

# **gordon grill**

**MEDIA RELEASE**  
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## **GORDON GRILL PRESENTS THE CHILD DÉGUSTATION MENU**

*A unique concept to pamper the young ones  
New a la carte dishes also introduced*

**SINGAPORE, June 2009** – Since its establishment in 1963, Gordon Grill has gained a reputation for serving fine steaks and refined Continental cuisine in classy surrounds. Now, there is a great reason for the whole family to dine out with its newly launched **Child Dégustation Menu** crafted by Executive Chef Gan Swee Lai and his team. Thoughtfully designed to pamper children from 7 to 12 years of age and to give the young ones a delightful introduction to elegant dining with their parents, this six-course menu marries both exquisite flavours and a fun element. This menu is available for lunch and dinner daily, and guests may call **(65) 6730 1744** for reservations.

In addition, the talented team has created new dishes for the a la carte menu in June and they reflect a perfect combination of classic European culinary styles with modern flair.

### **The Child Dégustation Menu – a gourmet treat for the young ones**

Dining at Gordon Grill is very much a family affair with the restaurant's unique **Child Dégustation Menu**, specially planned and created for the budding gourmet. While the style of service, elegant presentation and petite portions remain true to form of a Dégustation meal, the dishes are designed with an inquisitive palate in mind. They consist of ingredients favoured by children such as meatballs and pasta, as well as more exquisite ones rarely seen on children's menus such as quail, caviar and Ibérico ham. The art of dining has been made fun and approachable for the child. Lunch is designed as a 'teaser' three-course introduction to what is available for the six-course dinner. The 3-course lunch menu is priced at S\$38++ per child, and the 6-course dinner menu is priced at S\$68++ per child.

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The *Chilled angel hair pasta, king crab and caviar* is a refreshing introduction which finds delicate Japanese somen tossed in white truffle oil, chopped Japanese seaweed, chives and a touch of sherry vinegar, then paired with freshly peeled crab. The *Dublin prawn and fish beignets with a 'cocktail' foam* – which are nibbles of langoustine and cod wrapped in a 'brick dough' and deep-fried, then served with a 'cocktail sauce' (mayonnaise, ketchup, chilli sauce and lemon juice) espuma, as a light-hearted course. The young gourmet will no doubt be thrilled at the restaurant's sophisticated version of *Cheddar cheese fondue with wagyu meatballs and mushroom duxelles*. Made with freshly ground wagyu beef and foie gras, then lightly marinated with salt, pepper and Dijon mustard, the meatballs are pan-roasted and perfect with the mushroom-cheese pairing.

A light and healthy interlude is the *Double-boiled chicken broth with organic hen egg and ham*, which is an intensely-flavoured soup that cradles a delicately poached egg and topped with exquisite Ibérico ham. The robust *Grilled jumbo quail skewer with micro greens, raspberry and walnut dressing* consists of half a bird that is enlivened with a raspberry-extra virgin olive oil, soy and limejuice sauce. To end, an *Arctic roll of vanilla bean ice cream with marinated wild red fruits* will touch junior's heart. This dessert is similar to a Swiss roll, whereby raspberry jam and sponge is rolled together with homemade ice cream and served with strawberries and raspberries that have been marinated with vanilla syrup. Accompanying the meal is an invigorating *Strawberry Bubbles* mocktail – a mix of lime juice, strawberry puree and 7 Up.

**3-Course Child Lunch Dégustation Menu at Gordon Grill**

**Appetiser**

Chilled angel hair pasta with king crab and caviar

or

Dublin prawn and fish beignets with a 'cocktail' foam

or

Double-boiled chicken broth with organic hen egg and ham

**Main Course**

Cheddar cheese fondue with Wagyu beef meatballs and mushroom duxelles

or

Grilled jumbo quail skewer with micro greens, raspberry and walnut dressing

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**Dessert**

Assiette of mango jelly, crème fraiche and passionfruit granite  
or  
Arctic roll of vanilla bean ice cream with marinated wild red fruits  
Mocktail – Strawberry Bubbles  
Petit Fours

**S\$38++ per child (7 to 12 years old)**

**6-Course Child Dinner Dégustation Menu at Gordon Grill**

Chilled angel hair pasta with king crab and caviar  
Dublin prawn and fish beignets with a 'cocktail' foam  
Cheddar cheese fondue with Wagyu beef meatballs and mushroom duxelles  
Double-boiled chicken broth with organic hen egg and ham  
Grilled jumbo quail skewer with micro greens, raspberry and walnut dressing  
Arctic roll of vanilla bean ice cream with marinated wild red fruits  
Mocktail – Strawberry Bubbles  
Petit Fours

**S\$68++ per child (7 to 12 years old)**

**Launch promotion – big value for the little one on weekends**

From 20 June to 27 September 2009, Gordon Grill is pleased to offer a weekend promotional deal on the Child Lunch Dégustation Menu. With every one adult that orders a 4-Course Big-on-Small Lunch or Main Course (including steak and grill items), one child enjoys a complimentary 3-Course Lunch Dégustation Menu. The offer is applicable for lunch on Saturdays and Sundays only.

