

gordon grill

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

‘SURF & TURF’ AT GORDON GRILL

Re-visiting a classic from 1 August to 14 October 2018



‘Surf & Turf’ combinations – Hokkaido Scallop and Australian Lamb Chop; US Wagyu Flat Iron Steak and Maine Lobster

Singapore, July 2018 – As a tribute to a nostalgic favourite on menus, **Gordon Grill** – a stalwart premier dining restaurant well-known for serving fine steaks and Continental cuisine since 1963 – is pleased to present **‘Surf & Turf’ at Gordon Grill** for a limited period from **1 August to 14 October 2018** for lunch (Monday to Friday) and dinner (Monday to Sunday).

The four-course set menu allows guests to pick their favoured ‘Surf & Turf’ combination for the main course from a range of top quality ingredients – *Maine Lobster, Hokkaido Scallops, Fresh Catch of the Day* (fish); *U.S. Snake River Farms Wagyu Flat Iron Steak, free-range Iberico Pork Collar and Victoria Farm Australian Lamb Chop*; alongside an appetiser, soup as well as dessert.

Guests may look forward to the restaurant’s modern interpretation of European classics amid an elegant atmosphere, as they enjoy personable yet discreet service. Reservations are recommended via phone at (65) 6730 1744, email at gordon_grill@goodwoodparkhotel.com or online at www.goodwoodparkhotel.com

‘Surf & Turf’ at Gordon Grill

1 August to 14 October 2018

Lunch (Monday to Friday) at \$68++ per person; Dinner (Monday to Sunday) at \$88++ per person

This specially curated menu is a luxe version of the classic ‘Surf & Turf’ combination well-loved for its ‘best-of-both-worlds’ concept, and encompasses premium meat and seafood deftly cooked to bring out their intrinsic flavours.

To start, diners will enjoy the light, refreshing and vibrantly-hued *Chilled Langoustine and Prosciutto with Compressed Cucumber, Tomato and Mango Mustard Vinaigrette* – a dainty dish that combines full flavours from the crustacean and cured ham with delicate nuances from the vanilla bean and lime pickle-marinated cucumber – which will whet the appetite enough to savour the robust *Poultry Consommé with Vegetables* – a nourishing slow-cooked broth made from scratch with chicken, carrots, leeks, mushrooms, onions and celery. Their preferred ‘Surf’ and ‘Turf’ main will be grilled with minimal seasoning of salt and pepper and accompanied by potato fondant, green asparagus with Hollandaise sauce and natural jus. Ending the meal on a suitable sweet note is the *Raspberry Cheese Cake with Berries Compote and Lime Sorbet* – a multi-textured rendition garnished with fresh berries and a pretty tuile.

Chilled Langoustine and Prosciutto with Compressed Cucumber, Tomato and Mango Mustard Vinaigrette

Poultry Consommé with Vegetables

Surf

Maine Lobster

Fresh Catch of the Day (fish)

Hokkaido Scallop

Turf

U.S. Snake River Farms Wagyu Flat Iron Steak

Free-range Iberico Pork Collar

Victoria Farm Australian Lamb Chop

Please select one from each category of ‘Surf’ and ‘Turf’

Served with Potato Fondant, Green Asparagus with Hollandaise Sauce and Natural Jus

Raspberry Cheese Cake with Berries Compote and Lime Sorbet

Goodwood blended coffee or fine tea selection

About Flat Iron Steak

The flat iron steak, also known as top blade steak, is derived from the shoulder, and is loved for its tenderness and full flavour.

About Gordon Grill

Gordon Grill, Goodwood Park Hotel’s premier fine dining restaurant has built a strong reputation for serving some of the finest steaks and Continental cuisine in Singapore, since its establishment in 1963. The menu will leave even discerning gourmets spoilt for choice, with items including *foie gras*, imported fresh seafood, grill items and the restaurant’s specialty - its fine selection of *USDA Black Angus beef* as well as *grain fed Australian or USA 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 divine desserts offered are a great way to complete the dining experience at Gordon Grill. For a visually entertaining and interactive experience, then it will have to be the signature *Crêpe Suzette*, flambéed with brandy and Cointreau in the presence of diners next to their table. Alternatively, the *Sherry Trifle* is undoubtedly the winning choice for guests who adore English desserts.

**Note: Digital images of selected food and interior are available upon request. All information is correct at time of release. All prices quoted are subject to 10% service charge (for dine-in) and GST, unless otherwise stated.*

For more information on Gordon Grill as well as hi-res visuals of food and interior, 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 gordon_grill@goodwoodparkhotel.com
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 – 12 midnight
Cuisine	Fine Continental

Awards & Accolades

- Featured in the Michelin Guide Singapore for 2016 – 2018
- Awarded “Certificate of Excellence” by TripAdvisor 2015 – 2018
- Awarded “Hall of Fame” by Singapore Tatler’s Singapore’s Best Restaurants Guide 2013
- Listed as “Best for Business Deals” by Singapore Tatler’s Singapore’s Best Restaurants Guide 2012
- Awarded Best of Singapore Service Star 2011/2012 by Singapore Tourism Board
- Winner of “Best Business Lunch (Western)” and “Award of Excellence for Outstanding Service” by The Peak Selections: Gourmet & Travel’s G Restaurant Awards 2011
- Received an “Awards of Excellence” by The Peak Selections: Gourmet & Travel’s G Restaurant Awards 2017
- Awarded as a leading performer for Top 5 Restaurants under the Singapore Service Star 2010/2011 by Singapore Tourism Board
- Listed in Asia Tatler’s Regional Best Restaurants Guide since 2008
- Listed in Singapore’s Top Restaurants in Simply Dining Restaurants Guide since 2008
- Top 5 for “Best Western Cuisine Restaurant” and “Best Western Cuisine Chef” by Hospitality Asia Platinum Awards Singapore Series 2009 - 2011



- "The Award for Excellence" for "Best Western Cuisine Restaurant" by Hospitality Asia Platinum Awards 2004 – 2005, 2006 – 2007
- Listed in Wine & Dine Singapore's Top Restaurants since 1996
- Listed in Singapore Tatler's Singapore's Best Restaurants since 1985