

New Year's Eve Weekend & New Year's Day Lunch Menu

30, 31 DEC 2023 & 1 JAN 2024

12PM – 2.30PM

Appetiser

(Please select 3)

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

Sautéed garlic snails with herb curry butter & hazelnut

Pan-fried foie gras & caramelised apple with port wine sauce

*Citrus cured pan-fried hokkaido scallop,
with cranberry rhubarb compote & parma ham with tarragon butter sauce*

Trio de Soupe

Lobster bisque, wild mushroom soup, cauliflower & chestnut soup

Main Course

(Please select 1)

*Australian beef tenderloin, pumpkin puree, mashed potato, broccolini &
griottines cherries with béarnaise sauce & red wine jus*

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

*Sous vide turkey breast, pumpkin puree, mashed potato,
brussels sprouts & cranberry with turkey gravy*

Dessert

(Please select 1)

Dulcey chocolate mousse with chocolate fudge gateaux & coffee ice cream

Golden caramel cheesecake with strawberry ice cream

Goodwood blended coffee / fine tea selection

3-course \$88 per person

4-course \$98 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.