**New a la carte dishes – Tradition with a touch of ingenuity**

Chef Gan's new creations are true to his Modern European style and are full of flavour, yet light on the palate. For starters, the *Wagyu beef carpaccio, marinated artichoke, green asparagus, potatoes and grainy mustard dressing* (S\$28) wakes up the senses with its irresistible combination of succulent meat, fresh lemon-juice marinated artichokes, thinly sliced potatoes pickled in white wine vinegar, and finished with a Pommery mustard-homemade mayonnaise dressing. The *Confit of U.S. pork 'porchetta' with pickled cucumber and white balsamic dressing* (S\$26) is a luscious treat of pork belly cooked for 24 hours in duck fat, and served with a warm salad of white balsamic vinegar-pickled cabbages, apples and cucumber. Guests who are looking for a variety of flavours may also order the *Four*

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*small appetiser sampler* (S\$48) which changes frequently and features seasonal ingredients such as Hokkaido scallops, foie gras, crab salad and snails.

For mains, the *Braised wagyu beef cheek and ox tongue in a Bordelaise sauce and caper-raisin puree* (S\$52) is an absolute must-try for its superb tenderness, thanks to a 24-hour soaking process in red wine and a further 24-hours of oven cooking at low temperature. The ox tongue is simmered in court bouillon until soft, sliced thinly and pan-fried. The dish is completed by a fillet of black Angus and a caper-raisin puree. A delicious seafood option is the *Steamed groupa fillet, spring bean risotto, tomato and olive vinaigrette* (S\$48). This light dish combines a garden of edamame, haricot and butter beans, as well as bean purée with rice, which is then crowned with the steamed fish.

The *Assiette of dessert platter for two* (S\$22) is a perfect choice to round off the meal – chef's creations include *Baked chocolate moelleux, Crème brûlée, Apple Jelly* and *Fruits with balsamic honey*. The delectable desserts featured in this platter are rotated on a regular basis.

### **Background of Gordon Grill**

**Signature dishes** – The menu will leave even discerning gourmets spoilt for choice, with more than 50 different items including Foie Gras, imported fresh seafood, grill items and the restaurant's speciality – fine selection of U.S. Black Angus prime Beef Steaks and U.S. 'Gold Grade' Wagyu Beef.

For meat lovers, the trolley specialties are highly recommended as the restaurant is famed for serving some of the finest choice cut steaks in Singapore. The meat trolley is wheeled to each table and each piece of beef is sliced, meticulously weighed and presented to diners before it is prepared and cooked to perfection. Popular cuts include the *U.S. Black Angus tenderloin* and *Wagyu beef striploin*.

As starters from the a la carte menu, the Chef highly recommends the pan-fried *Duck foie gras in two ways: pan-fried and terrine with caramelised apple and raspberry vinegar sorbet*. For soups, the *Trio du soupe* is a must-try as it allows diners to taste a combination

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of cappuccino of fresh mushroom, lobster bisque and a choice from the Gordon Grill's list of classic soups.

Seafood lovers will enjoy the *Carved traditional Scottish Smoked Salmon with capers, fresh onion and chives*. Gordon Grill's *Mixed Grill of beef medallion, lamb chop, veal loin, jumbo quail and country bacon*, is perfect for sharing between friends.

The decadent desserts offered are a great way to complete the dining experience at Gordon Grill. An irresistible choice for diners with lighter preferences is the *Baked chocolate moelleux with pistachio sabayon and milk jam ice cream*. If it is a dramatic ending that guests are after, then it will have to be the *Crêpe Suzette* prepared in the traditional way next to the table. Last but not least, the signature *Sherry trifle* is undoubtedly the winning choice for guests who like English desserts.

**Ambience and setting** – The interior of Gordon Grill is classy yet contemporary, complemented with a light colour palette of cream, latte and white chocolate shades for the décor. Diners can enjoy a gourmet meal in a refined atmosphere, complemented by friendly and knowledgeable staff.

Gordon Grill has an adjoining Highland Bar, which is ideal for an aperitif or an after-dinner drink. For regulars and new diners alike, this is an ideal choice for business entertainment during lunch, or a romantic evening complete with drinks at the Highland Bar in the evening.

**Wine cellar** – The restaurant boasts a temperature-controlled wine cellar to house the collection of wines, specially chosen to complement the menu. The wine cellar was specially designed to accommodate white wine and champagne in a separate compartment from the reds. It holds over 100 bottles of the finest Old and New World wines.

*For more information and pictures, please contact:*

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### **FACT SHEET**

**Full name** Gordon Grill  
**Established since** 1963  
**Address** Goodwood Park Hotel, 22 Scotts Road, Singapore 228221  
**Reservations** (65) 6730 1744  
**Seating Capacity**  
Gordon Grill 60 pax  
Highland Bar 20 pax  
**Operating Hours**  
Gordon Grill Lunch, 12pm – 2.30pm Dinner, 7pm – 10.30pm  
Highland Bar 10am – 12mn  
**Cuisine** Fine Continental cuisine  
**Executive Chef** Gan Swee Lai

### **Awards & Accolades**

- 1) Listed in Asia Tatler's Regional Best Restaurants Guide 2008 – 2009
- 2) Listed in Singapore's Top Restaurants in Simply Dining Restaurants Guide 2008 – 2009
- 3) Listed in I-S Magazine Restaurant Guide 2008 – 2009
- 4) "Excellence in Hospitality Personality – Most Promising Chef (Western Cuisine)" for Chef Gan by Hospitality Asia Platinum Awards 2006 – 2007
- 5) "The Award for Excellence" for "Best Western Cuisine Restaurant" by Hospitality Asia Platinum Awards 2004 – 2005, 2006 – 2007
- 6) Listed in Wine & Dine Singapore's Top Restaurants since 1996
- 7) Listed in Singapore Tatler's Singapore's Best Restaurants since 1985

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