

Festive Dinner

1 – 23, 25 – 30 DEC 2024

Appetiser

*Chilled Pasta Capellini, Snow Crab Leg, Caviar Baeri,
Sakura Ebi & White Truffle Vinaigrette*

*Hokkaido Scallop, Salsify Chips, Pistachio,
Garlic Sauce & Parsley Oil*

*Pan Seared Duck Foie Gras, Parsnip,
Pear & Yellow Mustard Seed*

Main Course

(Please select 1)

*Angus Beef Tenderloin, Potato Mash, Sauteed Broccolini,
Mushroom Fricassee & Thyme Jus*

or

*Fresh Catch of The Day, Potato Mash, Baby Spinach,
Mushroom Fricassee & Beurre Blanc*

Dessert

(Please select 1)

Buttery Pineapple Crumble Bar with Vanilla Ice Cream

Coconut Mango Compote and Strawberry Ice Cream

Goodwood Blended Coffee / Fine Tea Selection

5-course Dinner | \$118 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.