l' E spresso

A La Carte Food & Beverage Menu

Cocktail **Specials**



1900 Teutonia \$22 Smoky, Sweet, Light, Tropical

Al-Cohol V Later \$18

Floral, Earthy, Herbaceous, Tannic





Dancing Swan \$20

Fruity, Sweet, Citrusy

Sojourn Surprise \$19



Nutty, Tropical, Citrusy

Shibuya Crossing \$22 Fresh, Floral, Clean

No 'Sling' Attached \$20

Citrusy, Fruity, Light-bodied



Dalgona Carijillo \$21

Citrusy, Fragrant, Creamy

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.



Bibik Santan D24 Durian Dessert \$18 per order

Bibik Santan D24 Durian Dessert and Durian Ceramic Jar \$30 per set

Dine-in prices are subject to 10% service charge and prevailing GST. Discounts are not applicable for dine-in, unless otherwise stated.

CHAMPAGNE & WINE

GOODWOOD HOUSE CHAMPAGNE

Laurent Perrier La Cuvée Brut NV \$29 per Glass \$138 per Bottle

GOODWOOD HOUSE WHITE WINE

Inviniti, Sauvignon Blanc New Zealand \$16 per Glass \$75 per Bottle

GOODWOOD HOUSE PREMIUM WHITE WINE

Ruffino Orvieto Classica DOC Italy \$22 per Glass \$98 per Bottle

Simonnet-Febvre, Chablis France \$23 per Glass

\$118 per Bottle

GOODWOOD HOUSE RED WINE

Chateau Loumelat, Merlot Cabernet France \$18 per Glass \$78 per Bottle

GOODWOOD HOUSE PREMIUM RED WINE

Mount Riley, Pinot Noir New Zealand \$22 per Glass \$98 per Bottle

Robert Mondavi Cabernet Sauvignon USA \$22 per Glass \$98 per Bottle

Please ask our service staff for the full winelist.

CHAMPAGNE COCKTAILS

| Bellini Champagne and Peach Puree | \$28 |
|---|------|
| Champagne Martini Champagne and Cointreau | \$28 |
| Kir Royal Champagne and Crème de Cassis | \$30 |
| Mimosa Champagne and Orange Juice | \$30 |

GOODWOOD SIGNATURE COCKTAILS

| Goodwood Classic Vodka, Cointreau, Cherry Brandy, Benedictine DOM, Angostura Bitter, Pineapple Juice and Grapefruit Juice | \$22 |
|---|------|
| Oriental Boardroom Martini Whisky, Gin, Dry Vermouth and Oolong | \$25 |
| 5 Elements Frozen Cranberry, Orange, Pineapple, Lychee and Champagne Cubes, Vodka and Lychee Liqueur topped with Champagne | \$25 |

COCKTAILS

| Americano Campari, Martini Rosso topped with Soda Water | \$18 |
|---|------|
| Black Russian Vodka and Kahlua | \$18 |
| Bloody Mary Vodka, Tomato Juice, Lime Juice, Salt, Pepper, Tabasco and Worcestershire Sauce | \$18 |
| Caiprioska Vodka, Lime Wedges and Brown Sugar | \$18 |
| Cosmopolitan Vodka, Cointreau, Lime Juice and Cranberry Juice | \$21 |
| Cuba Libra Dark Rum, Coke and Lime Juice | \$18 |
| Daiquiri Rum, Cointreau, Lime Juice and Sugar Syrup | \$18 |
| Dry Martini Gin and Dry Vermouth | \$21 |
| Lychee Martini Vodka, Lychee Liqueur and Lychee | \$21 |
| Long Island Tea Gin, Vodka, Cointreau, Tequila, Rum, Lime Juice topped with Coke | \$25 |
| Mai Tai Dark and Light Rum, Orange Curacao, Pineapple Juice and Lime Juice | \$18 |
| Margarita (Frozen or Regular) Tequila, Triple Sec and Lime Juice | \$18 |
| Mojito Rum, Lime Wedges, Mint Leaves, Brown Sugar topped up with Soda Water | \$21 |
| Singapore Sling Gin, Cherry Brandy, Benedictine DOM, Grenadine, Pineapple and Lemon Juice | \$22 |
| Tequila Sunrise Tequila, Orange Juice and Grenadine Syrup | \$18 |
| Whisky Sour Whisky, Lemon Juice and Sugar Syrup | \$18 |

