

# *Christmas Eve Weekend & New Year's Eve Weekend Dinner Menu*

**23, 24, 30, 31 DEC 2023**

**6.30PM – 10PM**

## *Appetiser*

*65c poached organic farm eggs with truffle,  
ikura & tatami iwashi with ponzu sauce*

## *Soup*

*Leeks & celeriac stew served with lobster tail,  
oscietra caviar & shellfish emulsion*

## *Seafood*

*Amadai fillet served with roasted baby carrot,  
ice plant & lemon beurre blanc*

## *Main Course*

*(Please select 1)*

*Australian wagyu beef tenderloin, yukon mashed potato, butternut squash,  
cranberry compote & mushroom duxelles filo tartlet with port wine sauce*

*Quail roulade, yukon mashed potato, foie gras,  
butternut squash & griottines cherries with moscato jus*

## *Dessert*

*Ivory mousse with chestnut pain de gènes,  
yuzu cream & william pear compote with strawberry yoghurt gelato*

*Goodwood blended coffee / fine tea selection*

*5-course \$178 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.