

'A TASTE OF SINGAPORE' DEGUSTATION MENU

Design your own tasting experience of popular local flavours in one menu.

Classic Starters

(Select one)

Pork Satay with Peanut Pineapple Sauce
Singapore Rojak

Tahu Telur
Chicken Malai Tikka

Rice and Prata

(Select one)

Nasi Goreng
Hainanese Chicken Rice
Hainanese Pork Chop served with Steamed Rice
Bak Kut Teh served with Steamed Rice

Fish Curry served with your choice of Roti Prata or Roti Jala
Chicken Curry served with your choice of Roti Prata or Roti Jala
Prawn Masala served with a Papadum and Plain Basmati Rice

Noodles and Other Specialities

(Select one – 4-Course Menu)

Xing Zhou Fried Bee Hoon
Prawn Noodle Soup
Char Kway Teow

Seafood Hor Fun
Laksa Singapura

Dessert Buffet

(Available for lunch & dinner only)

Kindly note that plated dessert will be served from 2.30pm - 6pm

Coffee / Tea

3-Course \$36 per person (min. 2)

4-Course \$40 per person (min. 2)



Hainanese Chicken Rice \$25

Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce



Bak Kut Teh \$25

Peppered Pork Ribs Soup served with Fried Dough Fritters, Preserved Vegetables and choice of Steamed Rice or Mee Sua

Incredible Indian Menu

by Chef Deepak

The Best of North & South Indian Cuisine, as authentic as dining in India!



INDIAN SET MENU

SET MENU A

Starters

Chicken Malai Tikka
Vegetable Pakora

Main Course

Mutton Rogan Josh
Prawn Masala
Palak Paneer

SET MENU B

Starters

Chilli Prawn
Chick Peas Salad

Main Course

Butter Chicken
South Indian-style Fish Curry
Baingan Bharta

All set menus are served with *Steamed Rice or Saffron Rice, Plain Naan and a glass of Cucumber Lassi*

\$45 per person (minimum 2 persons)

Menu A and B are on a rotational basis.

Prices are subject to 10% service charge and prevailing government taxes. Not valid with other promotions or vouchers, unless otherwise stated. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.

INDIAN DELIGHTS - A LA CARTE

• STARTERS •

Achari Fish Tikka

\$24

Tandoor-grilled Fish Cubes marinated with Yoghurt, Pickling Spices and Garlic, served with Mint Sauce

Chicken Malai Tikka

\$19

Tandoor-grilled Boneless Chicken Pieces marinated with Yoghurt and Spices, served with Mint Sauce

• MAINS •

Butter Chicken

\$24

Tandoor-grilled Boneless Chicken Pieces cooked with Tomatoes, Butter, Fresh Cream & Fenugreek Leaves Gravy, served with a Papadum

Chicken Do Pyaza

\$24

Boneless Chicken Pieces cooked in Aromatic Curry with Onions, served with a Papadum

South Indian-style Fish Curry

\$38

Ikan Kurau in Aromatic Curry with Onions, Tomatoes, Lady's Fingers (Okra) & Eggplant, served with a Papadum

Prawn Masala

\$24

Prawns cooked with Onions, Garlic, Spices and Tomato Gravy, served with a Papadum

Mutton Rogan Josh

\$24

Tender Mutton Cubes cooked with Onions, Tomatoes, Ginger, Garlic & Whole Spices Gravy, served with a Papadum

Palak Paneer

\$18

Fresh Spinach Purée tossed with Cottage Cheese, Onions, Garlic & Ginger, served with a Papadum

Bhindi Do Pyaza

\$18

Lightly Spiced Lady's Fingers (Okra) stir-fried with Onions, served with a Papadum

Baingan Bharta

\$18

Spicy Grilled Eggplant Mash cooked with Onions, Tomatoes & Spices, served with a Papadum

• SIDE ORDERS •

Papadum

3 pieces \$3

Plain Naan from the Tandoor

per piece \$3

Garlic Naan from the Tandoor

per piece \$3.50

Plain Basmati Rice

per portion \$3

Saffron Basmati Rice

per portion \$4

Chef's Recommendation Vegetarian

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Prawn Noodle Soup \$25

Yellow Noodles and Vermicelli with Prawns, Kangkong, Bean Sprouts, Sliced Pork and Fish Cakes in Rich Prawn and Pork Broth

LOCAL FARE

STARTERS

Assorted Satay	<i>Skewers of Chicken, Beef and Pork served with Peanut Sauce, Onions, Cucumbers and Ketupat</i>	1 dozen	\$24
		1/2 dozen	\$15
Singapore Rojak	<i>Fried Dough Fritters, 'Tau Pok', Sweet Turnip, Pineapple, Cucumbers, Kangkong, Peanuts and Bean Sprouts in Tangy Black Prawn Paste</i>		\$17

