

gordon grill

MICHELIN
2025

A La Carte Menu

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30 JULY 1963

The restaurant was first opened as Gordon Room after Mrs Ezekiel Manasseh – whose maiden name was Gordon – the wife of one of the Manasseh brothers who bought over the Hotel property in 1918, then known as the Teutonia Club. An old portrait of the Duke of Gordon which was hung in the grill room then still decorates the wall of Gordon Grill.

It has the distinction of being Singapore's first grill room, and a pioneer in offering Black Angus beef and the meat wagon. It is also the dining establishment with the longest history in Goodwood Park Hotel, a heritage icon built in 1900.

The restaurant was relocated to its current site and renamed Gordon Grill in 1965, with the Highland Bar adjacent. The Wagon of the Day was also introduced then and by 1968, Gordon Grill became well-known for its meat specialities, in particular, its steaks.

In the late 70s to early 80s, the Wagon of the Day was changed to the current meat wagon. The meat wagon remains a highlight as it is wheeled to the table to present the various cuts of beef available before service staff expertly slice and weigh each portion in front of diners prior to cooking in the kitchen. Gordon Grill is also one of the few destinations where diners can enjoy a classic Crêpe Suzette, flambéed tableside with brandy and Cointreau.

Gordon Grill continues to provide an exquisite dining experience with some of the finest steaks and refined Continental cuisine in an ambience of timeless sophistication, elevated by impeccable service.



From top to bottom:

- 1 Gordon Room (early 1960s)
- 2 Gordon Grill (late 1960s, early 1970s)
- 3 Gordon Bar (1980s to 1990s)

Appetiser

<i>Gordon's Caesar Salad</i> <i>with tomato, boiled egg, Parmesan & anchovy dressing</i>		\$22
<i>Chilled Seaweed Pasta</i> <i>with king crab, sakura ebi, caviar & white truffle vinaigrette</i>		\$36
<i>Duck Foie Gras</i> <i>with caramelized apple, mustard seed & raspberry-balsamic glaze</i>		\$38
<i>Baked Prawn Thermidor</i> <i>with spinach and pistachio</i>		\$36
<i>Appetiser Sampler</i> <i>combination of chilled pasta, foie gras & baked prawn thermidor</i>		\$38
<i>Oven-baked Provençal Snails</i> <i>with mild curry & provençal herb butter</i>	6 pieces	\$24
<i>Prawn Cocktail</i> <i>lettuce, Japanese cucumber & Marie Rose dressing</i>		\$19

Soup

<i>Gordon's Classical Soup</i> <i>poultry consommé</i>		\$18
<i>Wild Mushroom Velouté</i> <i>cheese croutons</i>		\$18
<i>Lobster Bisque</i> <i>shrimp</i>		\$19
<i>Soup Sampler</i> <i>Trio of lobster bisque, wild mushroom velouté & poultry consommé</i>		\$20

Prime Steak From The Wagon

Creek Stone prime USDA Black Angus, corn-fed, aged 28 days

<i>Rib Eye</i>	<i>min. 220g</i>	<i>\$3.20 per 10g</i>
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<i>Fillet</i>	<i>min. 150g</i>	<i>\$4.20 per 10g</i>
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<i>Australian Black Onyx Beef Striploin</i>	<i>min. 220g</i>	<i>\$4.20 per 10g</i>
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<i>Australian Margaret River Angus Beef Cube Roll</i>	<i>min. 220g</i>	<i>\$3.20 per 10g</i>
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*Australian Sher Wagyu, grain-fed**

<i>Rib Eye 'Black Label' MBS 8 – 9</i>	<i>min. 220g</i>	<i>\$5.50 per 10g</i>
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<i>Fillet 'Silver Label' MBS 6 – 7</i>	<i>min. 150g</i>	<i>\$7.20 per 10g</i>
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Sauce Selection

Béarnaise

Rich Mushroom

Green Peppercorn

Red Wine 'Bordelaise'

Side Dish - Sharing

<i>Sautéed Portobello Mushrooms</i>	<i>\$12</i>
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<i>Creamed Spinach</i>	<i>\$12</i>
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<i>Steamed Seasonal Vegetables</i>	<i>\$12</i>
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<i>French Fries</i>	<i>\$12</i>
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<i>Idaho Potato Mash</i>	<i>\$10</i>
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<i>Truffle Fries</i>	<i>\$18</i>
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**Discounts are not applicable for Wagyu Beef dishes.*

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.

Main Course

<i>Farm Chicken Breast</i> <i>with sautéed potato, baby spinach & rich mushroom sauce</i>	<i>\$48</i>
<i>Fresh Catch of the Day</i> <i>with potato puree, ratatouille, spinach & cherry tomato sauce</i>	<i>\$52</i>
<i>Duck Leg Confit</i> <i>with potato puree, brussels sprouts, cranberry & soy-orange sauce</i>	<i>\$52</i>
<i>Iberico Pork Pluma</i> <i>with sautéed potato, brussels sprouts, mushroom and pork jus</i>	<i>\$62</i>
<i>Australian Prime Lamb Chop</i> <i>with sautéed potato, baby spinach, mushroom and lamb jus</i>	<i>\$72</i>
<i>Duo of Beef *</i> <i>grilled Black Angus fillet & braised wagyu beef cheek</i> <i>with mashed potato, broccolini, mushroom fricassee & red wine sauce</i>	<i>\$76</i>

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Dessert

Crêpe Suzette <i>flambéed tableside with Cointreau & brandy, served with vanilla bean ice cream</i>		\$26
Cherry Tart <i>with vanilla ice cream</i>		\$18
Valrhona Chocolate Raspberry Fudge Cake <i>with strawberry ice cream</i>		\$18
Strawberry Lychee Peach Confit & Vanilla Cake <i>with rum raisin ice cream</i>		\$18
Gordon's Sherry Trifle <i>all-time favourite</i>		\$20
Ice Cream and Crisp Waffle with Drizzles and Sprinkles <i>featuring crushed pistachios, oreo cookie crumbs, assorted berries and maple syrup (choice of chocolate, strawberry or vanilla ice cream)</i>	Single scoop	\$15
	Double scoop	\$19
Ice Cream & Sorbet	Single scoop	\$8

Beverage

Goodwood Gourmet Coffee		\$9.50
Decaffeinated Coffee		\$9.50
Single Espresso		\$9.50
Double Espresso		\$10.50
Café Latte		\$10.50
Cappuccino		\$10.50
Irish Coffee (Contains Alcohol)		\$18.00
Selection of Fine Tea from TWG <i>Choice of Darjeeling, English Breakfast, Jasmine Queen, Sencha, Vanilla Bourd, Earl Grey, Alexandria, Number 1, Pai Mu Tan, Sweet France, Chamomile</i>		\$10.50
Goodwood Exclusive - Legacy Blend 120 <i>Customised for the Hotel's 120th Anniversary, 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.</i>		\$10.50



Find out more about the
Nutritional Information
for the Beverages.



Nutri-Grade mark is based
on default preparation.

