

gordon grill

Mother's Day 5-Course Set Dinner Menu

4 & 5 MAY • 11 & 12 MAY

6.30PM – 10PM



Amuse Bouche

Tomato Gazpacho, Balsamic Jelly and Trout Roe

Chilled Appetiser

*Chilled Angel Hair Pasta, King Crab Leg, Caviar
and Sakura Ebi with Truffle Vinaigrette*

Warm Appetiser

*Poached White Asparagus, Smoked Pancetta
and Grated Organic Egg with Hollandaise Sauce*

Seafood

*Hokkaido Scallop, Garlic Aioli and Morel Mushroom
with Parsley Butter Sauce*

— MAIN —

(Please Select One)

Slow-roasted US Prime Rib on Wagon

*served with Mashed Potato, Garden Vegetables,
Mushroom Fricassee and Yorkshire Pudding with Red Wine Jus*

or

Grilled Australian Barramundi

served with Roasted Potato and Sautéed Spinach with Pesto Cream

or

French Duck Leg Confit

served with Potato Gratin and Brussels Sprouts with Perigueux Sauce

— DESSERT —

Peach Melba Sliced Cake

\$128 per person

Prices are subject to 10% service charge and prevailing government taxes.

Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.