WOK-FRIED DELIGHTS

Beef Hor Fun		\$25
<i>Stir-fried Flat Rice Noodles with Marinated Beef and Vegetables in Oyster Sauce Gravy</i>		
Seafood Hor Fun		\$25
<i>Stir-fried Flat Rice Noodles with Mixed Seafood and Vegetables in Oyster Sauce Gravy</i>		
Char Kway Teow		\$25
<i>Stir-fried Yellow and Flat Rice Noodles with Prawns, Fish Cakes, Chinese Pork Sausages, Chinese Chives, Bean Sprouts and Egg in Black Soya Sauce</i>		
Cantonese Fried Noodles (Choice of Bee Hoon or Hor Fun)		\$25
<i>Stir-fried Noodles with Squid, Fish Slices, Prawns and Pork in Oyster Sauce Gravy</i>		
Xing Zhou Fried Bee Hoon		\$25
<i>Stir-fried Rice Vermicelli with BBQ Pork, Bean Sprouts, Prawns and Egg</i>		
Fried Hokkien Mee		\$25
<i>Stir-fried Yellow and Rice Noodles with Scallops, Prawns, Squid, Pork, Bean Sprouts, Chinese Chives and Egg</i>		
Mee Goreng		\$25
<i>Spicy Stir-fried Yellow Noodles with Prawns, Shredded Chicken, Choy Sum, Bean Sprouts, Potato, Tomato and Egg</i>		
Vegetarian Fried Bee Hoon		\$23
<i>Stir-fried Rice Vermicelli with Assorted Vegetables and Mushrooms</i>		

Chef's Recommendation Vegetarian

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Bak Chor Mee \$25

Egg Noodles with 8-head Abalone, Lean Pork, Pork Liver, Lettuce in Sambal Chilli and Vinegar with Homemade Kurobuta Pork Balls and Seaweed Soup



Laksa Singapura \$25

Rice Noodles with Prawns, Bean Sprouts, 'Tau Pok', Fish Cakes, Shredded Chicken and Egg in Spicy Prawn Coconut Gravy

LOCAL FARE

CURRIES

Nyonya Chicken Curry \$25

Traditional Chicken Coconut Curry served with Steamed Rice, Roti Prata or Roti Jala

Fish Curry \$28

Ikan Kurau in Tamarind Coconut Curry served with Steamed Rice, Roti Prata or Roti Jala

Sayur Lodeh \$23

Assorted Vegetables Cooked in Coconut Curry served with Crispy Chicken and Steamed Rice

NOODLES

Bak Chor Mee \$25

Egg Noodles with 8-head Abalone, Lean Pork, Pork Liver, Lettuce in Sambal Chilli and Vinegar with Homemade Kurobuta Pork Balls and Seaweed Soup

'Mee Tai Mak' \$23

Rice Noodle Strips in Chicken Broth, Fish Balls, Fish Cakes, Minced Pork, Prawns and Bean Sprouts

Sliced Fish Bee Hoon Soup \$25

Rice Noodles with Fish Slices and Vegetables in Milky Fish and Pork Broth

Prawn Noodle Soup \$25

Yellow Noodles and Vermicelli with Prawns, Kangkong, Bean Sprouts, Sliced Pork and Fish Cakes in Rich Prawn and Pork Broth.

Laksa Singapura \$25

Rice Noodles with Prawns, Bean Sprouts, 'Tau Pok', Fish Cakes, Shredded Chicken and Egg in Spicy Prawn Coconut Gravy

Mee Siam \$23

Vermicelli with Prawns, Chinese Chives, Egg and 'Tau Pok' in Spicy Tamarind Broth

RICE

Hainanese Chicken Rice \$25

Tender Boneless Chicken with Fragrant Rice Balls served with Chicken Broth, Ginger, Chilli and Dark Soya Sauce

Hainanese Pork Chop \$25

Crusted Pork Escalope with Traditional Homemade Sauce and Steamed Rice

Bak Kut Teh \$25

Peppered Pork Ribs Soup served with Fried Dough Fritters, Preserved Vegetables and choice of Steamed Rice or Mee Sua

Nasi Goreng Istimewa \$25

Spicy Fried Rice with Prawns, Assorted Satay, Crispy Chicken, Fried Egg and Prawn Crackers

Chef's Recommendation

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WESTERN FARE

• SOUPS AND STARTERS •

Mixed Garden Salad	\$20
With Japanese Cucumbers and Cherry Tomatoes (Choice of French, Italian or Thousand Island Dressing)	
with Boiled Skinless Chicken	\$23
All-time Favourite Caesar Salad	\$20
Crispy Bacon, Parmesan, Garlic Croutons and Anchovies tossed in Caesar Dressing	
with Grilled Chicken Breast	\$22
with Prawns	\$24
Romaine Lettuce	\$20
With Chickpeas, Sundried Tomatoes, Japanese Cucumbers, Capsicum, Black Olives and Lemon-olive Oil Dressing	
Soup of the Day	\$14
Chef's Daily Special	
Potato and Leek Soup	\$16
With Pancetta and Herbs	

