

MICHELIN
2025

4-Course Set Dinner

Appetiser

*Chilled pasta capellini, crab leg, Oscietra caviar,
sakura ebi and white truffle vinaigrette*

(Please select 1)

Baked prawn thermidor with spinach and pistachio

or

Pan-seared duck foie gras, parsnip, pear and yellow mustard seed

Main Course

(Please select 1)

*Angus beef tenderloin, potatoes mousseline, sautéed broccolini,
mushroom fricassee and red wine sauce*

*‘Fresh catch of the day’, potato mousseline, baby spinach
mushroom fricassee and beurre blanc*

*Australian sher wagyu rib eye 120g (+\$48)
potato mousseline, sautéed broccolini, mushroom fricassee, red wine jus*

*Australian lamb chop 200g (+\$48)
potato mousseline, sautéed broccolini, mushroom fricassee, lamb jus*

Dessert

(Please select 1)

Buttery pineapple crumble bars with vanilla ice cream

Coconut mango compote and strawberry ice cream

Crepe Suzette (+\$12)

Goodwood blended coffee or selection of fine teas

\$108 per person