

gordon grill

Father's Day 5-Course Set Dinner Menu

15 & 16 June 2024 • 6.30pm - 10pm



— AMUSE BOUCHE —

Vichyssoise

served with Smoked Salmon and Parmesan Chips

— CHILLED APPETISER —

Chilled Angel Hair Pasta

*served with Sea Urchin, Kaluga Caviar
with Truffle Vinaigrette*

— WARM APPETISER —

Pistachio-crusted Hokkaido Scallop

*served with Morel Mushroom, Salsify
with Lemon Beurre Blanc*

— ENTRÉE —

Pan-seared Duck Foie Gras

*served with Grape Salsa, Mustard Seed
with Balsamic Glaze*

— MAIN —

(Please Select One)

Slow-roasted US Prime Rib on Wagon

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

or

Pan-seared Red Snapper

served with Baby Gem Lettuce, Buttered Breadcrumbs with Clam Sauce

or

French Duck Leg Confit

served with Cauliflower Gratin, Brussels Sprouts with Orange Sauce

— DESSERT —

Coffee Vanilla Tart

*served with Coffee Crèmeux, Vanilla Mascarpone Cream
and Orange Sorbet*

\$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.