

Festive Lunch

1 – 22, 25 – 29 DEC 2023
12PM – 2.30PM

Appetiser

(Please select 3)

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

Sautéed garlic snails with herb curry butter & hazelnut

Pan-fried foie gras & griottines cherries with port wine sauce

Hokkaido scallop served with cranberry rhubarb compote with tarragon butter sauce

Trio de Soupe

Lobster bisque, wild mushroom soup, cauliflower & chestnut soup

Main Course

(Please select 1)

*Australian beef tenderloin, roasted pumpkin puree, mashed potato,
broccolini & griottines cherry with périgueux sauce*

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

*Sous vide turkey breast, roasted pumpkin puree, mashed potato,
brussels sprouts, bacon & cranberry with giblet sauce*

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 \$78 per person

4-course \$88 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.