

gordon grill

Father's Day 4-Course Set Lunch Menu

15 & 16 June 2024 • 12pm - 2.30pm



– AMUSE BOUCHE –

Vichyssoise

served with Smoked Salmon and Parmesan Chips

– CHILLED APPETISER –

Chilled Angel Hair Pasta

*served with King Crab, Caviar and Sakura Ebi
with Truffle Vinaigrette*

– WARM APPETISER –

Hokkaido Scallop

*served with Charred Asparagus, Salsify and Trout Roe
with Beurre Blanc*

– MAIN –

(Please Select One)

Slow-roasted US Prime Rib on Wagon

*served with Mashed Potato, Garden Vegetables,
Mushroom Fricassee, Yorkshire Pudding with Red Wine Jus*

or

Pan-seared Red Snapper

served with Baby Gem Lettuce, Buttered Breadcrumbs with Clam Sauce

or

French Duck Leg Confit

served with Cauliflower Gratin, Brussels Sprouts with Orange Sauce

– DESSERT –

Coffee Vanilla Tart

*served with Coffee Crèmeux, Vanilla Mascarpone Cream
and Orange Sorbet*

\$98 per person

Prices are subject to 10% service charge and prevailing government taxes. Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.