Coffee	\$9.50
Decaffeinated Coffee	\$9.50
Single Espresso	\$9.50
Double Espresso	\$10.50
Café Latte	\$10.50 
Cappuccino	\$10.50 
Selection of Fine Tea from TWG <i>Choice of Darjeeling, English Breakfast, Jasmine Queen, Orange Wood, Sencha, Vanilla Bourti, Earl Grey, Alexandria, Number 1, Green Tea, Pai Mu Tan, Sweet France, Ti Kuan Yin, Chamomile</i>	\$10.50
Goodwood Exclusive - Legacy Blend 120 <i>Customised for the Hotel's 120th Anniversary, this commemorative Black Tea blend draws inspiration from the rich history of the Hotel and features Bergamot, Blue Cornflower with hints of the sweet fragrant aroma of Almonds.</i>	\$10.50



Find out more about the  
**Nutritional Information**  
for the Beverages.



Nutri-Grade mark is based  
on default preparation.

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