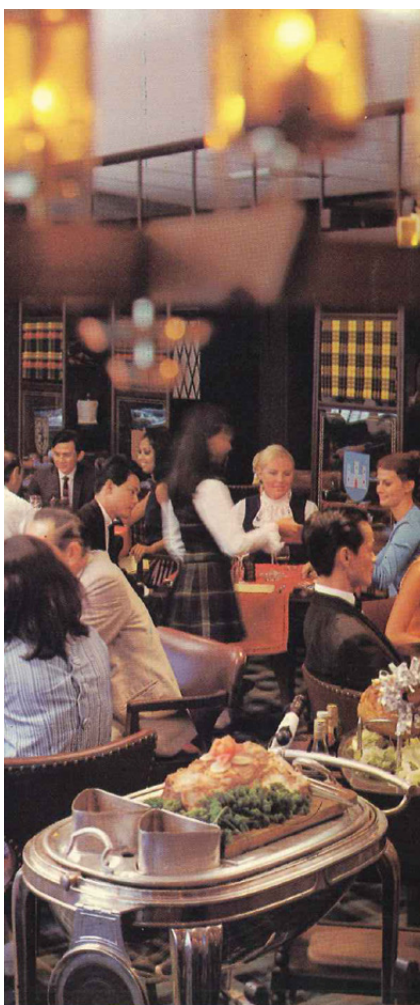


gordon grill

A La Carte Menu

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 & anchovy dressing</i>		<i>\$20</i>
<i>Chilled Seaweed Pasta</i> <i>king crab, sakura ebi, caviar & white truffle vinaigrette</i>		<i>\$34</i>
<i>Duck Foie Gras</i> <i>with parsnip puree, pear & mustard seed</i>		<i>\$38</i>
<i>Hokkaido Scallops</i> <i>with pistachio crusted, salsify puree, mushroom & truffle sauce</i>		<i>\$34</i>
<i>Oven-baked Provençal Snails</i> <i>mild curry & provençal herb butter</i>	<i>6 pieces</i>	<i>\$22</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 & 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

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>Farmed Chicken Breast</i> <i>with roasted potato, grilled asparagus, mushroom fricasse & mushroom sauce</i>	<i>\$48</i>
<i>Fresh Catch of the Day</i> <i>with mashed potato, baby spinach, mushroom fricasse & beurre blanc</i>	<i>\$48</i>
<i>Duo of Pork</i> <i>grilled ibérico pork pluma & braised pork cheek</i>	<i>\$68</i>
<i>Australian Prime Lamb Chop</i> <i>with mashed potato, broccolini, mushroom fricasse and lamb jus</i>	<i>\$68</i>
<i>Duo of Beef *</i> <i>grilled Black Angus fillet & braised Wagyu beef cheek</i> <i>with mashed potato, broccolini, mushroom fricasse & red wine sauce</i>	<i>\$72</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>French Fries</i>	<i>\$10</i>
<i>Idaho Mashed Potatoes</i>	<i>\$9</i>
<i>Truffle Fries</i>	<i>\$16</i>

Dessert

Crêpe Suzette <i>flambéed tableside with Cointreau & brandy, served with vanilla bean ice cream</i>	\$24
Coconut Mango Compote <i>with strawberry ice cream</i>	\$17
Chocolate Pistachio Almond Sponge <i>with raspberry sorbet</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 
Irish Coffee (Contains Alcohol)	\$18.00
Café Diablo (Contains Alcohol)	\$22.00 (Min. 2 orders)
Selection of Fine Tea from TWG <i>Choice of Darjeeling, English Breakfast, Jasmine Queen, Orange Wood, Sencha, Vanilla Bourt, 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.

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.