• SANDWICHES AND BURGERS •

The Tower Club Sandwich	\$24
Crispy Bacon, Fried Egg, Chicken Breast, Tomatoes and Lettuce served with Coleslaw and French Fries	
Grilled Ham and Cheddar Cheese Sandwich	\$25
Served with Coleslaw and Potato Chips	
Tuna Mayonnaise Sandwich	\$26
Served with Coleslaw and French Fries	
The Goodwood Park Burger 	\$30
Wagyu Patty with Crispy Bacon and Fried egg topped with Cheddar Cheese; served with Coleslaw and French Fries	

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WESTERN FARE - A LA CARTE

MAINS

Australian Black Angus Beef Medallion \$38

Served with Mushroom Sauce and Green Asparagus with choice of Mashed Potato, Baked Potato or French Fries

Provencal Herb Marinated Spring Chicken \$32

Herb and Garlic Marinated Spring Chicken served with Garden Salad and Apple Balsamic Dressing

Fish and Chips \$32

Soda Battered Snapper Fillet served with French Fries and Tartar Sauce

PASTA

Pasta Selection

Spaghetti, Linguine or Penne with choice of Pasta Sauce: \$23

Bolognese: Fresh Tomato Sauce, Minced Beef, Onions and Garlic

Napolitana: Fresh Tomato Sauce, Olive Oil, Onions and Garlic

Carbonara: White Wine Cream Sauce, Onions and Bacon

Aglio Olio: Garlic, Olive Oil and Chilli

Amatriciana: Spicy Tomato Sauce, Bacon and Chilli

Linguine \$26

With Prawns, Sundried Tomatoes, Garlic, Olive Oil and Fresh Basil

Gluten-free Pasta \$25

With Tomato Sauce, Garlic, Onions, Black Olives, Sundried Tomatoes and Capsicums

SIDE ORDERS

Potato Wedges \$12

Truffle Fries \$18

French Fries \$12

Onion Rings \$12



Ice Cream and Crisp Waffle with Drizzles and Sprinkles \$19

Featuring Crushed Pistachios, Oreo Cookie Crumbs, Assorted Berries and Maple Syrup



Bibik Santan D24 Durian Dessert \$18

An Indulgence Rediscovered from a Traditional Peranakan Recipe

DESSERT

SWEET TEMPTATIONS

Bibik Santan D24 Durian Dessert				\$18
An Indulgence Rediscovered from a Traditional Peranakan Recipe (Not applicable for other promotion and discount)				
Durian Crepes		Single		\$20
Goodwood Park Hotel's Famous Durian Dessert		Double		\$38
Creamy Durian Pulp wrapped in Delicious Homemade Crepes				
Ice Cream and Crisp Waffle with Drizzles and Sprinkles		Single		\$15
Featuring Crushed Pistachios, Oreo Cookie Crumbs, Assorted Berries and Maple Syrup		Double		\$19
(Choice of Chocolate, Strawberry or Vanilla Ice Cream)				
Loaded Waffles				\$13
(Choice of Chocolate or Biscoff Sauce and Vanilla or Chocolate Ice Cream)				
Pandan Crème Caramel with Vanilla Ice Cream				\$15
Local Flavours Added to This Century-old Classic!				
Served with Premium Vanilla Ice Cream				
Baked Apple and Jackfruit Crumble with Vanilla Ice Cream				\$15
Banana Split				\$15
With Vanilla, Chocolate and Strawberry Ice Cream, Whipped Cream, Almond Flakes and Chocolate Sauce				
Fresh Tropical Fruits with Plain Yoghurt				\$15
Papaya, Pineapple, Rockmelon and Watermelon				
Local Dessert of the Day				\$8
(Please ask staff for more details)				
Mövenpick Ice Cream		Double		\$15
Swiss Chocolate, Vanilla or Strawberry				
Momolato Gelato		Single		\$8
Triple Chocolate, Salted Caramel, Cookies & Cream				
Momolato Sorbet		Single		\$8
Watermelon Soursop, Yuzu Lemon, Raspberry				
Dessert Buffet				\$16.80
(Available during lunch and dinner only)				
Add-on with any a la carte main course \$12.80				



Taiwan Porridge Specialities

TAIWAN PORRIDGE

APPETISERS

(101) Baby Squids in Sweet Oyster Sauce 蚝汁乌贼仔	\$16.80
(102) Century Eggs with Preserved Ginger 酸姜皮蛋	\$8.80
(103) Deep-fried Dace Fish with Bean Curd Skin Roll 炸鯸鱼肉饼	\$16.80
(104) Marinated Cherry Tomatoes with Golden Orange Oil 腌制樱桃西红柿	\$9.80
(105) Salted Fish with Salted Egg 咸蛋咸鱼	\$9.80
(106) Sambal Anchovies 参峇鳀鱼	\$9.80
(107) Silver Bait Fish with Salted Egg and Pork Floss 肉松咸蛋银针鱼	\$12.80
(108) Taiwanese Sausages 台湾香肠	\$8.80