| PREMIUM COGNAC Martell Cordon Bleu Hennessy XO Courvoisier XO Imperial Remy Martin XO | \$38 \$40 \$45 \$45 |
|---|--|
| COGNAC Hennessy VSOP Remy Martin VSOP | \$24 \$24 |
| SINGLE MALT SCOTCH Glenmorangie 10 Yrs Glenfiddich 12 Yrs Macallan 12 Yrs Bruichladdich - The Classical Laddie Glenfiddich 15 Yrs | \$20 \$22 \$26 \$30 \$32 |
| SCOTCH Famous Grouse Johnnie Walker Black Label Chivas Regal 12 Yrs Dewar's Special Reserve 12 Yrs Johnnie Walker Swing Dewar's Special Reserve 18 Yrs | \$16 \$20 \$22 \$22 \$28 \$32 |
| JAPANESE WHISKY Nikka Barrel | \$25 |
| WHISKY Canadian Club Jameson Irish | \$18 \$18 |
| AMERICAN & BOURBON Jim Beam Jack Daniel's | \$18 \$20 |
| GIN Gordon's Bombay Sapphire Tanqueray The Botanist Islay | \$16 \$20 \$20 \$25 |
| VODKA Smirnoff Red Absolut Blue Belvedere Grey Goose | \$16 \$18 \$20 \$22 |
| RUM Bacardi Myers Dark Rum | \$16 \$16 |
| TEQUILA | |

| BEERS | |
|---------------------------|------|
| Carlsberg (Denmark) | \$15 |
| Heineken (Holland) | \$15 |
| Guinness Stout (Ireland) | \$17 |
| Tiger Draught (Singapore) | \$13 |
| Tiger Bottle (Singapore) | \$14 |
| Tsing Tao (China) | \$15 |
| Asahi (Japan) | \$15 |
| APERITIF | |
| Martini Rosso | \$15 |
| Martini Bianco | \$15 |
| Martini Dry | \$15 |
| Campari | \$16 |
| Pimm's No 1 | \$18 |
| Pernod | \$18 |
| Ricard 45 | \$18 |
| LIQUEUR | |
| Apricot Brandy | \$16 |
| Cointreau | \$18 |
| Drambuie | \$18 |
| Grand Marnier | \$18 |
| Sambucca | \$18 |
| Tia Maria | \$18 |
| Benedictine DOM | \$18 |
| Bailey's | \$18 |
| Midori | \$18 |
| Kahlua | \$18 |
| Southern Comfort | \$18 |
| PORT | |
| Taylor's LBV | \$18 |
| ARMAGNAC | |
| Château de Laubade XO | \$30 |
| SHERRY | |
| Tio Pepe | \$18 |
| | |

Harvey's Bristol Cream \$22

GOODWOOD BLEND COFFEE

| Goodwood Coffee | \$8.50 |
|---|-------------|
| Decaffeinated Goodwood Coffee | \$8.50 |
| Single Espresso/ Double Espresso | \$9 / \$10 |
| Café Latte | \$9 |
| Cappuccino | \$9 |
| Café Mocha | \$9 |
| Espresso Macchiato Espresso essence topped with a splash of milk foam | \$9 |
| Café Panna Espresso essence topped with whipped cream | \$9 |
| Café Vienna Regular brewed coffee topped with whipped cream | \$9 |
| Café HazeInut Regular coffee with hazeInut syrup topped with whipped cream | \$9 |
| Café Chocolate Regular coffee with chocolate syrup topped with whipped cream | \$9 |
| REFRESHMENTS | |
| Evian Still Water500mlPerrier Sparkling Water330ml | \$10 \$9 |
| Selection of Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water) | \$9 |

| Iced Tea | \$9 |
|-----------------------|-----|
| Iced Lemon Tea | \$9 |
| Iced or Hot Chocolate | \$8 |
| Cold or Hot Milk | \$6 |

GOODWOOD EXCLUSIVE TEA

Legacy Blend 120

Customised by TWG 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.

TWG CLASSIC TEA SELECTIONS

| India – Darjeeling First Flush Blend, Darjeeling The king of Indian tea, this TWG first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste. | \$9 |
|--|------------|
| Assam – Second Flush Black Tea, Harmutty A British favourite, this malty second flush Assam is strong and rich in flavour. | \$10.50 |
| China – Fujian White Tea, Pai Mu Tan Smooth, delicate and highly refreshing, this fine TWG white tea is known as 'white peony'. | \$10.50 |
| Japan – Green Tea, Sencha A traditional Japanese specialty of exquisite green tea blended with roasted and popped rice. | \$9 |
| China – Fujian Blue Tea, Ti Kuan Yin A superior TWG oolong boasting large leaves rolled into emerald 'pearls' that exhale a flowery fragrance and a lightly astringent infusion. | \$10.50 |
| South Africa – Red Tea, Vanilla Bourbon Tea Red tea from South Africa blended with | \$9 |

\$10.50

TWG GRAND CLASSIC TEA SELECTIONS

| Earl Grey Gentleman A rich and robust Ceylon is balanced with intense and fragrant TWG bergamot. | \$9 |
|---|-------------|
| Jasmine Queen Tea Intoxicating TWG jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea. | \$ 9 |
| English Breakfast Tea This classic was originally blended as accompaniment to the traditional English Breakfast. Very strong and full-bodied with light floral undertones. | \$ 9 |
| Orange Wood Tea An original, vigorous blend of China black teas and Ceylon Orange Pekoe that can be taken with a few drops of milk. | \$ 9 |

