

gordon grill

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

‘THE BEST OF KAGOSHIMA WAGYU’ AT GORDON GRILL *Beefing up the menu from 6 April to 4 May 2018*



Singapore, March 2018 – For a limited period from **6 April to 4 May 2018** only, Goodwood Park Hotel's **Gordon Grill** will be introducing the award-winning *Kagoshima wagyu* to its selection of premium meats. Available in a range of special lunch and dinner set menus created with Modern European flair and a dash of Asian creativity, guests will be treated to a truly memorable menu by the talented chefs, showcasing fresh ingredients and their natural flavours. Guests may also look forward to the one-night only *Kagoshima Wagyu Wine Dinner* that will kick off this exclusive promotion on the evening of 6 April 2018.

A stalwart premier dining restaurant well-known for serving fine steaks and Continental cuisine since 1963, **Gordon Grill** is, for the very first time, offering Japanese *wagyu* on its menu. Reservations are recommended via phone at (65) 6730 1744, email at gordon_grill@goodwoodparkhotel.com or online at www.goodwoodparkhotel.com

Three cuts – tenderloin, sirloin and top round – will be highlighted during this promotion at Gordon Grill. *More information on Kagoshima wagyu is available on page 3.*

‘The Best of Kagoshima Wagyu’ at Gordon Grill 6 April to 4 May 2018, daily for lunch and dinner

Menu	Date	Time	Price
‘The Best of Kagoshima Wagyu’ Wine Dinner	6 April 2018	7pm – 10.30pm	\$168++ per person

Welcome Drink
Katnook Founder's Block Sauvignon Blanc 2015

Chawanmushi, king crab and morel jus
Katnook Founder's Block Chardonnay 2016

Kagoshima Wagyu tartare, mustard cabbage and poached quail egg
Katnook Founder's Block Shiraz 2015

Duck consommé
Duck rilette and spinach ravioli

Warm smoked chicken and bamboo shoot with X.O. sauce
Katnook Estate Merlot 2015

Lemon and lime sorbet

Grilled Kagoshima A4 Wagyu tenderloin
Tempura vegetables, Japanese wasabi and yakiniku sauce
Katnook Prodigy 2009

Mango strawberry shortcake with berries compote and vanilla ice cream

Goodwood blended coffee or selection of fine teas

Menu	Date	Time	Price
'The Best of Kagoshima Wagyu' Big-on-Small Smart Lunch Menu	7 April – 4 May 2018	12pm – 2.30pm	3-courses \$58++ per person 4-courses \$68++ per person

Appetiser Trio
(please select 3 items)

Chawanmushi, king crab and morel jus

Salmon sashimi, mustard avocado and caviar

Kagoshima Wagyu tartare, mustard cabbage and poached quail egg

Tomato and mozzarella skewers with balsamic glaze

Warm smoked chicken and bamboo shoot with X.O. sauce

Trio of Soups

Lobster bisque, Wild mushroom velouté and Soupe du jour

Main
(Please select 1 item)

Grilled Kagoshima Wagyu top round
Tempura vegetables, Japanese wasabi and yakiniku sauce

Fresh catch fillet with crustaceans, green asparagus and shallot capers sauce

Dessert Duo
(Please select 2 items)

Mango strawberry shortcake with berries compote and vanilla ice cream

Warm banana coconut cobbler with chocolate ice cream

Poached red wine pear terrine with raspberry sorbet

Goodwood blended coffee or selection of fine teas

Menu	Date	Time	Price
'The Best of Kagoshima Wagyu' Wine Pairing Dinner Menu	7 April – 4 May 2018	7pm – 10.30pm	4-courses \$108++ per person with wine pairing, \$158++ per person
<p>Chawanmushi, king crab and morel jus or Salmon sashimi, mustard avocado and caviar <i>Katnook Founder's Block Sauvignon Blanc 2015</i></p> <p>Kagoshima Wagyu tartare, mustard cabbage and poached quail egg or Warm smoked chicken and bamboo shoot with X.O. sauce <i>Katnook Founder's Block Cabernet Sauvignon 2015</i></p> <p>Grilled Kagoshima A4 Wagyu tenderloin/ sirloin Tempura vegetables, Japanese wasabi and yakiniku sauce <i>Katnook Estate Merlot 2015</i></p> <p>or Fresh catch fillet with crustaceans, green asparagus and shallot capers sauce <i>Katnook Founder's Block Chardonnay 2016</i></p> <p>Mango strawberry shortcake with berries compote and vanilla ice cream or Warm banana coconut cobbler with chocolate ice cream</p> <p>Goodwood blended coffee or selection of fine teas</p>			

About Kagoshima wagyu

Cared for with respect and affection, and raised on the rich agricultural lands with natural surroundings of a warm tropical island, Kagoshima black cattle is renowned for its excellent quality found nowhere else in the world. Bearing testimony to this claim is Kagoshima Prefecture's accolade as overall winner of the twice-a-decade 'Wagyu Olympics', last held in September 2017 in Sendai City, Miyagi Prefecture, Japan.

The Japan Meat Grading Association scores each Wagyu based on its yield (A – C) and level of marbling, firmness, colour and overall quality (1 – 5), with A5 being the highest possible grade. The combination of outstanding production technology as well as pride of the master in pursuit of the perfect Kagoshima Wagyu, results in meat that boasts tenderness, sweet and light fat, and a mellow aroma.

**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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Goodwood Park Hotel

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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 – 2017
- 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
- 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
- Listed in I-S Magazine Restaurant Guide since 2008
- Top 5 for “Best Western Cuisine Restaurant” and “Best Western Cuisine Chef” by Hospitality Asia Platinum Awards Singapore Series 2009 - 2011



- “Excellence in Hospitality Personality – Most Promising Chef (Western Cuisine)” for Chef Gan by Hospitality Asia Platinum Awards 2006 – 2007
- “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