EGGS

(201) Fried Omelette with 'Chye Poh' 菜脯煎蛋	\$10.80
(202) Fried Omelette with Prawns and Onions 虾葱煎蛋	\$10.80

BEANCURD

(301) Braised Beancurd with Chicken and Salted Fish 咸鱼鸡粒豆腐	\$12.80
(302) Chilled Beancurd in Japanese Soya Sauce and Pork Floss 肉松日式豆腐	\$12.80
(303) Handmade Beancurd with Minced Meat and Pickled Lettuce 菜香自制豆腐	\$12.80
(304) Stewed Beancurd with Minced Pork and Shrimp 绍子虾粒雪豆腐	\$12.80

POULTRY

(401) Braised Duck Leg with Chinese Spice, Egg and 'Tau Pok' in Dark Soya Sauce 卤水鸭腿	\$18.80
(402) Fried Chicken with Prawn Paste 虾酱鸡	\$16.80
(403) Sautéed Chicken with Dried Chilli 宫保鸡丁	\$16.80
(404) Three Cup Chicken 三杯鸡	\$16.80
(405) Wok-fried Sesame Chicken with Ginger and Dark Soya Sauce 麻油鸡	\$18.80

PORK

(501) Braised Pork with 'Mui Choy' 梅菜猪肉	\$15.80
(502) Braised Pork Belly in Dark Soya Sauce 京酱扣肉	\$18.80
(503) Deep-fried Pork Belly with Fermented Bean Curd 南乳炸五花腩	\$18.80
(504) Steamed Minced Pork with Salted Fish 咸鱼蒸肉饼	\$15.80
(505) Steamed Minced Pork with Salted Egg Yolk 咸蛋蒸肉饼	\$15.80

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*Deep-fried White Pomfret
in 'Feng Sha' Style*

TAIWAN PORRIDGE

BEEF

(601) Wok-fried Beef with Black Pepper 黑椒牛肉	\$18.80
(602) Wok-fried Beef with Spring Onions and Ginger 姜葱牛肉	\$18.80

SEAFOOD

(701) Deep-fried Black Pomfret with Black Bean Sauce 豆豉黑鲳鱼	\$32.80
(702) Deep-fried Black Pomfret with Dark Soya Sauce 香煎黑鲳鱼	\$32.80
(703) Deep-fried Black Pomfret with Nyonya Assam Sauce 娘惹亚参香煎黑鲳鱼	\$33.80
(704) Deep-fried Black Pomfret with Sambal and Chinchalok Dip 参峇黑鲳鱼	\$33.80
(705) Deep-fried White Pomfret in 'Feng Sha' Style 风沙白鲳鱼	\$33.80
(706) Dry-braised Prawn Balls in Sichuan Style 四川干烧虾球	\$19.80
(707) Wok-fried Prawns with Salted Egg Yolk 咸蛋虾球	\$19.80
(708) Steamed Cod with Japanese Black Garlic 养生日本黑蒜蒸雪鱼	\$38

VEGETABLES

(801) Braised Chinese Mustard with Sakura Ebi 櫻花虾烩芥菜	\$13.80
(802) Stir-fried Bean Sprouts with Salted Fish 咸鱼银芽	\$12.80
(803) Stir-fried 'Bok Choy' with Garlic 蒜茸翠小白	\$12.80
(804) Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste 酱爆茄子	\$12.80
(805) Stir-fried French Beans with Dried Shrimps and Minced Chicken 金钩鸡粒爆四季豆	\$12.80
(806) Stir-fried Kangkong with Fermented Bean Paste 腐乳蕹菜	\$12.80
(807) Stir-fried Kangkong with Sambal 参峇蕹菜	\$12.80
(808) Stir-fried 'Nai Bai' with Garlic 蒜茸奶白菜	\$12.80

* Unlimited serving of Porridge or Steamed Rice at \$3 per person

* Free flow of Chinese Tea at \$6 per person

* 2nd serving of Soft Peanuts chargeable at \$3 per plate

BEVERAGES

FRESH JUICES

Body Booster \$11

Carrot, Apple and Ginger

The Cure \$11

Apple, Cucumber and Celery

Skin Soother \$11

Tomato, Carrot and Apple

Beauty Tonic \$11

Orange, Cucumber and Ginger

Power Detoxer \$11

Pineapple, Apple and Watermelon

JUICES

Freshly Squeezed Juices

Orange \$12



Green Apple \$12



Carrot \$12



Watermelon \$12



Watermelon and Apple \$14



Watermelon and Carrot \$14

OTHER BEVERAGES

Mineral Water

Acqua Panna Still Water \$10
(500ml)

San Pellegrino Sparkling Water \$10
(500ml)

