

**MEDIA RELEASE
FOR IMMEDIATE RELEASE**

EMBARK ON A GOURMET TOUR OF EUROPE AT GORDON GRILL

Singapore, July 2019 – Since its establishment in 1963, Gordon Grill has been a prominent curator in orchestrating exquisite fare of Continental cuisine and fine steaks in Singapore. From 2 August to 29 September, the elegant restaurant presents a gastronomic journey around Europe with time-honoured dishes specially curated by the culinary team.

Available during lunch as a three-course set menu and dinner with a choice of four-course set menu or an eight-course degustation, the repertoire highlights the gourmet exemplars of European regions such as Greece, France, Hungary, Italy, Spain, Norway, Great Britain, Portugal, Germany and Austria. For an indulgent experience, the affable team at Gordon Grill recommends the eight-course degustation menu complemented with a selection of wines.



A gastronomic journey around Europe

The elaborated voyage begins in Greece with a refreshing *Farmer Salad* of heirloom tomato, roasted red capsicum, marjoram-onion purée, baby greens, Kalamata olives, feta cheese dressed with lemon-olive oil and topped with herb crouton. The entrée highlights the luscious *Pan-fried Foie Gras* with balsamic cherries and rocket leaves. Foie gras was a royal delicacy well-loved by the French king Louis XVI, and it is now the perennial love of many gourmands from around the world.

The hearty *Goulash Soup* – slow-cooked with beef, onion potato, sweet paprika, caraway seeds – is one of the national soups of Hungary. The soup was created during medieval times to warm the hearts of Hungarian herdsmen during winter. On a lighter note, the Italian classic *Traditional Minestrone* brings to the table a soulful ensemble of stewed vegetables. The four courses are paired with a choice of *Chablis Louis Jadot, Burgundy, France* or *Zenato Lugana DOC, San Benedetto, Italy*.

The main course presents *Grilled Angus Tenderloin* served with Scottish clapsnot, butter vegetables and red wine jus. This dish showcases the remarkable produce of the Great Britain, which is one of the pioneers in breeding the widely-known cattle – the Aberdeen Angus. Renowned for their sea bounty are the Portuguese with the succulent *Grilled Tiger Prawn* served with eggplant purée and tomato-sweet paprika rice. The main courses are paired with a choice of *Luis Canas Reserva Rioja, Spain* or *Chateau Villa Bel Air, Grand Vin De Bordeaux, France*.

For a sweet finale, the desserts present *Black Forest Cake* and *Sacher-Torte*. The former is believed to have originated in the 16th century in the Black Forest Region and named after the area's renowned cherry brandy. Sacher-Torte, one of the most famous Viennese desserts in Austria, is a rich chocolate cake created by a young Austrian Pastry Chef Franz Sacher in 1832 for Prince Clemens Lothar Wensel Metternich. The cake received astounding compliments and came to be named after the pastry chef in the later years. Complementing the desserts is the *Erdener Herzlei Riesling Spätlese, Goldkapsel, Germany*, or *Ceretto Moscato d'Asti, Italy*.

Tour Around Europe at Gordon Grill (2 August to 29 September 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**
- **8-Course Dinner Degustation Menu at \$168++ for two guests**
- **8-Course Dinner Degustation Menu at \$228++ for two guests with three glasses of wine pairing each**

Gourmet Tour of Europe
3-Course Set Lunch and 4-Course Set Dinner Menu
At Gordon Grill
2 August to 29 September 2019

Appetiser

“Greece”

Farmer Salad

Heirloom Tomato, Cucumber, Roasted Red Capsicum, Marjoram-onion Purée, Baby Greens, Kalamata Olives, Feta Cheese, Lemon-olive Oil Dressing, and Herb Crouton

Or

“France”

Pan-fried Foie Gras

Balsamic Cherries, Rocket Leaves

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Soup

“Hungary”

Goulash Soup

Slow-cooked Hungarian Soup with Onion, Beef, Potato, Sweet Paprika, Caraway Seed

Or

“Italy”

Traditional Minestrone

Hearty Italian Vegetable Soup

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Main

“Spain”

Grilled Ibérico Pork Pluma

Zucchini Ragout, Rosemary Potato, Jus

Or

“Norway”

Honey-glazed Salmon

Cauliflower-dill Cream, Sweet Potato-mash, Citrus Relish

Or

Main (continued)

“Great Britain”

Grilled Angus Tenderloin

Scottish Clapshot, Butter Vegetables, and Red Wine Jus

Or

“Portugal”

Grilled Tiger Prawn

Eggplant Purée, Tomato-sweet Paprika Rice

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Dessert

“Germany”

Black Forest Cake

Or

“Austria”

Sacher-Torte

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.

Gourmet Tour of Europe
8-Course Dinner Degustation Menu
At Gordon Grill
2 August to 29 September 2019

Appetiser

“Greece”

Farmer Salad

Heirloom Tomato, Cucumber, Roasted Red Capsicum, Marjoram-onion Purée, Baby Greens, Kalamata Olives, Feta Cheese, Lemon-olive Oil Dressing, and Herb Crouton

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“France”

Pan-fried Foie Gras

Balsamic Cherries, Rocket Leaves

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“Hungary”

Goulash Soup

Slow-cooked Hungarian Soup with Onion, Beef, Potato, Sweet Paprika, Caraway Seed

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“Italy”

Traditional Minestrone

Hearty Italian Vegetable Soup

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Wine Pairing with Appetisers

Chablis Louis Jadot, Burgundy, France

Or

Zenato Lugana DOC, San Benedetto, Italy

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Main

“Great Britain”

Grilled Angus Tenderloin

Scottish Clapshot, Butter Vegetables, and Red Wine Jus

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“Portugal”

Grilled Tiger Prawn

Eggplant Purée, Tomato-sweet Paprika Rice

Wine Pairing with Mains

Luis Canas Reserva Rioja, Spain
Or
Chateau Villa Bel Air, Grand Vin De Bordeaux, France

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Dessert

“Germany”
Black Forest Cake

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“Austria”
Sacher-Torte

--

Wine Pairing with Desserts

Erdener Herzlei Riesling Spätlese Goldkapsel, Germany
Or
Ceretto Moscato d’Asti, Italy

Goodwood blended coffee or fine tea selection

8-Course Dinner Degustation Menu at \$168 for two persons

**8-Course Dinner Degustation Menu at \$228 for two persons
with three glasses of wine pairing each**

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
Facebook: GoodwoodParkHotel
Instagram: @goodwoodparkhotelsg
Hashtag: #goodwoodparkhotel
Pinterest: 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