

M A R I N A

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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

SALAD BAR

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

SOUP

Seasonal Soup of the Day (V)

Check with your Server

Lobster Bisque +28

Tarragon Cream, Cognac

MAIN

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

Sustainable Murray Cod

Pistachio & Preserved Lemon Salsa

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)

DESSERT

A Choice of Dessert from our Trolley

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