Soft Drinks

Coke \$9

Coke Light \$9

Coke Zero \$9

Sprite \$9

Ginger Ale \$9

Tonic Water \$9

Soda Water \$9

Chilled Juices

Lime \$10



Tomato \$10



Mango \$10



Cranberry \$10



LOCAL FAVOURITES

Per Jug

Soya Bean with Grass Jelly \$15



Calamansi Juice with Sour Plum \$15



Homemade Barley (Iced/Hot) \$15



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BEVERAGES

ICED FAVOURITES

Coffee Selection

Iced Coffee **\$10.50**

Iced Mocha **\$12** 

Iced Cappuccino **\$12** 

Iced Latte **\$12** 

Tea Selection

Iced Tea **\$10.50**

Iced Lemon Tea **\$10.50**

Tasty Treats

Cold Chocolate **\$12** 

Cold Milk **\$6** 

Cold Soya Bean Milk **\$8** 

Cold Chin Chow **\$8**

HOT FAVOURITES

Tasty Treats

Café Chocolate **\$10.50**

Hot Chocolate **\$10.50** 

Hot Milk **\$6** 

Hot Soya Bean Milk **\$8** 

TWG Tea Selection

Chamomile **\$9.50**

Darjeeling **\$9.50**

Earl Grey **\$9.50**

English Breakfast **\$9.50**

Green Tea **\$9.50**

Peppermint **\$9.50**

Chinese Tea Selection

Jasmine **\$6**

Chrysanthemum **\$6**

Flower Fairies Tea **\$9**

Rose Aged Pu'er **\$9**

HOT FAVOURITES

Coffee Selection

Goodwood Coffee/Decaffeinated Coffee **\$9.50**

Café Latte **\$10.50** 

Single Espresso **\$9.50**

Double Espresso **\$10.50**

Cappuccino **\$10.50** 

Macchiato **\$10.50** 

Hot Mocha **\$10.50** 

GOODWOOD EXCLUSIVE TEA

Legacy Blend 120 **\$11**

Customised by TWG for the Hotel's 120th Anniversary in 2020, 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.

BEVERAGES

BEER & SPIRITS

	Per glass		Per glass
Beers		Rum	
Tiger Bottle	\$15	Bacardi	\$16
Heineken	\$16	Mount Gay Golden	\$18
Heineken 0.0	\$12	Malibu Coconut	\$16
Tsing Tao	\$15	Myers's Dark	\$16
Asahi	\$15		
Guinness Stout	\$19	Tequila	
		Jose Cuervo Especial	\$16
Gin		Whiskey	
Gordon's	\$16	Famous Grouse	\$16
Tanqueray Gin	\$20	Canadian Club	\$18
Bombay Sapphire	\$20	Jameson Irish Whisky	\$18
		Johnnie Walker Black Label	\$22
Vodka		Chivas Regal 12 Yrs	\$22
Smirnoff	\$16	Glenmorangie 10 Yrs	\$20
Absolut	\$18	Glenfiddich Pure Malt	\$28
Grey Goose	\$22	Macallan 12 Yrs	\$26
		Yamazaki 12 Yrs	\$36
Aperitif		American Whiskey & Bourbon	
Martini Rosso	\$15	Jim Beam	\$18
Martini Bianco	\$15	Jack Daniel's	\$20
Pimm's No 1	\$18		
Pernod	\$18	Cognac	
Ricard 45	\$18	St Remy Napoleon	\$18
Campari	\$16	Hennessy XO	\$40
		Hennessy VSOP	\$24
Liqueur		Remy Martin XO	\$45
Apricot Brandy	\$16	Remy Martin VSOP	\$24
Cointreau	\$18	Martell Cordon Bleu	\$38
Drambuie	\$18		
Grand Marnier	\$18	Sherry	
Sambuca	\$18	Tio Pepe	\$18
Tia Maria	\$18	Bristol Cream	\$18
Benedictine DOM	\$18		
Baileys	\$18	Port	
Kahlúa	\$18	Taylor's Late Bottled Vintage	\$18
Southern Comfort	\$18		

