

MICHELIN
2025

4-Course Set Dinner

Appetiser

*Chilled capellini pasta, crab leg, caviar,
sakura ebi and white truffle vinaigrette*

(Please select 1)

Lobster bisque, shrimp, dill

or

Prawn thermidor, spinach, hollandaise sauce

or

Duck foie gras, caramelised apple, raspberry balsamic glaze (+\$10)

Main Course

(Please select 1)

*Australian beef tenderloin
mashed potatoes, sautéed broccolini, bordelaise sauce*

‘Catch of the day’, ratatouille, asparagus, tomato basil vinaigrette

*Australian sher wagyu rib eye 120g (+\$48)
mashed potatoes, sautéed broccolini, bordelaise sauce*

*Australian lamb chop 200g (+\$48)
mashed potatoes, sautéed broccolini, lamb jus*

Dessert

(Please select 1)

Morello cherry tart, vanilla ice cream

Valrhona chocolate raspberry fudge cake, strawberry ice cream

Crepe Suzette (+\$12)

Goodwood blended coffee or selection of fine teas

\$108 per person

*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.*