

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**

## **GORDON GRILL PRESENTS THE BEST OF BOTH WORLDS FROM LAND AND SEA**



*Beef Tenderloin & Tiger Prawn*



*Lamb Chop & Hokkaido Scallop*



*Hamachi Fillet & Pork Jowl*

Singapore, April 2019 – Renowned for serving some of the finest steaks in town, Gordon Grill is pleased to present ‘Surf & Turf’, where the freshest produce from land and sea meet to create gastronomic harmony of flavours. Premium cuts of Australian meat served alongside exceptional Japanese seafood exude quintessential indulgence as diners experience the best offerings of both worlds, for a limited period from 13 May to 30 June 2019 during lunch on weekdays and dinner all week.

The ‘Surf & Turf’ menu presents an invigorating appetiser of *Chilled Japanese King Crab, Australian Crispy Prosciutto, Heirloom Tomatoes and Yuzu Pineapple Gazpacho*, and a Japanese-inspired soup of *Sous Vide Organic Egg, Red Prawn, Spinach, Daikon and Seaweed Broth* that serves to further whet the appetite. For the ‘Surf & Turf’ main, diners are offered a variety of meat and seafood combinations to choose from, served with a choice of either *Roasted Potatoes* or *Seaweed Rice, together with Green Asparagus and Pearl Onions*.

Choices of Japanese ‘Surf’ include a luxurious, buttery *Hamachi Fillet with Red Capsicum Cream, Grilled Tiger Prawn with Caper-Kalamata Salsa* and the *Hokkaido Scallop with Parmesan Herb Gratin* and a smooth *White Wine-Butter Sauce*.

The Australian 'Turf' possibilities will delight even the most discerning of diners, with a choice of the succulent *Beef Tenderloin with Red Wine Jus*, flavourful *Pork Jowl with smoked Pork Sauce* or tempting *Lamb Chop* served with *Green Peppercorn Jus*. Ending the meal on a high note, luxuriate in the light *Mirabelle Plum Mousse Génoise* served with *Chocolate Ice Cream and Berry Ragout*.

**'Surf & Turf' at Gordon Grill (13 May to 30 June 2019)**

**3-Course Set Lunch at \$78++ per person, available from Mondays to Fridays**

- **Appetiser or Soup; Main Course; Dessert**

**4-Course Set Dinner at \$98++ per person, available from Mondays to Sundays**

- **Appetiser; Soup; Main Course; Dessert**

**'Surf & Turf' 2019**  
*3-Course Set Lunch and 4-Course Set Dinner Menus*  
*At Gordon Grill*  
*13 May to 30 June 2019*

**Appetiser**

Chilled Japanese King Crab, Australian Crispy Prosciutto, Heirloom Tomatoes and Yuzu Pineapple Gazpacho

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**Soup**

Sous Vide Organic Egg, Red Prawn, Spinach, Daikon and Seaweed Broth

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**Main Course**

**'Surf'**

***(Choice of one)***

Hokkaido Scallop with Parmesan Herb Gratin and White Wine-Butter Sauce  
Grilled Tiger Prawn with Caper-Kalamata Salsa  
Hamachi Fillet with Red Capsicum Cream

**'Turf'**

***(Choice of one)***

Beef Tenderloin with Red Wine Jus  
Pork Jowl with Smoked Pork Sauce  
Lamb Chop with Green Peppercorn Jus

Served with Roasted Potatoes or Seaweed Rice, Green Asparagus and Pearl Onions

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**Dessert**

Mirabelle Plum Mousse Génoise  
served with Chocolate Ice Cream and Berry Ragout

Goodwood blended coffee or fine tea selection

**3-Course Set Lunch at \$78 per person**

**4-Course Set Dinner at \$98 per person**

*Dine-in prices stated are subject to 10% service charge and prevailing government taxes.*

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**About Goodwood Park Hotel**

An icon on Scotts Road, Goodwood Park Hotel is housed in a uniquely designed building that dates back to 1900. A distinguished institution in hospitality circles, the hotel is one of the most reputable pioneers of the tourism industry. Much of her original beauty has been faithfully restored and her majestic air artfully accentuated with fluted columns, delicate woodworks, decorative plasterwork and graceful archways. Through the years, she has gained recognition for her exquisite elegance, legendary charm and tradition of excellence, with her Grand Tower gazetted a national monument in 1989. The Hotel has five distinctive restaurants, each providing an exquisite dining experience, along with a deli, a bar, two outdoor swimming pools and a fitness centre.

**Address:**  
Goodwood Park Hotel  
22 Scotts Road  
Singapore 228221

**Website:** [www.goodwoodparkhotel.com](http://www.goodwoodparkhotel.com)  
**Facebook:** GoodwoodParkHotel  
**Instagram:** @goodwoodparkhotelsg  
**Hashtag:** #goodwoodparkhotel  
**Pinterest:** [pinterest.com/goodwoodparksg](https://pinterest.com/goodwoodparksg)

**Mainline:**  
Call (65) 6737 7411

## About Gordon Grill

**Established since:** 1963

**Cuisine:** Fine Continental

**Address:**

Goodwood Park Hotel  
22 Scotts Road  
Singapore 228221

**Email:**

gordon\_grill@goodwoodparkhotel.com

**Reservations:**

Call (65) 6730 1744

**Opening Hours:**

Gordon Grill

Lunch:

12noon – 2.30pm

Dinner:

7pm – 10.30pm

Highland Bar

10am – 12midnight

**Seating Capacity:**

Gordon Grill – 60 guests

Highland Bar – 20 guests

## 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