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BEVERAGES

COCKTAILS & MOCKTAILS

	Per glass		Per glass
Long Island Tea Gin, Vodka, Cointreau, Tequila, Rum and Lime Juice, topped with Coke	\$25	Black Russian Vodka and Kahlúa	\$18
Americano Campari and Martini Rosso, topped with Soda Water	\$18	Cosmopolitan Vodka, Cointreau, Cranberry Juice and Lime Juice	\$21
Brandy Alexander Brandy, Crème de Cacao Brown and Cream	\$18	Cuba Libre Rum, Lemon Juice and Coke	\$18
Bloody Mary Vodka, Tomato Juice, Lime Juice, Salt, Pepper, Tabasco and Worcestershire Sauce	\$18	Daiquiri White Rum, Lime Juice and Sugar Syrup	\$18
Manhattan Canadian Club, Sweet Vermouth and Angostura Bitters	\$18	Gin Fizz Gin, Fresh Lime Juice and Sugar Syrup	\$18
Whisky Sour Whisky, Lemon Juice and Sugar Syrup	\$18	Mimosa Champagne and Orange Juice	\$30
Margarita Tequila, Triple Sec and Lime Juice (Frozen or Regular)	\$18	Kir Royal Champagne and Cassis	\$30
Grasshopper Crème de Menthe Green, Crème de Cacao White and Cream	\$18	Lychee Martini Vodka, Lychee Liqueur and Lychee	\$21
Dry Martini Gin and Dry Vermouth	\$21	5 Elements Frozen Cranberry, Orange, Pineapple, Lychee and Champagne Cubes, Vodka and Lychee Liqueur, topped with Champagne	\$25
Singapore Sling Gin, Cherry Brandy, Benedictine DOM, Grenadine, Pineapple Juice, Lemon Juice and Angostura Bitters	\$22	Mocktail	
Mai Tai Dark and Light Rum, Orange Curacao, Pineapple Juice, Lemon Juice and Angostura Bitters	\$18	Fruit Punch	\$11 
Campari Orange Campari and Orange Juice	\$18	Pussyfoot Fruit Punch and Egg Yolk	\$11
		Shirley Temple Sprite and Grenadine	\$11 



Find out more about the
Nutritional Information
for the Beverages.



Nutri-Grade mark is based
on default preparation.

BEVERAGES

HOUSE SELECTION

Goodwood House White Wine

HPW01

Inviniti, Sauvignon Blanc (New Zealand)

Aromatic passionfruit, citrus and freshly chopped herbs. Crisp and dry palate with concentrated fruit characters.

HPW02

Ruffino Orvieto Classico DOC (Italy)

Orvieto's fruity and floral bouquet is reminiscent of green apples and meadow flowers. This wine's smooth, refreshing flavours balance beautifully with its structure and acidity.

HPW03

Simonnet-Febvre, Chablis (France)

The wine has a lovely shimmer and is of a pretty golden colour with green reflections. The rich and complex nose is characterised by pleasant and subtle floral and mineral aromas. It has a wonderful structure in the mouth with minerality and the charming typical chardonnay aromas. It is a harmonious wine that is not only fine and elegant but also has an excellent aromatic persistence.

Goodwood House Red Wine

HPR01

Chateau Loumelat, Merlot Cabernet (France)

Deep ruby red colour, intense nose of red fruits (cherry, raspberry) with spicy notes and undergrowth aromas. Supple and fruity in the mouth, this wine is well-rounded with fine tannins.

HPR02

Oyster Bay, Marlborough, Pinot Noir (New Zealand)

This Pinot Noir is supple, smooth and medium-bodied. Aromas of black cherries, plum, dried herbs and dark spice. Racy acidity makes this wine mouthwatering and zesty.

HPR03

Robert Mondavi Cabernet Sauvignon (USA)

A rich texture with silky tannins and balancing freshness; deep aromas and flavours of blackberries and dark plums, dried herbs and violets with a subtle hint of leather; and a luxuriously long finish that allows these complex flavours to linger on and on.

Goodwood House Champagne

HPC01

Laurent Perrier La Cuvée Brut NV

A pale gold in colour. Fine bubbles feed a persistent mousse. A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish.

CHAMPAGNE

Per bottle

CH001

Veuve Clicquot Yellow Label NV

Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium-bodied, active and layered on the palate; dry, medium acidity, well balanced; bright and beautiful ripe fruit and cream in the flavours; medium finish. Lasting impression in the aftertaste.

\$238

CH006

Louis Roederer Collection 243 Brut MV

Dried lemon, apricot, green apple, salted almond, walnut and light caramel notes. Vinous and layered, with small and tight bubbles. Excellent focus and intensity.

\$238

CH007

Ruinart Blanc De Blancs NV

From the first nose, intense aromas of fresh fruits are noted: ripe cedar, juicy pear and freshly harvested peach. More floral and elegant, the second nose reveals scents of magnolia, accompanied by a spicy note of ginger and pink peppercorn.

\$368

CHAMPAGNE ROSÉ

\$338

CH005

Laurent Perrier La Cuvée Rosé

Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink. A precise nose of extraordinary freshness and a wide range of red fruits: raspberry, redcurrant, strawberry and black cherry. A fresh and sharp attack for this supple and rounded wine. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.

SPARKLING WINE

\$98

SP001

Torresella Prosecco Extra Dry NV

Straw yellow in colour with flashes of green and a fine persistent bead. A bright and fresh fruit bouquet of citrus blossom, subtle pear and white nectarine combines with savoury characters of roasted nuts and delicate spices. The entry is soft with generous primary fruit characters followed by a creamy mid-palate offering of nougat and nectarines extending to a lingering and crisp brut finish.

\$88

SP002

Rothbury Estate Sparkling Cuvée

Vibrant and lively bouquet exhibits full-bodied green apple and melon flavours. Rich and creamy, supported by a lively mousse. Crisp and refreshing.

