

# MARINA

GRILL



## SUNDAY SET LUNCH

*Salad Bar 348*

*Salad Bar + Main 498*

*Salad Bar + Main + Dessert 548*

*Salad Bar + Soup + Main + Dessert 598*

*Glass of Champagne 120*

*Glass of Wine 100*

*Cocktail of the Day 100*

*Mocktail of the Day 80*

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## SALAD BAR

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A selection of seasonal salads, Caesar salad station, cured meats, gravlax,  
House smoked salmon, poached prawns, vegetable crudités,  
Artisanal cheeses, nuts, dried fruits and condiments

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## SOUP

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**Seasonal Soup of the Day (V)**

*Check with your Server*

**Lobster Bisque +28**

*Tarragon Cream, Cognac*

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## MAIN

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**Lobster Thermidor**

*Baked Half Boston Lobster, Mornay Sauce,  
Gruyere Cheese*

**Slow Roasted USDA Prime Rib**

*Yorkshire Pudding, Red Wine Jus,  
Horseradish Cream*

**Ravioli Au Dauhphine (V)**

*24 Month Comte Sauce, Black Pepper*

**Ping Yuen Three Yellow Chicken +68**

*Morel Mushroom, Madeira Sauce*

**Spanish Seabass Fillet**

*White Asparagus, Trout Roe Beurre Blanc*

**Australian "Black Market" Sirloin 300g +128**

*Peppercorn Sauce or Red Wine Jus*

**Roaring Forties Lamb Chops**

*Roasted Garlic Jus, Mint Jelly*

**Dover Sole Meunière (for two) +488**

*Beurre Noisette, Capers, Parsley, Lemon*

*Add Side Dish +28*

French Fries (V)

Roast Potatoes (V)

Potato Purée (V)

Steamed Green Vegetables (V)

Local Organic Mushrooms (V)

Macaroni & Three Cheese Gratin (V)

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## DESSERT

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A Choice of Dessert from our Trolley

*Please share your allergies and dietary requirements if any with our team.*