

# MARINA

GRILL

## LUNCH SET

(available from Wednesday to Friday)

Two course 328 Three course 358

Includes tea or coffee

Wine by the Glass Recommendations

Champagne 120 White Wine 100 Red Wine 100

## STARTER

### Seasonal Soup of the Day (V)

Check with your Server

### Serrano Ham 24 Months

Celeriac Remoulade, Hazelnut

### Spicy Tuna Tartare

Gochujang, Sesame, Avocado, Seaweed Cracker

### Tomato & Burrata (V)

Vine Ripe Cherry Tomatoes, Basil

### Lobster Bisque +38

Tarragon Cream, Cognac

### Foie Gras Parfait

Port Wine Jelly, Cherry, Brioche Toast

### Caesar Salad

Parmesan, Anchovy, Lardon, Crouton

### Beef Carpaccio

Mushroom, Parmesan, Rocket, Crispy Shallot

## MAIN

### Rigatoni alla Vodka (V)

Tomato, Cream, Parmesan, Calabrian Chilli

### Duck Confit

Potato Gratin, Frisee Salad, Port Wine Jus

### Catch of the Day

Sweet & Sour Peppers, Capers, Basil, Lemon

### Lobster Roll +68

Citrus Mayo, Celery, Brioche Bun, French Fries

### Jerusalem Artichoke Risotto (V)

Chanterelle, Hazelnut Oil, Thyme

### Beef Bourguignon

Red Wine Sauce, Paris Mash

### Wagyu Cheeseburger

Bacon, Smoked Cheddar, Onion Jam, Pickle, French Fries

### Steak Frites +138

Angus Sirloin, French Fries, Café De Paris Butter

### Add Side Dish +28

French Fries (V)

Mac & Cheese Gratin (V)

Mixed Leaf Salad (V)

Steamed Green Vegetables (V)

## DESSERT

### Eton Mess (V)

Meringue, Strawberry, Vanilla Bean Chantilly

### Profiteroles (V)

Vanilla Ice Cream, Warm Chocolate Sauce

### Fresh Fruits & Berries (V)

Seasonal Selection of Fruits

### Gelato or Sorbet (V)

Daily Selection Available

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