BEVERAGES

WHITE WINE

	Per bottle		Per bottle
<u>France</u>		<u>USA</u>	
FWW01	\$188	USWW01	\$138
Jean-Max Roger, Sancerre Marnes et Caillottes		St Francis, Chardonnay	
Pale gold in colour with golden highlights. Intense, complex nose reminiscent of flowers (peony rose). Opening up to fruitier notes of mango, lemon tart with a touch of meringue on the finish. Rich, round attacks that fills the mouth, giving way to increasing freshness on the mid palate and ending on a pleasantly vivacious note. Flavours of yellow peach and poached apricots, strongly echoed on palate.		Granny Smith apple and tropical fruit aromas are combined with fresh minerality. This medium-bodied white wine displays a creamy texture, with bright flavours of green apple and meyer lemon, followed by crisp acidity and a strong lingering finish.	
FWW02	\$218	New Zealand	
Louis Jadot, Pouilly Fuisse		NZWW02	\$118
Classic French burgundy (Chardonnay) with crunchy green apple, creamy white peach and smoky flavours on the palate. A dry, medium-bodied wine with the crisp of acidity.		Oyster Bay, Chardonnay	
FWW03	\$278	Delicately-scented pear and nectarine, a graceful stone fruit and floral backdrop with lively crisp apple freshness.	
Louis Max, Chablis 1er Cru Fourchaume		NZWW04	\$148
It has a refined fruity bouquet, with floral, mineral & leemony hints. On the palate it is full of finesse and tenderness with charming fruit. Long aftertaste with mineral character.		Cloudy Bay, Sauvignon Blanc	
Italy		Released as a matured wine, with a deliciously aromatic, richly textured, alternative style of Sauvignon Blanc. Bright gold with green hues and laden with lush pink grapefruit, sandalwood and a balmy eucalypt character, it is elegantly structured with a succulent yet restrained palate of citrus and roasted hazelnuts, leading into a generous and lingering finish.	
IWW01	\$118	NZWW05	\$158
Zenato, Luguna DOC San Benedetto		Cloudy Bay, Chardonnay	
This well-knit white is bright and citrusy, driven by an underlying minerality that frames crunchy green pear and apricot. Fruity with a zesty finish.		Showcasing a mid-yellow core with a silvery bright rim. The nose offers appealing aromas of cereals, wheat flower, mandarin and ripe lemon. A hint of smoke is also evident and balanced with creamy cashew nuts and an underlying grapefruit zest. The palate has a fresh lively entry matched by a silky mouth-filling texture. Layers of flavours include slate, green plums, tart lemons and nougat. A lively wine offering richness and depth.	
Australia			
AWW02	\$118		
Cape Mentelle, Sauvignon Semillon			
Pale straw in colour. Heady aromas of lemon blossom, snow peas and lemon thyme are enhanced by a hint of sweet orange sherbet. The full-textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs. It finishes long and focused with vibrant and cleansing acidity.			
AWW03	\$138		
Flametree Chardonnay			
Great purity and line whilst providing less grip on the back palate. Citrus oil, floral notes and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, then finishes dry and savoury, a direct result of wild ferments with turbid juices.			
AWW04	\$138		
Cape Mentelle Chardonnay			
Light to medium, bright yellow colour. The bouquet is of straw, toast, resin and Friar's Balsam, savoury rather than fruity with plenty of attractive spicy oak. The palate is intense and taut, focused and penetrating, with a tickle of apparent sweetness and a clean, dry finish that lasts. There is a little grip and acidic firmness, both of which combine to render a clean, refreshing aftertaste.			

Prices are subject to 10% service charge and prevailing government taxes.