UNIQUE TWG TEA BLENDS

| UNIQUE TWO TEA BEENDS | |
|--|---------|
| Sweet France Tea This graceful TWG blend combines green tea with exotic flowers and a touch of chamomile to create a fresh and soothing cup. | \$10.50 |
| Number 1 Tea As rich and velvety as a chocolate patisserie, this smooth black tea is blended with a secret mélange of candied sweetness and a touch of rare nuts. | \$9 |
| FRESHLY SQUEEZED JUICES Orange, Green Apple, Carrot, Watermelon, Starfruit, Pineapple or Grapefruit | \$12 |
| FRUIT BLENDS Mixture of three fresh fruits | \$14 |
| Body Booster Carrot, Apple and Ginger Great for boosting and cleansing of the digestive system | \$11 |
| Skin Soother Tomato, Carrot and Apple Great for improving the complexion | \$11 |
| CHILLED JUICES Lime, Tomato, Mango, Orange Cranberry, Pink Guava or Pineapple | \$10 |
| MOCKTAILS | |
| Felicity Mojito Mint, Grenadine, Peach and Rock Melon | \$10 |
| Pussyfoot Fruit Punch and Milk | \$11 |
| Shirley Temple Sprite and Grenadine | \$11 |
| Virgin Mary Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Salt and Pepper | \$11 |

| SNACK MENU (Available from 12pm till last order) | |
|---|------|
| GWP Szechuan-style Nachos Crispy Nachos with Kung Po Chicken, Braised Peanuts, Tomato Salsa, Cheddar Cheese, Jalapeno Pepper, Sour Cream and Guacamole Dip | \$13 |
| Teriyaki Beef Burger Slider 3 pieces of Teriyaki Glazed Mini Burger (50g), Pickled Kyuri Cucumber and Brioche Bun | \$22 |
| Onion Rings | \$12 |
| French Fries | \$12 |
| Truffle Fries | \$18 |
| Fried Chicken Mid Wings (6 pieces) | \$15 |
| | |
| SOUP & SALADS | |
| Soup of the Day | \$14 |
| All-time Favourite Caesar Salad Crispy Bacon, Parmesan, Garlic Croutons and Anchovies tossed in Caesar Dressing (Contains Pork) | \$20 |
| With Grilled Chicken Breast | \$22 |
| With Prawns | \$24 |
| Mixed Garden Salad With Japanese Cucumbers and Cherry Tomatoes (Choice of French, Italian or Thousand Island Dressing) | \$20 |
| With Boiled Skinless Chicken | \$23 |

BURGERS & SANDWICHES

| The "Tower" Club Crispy Bacon, Fried Egg, Chicken Breast, Tomatoes and Lettuce served with Coleslaw and French Fries (Contains Pork) | \$24 |
|--|------|
| Grilled Ham & Cheddar Cheese Sandwich Served with Coleslaw and Potato Chips | \$25 |
| The "Goodwood Park" Burger Australian Grain-fed Beef Patty with Crispy Bacon and Fried Egg topped with Cheddar Cheese, served with Coleslaw and French Fries (Contains Pork) | \$28 |
| Pork Escalope Sandwich Breaded Pork Escalope in Sesame Bun with Home-made Sweet & Sour Sauce, Crispy Onion Rings and BBQ Potato Chips | \$25 |
| PASTA | |
| Spaghetti Bolognese Fresh Tomato Sauce, Minced Beef, Onion and Garlic | \$23 |
| Wild Mushroom Linguine Fresh Cream, Pancetta and Fresh Herbs (Contains Pork) | \$23 |
| Prawns & Sun-dried Tomatoes Linguine With Garlic, Olive Oil and Fresh Basil | \$26 |
| A TASTE OF SINGAPORE | |
| Assorted Satay (Dozen) Choice of Chicken, Beef and Pork Skewer served with Peanut Sauce, Onions, Cucumbers and Ketupat | \$24 |
| Seafood Hor Fun Stir-fried Flat Rice Noodles with Mixed Seafood, Vegetables and Mushrooms in Oyster Sauce Gravy | \$25 |
| Hainanese Chicken Rice Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce | \$25 |

DESSERTS (Available from 12pm till last order)

Durian Crepes

Goodwood Park Hotel's FamousCreamy D24 Durian Pulp rolled inDelicious Homemade CrêpesSingle PortionDouble Portion\$38

| Bibik Santan D24 Durian | \$18 |
|--|------|
| with Durian Ceramic Jar (to take home) | \$30 |

\$15

\$8

Mövenpick Ice Cream

Double scoop Swiss Chocolate Vanilla Strawberry

Sorbet

Passion Fruit & Mango Lemon & Lime Forest Berries