gordon grill

Mother's Day 4-Course Set Lunch Menu

4 & 5 MAY • 11 & 12 MAY 12PM – 2.30PM



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

- 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

\$98 per person

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