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BEVERAGES

RED WINE

	<i>Per bottle</i>		<i>Per bottle</i>
<u>France</u>		<u>Italy</u>	
FRW02	\$318	IRW04	\$228
Reserve De La Comtesse Pauillac		Ruffino Modus Toscana IGT	
The 2014 Reserve de Comtesse de Lalande has a very fresh and vibrant bouquet with lovely cedar-infused black fruit that sings of Pauillac-ness. The palate is medium-bodied with fine tannin, crisp and elegant with a keen line of acidity. This feels quite linear at the moment and perhaps the finish could have dealt more complexity to commensurate with the aromatics. Yet there are bundles of freshness infused into this Deuxième Vin and there is a palpable salinity on the aftertaste.		Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberry and plums. This full-bodied wine is rich with refined, silky tannins and a long finish of vanilla and red berry essence that is particularly pleasurable. Modus' structure on the palate promises that this wine can be aged for many years.	
FRW04	\$258	IRW03	\$128
Château Le Crock, Saint Julien		Piccini Collezione Oro Riserva DOCG	
The range of scores for these wines should give readers an idea of just how consistent this vintage is at this level. Given the style of the vintage, most of these wines should be accessible, young, yet evolve for a decade or more because of their concentration and tannic structure.		Fruity bouquet flavour. Develops sinuously with subtle notes of vanilla.	
FRW06	\$158	Australia	
Château Villa Bel Air, Grand Vin De Bordeaux		ARW01	\$190
The nose is brimming with ripe red fruits and violet, underpinned by woody notes of vanilla and spice. It is well-structured with plenty of body and a robust, smooth finish that discloses fine tannins and licorice.		Penfolds Bin 138, Shiraz, Grenache, Mataro, Barossa	
FRW13	\$158	An abundance of flavoursome fruit. Shiraz, selected for its fine savoury tannins, dark fruit and generosity across the mid-palate. Grenache tannins, exotic red fruits and lively acid provide ample tension. Mataro plays the anchor role, binding the palate into a harmonious balance with dusty, textural, mouth filling tannins.	
Crozes-Hermitage Les Meysonniers		ARW03	\$148
Very intense purplish red in colour. Redfruits, blackcurrant and raspberry, followed by violet aromas. Ample and round, final of stewed fruits and vanilla.		Flametree, Cabernet Merlot	
Chile		Bright, full red-purple, a full-bodied blend, rich-textured after 14 months of maturation in French oak. The fruit oak and tannins all make their mark in a wine with the requisite balance for a life time.	
CRW01	\$98	ARW08	\$188
La Causa Pais		Cape Mentelle, Cabernet Sauvignon	
Wild red fruit on the nose, with spice hints of great intensity. In the mouth is round, firm with rustic tannins typical of Pais grape. The end is extremely long and invites another glass.		Delicate and focused but the palate packs a lot of muscle for its age. Retaining some typical dry bay leaf and tobacco notes, the wine displays serious black and red cherry fruit, jammed and caramelized, complemented by focused tannins upfront that generously unravel into warm supple cocoa beans and mocha notes. The noble oak supports the structure all the way to the long liquorice finish that invites a second sip.	

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BEVERAGES

RED WINE

Per bottle

Argentina

ARGRW01 \$118

Kaiken Terrorir Series, Malbec

Elegant soft wine that pairs well with different dishes, especially red meats. With a deep brilliant purplish red color, this wine shows fruit nose in the nose that evoke plums and spices such as thyme. The palate displays the silky character of Malbec framed by the structure and freshness of Petit Verdot. The finish reveals interesting notes of fresh fruit.

ARGRW02 \$158

Bodega Sottana Reserva Malbec

The colour of this intense Malbec is deep red with attractive purple and crimson hues. On the nose, notes of red fruits such as raspberries and strawberries as well as black fruits and spices such as pepper. A good structured wine with vibrant tannins.

New Zealand

NZRW01 \$118

Oyster Bay, Merlot

Glorious flavours of juicy black plum, sweet berry fruits and spice, with fine-grained tannins and a lingering silken texture.

NZRW02 \$188

Cloudy Bay, Pinot Noir

Lifted aromas of plump red cherries, wild sage flowers and liquorice define the intense varietal character. The palate is rich and savoury with flavours reminiscent of dried herbs, toasty oak and dark red fruits layered over silky, fine-grained tannins, finishing with great length and depth of flavour.

Spain

SRW02 \$160

Luis Cana Reserva, Rioja

95% Tempranillo, 5% Graciano. Cherry red colour with aromas of red fruits. It is fresh with sweet fruit flavours, balanced tannins and a hint of liquor.

South Africa

SARW01 \$118

Man Vintners Bosstok Pinotage

The wine is ruby garnet red with a hint of purple and shows pleasing aromas of mocha chocolate and roasted coffee beans, follow by juicy flavours of red berries, nutmeg and vanilla spice on the palate.

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Starry Space



Kung Fu Delights



Old Macdonald Farmhouse



Volcano Island

KIDS SET MENU

For Ages 10 and Under

Starry Space

Astronaut's Favourite

Chicken Chipolata with
Lettuce in Mini Croissant

Satellite Fries

Cheese Fries

Saturn's Rings

Onion Rings

Berry Flight

Seasonal Mixed Berries

Kung Fu Delights

Wushu Rice

Fragrant Rice with Sweet Corns

Double Strike

Crispy Fried Chicken
and Butterfly Prawns

Shao Lin Vegetables

Stir-fried Seasonal Vegetables

Fruity Cloud

Mixed Fruits and
Marshmallows

Old Macdonald

Farmhouse

Farmhouse Pasta

Penne Pasta in Pomodoro Sauce

Barnyard Meatballs

Swedish Meatballs

Sunshine Wedges

Potato Wedges
with Mayonnaise

Merry Fruity

Mixed Fruits and
Marshmallows

Volcano Island

Lava Mushroom Pasta

Penne Pasta in Creamy
Mushroom Sauce

Crusty Earth

Grilled Ham and Cheese
Sandwich

Tectonic Plates

Potato Chips

Earth & Rock

Seasonal Mixed Berries

All kids' meals are served with a packet of Ribena Blackcurrant Fruit Drink.

\$15.80 per set

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