

gordon grill

3 - 7 & 17 - 21 June 2024

Big-on-Small Lunch

Appetiser Sampler

(Please select 3)

Chilled angel hair pasta, crab leg, caviar and truffle vinaigrette

Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish

Sautéed snails, mashed garlic, herb curry butter and almond flakes

Pan-seared foie gras, poached pear and pickled mustard seeds

Hokkaido scallop, wild mushroom puree, asparagus and beurre blanc

Soup Sampler

Lobster bisque, wild mushroom soup and soupe du jour

Main Course

(Please select 1)

*Australian beef tenderloin, mashed potato, broccolini,
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potato, spinach, baked tomato
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potato, pumpkin puree,
caramelised brussels sprouts and orange soy sauce*

*Baked angus beef wellington, mashed potato, broccolini,
baked tomato and Périgueux sauce*

(Supplement +\$12)

Dessert

(Please select 1)

Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream

Golden caramel cheesecake with strawberry ice cream

Buttery pineapple crumble bars with vanilla ice cream

Goodwood blended coffee or selection of fine teas

3-Course \$78 per person

4-Course \$88 per person

— 2 glasses of premium house wine pairing \$36 —

*Menu is subject to seasonal availability. All 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.*

gordon grill

10 - 14 & 24 - 28 June 2024

Big-on-Small Lunch

Appetiser Sampler

(Please select 3)

Chilled angel hair pasta, crab leg, caviar and truffle vinaigrette

Smoked salmon tartare, gherkin, dill, trout roe, Parmesan and horseradish

Sautéed snails, mashed garlic, herb curry butter and almond flakes

Pan-seared foie gras, poached pear and pickled mustard seeds

Hokkaido scallop, wild mushroom puree, asparagus and beurre blanc

Soup Sampler

Lobster bisque, wild mushroom soup and soupe du jour

Main Course

(Please select 1)

*Australian beef tenderloin, mashed potato, broccolini,
baked tomato and Périgueux sauce*

*'Catch of the day', mashed potato, spinach, baked tomato
and warm tomato basil vinaigrette*

*Duck leg confit, sautéed potato, pumpkin puree,
caramelised brussels sprouts and orange soy sauce*

Dessert

(Please select 1)

Dulcey chocolate mousse with chocolate fudge gateaux and coffee ice cream

Golden caramel cheesecake with strawberry ice cream

Buttery pineapple crumble bars with vanilla ice cream

Goodwood blended coffee or selection of fine teas

3-Course \$78 per person

4-Course \$88 per person

— 2 glasses of premium house wine pairing \$36 —

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